

## Butler's Fabulous Traditional English Pale Ale (aka Bitter is as Bitter Does)

**INCLUDES:** 4 lbs. Munton's Light DME  
1.25 oz. UK Kent hop pellets  
.5 oz. UK Kent hop pellets  
1 lb. 60 Lovibond Crystal Malt  
Yeast (S-04)  
Priming sugar  
Hop and Grain bags

- HOW-TO:**
1. Place grain in large 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 the dry malt extract. Stir like the dickens til the dried malt dissolves. Return to heat and bring back to boil. It doesn't have to be a strong boil, just enough to see some action.
  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. Put the respective amounts of hops into the small bags, tie the top of the bags off. Add the bag with 1.25 oz of Kent Golding. Set your timer for 60 minutes.
  5. With 10 minutes left in the boil add the other bag of .5 Kent Golding. Remove hop bags from hot wort before you pour into clean sanitized fermenter. Chill to around 70 degrees, top up to five gallons and pitch yeast.
  6. When fermentation is complete, rack to a secondary fermenter. 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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EST OG: ~ 1.035

EST IBU: ~ 31.8

EST ABV: ~ 3.6%