



AMERICAN HOMEBREWERS ASSOCIATION®

BIG BREW MAY 4 2024



RECIPE

The Empire Strikes Back Dark Ale

This recipe was designed by homebrewer Paul Crowther and adapted by Big Brew 2024 sponsor Rahr Malting Co.

Get a taste of the dark side with The Empire Strikes Back Dark Ale recipe. The use of a dark-roasted specialty grain deepens the color and adds mild roasted notes in the finish, while additions of Citra hops offer balance to reflect the lighter moments of Episode V. Brew or brew not... there is no try!



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Yield: 6 US gal (22.7 L)

ABV: 5.5%

IBU: ~75

SRM: 30-35

OG: 1.052 (12.9°P)

Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

Malts

- 5.5 lb. (2.5 kg) Rahr Pale Ale malt
- 3.5 lb. (1.6 kg) Crisp Finest Maris Otter Ale malt
- 1.0 lb. (0.45 kg) Weyermann® CARAFA® Type 3 malt
- 0.75 lb. (0.34 kg) Rahr White Wheat malt
- 0.25 lb. (0.11 kg) Weyermann® Munich Type 1 malt

Hops

- 0.5 oz. (14 g) Citra hops, 12% a.a. (60 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (20 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (10 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (5 min)
- 1.5 oz. (43 g) Citra hops, 12% a.a. (hop stand)
- 3.0 oz. (85 g) Citra hops, 12% a.a. (dry hop)

Yeast

- California Ale Yeast

Directions

Mash grains at 149°F (65°C) for 1 hour. Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Allow the hop stand addition to soak for 20 minutes around 194°F (90°C). Chill beer and pitch yeast at 65°F (18°C) or at the temperature called for by your preferred yeast. Ferment at 65°F (18°C) for around 10 days. After primary fermentation, add the dry hop addition for 5-7 days. Package and enjoy.

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