

BEERSMITH RECIPE

DR SMURTO'S GOLDEN ALE All-Grain

O.G: 1.047 READY: 6 WEEKS

FERMENTATION SCHEDULE

2 Weeks Primary

2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

6.08 Gal

MASH

- 6.28 lbs Belgian Pilsner
- 2.09 lbs Munich Malt
- 2.09 lbs Weyermann Pale Wheat
- 0.66 lbs Weyermann Caramunich I

HOPS

- 2.5 oz Amarillo

YEAST

- Yeast Safale US-05 dry yeast

*NOT INCLUDED

This recipe doesn't include the items below. They are sold in bulk and most brewers have a supply on hand:

- 0.25 Whirlfloc tablet
- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 0.7 oz Amarillo 60 min
- 0.9 oz Amarillo 20 min
- 0.25 Whirlfloc tablet 15 min*
- 0.9 oz Amarillo 0 min

YEAST

- Safale US-05 dry yeast
Optimum Temperature: 59°-75°F