

## BARK AT THE MOON CDA

**EXTRACT:** 8.5 lb. Golden Light Malt Extract

**SPECIALTY GRAINS:** 0.5 lb. Crisp Crystal 45L  
 0.25 lb. Cara Foam  
 0.25 lb. Carafa III  
 0.25 lb. Midnight Wheat

**HOPS:** 0.75 oz. Columbus 60 min  
 0.75 oz. Simcoe 10 min  
 1.0 oz. Columbus 10 min  
 1.0 oz. Simcoe 0 min  
 1.0 oz. Amarillo 0 min  
 1.0 lb. Corn Sugar 0 min  
 1.0 oz. Simcoe Dry Hop 4 days  
 1.0 oz. Columbus Dry Hop 4 days  
 0.25 oz. Simcoe Dry Hop 2 days  
 1.0 oz. Amarillo Dry Hop 2 days

**YEAST:** Imperial – A07 Flagship  
 White Labs – WLP001 California Ale  
 Omega – OYL-004 West Coast Ale I  
 (or) Dry Yeast – Fermentis SafAle US-05

**OTHER:** 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. Sanitize all equipment that the wort will come into contact with after the boil.
8. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
9. Add contents of boil pot, fill to 5 gallon mark with cold water.
10. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.
11. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

12. After fermentation has stopped (about 10 days) transfer to a secondary fermenting bucket. Add dry hops 2 days before bottling
13. When dry hop is finished, transfer to a bottling bucket, adding corn sugar 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 65 - 70 degrees, chill and enjoy.

**ALL GRAIN:**

12 lb. Pale Malt  
 0.5 lb. Crisp Crystal 45L  
 0.25 lb. Cara Foam  
 0.25 lb. Carafa III  
 0.25 lb. Midnight Wheat

**HOPS:**

0.75 oz. Columbus 60 min  
 0.75 oz. Simcoe 10 min  
 1.0 oz. Columbus 10 min  
 1.0 oz. Simcoe 0 min  
 1.0 oz. Amarillo 0 min  
 1.0 lb. Corn Sugar 0 min  
 1.0 oz. Simcoe Dry Hop 4 days  
 1.0 oz. Columbus Dry Hop 4 days  
 0.25 oz. Simcoe Dry Hop 2 days  
 1.0 oz. Amarillo Dry Hop 2 days

**YEAST:**

Imperial – A07 Flagship  
 White Labs – WLP001 California Ale  
 Omega – OYL-004 West Coast Ale I  
 (or) Dry Yeast – Fermentis SafAle US-05

Mash at 150 degrees for 60 minutes. Estimated OG 1.071, FG 1.011.  
 Estimated IBU 60.3, SRM 23, Estimated ABV 8.1%



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