

LAWNMOWER ALE



ENGLISH SUMMER ALE

We designed this recipe to be a light yet flavorful English Pale Ale. It's mild bitterness is well balanced against a light body and a medium malty sweetness. A hint of lemon makes this beer a refreshing and very drinkable ale.

Contents

- Malt Extract
- Yeast
- Specialty Grains
- Grain Bag
- Flavoring Spice
- Hops
- Grain Bag
- Priming Sugar

OG: 1046

IBU's: 27

SRM: 8

FG: 1010

ABV: 4.8%

1. Place 3 gallons of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add heat to come to boil. While heating, add 4 LBs. of Golden light Dry malt extract and 8 oz. Maltodextron. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the initial boil begins, refer to the Brewing Schedule
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. If you have a hydrometer, use it while adding water until the gravity equals 1.046. Otherwise, simply add water to make five gallons.
8. Pitch Yeast.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

Brewing Schedule

At beginning of boil:

- Add 1 oz.hop pellets
 - Boil 45 min.
 - Add 1oz. Hops and lemon peel.

 - Boil 15 min.
 - Chill
- Return to step 6

LAWNMOWER ALE

4 Lbs. Light DME

12 oz. Biscuit

12 oz. Munich

1 oz. Lemon Peel

Grain Bag

2 oz. Cascade pellet hops

1 Nottingham Dry Ale Yeast

8 oz. Maltodextrin

Priming sugar