Butler's Fabulous American Pale Ale

INCLUDES: 6.6 lbs. Golden Light LME
1 lb. Golden DME
1.25 oz. Magnum hop pellets
1 oz. Cascade hop pellets
1 oz. Cascade hop pellets
1/2 lb. ea. Crystal 40 & Cara-pils
Yeast
Priming sugar
Hop and Grain bags

EST OG: 1.060
EST IBU: 35
EST ABV: 6.1%

HOW-TO:

1. Place grain in grain bag. Put into stock pot with at least 2 gallons of water. Bring the temperature up to about 150 degrees. Let sit at this temperature for 30 minutes.

2. Remove grain bag and bring the "tea" to a boil. Remove from heat and add both cans of liquid malt extract. Return to heat and bring back to boil.

3. Boil for five minutes. Be sure to stir constantly – you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.

4. Add 1 oz of Magnum hops in hop bag. Set your timer for 60 minutes.

5. Add the 1 lb. of DME at 15 min left in the boil. Stir until completely dissolved.

6. With 10 Min left in the boil add the 1 oz of Cascade in the hop bag.

7. At end of boil (1 to 2 minutes to go) add the 1 oz of Cascade hops in the other hop bag. Continue to steep all hops as you chill to around 70 degrees. You may remove hops from the wort at this point before you go to the fermenter(recommended) or if you'd like just dump it all in to your fermenter. Top up to five gallons and pitch yeast.

8. When fermentation is complete, rack to a secondary fermenter, avoiding hops if they are still in there. Let age for at least 2 weeks (or as long as you can keep your anxious paws off of it) before bottling. Prime with corn sugar.

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