

Anhowsyer Bush - Bud Clone

4 lbs Ex Light Dry Malt Extract
1 lb Rice Syrup Solids
1 oz Tettnang Hops 5 HBUs(Boiling)
1 oz Tettnang Hops(flavor: 10 min)
Wyeast Pilsen Lager or Vierka German Lager Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and Rice Syrup Solids to 2 gals of water.
- Heat to a boil for 5 minutes, then add the boiling hops. (1 oz Tettnanager)
- Continue boiling for 50 mins then add 1 oz of Tettnanager hops.
- Continue boiling for 10 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter. Let it age to clarity at 35° then bottle or keg.

All Grain Recipe:

7 lbs 2 Row Malt
2 lbs Flaked Rice

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.