

# MARYLAND HOMEBREW

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## Coventry Cream

### All Grain Recipe

OG: 1.058 FG: 1.011 IBU: 20.3 ABV: 6.2% 75%Efficiency

#### **Ingredients:**

- 8.0 lb. English Pale Malt
- .75 lb. Crystal 40L
- 1.50 oz Chocolate Malt
- 1.50 lb Torrified Wheat
- .25 oz Cascade hop pellets (5.75%AAU)
- .25 oz Kent Golding hop pellets (4.75%AAU)
- 1.00 oz Brambling Cross (if not available use Kent Golding)
- .50 oz Fuggle
- 1 tsp. Irish Moss
- White Labs California Ale yeast or S-05
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

#### **Directions:**

1. Mash @ 152F 90min long boil. 5 Gallon Recipe
2. .25 oz Cascade hops at beginning of boil.
3. 1 tsp Irish Moss for last 15 min of boil along with .25 oz of Cascade
4. .25 oz Kent Golding for the last 40 min.
5. 1 ounce Brambling Cross for last 20 min along with 1 tsp. Irish Moss
6. Pitch yeast when wort temperature is between 70-80°.
7. Allow to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity.
8. Rack to a secondary fermenter (glass carboy) after 7 days and dry hop with 1 ounce. Let sit another week.
9. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 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 to three weeks