



ABV: 6.6% - 7.1%

IBUs: 48

Original Gravity: 1.084 - 1.090

Final Gravity: 1.024 - 1.030

SRM: 4

Yeast: - Lallemend New England Style East Coast Ale

This recipe is like a rock concert in your mouth, with the banana flavor as the headliner and the malt and lactose playing the perfect backup. It's a symphony of flavors that's as fun to brew as it is to drink.

Specialty Grains: - 1 lb. White Wheat Malt - 1 lb. Flaked Oats - 1 lb. Pilsner Malt	Extracts, Lactose, and Maltodextrin: - 7 lbs. Pilsen Light Dry Malt Extract - 1 lb. Lactose - 8 oz. Maltodextrine
Hops - 1 oz. Magnum Hops - 60 minutes - 2 oz. Mosaic Hops - 5 minutes	Additional -- Irish Moss / Energizer Combo Pack – 15 min - 4 oz. Banana Flavoring Extract (Brewer's Best) (added at packaging)

INSTRUCTIONS

1. Heat 1.5 - 2 gallons of water to 150°F; steep grains for 30 minutes.
2. Remove the grain bag, sparge (rinse) with water into the kettle, and discard.
3. Stir in the dry malt extract, lactose, and maltodextrin until fully dissolved.
4. Bring your wort to a rolling boil.
5. **Add the hops according to the hop schedule.**
6. Boil for 60 minutes, stirring occasionally.
7. Cool the wort to 70°F. An immersion chiller or ice bath works well here.
8. Transfer the wort to a sanitized fermenter and top off with clean, filtered water to 5 gallons.
9. Pitch the yeast and seal the fermenter.
10. Ferment at 68-70°F for 10-14 days or until fermentation is complete.
11. Transfer to a bottling bucket and stir in 5 oz. priming sugar as well as 4 oz. Banana Extract. Mix until evenly distributed and bottle your beer.
12. Once bottled, allow 2 weeks for carbonation in a cool, dark room. Enjoy!