

American Golden Ale

Extract:

Est. OG: 1.056

7 lbs Extra light LME

¼ lb Crystal Malt 15L

¾ lb Aromatic Malt

1 oz Goldings Hops (bittering)

1 oz Goldings Hops (aroma)

1 Whirlfloc Tablet or Irish Moss

Wyeast 1056, WLP001, Imperial Fladship, or Safale

US-05



- Heat 2½ gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 10 min. then add bittering hops. (Goldings)
- Continue boiling for 45 min, then add Whirlfloc tablet/Irish Moss.
- Boil for 15 min. then add aroma hops. (Goldings)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 66°F to 70°F.

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

OG: 1.054

10 lbs 2-Row Pale Malt

¼ lb Crystal Malt 15L

¾ lb Aromatic Malt

1 oz Goldings Hops (bittering)

1 oz Goldings Hops (aroma)

1 Whirlfloc Tablet or Irish Moss

Wyeast 1056, WLP001, Imperial Flagship, or Safale US-05

Questions About This Recipe?

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Infusion mash at 155F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 10 min. then add bittering hops (Goldings). Continue boiling for 45 min. then add Whirlfloc tablet or Irish moss. Boil for 15 min. then add remaining 1 oz. of aroma hops. (Goldings). Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller. Add mixture to fermenter, removing hops, and aerate unfermented wort (shaking works well). Pitch yeast and ferment at 68°F to 70°F.