

MIRROR POND CLONE

EXTRACT: 6.75 lb. Golden Light Malt Extract

SPECIALTY GRAINS: 1.0 lb. Munich 10L
0.5 lb. Crystal 60L

HOPS: 1.5 oz. Cascade 60 min
1.0 oz. Cascade 15 min
1.0 oz. Cascade 5 min
0.5 oz. Cascade Dry Hop 3 days

YEAST: Imperial - A09 Pub
White Labs – WLP002 English Ale
Wyeast – London ESB 1968
(or) Dry Yeast - Fermentis Safale S-04

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. 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 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 about 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. Add dry hops for the last 3 days of fermentation.
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: 9.5 lb. Pale Malt
1.0 lb. Munich 10L
0.5 lb. Crystal 60L
0.25 lb. Cara-Pils

HOPS: 1.5 oz. Cascade 60 min
1.0 oz. Cascade 15 min
1.0 oz. Cascade 5 min
0.5 oz. Cascade Dry Hop 3 days

YEAST: Imperial - A09 Pub
White Labs – WLP002 English Ale
Wyeast – London ESB 1968
(or) Dry Yeast - Fermentis Safale S-04

Mash at 152 degrees for 60 minutes. Estimated OG 1.053, FG 1.015.
Estimated IBU 41, Estimated SRM 7.4. Estimated ABV 4.9%

**Jon's Homebrew
and Wine Supply**

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