

# SS MINNOW MILD ALE

Malt Base 5 lb. Light DME **OR** 6.2 lb. LME

Specialty Grains: 11 oz Crystal 55L, 6 oz Crystal 120L, 3 oz Chocolate, 3 oz Brown Malt

Hops: 1 oz. Kent Golding (bittering)

Suggested Yeast: White Labs English Ale, Wyeast 1968

3188-new

## Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum **3 gallon cold water**, slowly bring to approx. **160 deg.**, hold temp for **20 min.** Rinse with one gallon hot water then discard grain.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add **Kent Golding Hops**, and continue boil for 45 min. Add **Irish Moss**. Boil for 15 minutes. Remove from heat and cool wort to 100° F.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 70—80 degrees. **Take hydrometer reading**, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 10 minutes, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum. ENJOY!

*Starting Gravity : 1.037*

*Finish Gravity : 1.012*