

Bitter Middle-Aged Unmarried Librarian Ale

Or,
An E.S.B.

Ingredients: 6.6 lbs. Light Liquid Malt Extract
¾ lb. Crystal Malt, L.60
3 oz. Sterling hops
1 oz. Cascade hops
Yeast
Priming sugar
Hop and grain bags
Caps

- How:**
1. Place Crystal malt in large grain bag and place in the boiling pot with at least 2 gallons of water. Bring to 150 degrees and hold at this temperature for 30 minutes. Remove the grain bag.
 2. Bring grain “tea” to a boil. Remove from heat and add malt extract. Stir like a crazy person so it’s all dissolved-like and return to heat. Bring back to a boil, watching vigilantly and stirring regularly to avoid a boil-over.
 3. After 5 minutes of vigorous boiling, add the three oz. of Sterling hops in a hop bag. Set your timer for 60 minutes. Continue to keep an eye on it and stir regularly.
 4. At end of 60 minutes, throw in the ounce of Cascade hops. Chill wort to 70-75 degrees, dump in fermenting bucket, top up with water to 5 gallons, and pitch yeast.
 5. No talking in the library. It’s study-hour!
 6. When fermentation is complete, rack to secondary, or bottle if you’re impatient (not like the librarian, she has all the time in the world).
 7. To bottle, boil priming sugar in a few cups of water for 5 minutes. Add to bottling bucket, rack in the beer, and bottle. It’s ready when there are bubbles (2 weeks or so).

O.G.: 1.052 – 1.056
Target ABV: 5 – 5.5

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