A Brew Guide Recipe

http://www.thebrewguide.com

Name: Stinking Rosewater Garlic Rauchmild

BJCP Style: 21A (Spice/Herb/Vegetable Beer)/11A (Mild)

Batch Size: 3 gallons | Efficiency: 75% | Est. O.G.: 1.054 | Boil time: 60 mins.

Estimated SRM: 12 | Estimated IBUs: 20 | Created by: Erik Lars Myers

All-Grain Recipe:

Grain/sugar	Amt.
Marris Otter	4.75 pounds
Smoked Crystal 40L	1 pound

Extract Recipe:

Grain/sugar	Amt.
Light Dry Malt Extract	3 pounds
Smoked Crystal 40L	1 pound

Hop Schedule:

Hop Type	Amt.	Time in Boil
Fuggles	.5 ounce	60 minutes
Fuggles	.25 ounce	5 minutes
East Kent Goldings	.25 ounce	5 minutes

Notes:

I used Hickory/Maple smoked grain.

Add 1 small head of garlic into secondary fermentation. Weep softly. If you're not quite that brave, half a head will probably do nicely.

I recommend putting this in tertiary fermentation for a while to let the garlic flavor mellow a bit.

Yeast: Wyeast 1318: London Ale III

BJCP Guidelines available at http://www.bjcp.org.

This recipe is available for free use by anyone, however it cannot be reprinted or shared in any form without crediting The Brew Guide and creator of the recipe, Erik Lars Myers.
© 2007 Erik L. Myers, Contact: erik@thebrewguide.com