



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

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Mildly English Ale

Recipe for 5 US gallons (19L)

Description: A classic English session beer brewed with the finest domestic ingredients. Light in body, but with some malt character, the lower levels of esters produced by these yeast and higher hopping levels lead to a clean, dry finish.

Quantity	Ingredients	Comment
3.3 lbs	Briess CBW® Golden Light LME	
8 oz	Cane Sugar	
8 oz	Briess Caramel Malt 120L	
4 oz	Briess Carapils® Malt	
1 tsp	Irish Moss	15 min boil time
0.75 oz.	US Fuggles Pellet Hops (5%AA hop)	45 min boil time
1 vial	WLP026 Premium Bitter Ale Yeast or WLP038 Manchester Ale Yeast	

Brewing Procedures:

1. Steep grains in 5 gallons 150-180°F water for 15-20 minutes and then remove from heat.
2. Add CBW® Golden Light LME, sugar and bittering hops and bring to a boil for 30 minutes.
3. Add Irish Moss. Boil an additional 15 minutes.
4. Cool to 70° F, oxygenate wort and add 1 vial **WLP026 Premium Bitter Ale Yeast or WLP038 Manchester Ale Yeast** .

Fermentation:

Primary: 10 Days at 67-70°F
 Secondary: 35 Days at 35°F
 Bottle condition

Original Gravity:	1.032	Final Gravity:	1.007
Alcohol by wt:	2.6%	Alcohol by vol:	3.3%
IBU:	15	Color(Lov):	18-22