Spotted Cow Clone (Partial-Mash)

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommeded for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

2lbs 2-row Brewers Malt Partial-Mash .5lb Flaked Barley Partial-Mash .5lb Corn Flakes Partial-Mash 4lbs Gold DME 60 minute boil 1oz Czech Saaz hops 60 minute boil Kolsch Yeast Ferment at 62-66F

Additional Notes:

Partial-Mash: Steep the grains in 1 gallon of 150-155F water for 45-60 minutes. Drain and use collected water as your wort. If possible (not absolutely necessary) slowly rinse the grains (sparge) with an additional 1 gallon of 170F water. Discard grains and use all collected water as your wort. At this point, you can add more water to raise to your normal brewing volume. Add extract and brew as usual.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-High carbonation (2.8-3.3 volumes of CO2).

Weight Measurements: 6oz corn sugar, or 5.8oz table sugar.

Volume Measurements: 1-1/3 cups Corn Sugar (loose, fluffed), 1 cup Corn Sugar (packed), or 3/4 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

Typical Analysis:

OG: 1.049 Color: 4 SRM

IBU: 12 - ABV: 4.8%

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