

Butler's Fabulous Traditional Pale Ale

1 - gallon beginner's recipe

INCLUDES: 2 lbs. Pilsen Light LME
½ oz. Ahtahnum hops (bittering)
¼ oz. Ahtahnum hops (finishing)
¼ lb. 40 Lovibond Crystal Malt
Yeast
Priming sugar
Hop and Grain bags

- HOW-TO:**
1. Place grain in large grain bag. Put into **stock** pot with 1 1/2 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 bag 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 ½ oz of Ahtahnum hops in hop bag. Set your timer for 60 minutes.
 5. At end of boil, add the rest of the hops in the other hop bag. Chill to around 75 degrees, dump into sanitized fermenting bucket, top up to a gallon with fresh water and pitch yeast.
 6. To bottle, boil two cups of water and add 1 oz. of corn sugar. Add this to your beer*, stir gently, and siphon into bottles. Cap and let sit in a dark place for two weeks to carbonate.

* I recommend siphoning the beer from the fermenting vessel into another sanitized vessel. Be sure not to stir up the sediment on the bottom of the bucket; the point is to get the beer away from it! Remember to sanitize everything that comes in contact with the beer, including bottles, caps and siphon tubing!!!

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