



2 ROW 24K GOLDEN ALE



In Salt Lake Valley's first collaboration between a homebrew supply store and a brewery, we have teamed up with 2 Row Brewing to bring you a clone recipe of their 4K Golden Ale. This beer is hopped with three different kinds of American hops for a generous hop flavor and aroma that is relatively complex. This makes for an easy drinking, well balanced beer with a soft malt sweetness, and a moderate hop fruitiness without being overly aggressive. 4K is an every-day beer and a perfect addition to your regular lineup.

Ingredients

Cara 15	8 oz	
CaraPils	4 oz	
Light Liquid Extract (LME)	5.25 lb	
Pilsen Dry Extract (DME)	3.0 lb	
Centennial Hops	1.0 oz	
Cascade Hops	1.0 oz	
Columbus Hops	.25 oz	
Whirlfloc Tablet	1	

Brew

Style: Golden Ale
OG: 1.058
FG: 1.014
IBU: 20
ABV: 5.7%
Yield: 5 Gallons

*specs assuming four gallon boil

Fermentation

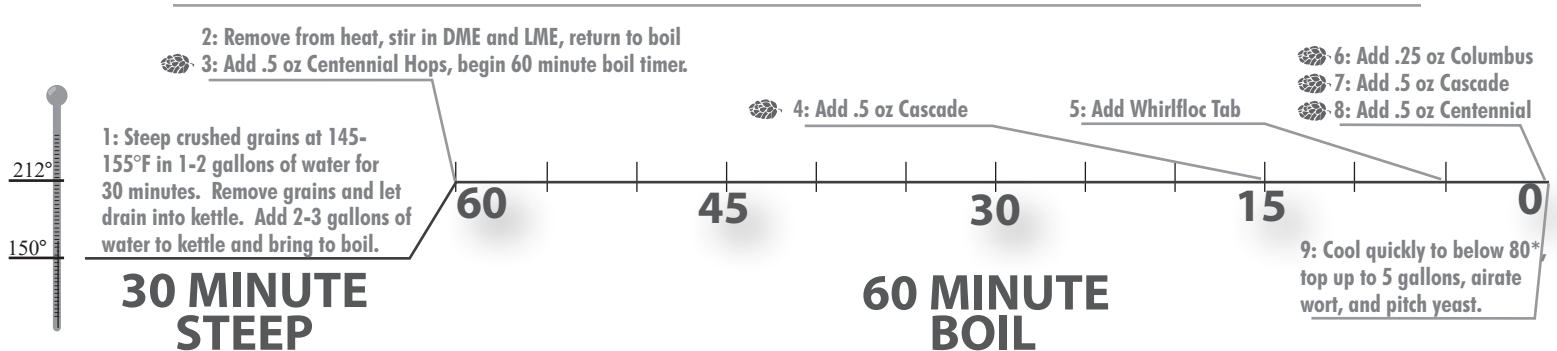
1 Stage Fermentation
 7-14 days at 60°-72°F
or
2 Stage Fermentation
 Primary: 4-7 days at 60°-72°F
 Secondary: 7-14 days at 60°-72°F
Bottle and condition at 60°-70°F for 7-21 days or until carbonated.

Recipe Tips

- If you want to put your own personal spin on this amazing beer from 2 Row Brewing, try dry hopping with one of the flame out hops.
- This beer could aggressively ferment, a blow off tube is recommended in place of an airlock.

Yeast: A01 House, Wyeast 1056 Liquid or Safale US-05 dry

Brew Schedule



Brewing Notes and Measurements

Brew Date _____
 Measured Original Gravity _____
 Measured Volume in Primary _____

Days in Primary _____
 Days in Secondary _____
 Measured Final Gravity _____
 Date Bottled/Kegged _____

Yeast pitching temp: _____
 Day 1: _____ Day 3: _____ Day 5: _____
 Day 7: _____ Day 10: _____ Day 14: _____

Other Notes/Tasting Notes
