



## Reconciliation Ale – A beer to that puts the “United” in “Untied States of America!”

We’re all gonna need a good beer after this election. That’s why we’ve come up with Reconciliation Ale, a beer with a conservative malt bill and a liberal use of hops! Starting with Liberty, we also use Mosaic to recognize the mosaic of people that make up our great nation, and Falconer’s Flight, a blend of All-American hops. Celebrate your freedom to brew with Reconciliation Ale!

### BEER SPECS

#### Original Gravity:

1.047 —1.049 @ 65% efficiency

1.050 —1.052 @ 70% efficiency

1.054 —1.056 @ 75% efficiency

Final Gravity: 1.010—1.014

IBU: 38-42

ABV%: 4.3% - 6.0%

Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

### RECIPE DETAILS

**9.5 lbs.** 2-Row Brewer’s Malt

**0.50 lb.** Crystal 60L Malt

**0.25 lb.** Victory Malt

**0.25 lb.** Carapils Malt

### FERMENTABLES

### 60 Minute Boil

**1.0 oz.** Liberty hops, added at the beginning of the 60 min boil

**1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil

**1.0 oz.** Mosaic hops, added 10 min from the end of the boil

**1.0 oz.** Falconer’s Flight hops, added 5 min from the end of the boil

**1.0 oz.** Each Mosaic and Falconer’s Flight hops, added as a dry hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Wyeast #1056 American Ale, Wyeast #1332 Northwest Ale, White Labs WLP051 California V, WLP001 California Ale, Imperial Organic Yeast A07 Flagship, or Safale-05

