



Homebrew
5 Gallons

Haystack Blonde Ale

Style: Rye Ale

This recipe was given to us by the brewmaster of Adirondack Brewing Co. It was a favorite our customers Liz & Al Blanc, and after we brewed it, we agreed. This recipe uses the uncommonly used rye malt grain, giving *great* complexity.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Rye	1.0 lbs.	Pale	2.0 qts.	<u>Bittering Hops</u>	
Pale	0.33 lbs.			Hallertau	2.0 oz.
Torrified Wheat	0.5 lbs.			<u>Finishing Hops</u>	
				Hallertau	0.75 oz.
				Irish Moss	1 Scoops

Yeast Type: Nottingham **Yeast Description:** A clean / neutral English ale yeast.

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 last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

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.