

Edited by  
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Group

1

Pale Ale

# Cats Meow 3

Previous ◀

Next ▶

Contents ▲

Converter

About...

## Bass Ale

**Classification:** *pale ale, extract, Bass Ale*

**Source:** *Ron Ezetta (rone@badblues.wr.tek.com) 1/15/92*

*I did a side by side comparison last night. The real Bass is slightly darker, more malty and more bitter with less hop flavor than I remember. I suspect that my sample bottle of Bass was not freshest (but that's one of the reasons we homebrew!). The homebrew Bass has significantly more fuggle hop aroma and flavor. I'd like to think that my version is a "Northwest style" Bass. To better approach the real Bass, eliminate the 1/2 ounce of fuggles for the 10 minute boil, and steep the finish hops for 5 minutes. I would also try 80L crystal.*

### Ingredients:

- 7 pounds, Steinbart's American Light Extract
- 1 pound, Crystal malt 40L
- 1 pound, Dark brown sugar ; be damned German purity law!
- 1 ounce, Northern Brewer (60 minute boil)
- 1 ounce, Fuggle (30 minute boil)
- 1/2 ounce, Fuggle (10 minute boil)
- 1/2 ounce, Fuggle (15 minute seep)
- yeast

### Procedure:

Steep crystal malt and remove grains before boil begins. Add malt extract and brown sugar. Bring to a boil and boil for 60 minutes. Add 1 ounce Northern Brewer at beginning of boil, 1 ounce of Fuggle at 30 minutes and 1/2 ounce of Fuggle for the last 10 minutes. Turn off heat and add final 1/2 ounce Fuggle. Let steep for 15 minutes. Cool. Pitch yeast.

### Specifics:

- O.G.: 1.048