



Homebrew
5 Gallons

Apricot Ale No.9

Style: Pale ale with fruit

Brewed in the style of Magic Hat No. 9, this pale ale is sure to please devoted fans. Lightly hopped and dry. One of the easiest drinking fruit beers!



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Wheat	1.0 lbs.	Pale	2.0 qts.	<u>Bittering Hops</u>	
Crystal 40L	0.33 lbs.	Adjunct	.33 qts.	Fuggles	0.66 oz.
				Hallertau	0.5 oz.
				<u>Finishing Hops</u>	
				Cascade	.25 oz.
				Irish Moss	1 Scoops
				<u>Fruit</u>	
				Apricot puree	1 can
				<i>(Add to 180F kettle for 30min)</i>	

Yeast Type: S-04 **Yeast Description:** Slightly fruity & sweet but clean.

Brewing Instructions

- 1** Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2** Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3** When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4** When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5** After the 15 mins boil, turn the heat off & drop temperature to 180°. Next, pasteurize the apricot puree for 30 mins. Then chill wort to 70° - 90°, pour into fermenter, and pitch yeast. That's it! Refer to detailed instructions if needed.

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.