

Bob Lite

By, Joe Bob Grisham Makes 5 gal.

7.5 lbs. Pale malt

1.5 lbs. Crystal 40

1 lb. Wheat

1 oz. Cascades (60 min)

.75 oz. Cascades (15 min)

.5 teaspoon of irish moss (last 15 min)

1 pack of Red Star dried yeast

SG.1.050/FG. 1.012

Quick and simple, this was one of my first pale ales that I made when I finally went all grain. It is light but all your "Bud" friends will love it. And it is a great lawn mower beer! You know, something you can pound in the summer heat and it wont fill you up.

The US Pale

Makes 5 gal.

9 lbs. Pale malt

1 lb. Cara pils

.5 lb. Crystal 40

.5 oz. Galena @ 10.5% (60 min)

1 oz. Cascade @ 4.5% (20 min)

.5 oz. Cascade (5 min)

1 tea. Irish Moss

1 Pac Chico Ale Yeast

LAWNMOWER III

5 gallons, extract/specialty grains

Raymond Ault *The Beverage Co. Anderson, Calif.*

"This is a beer for customers who have had little exposure to the heavier ales."

Ingredients:

- 4 lbs. Alexander's pale malt extract
- 0.5 lb. flaked corn
- 2 lbs. white rice syrup
- 1.75 lbs. six-row barley (crushed)
- 1.5 oz. Cascade hops (5% alpha acid), 1 oz. for 60 min., 0.5 oz. at end of boil
- European lager yeast

Step by Step:

Steep grain and corn at 150° F for 30 minutes in 2 gals. of water. Remove the grain bag and add malt extract and rice syrup. Bring to a boil. Add 1 oz. hops when mixture begins to boil. Boil 60 minutes and then add aroma/finishing hops and remove from heat. Force cool. Place in fermenter. Bring up to 5 gals. with previously boiled and cooled water. Pitch yeast. Age six weeks at 60° F. Prime with corn sugar.

NEVER FAIL PALE ALE

5 gallons, extract/specialty grains

Tess & Mark Szamatulski & Mike Sebas *Maltose Express Monroe, Conn.*

"One of the most popular styles brewers ask for is pale ale. We formulated this recipe because it's easy, delicious, and hasn't failed us yet!"

Ingredients:

- 3.3 lbs. Munton's light extract
- 3 lbs. Munton's light dry malt extract
- 0.5 lb. crystal malt
- 1.5 oz. [Northern Brewer](#) hops (9% alpha acid), for 60 min.
- 1 oz. East Kent Goldings (5% alpha acid), for 5 min.
- 0.5 oz. Cascade hops (5.5% alpha acid), for dry hopping
- 1 tsp. gypsum
- Wyeast 1028 (London Ale) from starter
- 3/4 cup corn sugar for priming

Step by Step:

Steep crushed crystal malt at 150° F in 2.5 gal. of water for 15 minutes. Remove grains and bring to a boil. Add malt, gypsum, and Northern Brewer hops. Boil for 55 minutes. Add East Kent Goldings hops and boil for five more minutes. Cool brewpot in cold water bath for 15 to 20 minutes. Add wort to fermenter while straining out hops. Top off to 5 gals. with cold water and pitch yeast. Add Cascade hops to secondary and dry hop seven to 10 days. Rack into keg and carbonate with CO2 or bottle using corn sugar.

RED HAWK ALE

5 gallons, extract/specialty grains

Rob Bates *Reno Homebrewer Reno, Nev.*

"This beer is like the Sierra Nevada Celebration Ale, rich and malty with a refreshing, hoppy character."

Ingredients:

- 6 lbs. amber malt extract
- 1 lb. crushed crystal malt
- 1 lb. light dry malt extract
- 2 oz. Willamette hops (5% alpha acid), for 60 min.
- 2 oz. Cascade hops (5.5% alpha acid), after boil
- Ale yeast
- 3/4 cup corn sugar for priming

Step by Step:

Heat 1 gal. of water to 155° F and steep crystal malt for 30 minutes. Remove grain and add 3 more gals. of water along with extracts. Bring to a boil and add Willamette hops. Stir until malt is completely dissolved. Continue boiling for one hour. Turn off heat. Add Cascade hops and let steep for 10 minutes. Strain wort into sterilized fermenter. Add sufficient sterilized water (water boiled for five minutes) to equal 5 gals. When at 90° F, pitch yeast.

Let beer ferment between 60° F and 70° F for at least two weeks or until you are sure the fermentation is complete. Then boil 1 cup water with corn sugar and add this solution to fermented beer for priming. Bottle and cap. Allow to sit at room temperature for a week. Wait at least another week and then open and enjoy!

FROSTY TOAD BRITISH ALE

5 gallons, extract/specialty grains

Lee Kraemer & Michael Vitez *L.L. Kraemer Co. Bloomington, Minn.*

"This recipe makes an excellent special bitter, full-flavored, full-bodied beer that is sure to please. It has won several medals in local competitions. Edme dry malt syrup has a great flavor."

Ingredients:

- 1 lb. Hugh Baird English crystal malt, 40° Lovibond
- 3.3 lbs. Edme dry malt syrup
- 3 lbs. amber dry malt extract (domestic Northwestern)
- 2 oz. Cascade hop pellets (11% alpha acid), for 60 min.
- 0.5 oz. Fuggle hop pellets, for finish
- Liquid British ale yeast or Wyeast 1098
- 2 tbsp. gypsum
- 1 tsp. Irish moss, for 15 min.
- 3/4 cup dextrose or 1.25 cup dry malt extract for priming

Step by Step:

Add gypsum to cold water and heat to 170° F. Steep crushed crystal malt in straining bag for 15 minutes at 170° F. Remove bag, add malt extracts and Cascade hops, and bring to a boil for 45 minutes. Add Irish moss and boil 15 minutes more. Total boil is 60 min. Add Fuggle hops when heat is turned off.

TOM'S CREATION

5 gallons, extract/specialty grains

Tom Graham *Winemaker's Pantry, Inc. Pinellas Park, Fla.*

"This is a really nice bitter ale that we have made 10 or so times. It is so good we're afraid to try variations of the recipe."

Ingredients:

- 4 lbs. Alexander's amber malt extract
- 4 lbs. Alexander's pale malt extract
- 1 lb. Munich malt
- 2 oz. [Northern Brewer](#) hops (8% alpha acid), for 45 min.
- 1 tbsp. Crosby & Baker water crystals
- 1 oz. Perle or [Northern Brewer](#) hops (8% alpha acid), for 5 min.
- 2 packages Cooper's yeast
- 1 cup dextrose for priming

Step by Step:

Place 1 lb. of cracked Munich grain into a hop bag and put into 1.5 gals. of water. Bring water to 170° F. Turn off burner, but do not remove kettle from burner. Cover and steep for 10 to 15 minutes. Remove bag of grain and mix in malt extracts and water crystals. Bring to a boil for 10 to 15 minutes and add 2 oz. Northern Brewer hops. Boil for 45 to 50 minutes more. Add the 1 oz. Perle or Northern Brewer hops during the final five minutes of the boil. Remove from heat and cover for 10 minutes. Cool wort, transfer to primary fermenter, top up to 5 gals. if necessary. Rehydrate yeast and pitch. After primary fermentation is complete, transfer to a five-gallon glass jug. Top up and add stopper and airlock. After two to three more weeks, transfer to priming container, prime, and bottle. OG = 1.054
FG = 1.021

INDIA PALE ALE

5 gallons, extract/specialty grains

Jim McHale Beer Unlimited Malvern, Pa.

"This is a beer for true hop heads. It has won awards at several regional homebrew competitions."

Ingredients:

- 2 cans Alexander's pale malt extract
- 0.5 lb. American crystal malt, 40° Lovibond
- 4 oz. Centennial hops, 1.5 oz. for 60 min., 0.5 oz. for 30 min., 1 oz. for 2 min., 1 oz. dry hop
- 1 tsp. Irish moss (optional)
- Wyeast 1056 American ale yeast
- 2 tbsp. gelatin finings (optional)
- 3/4 cup corn sugar for priming

Step by Step:

Steep grains in 1 gal. of 155° F water for 30 minutes. Remove grains and add 3 more gals. of water. Turn off heat and add extract. Return to boil. When boiling starts, add 1.5 oz. of hops. Boil 30 minutes. Add Irish moss (optional) and 0.5 oz. of hops and boil 30 minutes more. Add 1 oz. of hops during the last two minutes of boil. Total boil is 60 minutes. Pitch yeast when wort cools. Dry hop with final ounce of hops (add to primary fermenter two days before racking). Use gelatin (optional) in secondary fermenter and/or at bottling.

Labor Day IPA

By, Lynn Mcluty & Joe Bob Grisham Makes 11 gal.

22 lbs. Pale malt

2 lbs. Cara Pils

2 lbs. Crystal 40

2 lbs. Munich

2 oz. Galena @ 10.5%(70 min)

1 oz. Hallertau & 1 oz. Tettnanger (20 min)

1 oz. Saaz & 1 oz. Willamette (5 min)

2 table spoons Irish Moss

SG 1.060/FG 1.014 at 55 IBU

Starter of English Ale yeast

Lynn and I first brewed this in 1993 and it has been a great beer to go back to. It may not be hopy enough for some of you so feel free to HOP IT UP!!!

NORTHERN INDIA PALE ALE

5 gallons, extract/specialty grains

Will Holway, Ken Bustinski, & Scott Law

Wind River Brewing

Eden Prairie, Minn.

"Unlike many India pale ales, which lack the strength of the original IPA recipes, ours measures up. Its malty richness and assertive hop punch are guaranteed to please."

Ingredients:

- 6 lbs. gold light malt extract
- 3.3 lbs. amber light malt extract
- 0.5 lb. crystal malt, 50° Lovibond
- 0.5 lb. toasted malt, 25° Lovibond
- 2 oz. Cascade hops (7% alpha acid), for 60 min.
- 1 oz. Willamette hops (4.8% alpha acid), for 5 min.
- 1 oz. East Kent Goldings hops (5.5% alpha acid), for 5 min.
- Wyeast 1098 (British ale)

Step by Step:

Heat 3.5 gals. of water to 170° F, pour grains into steeping bag and add to water for 15 minutes. Remove grains and add malt extract and 1 oz. of Cascade hops. When wort begins to boil, add another 1 oz. of Cascade hops. Boil 55 minutes and add Willamette and East Kent Goldings hops. Boil 5 more minutes. Total boil is 60 minutes. Cool wort and transfer to fermenter. Top off to 5 gals. Add yeast and ferment 10 to 14 days. Bottle or transfer to secondary when fermentation is complete. Prime with corn sugar. Drink and enjoy in moderation!