ROGUE DEAD GUY ALE CLONE

EXTRACT:

5.0 lb. Golden Light Malt Extract

3.3 lb. Munich Malt Extract

SPECIALTY GRAINS:

1.5 lb. Crystal 20L

HOPS:

1.5 oz. Perle

90 min

0.75 oz. Saaz

10 min

YEAST:

Imperial – A18 Joystick

(or) Dry Yeast - Fermentis Safale US-05

OTHER:

4 oz. Corn Sugar (to carbonate at bottling time)

1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

- Bring 2 ½ 3 gallons of water to 160 170 degrees. Take pot off burner.
- 2. Steep (soak) specialty grains in bag for 30 40 min.
- 3. Rinse grains with 2 cups of 160 170 degree water and discard spent grains. (keep bag)
- 4. Pour malt extract into mixture. Stir until dissolved.
- 5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
- 6. Boil for 60 minutes, while adding the hops at the recipe intervals.
- 7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
- 8. Sanitize all equipment that the wort will come into contact with after the boil.
- 9. Put 1 gallon cold water into $6 6 \frac{1}{2}$ gallon fermentation vessel.
- 10. Add contents of boil pot, fill to 5 gallon mark with cold water.
- 11. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
- 12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 70 degrees.

- 13. After fermentation has stopped (14 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
- 14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
- 15. Age beer for two three weeks at 68 72 degrees, chill and enjoy.

ALL GRAIN:

9 lb. Pale Malt

2.5 lb. Munich Malt

1.5 lb. Crystal 20L

HOPS:

1.5 oz. Perle

90 min

0.75 oz. Saaz

10 min

YEAST:

Imperial – A18 Joystick

(or) Dry Yeast - Fermentis Safale US-05

Mash at 150 degrees F for 60 minutes. Estimated OG 1.068, FG 1.016. Estimated IBU 37.2, SRM 8.3. Estimated ABV 6.8%

For best results, ferment in the low 60's and use a modified lagering period (2-4 weeks at 40-50 degrees F)



1430 East Main Ave #1430-C, Puyallup WA ● 253-286-7607