

Butler's Right in the Rye Pale Ale

INCLUDES: 6.6 lbs. Rye LME
5 oz Dextrose (Corn Sugar)
1 oz. Warrior hop pellets
.75 oz. Chinook hop pellets EST OG: 1.052
1 oz. Galaxy hop pellets EST IBU: 38
1/2 lb. ea. Crystal 40 & Cara-Red EST ABV: 5.6%
Yeast
Priming sugar
Hop and Grain bags

HOW-TO:

1. Place grains 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 Warrior hops in hop bag. Set your timer for 60 minutes.
5. Add one of the 5 oz bags of corn sugar at 15 min left in the boil, the other bag is for bottling. Stir until completely dissolved.
6. With 5 Min left in the boil add the .75 oz of Chinook in the hop bag.
7. At end of boil (1-0 minutes to go) add the 1 oz of Galaxy 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 the other bag of corn sugar.

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