



BRIESS®

MALT & INGREDIENTS Co.

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Abbey On My Way Ale

Recipe for 5 US gallons (19L)

Description: Rich toffee, nut and raisin notes are contributed by the combination of the specially processed malts.

Quantity	Ingredients	Comment
5.0 lbs	Briess CBW® Pilsen Light LME	
1 lb.	Briess 2-Row Brewers Malt	
1 lb.	Briess Bonlander® Munich Malt	
1 lb.	Briess Special Roast Malt	
8 oz.	Briess Extra Special Malt	
4 oz	Briess Carapils® Malt	
2.0 lbs	Cane Sugar	
1.25 oz.	Styrain Goldings Hops (5%AA hop)	60 min boil
0.5 oz	Styrain Goldings Hops (5%AA hop)	1 min boil
0.25 oz	Star Anise (Penzey's)	15 min boil
2 vials	WLP530 Abbey Ale or 540Abbey Ale IV	Primary fermentation

Brewing Procedures:

1. Perform minimash with 4 gal. of water and grains, steep at 152-158° F for 45 minutes.
2. Remove from heat. Add CBW® Pilsen Light LME and bittering hops and bring to a boil for 45 minutes.
3. Add Irish Moss. Boil 15 more minutes.
4. Add finishing hops and Anise.
5. Cool to 70° F, oxygenate wort and add 2 vials WLP530 or WLP 540 yeast.

Fermentation:

Primary: 14 Days at 70°F
 Secondary: 14 Days at 35°F
 Bottle condition and age for 1 month.

Original Gravity:	1.075	Final Gravity:	1.015
Alcohol by wt:	6.4%	Alcohol by vol:	7.9%
IBU:	22	Color(Lov):	27