

EVIL HIPSTER

STYLE: BELGIAN PALE ALE

DIFFICULTY:



TIME: 2 1/2 HOURS

MALT EXTRACT:

Pale 6 lbs.
Corn sugar 0.5 lb.

GRAIN BILL:

Caravienne Malt 4 oz
Carapils Malt 4 oz
Aromatic Malt 4 oz
Biscuit Malt 4 oz

HOPPING SCHEDULE:

#1 Magnum (13.2% AA)	0.35 oz	60 min
#2 Saaz	0.40 oz	15 min
#3 Saaz	0.20 oz	0 min

STARTING GRAVITY:

1.046

FERMENTATION TEMPERATURE:

65-85 degrees F.

YEAST:

Wyeast 3522 Belgian Ardennes, or WhiteLabs WLP 550 Belgian Ale, or Wyeast 3942 Belgian Wheat, or other Belgian yeast.

INSTRUCTIONS:

- In a small pot bring 3 or 4 quarts of water to around 150 degrees (bubbles start to form on the bottom.)
- Remove from the heat and stir in the specialty grains, cover and steep for 20-30 minutes.
- Meanwhile, fill the large brew pot half full with water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract.
- After the grains have steeped for 20-30 minutes, pour them through a strainer into the large brew pot.
- Add some hot water to the small pot and rinse the grains in the strainer.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package.
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil for one hour, adding hops as per recipe.
- When the boil is done, cool the pot in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.
- Ferment in the temperature range listed above.