



Homebrew
5 Gallons

Apricot Ale No.9

Style: American fruit ale

Brewed in the style of Magic Hat No. 9, this ale is sure to please devoted fans. Lightly hopped and relatively dry. Wheat helps balance the fruitiness. *Additional kettle time is required for this brew!*



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 - 49oz. can (Added in step 5 below)

Yeast Type: East Coast **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.