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Recipes – Ale Category

Abigail Adams Amber Ale

Recipe supplied by: Tod Mot, Quincy Ships Brewing Co, Quincy, Mass

This recipe won the Gold medal in the Irish-style Red Ale category at the 2001 Great American Beer Festival. Recipe is for 5 US gallons (19L).

Malt

6.6 lbs Coopers Light Malt Extract Syrup

1 lb Coopers Light Dry Malt Extract

7 ozs 60L Crystal Malt

1 1/2 ozs Chocolate Malt

3 1/2 ozs Weyermann Melanoidin malt

1 1/2 ozs Amber Malt

1/2 oz Weyermann Carafa Malt

Hops

1 oz Perle Pellet Hops (20 min)

1/4 oz Hallertau Pellet Hops (20 min)

1 oz Liberty Pellet Hops (10 min)

1 oz Liberty Pellet Hops (steep)

3/4 Hallertau Pellet Hops (steep)

Yeast

1 vial White Labs WLP001 California Ale Yeast

Coopers Carbonation Drops (priming)

1. Steep Crystal, Chocolate, Melanoidin, Amber & Carafa malts in 150-180F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove.
2. Mix in Coopers Light Malt Extract, Coopers Light DME, Perle and 1st Hallertau hops. Bring to very light boil. Total boil time: 20 minutes.
3. Add 1st Liberty hop addition with 10 minutes remaining in boil. Add last addition of Liberty and Hallertau hops at end of boil.
4. Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.
5. Pitch yeast when temperature is <80F.

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Recipes – Ale Category

Burton Ale

Recipe supplied by: Peter A'Hearn & Yuseff Cherney, Ballast Point Brewing Company San Diego, CA

Malt

8 lb Coopers Light Malt Extract
1/2 lb Carastan Dark
1/4 lb Victory Toasted Malt
1/4 lb Dark British Crystal (135L)

Hops

2 oz Fuggles (20 min)
1 oz Kent Goldings (15 min)

Yeast

1 vial White Labs WLP023, Burton Ale Yeast
Coopers Carbonation Drops (priming)

1. Steep Crystal, Carastan and Victory malts in 150-180F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove.
2. Mix in Coopers Light Malt Extract and Fuggle hops. Bring to very light boil. Total boil time: 20 minutes.
3. Add Kent Golding hop addition with 15 minutes remaining in boil.
4. After boil, cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.
5. Pitch yeast when temperature is <80F. Ferment at 68-70F.

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Recipes – Ale Category

San Diego IPA

Recipe supplied by: Lisa R. White, White Labs Lab Manager

This recipe is for 5 gallons (19L) of incredible beer!

Malt

9 lbs Coopers Light Malt Extract

1/2 lb 20L Crystal Malt

1/2 lb 40L Crystal Malt

1/2 lb Victory Malt

Hops

2 oz Centennial (30 min)

1 oz Cascade (Finish)

1 oz Cascade (Dry Hopped)

Yeast

1 vial White Labs WLP004 Irish Ale Yeast

1 cup Coopers Light DME (priming)

Employs the methodology described in Steve Bader's "Boil the Hops, Not the Extract" article (BYO vol. 8, no.6, pg. 40). Steep the Crystal and Victory malts for 150 minutes at 150F in 2 gallons of water, then remove. Add Centennial hops. Lightly boil for 30 minutes. Remove from heat. Mix in Coopers Light Malt Extract and 1 oz Cascade hops. Cool, pour into fermenter, top up to 5 gallons (if necessary). When temperature is below 80F pitch yeast. Dry-hop in secondary fermenter or keg with 1oz Cascade hops.

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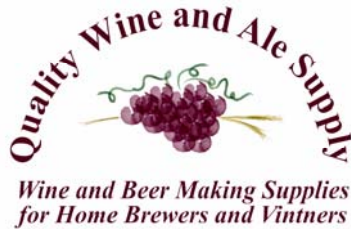
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Recipes – Ale Category

London ESB

Recipe supplied by:

This recipe is for 5 US gallons (19L).

Malt

7.0 lb COOPERS Pale Malt Extract

8 oz British Crystal 700 L Malt

8 oz Carapils Malt

4 oz Dark Carastan Malt

Hops

2.0 oz Styrian Golding hops (60 min boil)

1.5 oz Fuggles hops (Finishing-last 5 minutes of boil)

Yeast

White Labs WLP013, London Ale Yeast

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Recipes – Ale Category

Taps Cream Ale

Recipe supplied by: Victor Novak of Tap Fish House, Brea, CA

This recipe won a gold medal at the 2001 Great American Beer Festival in the American-Style Lager/Ale or Cream Ale category. Homebrew recipe for 5 US gallons (19L).

Malt

7.5 lb Pilsner malt (3.4 kg)

1.25 lb corn sugar (0.57 kg) (20 min)

Hops

0.3 oz Perle pellet hops (8.25%AA)(60 min)

0.5 oz Fuggle pellet hops (5% AA) (steep)

Yeast

White Labs WLP029, Kolsch Ale Yeast

Original Gravity: 1.053 (13.4 Plato - assuming 75% brewhouse efficiency)

Final Gravity: 1.008 (2 Plato)

Pitching Temp: 68 degrees F (20 degrees C)

Fermentation Temp: 60 to 65 degrees F (16-18 degrees C)

IBU's: 12

SRM: 2.7

Brewer's Specifics: Use very soft water. Calcium chloride can be added to bring the calcium ion content to around 100ppm. Mash Pils malt at 149 degrees F (65 degrees C) for one hour; raise to a 165 degrees F (74 degrees C) mash-out. Add dextrose 20 min before the end of the boil. The beer will be a bit fruity and you might get a hint of corn on the nose but it should not be overwhelming. Again, the hop nose should be noticeable but not pronounced. The finish is smooth with just a hint of residual sweetness from the corn sugar.

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Recipes – Ale Category

Wee Heavy, A Strong Scotch Ale

Recipe supplied by: Mark Edelson, Iron Hill Brewery, Media, PA.

This beer won a bronze medal in the Strong Scotch Ale category at the 2001 Great American Beer Festival.

Brewer's comments: "Yeah, yeah, I know purists don't think peated malt belongs in this product, but in small amounts it adds great complexity. The judges seem to agree."

Malt

13 lbs Maris Otter Pale Malt
1.5 lb Carapils
6 oz Roasted Barley
6 oz Medium Peated Malt

Hops

2 oz UK Fuggles (4.3% AA) at 90 min

Yeast

White Labs WLP028 - Edinburgh Scottish Ale Yeast OR
White Labs WLP005, British Ale Yeast

Mash Schedule - Single step infusion at 158 degrees F, mash off at 165 degrees F

Original Gravity: 1.085

Mash Efficiency: 80%

IBU's: 35

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Recipes – Ale Category

John Brown Pale Ale

Recipe supplied by: Robert Davis of the Great Adirondack Brewing Company
Classic American Pale Ale

Malt:

5.5 lbs Marris Otter 2 row
15 ounces Thomas Fawcett Crystal Malt
15 ounces Thomas Fawcett Wheat Malt
8 ounces Toasted Barley

Hops:

1 ounce German Pearl
1 ounce Mount Hood
1 ounce Cascade

Yeast:

WLP001- California Ale Yeast

Mash in at 152-153 degrees farenheit for 70 minutes. Sprage at 170 degrees farenheit, and add German pearl at first wort running. Bring volume up to a 12 degrees Plato original gravity, boil for 1.5 hours to finish at 13.3-13.5 degrees Plato. At the 10 minute mark, add 0.33 ounces of Mt. Hood, another 0.33 ounces at the 2 minute mark, and the final 0.33 at the end of the boil. Transfer to fermenter at 68 degrees farenheit, pitch the WLP001 and add the 1 ounce of Cascade.

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Recipes – Ale Category

Traditional English Bitter

Recipe supplied by:

Partial Grain version

Malt:

6.0 lbs Coopers Pale Malt Extract

1.0 lb Light Brown Sugar

8 ounces Crystal 60 L Malt

8 ounces Victory Malt

Hops:

1.5 ounces Willamette Hops (60 minute boil)

1.5 ounces Fuggles Hops (Finishing- last 5 minutes of boil)

Yeast:

WLP025 - Southwold Ale Yeast

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Recipes – Ale Category

Scottish Ale

Recipe supplied by: Peter A'Hearn of Ballast Point Brewing Company, San Diego, CA
Partial Grain recipe

Malt:

10 lbs Coopers Pale Malt Extract
0.5 lbs 80L Crystal Malt
1 lb Dark British or Scottish Crystal Malt
0.5 lb Dark Carastan Malt
Optional - 2-4 ounces Peat Malt

Hops:

2 ounces Kent Goldings (Boil, 60 minutes)
0.5 ounces Fuggles (Boil, 10 minutes)

Yeast:

WLP028 - Edinburgh Scottish Ale
Pitch directly into 5 gallons 70 degree wort.

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Recipes – Ale Category

Coopers Un-common Ale

Recipe supplied by: Mark Henry

Description: A moderately-hopped, light amber beer. Traditional "Steam" beers use Northern Brewer hops, while ours uses the more widely available Hallertau.

6.6 lbs Coopers Light Dry Malt Extract
2 oz Hallertau Pellet Hops
1 vial White Labs WLP810 San Francisco Lager Yeast
Carbonation Drop (priming)

1. Heat brewing water to 150-180F (59-75C), amount of water determined by the size of your pot. Add Hallertau hops.
2. Bring water to a boil. Lightly boil for 10 minutes. Remove from heat.
3. Add Coopers Light Dry Malt Extract. Dissolve thoroughly.
4. Cool wort to room temperature, transfer to fermenter. Top up to 5 gallons if necessary.
5. Pitch yeast when fermenter is cool to the touch, or <80F (24C).
6. After fermentation is complete, prime with Coopers Carbonation Drops, adding 1 drop per 12 oz bottle, or 2 per 22 oz bottle.

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Recipes – Ale Category

Sierra Nevada Pale Ale

Recipe supplied by:

Recipe formulation using info provided by the fine folks at Sierra Nevada Brewery.

6.6 lbs Coopers Light Malt Extract
1 lb Coopers Light Dry Malt Extract
1/2 lb 60L Crystal Malt
1/4 lb Carapils Malt
1 tsp Irish Moss
1 oz Perle Leaf Hops (20 min)
1/2 oz Perle Leaf Hops (15 min)
1 oz Cascade leaf Hops (2 min)
1 oz Cascade Leaf Hops (steeped)
1 vial White Labs California Ale Yeast (WLP001)
Coopers Carbonation Drops (priming)

1. Steep Crystal and Carapils malts in 150-180F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove.
2. Mix in Coopers Light Malt Extract, Coopers Light DME and 1 oz Perle hops. Bring to very light boil.
3. Add 2nd addition of Perle hops and Irish Moss with 15 minutes remaining in boil. Add 1st addition of Cascade hops with 2 minutes remaining in boil. Add last addition of Cascades at end of boil.
4. Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.

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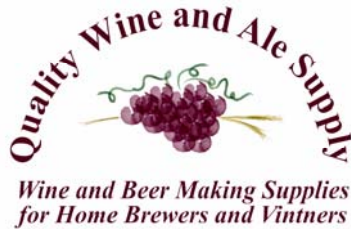
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Recipes – Ale Category

A "Wry" Smile

Recipe supplied by: Mark Henry

Description: A "mini-mash" rye beer, which scores very well with summer guests.

6.6 lbs Coopers Light Malt Extract
1 lb 6-Row Pale malt
2 lbs Rye Malt
1/2 lb Munich Malt
1 1/2 oz Mt Hood Hops (15 min)
1 oz Hersbrucker Hops (or Hallertauer) (5 min)
1 vial White Labs WLP001 California Ale Yeast
Coopers Carbonation Drops (priming)

Heat 5 quarts of water to 165-170F. Mix in 6-row, rye and munich malt and stabilize temperature at 148-155F. Hold temperature for 45 minutes to 1 hour. Meanwhile, heat 7 quarts of water to 170-175F. Dump grain into colander and slowly rinse grains with 7 quarts of water into your brew pot. This liquid will constitute much of your brewing liquor. Top up pot to your normal brewing level.

Add Coopers Light Malt extract, bring to soft boil. After initial foaming, add Mt Hood hops. Boil for 15 minutes total. With 5 minutes remaining in the boil, add Hersbrucker hops.

Cool contents of pot to 70-80F (cool to the touch). Put into fermenter. Top up with additional water if necessary to make 5 gallons. Add yeast, ferment using your preferred methods.

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Recipes – Ale Category

Ponto Pale Ale (R)

Recipe supplied by: Tomme Arthur of Pizza Port Brewing Co, San Diego, CA

9 lbs Coopers Light malt Extract
1 lb 40L Crystal Malt
1/2 lb 60L Crystal Malt
1/4 lb Carapils Malt
1 oz Chinook (30 min)
1/2 oz Columbus (30 min)
1 oz Liberty (last 2 min of boil)
1 oz Cascade (steep)
1 1/2 oz Mt Hood (steep)
1 vial White Labs WLP005 British Ale Yeast
Coopers Carbonation Drops (priming)

1. Steep Crystal and Carapils malts in 159-180F brewing water (amount of water determined by size of your pot) for 15-20 minutes. Then remove.
2. Mix in Coopers Light Malt Extract, Chinook and Columbus hops. Bring to very light boil. Total boil time 30 minutes.
3. Add the rest of hops based on above hop schedule.
4. Cool wort in pot, then transfer to fermenter, top up if necessary to 5 gallons.
5. Pitch yeast when temperature is <80F.

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