

Dread''

By: Mark Cave. Stolen from: More homebrew favorites, Storey Publishing 1997
Normally I wouldn't even consider attaching my name to somebody else's recipe But...Since I tweaked it little and changed a couple of things what the heck !!! I did this one at last years Sonora Brew-out And it turned out to be one absolutely **Killer** brew !!! Nobody seems to be able to figure out a style that it comes under, But everybody loves it, Prosit... Enjoy !!!

8 Lbs 2 row malt (doesn't seem to matter which brand)

1 1/2 lbs roasted barley malt

1 lb 40 lovibond crystal malt

2 oz Mt. Hood hops bittering (60 min.)

1/2 oz cascade hops aroma (3 Min.)

White labs English ale yeast

Ta -Da... yourre done... It ferments fast and doesn't appear to need any serious aging. a tip ... cold condition it for a few days if you can to drop out the protiens...

Mark