

MARYLAND HOMEBREW

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YOUR GOOSE IS COOKED WINTER ALE

OG: 1.081 ABV: 9.16% IBU's: 47.1

Ingredients:

2 cans 3.3 lb. plain light malt extract
2 lbs. light dried malt extract
1.5 lb. Crystal 40 malt
.25 lb. Chocolate malt
.25 lb. Roasted Barley
1 lb. Flaked Wheat
1 oz. Cascade hop pellets (boil)
.5 oz. Fuggles hop pellets (boil)
.5 oz. Willamette hop pellets (boil)
1 oz. Kent Goldings hop pellets (finish)
White Labs California Ale Yeast or 1 pkgs. Nottingham dry ale yeast
3/4 cup corn sugar for priming

Directions:

1. Steep grains and flaked wheat in hop bag in 1.5 gallons of water at 155° for 30-45 minutes.
2. Remove grains.
3. Add liquid and dry malt extract and bring to a boil.
4. Add Cascade, Fuggles and Willamette hops. Boil for 45-60 minutes. (Remember! The longer the boil, the more bitter the beer.)
5. Add 1 oz Kent Goldings during the last minute of the boil.
6. Combine wort with water to make five gallons. There is no need to strain.
7. Pitch yeast when wort temperature is between 70-80°.
8. If using one-step fermentation, allow it to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
9. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
10. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two/three weeks.