

Avalon Golden Ale

(Golden Ale)

Makes 5 Gallons – Partial Mash Brew – 60-Minute Boil

6 lbs	Belgian Pale Malt
2 lbs	Franco-Belges Carawheat Malt
1/2 lb	Honey Malt
1/2 lb	Carapils/Dextrin Malt
1/2 lb	Victory Dark Malt
1 1/2 oz	Saaz Hops (60-Minute Boil)
1/2 oz	Saaz Hops (5-Minute Boil)
	White Labs POO1 California Ale

Mash grains for 60 minutes in water at 160° (using 1qt Water per lb.) Sparge with 3 gallons of water at 175°. Bring wort to boil and add bittering hops. At 55 minutes into boil, add aroma hops. At 60 minutes, pull from burner and proceed to chill down to 70°. Transfer to carboy and aerate. Pitch yeast. Ferment 7 days in primary, then rack to secondary and ferment 5-7 days longer. Transfer to keg, carbonate and enjoy!!

