



Pete & Doug's Session Ale

Final Volume	25	litres
Original Gravity	1.035 to 1.046	
Pale Malt (you can adjust the amount of pale malt you use – more increases the alcohol content; less reduces it)	2400	gm
Flaked Maize	500	gm
Fuggles Hops	60	gm
Goldings Hops	15	gm
Goldings Hops	10	gm
Mash Water	15	litres
Dry Ale Yeast	1	packet
-- OR -- Liquid Ale Yeast	1	vial

- 1) Heat the mash water to 73-76°C and stir in the malt and the flaked maize
- 2) Stir until thoroughly mixed. Ensure that the mash temperature is 63-66°C
- 3) Let rest for 90 minutes checking that the temperature remains at 63-66°C
- 4) Heat about 20 litres of water to 75-80°C for sparging
- 5) Sparge until you collect 25-27 litres of wort
- 6) Bring to a boil and add the Fuggles hops and the first 15 gm allotment of Goldings hops
- 7) After 90 minutes of boiling, turn off the heat and add the second 10 gm allotment of Goldings hops
- 8) After 15 minutes strain off the clear wort into the primary fermenter. Top up if necessary with boiled water. Cover the primary fermenter and let the wort cool
- 9) If you were not able to make a yeast starter the night before, take about 2 litres of the wort and quickly chill to make a yeast starter. Add the yeast to the starter wort once it has cooled to 70°C. If you prefer not to make a yeast starter, simply follow the instructions that come with your yeast
- 10) Once the main batch of wort has cooled to 70°C, take a hydrometer reading, then pitch the yeast, stirring vigorously. Loosely cover your primary fermenter with the bucket lid
- 11) After 3-5 days, (when the yeast head has fallen), transfer to the secondary fermenter and fit the air lock
- 12) After 7 to 10 days in the secondary fermenter transfer back to the primary fermenter and bottle (or keg) your beer
- 13) Sample after 7 days in the bottle/keg