

William Harrison's Beer

Ingredients:

9 pounds Marris-Otter malt
1/2 pound wheat meal
1/2 pound ground oats
2.5 ounces East Kent Golding hops
White Labs English Ale Yeast (WLP002)
5oz Priming Sugar
Water

Procedure:

1. Heat 13 quarts of clean water to between 165 and 170 degrees Fahrenheit. Combine water with grains in the mash tun, mix well. Target Mash temperature is between 150 and 155 degrees. Cover and allow to stand for 60 minutes.
2. While mash is steeping, heat 20 quarts of clean water for sparging to between 170 and 180 degrees and place in the lautertun until ready to use. Target sparge water temperature is between 165 and 170 degrees.
3. After mash has rested for 60 minutes, open the valve on the mash tun and, using two vessels recirculation the wort until it runs clear. Once it runs clear allow wort to begin to drain into brew kettle.
4. When wort sits approximately one inch above the grain bed, begin to gently sparge the mash, maintaining a 1 inch layer of liquid above the grain bed while the wort continues to drain into the kettle. Continue to sparge until you have collected 7.5 to 8 gallons of wort.
5. Bring the wort to a rolling boil and add all of the hops. Do not allow the wort to boil over. Boil the wort for 90 minutes.
6. Once the boil has been completed, cool the wort to pitching temperature of between 65 and 70 degrees (I use an immersion wort chiller to speed this process).
7. Transfer to the sanitized primary fermenter and pitch the yeast. Stir vigorously to aerate.
8. Seal fermenter with an airlock and allow to ferment at 65 to 70 degrees for one week.
9. After the first week's fermentation, siphon the beer off of the trub and gently transfer to a sanitized glass carboy. Seal with an airlock and allow to ferment for an additional week.
10. When fermentation is complete siphon the beer off of the trub into a sanitized bottling bucket.

11. If you wish for carbonated beer, prepare the priming sugar by dissolving it in 2 cups hot water and mix thoroughly into the beer before bottling.

12. Bottle the beer in brown glass bottles with crown caps. If you will be bottle conditioning, allow to stand at 65 to 70 degrees for an additional two weeks to carbonate.

13. Chill and enjoy.