

# MARYLAND HOMEBREW

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## Abbey on My Way Ale

OG: 1.075 FG: 1.015 ABV 7.9% IBU: 22

### Ingredients:

- 1 3.3# Briess Pilsen Light LME
- 2lbs Light Dry Malt Extract
- 1 lb. American 2- Row
- 1 lb. Munich Malt
- 1 lb. Special Roast
- 8 oz. Special B
- 4oz Carapils
- 2 lbs. Cane Sugar or Light Belgian Candy Sugar
- 1.25 oz. Styraing Goldings pellets (5%AA)
- .50 oz. Styraing Goldings
- .25 oz. Star Anise
- 1 tsp Irish Moss
- 2 vials or starter of White Labs Abbey Ale Yeast
- 3/4c Priming Sugar

### Directions:

1. Steep grains in bag in 4 gallons of water at 152-158F for 45 minutes.
2. Remove Grains and bring to boil add extract, sugar and 1.25 oz. Styraing goldings
3. Boil for 45 minutes add Star anise and Irish Moss.
4. Combine wort with water to make five gallons.
5. Pitch yeast when wort temperature is between 70-80°. Make sure to Oxygenate.
6. If using one-step fermentation, allow to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
7. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
8. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks. Courtesy of Briess slightly modified by MDHB.