

CHAIN MAIL AMBER ALE

(Amber Ale)

Makes 5 Gallons – Extract Brew – 60-Minute Boil

6 1/2 lbs	Amber Malt Extract (Syrup)
1/2 lbs	Crystal Malt (60L)
2 cups	Orange Blossom Honey
1 1/2 oz	Hallertauer Hops (60-Minute Boil)
1/2 oz	Hallertauer Hops (5-Minute Boil)
1 tsp	Irish Moss
1 pkt	Munton-Fison Dry Yeast

In a large pot, heat 3 gallons of water to 155° and steep grains for 30 minutes. Remove spent grains and add malt extract and 3.5 gallons of water, stirring to dissolve extract and bring to a boil. Add bittering hops and boil 1 hour. At 45 minutes, add Irish Moss. At 55 minutes, add aroma hops. Pull wort from burner after 1 hour, strain hops and chill. Transfer to fermenter and pitch yeast. Ferment 7 to 10 days. Rack wort to secondary and allow to ferment for another 5 days. Use 2 cups Orange Blossom Honey in the bottle or keg.

