



Bader Beer  
& Wine Supply

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## Full Snail Ale

makes 5 gallons

- 1 -4 lb. Ironmaster Pale Ale Kit
- 1 -lb Light Dry Malt Powder
- 1 -lb Corn Sugar (in the boil)
- $\frac{1}{2}$  -lb 40L Crystal Malt
- 2 -teaspoon Burton Water Salts (optional—used to harden water)
- 2 -oz Hallertauer Hops (boil 60 minutes)
- $\frac{3}{4}$  -oz Kent Golding Hops (boil 3 minutes)
- $\frac{1}{2}$  -teaspoon Irish Moss (boil 45 minutes)
- $\frac{3}{4}$  -cup corn sugar for bottling
- White Labs California Ale

original gravity 1.043

final gravity 1.013

alcohol content 3.75%

Steep crushed malted grain in 2 gallons of 150° water (tap water is about 130°) for 30 minutes. Don't fret the temp too much, relax. Remove the grain from the hot water with a strainer, then bring water to a boil. When boiling starts, remove pot from burner and add 1 cup malt powder. Return to a boil, then add boiling hops and boil for 60 minutes. Add Irish Moss for last 45 minutes of boil. Add finishing hops for last 3 minutes of the boil. Then add remainder of dry malt extract and the corn sugar and stir to mix, wait 10 minutes to sanitize. Fill your sanitized carboy with 2 gallons of cold water. Strain the hot wort into the carboy and top off to the 5 gallon mark. Add yeast when beer is less than 78°, and ferment and bottle as usual.