

**\$54.99**

## **Butler's Fabulous India(na) Pale Ale**

- INCLUDES:**
- 6.6 lbs. Pilsen Light LME
  - 2 lbs. Light DME
  - .75 lb. 40 Lovibond Crystal Malt
  - .5 lb. Cara-Pils Malt
  
  - 1.25 oz. Warrior hop pellets
  - 1 oz. Columbus hop pellets
  - 1 oz. Cascade hop pellets
  - 1 oz. Centennial hop pellets
  - 2 oz. Centennial dry hop pellets
  
  - Safale-05 Yeast
  - Priming sugar
  - Hop and Grain bags
  - Caps

- HOW-TO:**
1. Place grain in large grain bag. Put into **stock** pot with at least 2 gallons of water. Bring the temperature up to about 150 degrees, Let sit at this temperature for 30 minutes.
  2. Remove grain bag and bring the "tea" to a boil. Remove from heat and add both cans of malt extract. Return to heat and bring back to boil.
  3. Boil for five minutes. Be sure to stir constantly you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.
  4. Add 1.25 oz of Warrior hops in hop bag. Set your timer for 60 minutes.
  5. At 50 minutes into the boil (10 min remaining), put 1 oz of Columbus hops in hop bag & add to boil. Also add the 2 lbs DME. Stir well!!
  6. With 5 minutes remaining in boil, put 1 oz of Cascade hops in hop bag & add to brew pot.
  7. At end of boil, add the 1 oz. Centennial hops in the other hop bag. Chill to around 70 degrees, top up to five gallons and pitch yeast.
  8. When fermentation is complete, rack to a secondary fermenter. Add the 2 oz. of Centennial dry hops, either in a sanitized hop bag or just toss them in loose. Let age for at least 1 week. Prime with corn sugar, at bottling.

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  - 2 lbs. Golden Light DME
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  - .5 lb. Cara-Pils Malt
  
  - 1.25 oz. Warrior hop pellets
  - 1 oz. Columbus hop pellets
  - 1 oz. Cascade hop pellets
  - 1 oz. Centennial hop pellets
  - 2 oz. Centennial dry hop pellets
  
  - Safale-05 Yeast
  - Priming sugar
  - Hop and Grain bags
  - Caps

EST OG: ~ 1.069

EST IBU: ~ 60

EST ABV: ~ 7%