Experimental Hop Pale Ale - Extract

Keystone Homebrew is proud to be part of a new experimental hop program. We use a tried-and-true pale ale recipe to provide a supportive malt background to let the character of your experimental hop to shine. Do your part – help test the next great American hop!

Ingredients

6.6 lb. Keystone Pale Malt Extract
0.5 lb. Briess Caramel Malt 20°L*
0.5 lb. Briess Carapils 1.5°L*
0.25 oz. (4.2 AAU) Experimental Hop Pellets (Bittering) with 60 minutes left in the boil.
1.0 oz. (16.6 AAU) Experimental Hop Pellets (Flavoring) with 10 minutes left in the boil.
1.75 oz. Experimental Hop Pellets (Flameout) at the end of the boil.
1 oz. Experimental Hop Pellets dry hopped for 5 days before bottling or kegging.

Imperial Organic A17 Independence, Wyeast 1272 American Ale II, White Labs WLP051 California Ale V, or Danstar BRY-97

6 Muslin Bags
5 oz Priming Sugar (for bottling)
½ Whirlfloc Tablet or ½ tsp Irish Moss (optional)

* The malted grains are all crushed together in the clear plastic bag.

Statistics

Target Original Gravity: 1.049
Target Final Gravity: 1.014
Estimated ABV: 4.7%

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 2 of the muslin bags (approximately ½ pound per bag) and add them to your brew kettle along with up to 2½ gallons of cold water. Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add 4lbs of malt extract. Do not add the other container of extract at this time. Keep the kettle off the burner and stir until the malt extract is completely dissolved.
4. Put the pot back on the burner and bring to a boil. Once boiling, place bittering hops in 1 muslin bag (no more than 1 oz. per bag), add them to the pot, and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes, you may optionally add 0.5 tsp of Irish Moss or 0.5 tablet of Whirlfloc to improve clarity and flavor stability.
6. After 50 minutes, add your flavoring hops.
7. After 60 minutes, turn off the heat and add your flameout hops. Add the 2.6 lb jar of LME and stir until completely dissolved.
8. Cover your kettle with a lid and chill the wort as quickly as possible to 80°F or lower via ice bath or immersion chiller.
9. Once chilled, use a sanitized spoon or pair of tongs and remove the hop bags.
10. Pour 1.5 gal of cold water into your sanitized fermentor. Add the cooled wort and top up with additional water to 5 gal. Mix your wort well to ensure it is dissolved. Aerate the wort with vigorous stirring, rocking the fermentor, direct O² injection, etc.
11. Take a hydrometer reading and record your starting gravity. Add the yeast, seal the fermentor with an airlock, and place it in a cool dark place.
12. Ferment at a steady temperature around 65°F-70°F. You may allow it to warm as fermentation slows to encourage the yeast to finish fermenting. Fermentation is typically finished in 10-14 days – use your hydrometer to be sure.
13. Add your dry hops straight to the fermentor for five days before packaging .
14. If bottling, boil your priming sugar in an equal volume of water for a few minutes and add to your bucket. Transfer your beer on top of the sugar solution and allow it to mix. You may stir gently with a sanitized spoon but do not splash. Leave as much sediment in the fermentor as possible. Allow your beer to condition for 2-3 weeks at room temperature before enjoying.

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