## SHABBY ROAD BLONDE

**EXTRACT:** 3.3 lb. Pilsner Liquid Malt Extract

2 lb. Pilsner Dry Malt Extract

SPECIALTY GRAINS: 4.0 oz. CaraVienne

4.0 oz. Cara Pils

HOPS: 0.25 oz. Centennial 60 min

0.5 oz. Centennial 5 min

YEAST: Imperial - A07 Flagship

White Labs – California Ale WLP001 (or) Dry Yeast - Fermentis Safale US-05

OTHER: 4oz. Corn Sugar (to carbonate at bottling time)

1 tsp. Irish Moss (to clarify - optional - see step 7)

## **INSTRUCTIONS:**

- 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 61/2 gallon fermentation vessel.
- 10. Add contents of boil pot, fill to 5 gallon mark with cold water.

- 11. When wort has cooled to about 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 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
- 14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
- 15. Age beer for two three weeks at 68 72 degrees, chill and enjoy.

**ALL GRAIN:** 8.0 lb. Pale 2-Row Malt

4.0 oz. CaraVienne 4.0 oz. Cara Pils

HOPS: 0.25 oz. Centennial 60 min

0.5 oz. Centennial 5 min

YEAST: Imperial - A07 Flagship

White Labs – California Ale WLP001 (or) Dry Yeast - Fermentis Safale US-05

Mash at 148 degrees for 60 minutes. Estimated OG 1.041, FG 1.008. Estimated IBU 10.1, Estimated SRM 3.4. Estimated ABV 4.0%



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