

# Summer Ale

*The ultimate summer refreshment is an American wheat beer. This one is a clone of the popular Sam Adams beer, which distinguishes itself with the use of lemon peel and paradise seeds. Paradise seeds are an unusual brewing spice that contribute a peppery finish to this incredibly drinkable ale.*

## Ingredients

6.6 lb. Muntons Wheat Liquid Malt Extract

1 oz. Perle Hop Pellets (Bittering) with 60 minutes left in the boil.

1/2 oz. Saaz Pellets (Flavoring) with 10 minutes left in the boil.

1/2 oz. Saaz Pellets (Finishing) with 2 minutes left in the boil.

2 gm Paradise Seeds

1 oz Lemon Peel

White Labs WLP008 East Coast Ale or or Wyeast #1010 American Wheat

## Statistics

Original Gravity 1.051

Final Gravity 1.016

Alcohol Content 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. Add up to 2½ gallons of water to your brew kettle and bring to a boil (keep enough head space to avoid boil overs.
2. Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
3. Put the pot back on the burner and bring it to a boil. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
4. After 45 minutes, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
5. After 50 minutes, add 1/2 oz flavoring hops, and add whole package of lemon peel (in a muslin bag).
6. After 55 minutes add Paradise Seeds (crack open and add to a muslin bag)
7. After 58 minutes, add 1/2 oz. finishing hops (in a muslin bag).
8. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bag(s) from the kettle.
9. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
10. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired to determine original gravity. Add the yeast to the wort.
11. **As is the case with most wheat beers, expect a vigorous fermentation. This may clog a standard airlock attachment, so it is recommended to sanitize a length of 5/16" hose and feed it into the airlock opening on your fermentor. Drop the other end of this hose into a container of sanitized water. This is known as a blow-off tube.**
12. Store the fermenter where the temperature will be a fairly constant 65° – 75°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for two weeks until active fermentation is done (no signs of active fermentation for the last 2-3 days).
13. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

*Hops – 1 oz Perle, 1 oz Saaz*

## Keystone Homebrew Supply

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