

IRISH DEATH CLONE

EXTRACT: 6.5 lb. Golden Light Malt Extract
3.3 lb. Munich Malt Extract

SPECIALTY GRAINS: 0.5 lb. Flaked Barley 4.0 oz. Chocolate Malt
1.0 lb. Crystal 80L 2.0 oz. Roasted Barley
0.5 lb. Cara-Pils 2.0 oz. Black Malt

HOPS: 0.25 oz. Columbus 60 min
0.5 oz. Cascade 5 min
0.5 oz. Mt. Hood 5 min

YEAST: Imperial – A10 Darkness
White Labs – WLP004 Irish Ale
Omega – OYL-005 Irish Ale
(or) Dry Yeast - Fermentis Safale S-04

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 Pilsen 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. Add Munich Malt Extract and stir until fully dissolved.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.

11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. When wort has cooled to 70-80 degrees pitch yeast and place lid on tight.
13. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
14. After fermentation has stopped (about 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 11.0 lb. Pilsner Malt 0.5 lb. Cara-Pils
1.25 lb. Flaked Barley 4.0 oz. Chocolate Malt
1.25 lb. Munich Malt 2.0 oz. Roasted Barley
1.0 lb. Crystal 80L 2.0 oz. Black Malt

HOPS: 0.25 oz. Columbus 60 min
0.5 oz. Cascade 5 min
0.5 oz. Mt. Hood 5 min

YEAST: Imperial – A10 Darkness
White Labs – WLP004 Irish Ale
Omega – OYL-005 Irish Ale
(or) Dry Yeast - Fermentis Safale S-04

Mash at 153 degrees for 60 minutes. Estimated OG 1.078, FG 1.020.
Estimated IBU 12.8, Estimated SRM 22.6. Estimated ABV 7.8%
*90 Minute boil recommended.

**Jon's Homebrew
and Wine Supply**

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