



Apricot Ale

5 gallons, extract

OG: 1.052 **FG:** 1.017 **Color:** 5.8 SRM **IBU:** 35~ **Est. ABV:** 4.6%

Ingredients:

3.6 lbs. Light LME

3 lbs. Bavarian wheat dry malt extract (DME)

2 oz. Fuggle hops (4.2% alpha acid), 1 oz. for 60 min., 1 oz. for 10 min.

English Ale WLP002 or Safale S-04 dry ale yeast

4 oz. Apricot extract

3/4 cup corn sugar for priming

Step by Step:

Add malt extracts to 6 gals. water and bring to boil. Add 1 oz. hops and boil 50 minutes. Add 1 oz. hops and boil for 10 minutes more. Total boil is 60 minutes. Cool. Pitch yeast and ferment at 65° to 70° F in glass. After one week transfer to carboy. Add apricot extract. Bottle after one to two weeks. Age six to eight weeks.