

RYE NOT

EXTRACT:	7.5 lb.	Gold Malt Extract	OR	ALL GRAIN:	10.5 lb. Pale
GRAINS:	0.75 lb.	Vienna Malt			
	0.50 lb.	Carapils (Dextrin)			
	0.50 lb.	Wheat Malt			
	1.5 lb.	Flaked Rye			
HOPS:	1.0 oz.	Nugget	60 min.		
	0.5 oz.	Saaz	15 min.		
	0.5 oz.	Saaz	5 min.		
YEAST:	Imperial - G03 Dieter White Labs – WLP029 Kolsch Ale (or) Danstar - Windsor				
OTHER:	4 oz. Corn Sugar (to carbonate at bottling time) 1 tsp. Irish Moss (to clarify – optional – see step 7)				

EXTRACT BREWING INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) 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 (optional for clarity) for the last 30 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 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 (14 - 17 days) 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:

Mash at 152 degrees for 60 minutes. Estimated OG 1.065, FG 1.015, ABV 6.6%.
Estimated IBU 44.5, SRM 4.5

