

PLINY THE ELDER CLONE

EXTRACT:

7.5 lb. Pilsen Light Dry Malt Extract

HOPS:

1.35 oz. Warrior 60 min
 0.42 oz. Amarillo 15 min
 1.4 oz. Simcoe 15 min
 13 oz. Corn Sugar 0 min
 1.1 oz. Cascade Whirlpool 15 Min
 1.0 oz. Simcoe Whirlpool 15 Min
 0.7 oz. Amarillo Whirlpool 15 Min
 0.68 oz. Centennial Whirlpool 15 Min
 0.7 oz. Amarillo Dry Hop 2 days
 0.35 oz. Amarillo Cryo Dry Hop 2 days
 0.5 oz. Citra Dry Hop 2 days
 0.5 oz. Citra - Cryo Dry Hop 2 days
 0.9 oz. Crystal (Mt. Hood) Dry Hop 2 days
 1.55 oz. Simcoe Dry Hop 2 days

YEAST:

Imperial – A07 Flagship
 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 sterilized 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:

11 lb. 2- Row Pale Malt
 2 lb. Simpsons Golden Promise

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Mash at 156 degrees for 60 minutes. Estimated OG 1.069, FG 1.009.
 Estimated IBU 100, SRM 5, Estimated ABV 8.0%

**Jon's Homebrew
 and Wine Supply**

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