

PLINY THE ELDER CLONE

EXTRACT:	9.25 lb.	Golden Light Malt Extract	
SPECIALTY GRAINS:	0.6 lb.	Crystal Malt C-45L	
	0.6 lb.	Carapils	
HOPS:	2.0 oz.	Columbus	60 min
	0.5 oz.	Columbus	45 min
	1.0 oz..	Simcoe	30 min
	1.0 oz.	Centennial	0 min
	2.0 oz.	Simcoe	0 min
	0.75 lb.	Corn Sugar	0 min
	1.0 oz..	Centennial	Dry Hop 6 days
	1.0 oz.	Columbus	Dry Hop 6 days
	1.0 oz..	Simcoe	Dry Hop 6 days

YEAST:	Imperial – A07 Flagship
	Wyeast – American Ale 1056 (2 Packs)
	White Labs – WLP001 California Ale
	(or) Dry Yeast – Fermentis SafAle US-05
OTHER:	1 tsp. Irish Moss (to clarify - optional - see step 7)
	4 oz. Corn Sugar (to carbonate at bottling time)

- INSTRUCTIONS:**
1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
 2. Steep (soak) specialty grains in bag for 30 - 40 min.
 3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
 4. Pour malt extract into mixture. Stir until dissolved.
 5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
 6. Boil for 60 minutes, while adding the hops at the recipe intervals.
 7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
 8. Sanitize all equipment that the wort will come into contact with after the boil.
 9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
 10. Add contents of boil pot, fill to 5 gallon mark with cold water.
 11. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (about 7 days) transfer to a secondary fermenting bucket. Add dry hops according to schedule.
14. After 12 - 14 total days in secondary transfer to a bottling bucket, add corn sugar dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN:	13.25 lb.	Pale Malt	
	0.6 lb.	Crystal Malt C-45L	
HOPS:	0.6 lb.	Carapils	
	2.0 oz.	Columbus	90 min
	0.5 oz.	Columbus	45 min
	1.0 oz..	Simcoe	30 min
	1.0 oz.	Centennial	0 min
	2.0 oz.	Simcoe	0 min
	0.75 lb.	Corn Sugar	0 min
	1.0 oz..	Centennial	Dry Hop 6 days
	1.0 oz.	Columbus	Dry Hop 6 days
	1.0 oz..	Simcoe	Dry Hop 6 days
	0.25 oz..	Centennial	Dry Hop 3 days
	0.25 oz.	Columbus	Dry Hop 3 days
	0.25 oz..	Simcoe	Dry Hop 3 days

YEAST: Imperial – A07 Flagship
 Wyeast – American Ale 1056 (2 Packs)
 White Labs – WLP001 California Ale
 (or) Dry Yeast – Fermentis SafAle US-05

Mash at 150 degrees for 60 minutes. Estimated OG 1.075, FG 1.012.
 Estimated IBU 130.5, SRM 7.0, Estimated ABV 8.3%

**Jon's Homebrew
 and Wine Supply**

1430 East Main Ave #1430-C, Puyallup WA • 253-286-7607