

Dragon Slayer's Ale

(Amber Ale)

Makes 5 Gallons – Steep/Extract Brew – 60 Minute Boil

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|-----------|---------------------------------------|
| 3 lbs | Amber Malt Extract |
| 2 1/2 lbs | Dark Malt Extract |
| 1 lb | Light Dry Malt Extract |
| 1 lb | Crystal Malt (50L) |
| 1 oz | Kent Golding Hops (60-Minute Boil) |
| 1/2 oz | Hallertauer Hops (3-Minute Boil) |
| 1 tsp | Irish Moss |
| 1 tsp | Gypsum |
| | White Labs (WLP005) British Ale Yeast |

In a large stainless pot, steep crystal malt in steeping bag in 1 1/2 gallons water for 30 minutes at 150°. Lift bag from the water and sparge with 2 pints of water heated to 170° (pour over bag and let drain.) Do not squeeze bag. Transfer to brewing kettle and add 5 gallons water. Add malt extracts and dry malt, stirring to dissolve. Bring water to boil and then add Kent Golding hops. After 45 minutes of boil, add moss and gypsum. At 57 minutes, add Hallertauer hops. Remove heat and transfer to carboy and pitch yeast. Ferment for 15 days. Rack to keg or bottling bucket (add dry malt extract or priming sugar if transferring to bottles.)

