

## Recipe of the Month (August 2012)

### The 3<sup>rd</sup> Rule.



Inspired Brewing®

Yield: 5 Gallons  
Garnet

Color: Deep

Gravity: 1.134

ABV: ~13%

Maturation: 2 Months or more Bitterness: ~80 IBU

**(90 min Boil)**

#### **All-Grain Recipe:**

6 lb. 2-row Brewers Malt

6 lb. Maris Otter

6 lb. Pilsner Malt

1 lb. Biscuit Malt

1 lb Carapils Malt

1 lb. Caramel 120L

3 lb. Corn Sugar

#### **Partial Mash Recipe:**

3 lb. Sparkling Amber DME

3 lb. Pilsen Light DME

3 lb. Golden Light DME

3 lb. Corn Sugar

3 lb. 2-row Brewer's Malt

1 lb. Caramel 120L

1 lb. Biscuit Malt

1 lb. Carapils Malt

\*Mash at 150 degrees\*

#### **Hops:**

3 oz. Magnum (60 min)

\*Bell's General Store Original Recipe

**Dry Yeast:** Safale US-05 2 packets

**Liquid Yeast:** California Ale WLP 001

4 Vials or Massive Starter!!! (4.5 L)