



VALUEBREW

Easy Amber Ale Extract Kit – Quick Instructions

1. Take Inventory:

- Fermentables: 6 lbs of Gold LME (1 - half gallon jug)
- Specialty Grains: 2 oz. CaraAroma, 8 oz. Caramel 80L, 8 oz. Victory (pre mixed Bag)
- Hops: 1 oz. Hallertau, 1 oz. Fuggles (2 – 1 oz. packets)
- Muslin Bag
- Priming Sugar 5 oz. bag (Optional)
- Yeast: Munton's 6 gm. Dry Yeast (Optional)
- Caps: 60 Count (Optional)

2. Clean and Sanitize Equipment

3. Crush the Grains

4. Steep the Grains 2 – 5 gallons of water, 155 degrees, 15 – 30 minutes

5. Add the Fermentables

6. Bring to a boil (60 minutes)

- a. **Add Bittering Hops** (1 oz. of Hallertau at first boil)
- b. **Add Aroma Hops** (1 oz. Fuggles with 2 minutes left in the boil)

7. Cool the wort (cool to 80 degrees)

8. Transfer to a Fermenter

9. Add water to 5 gallon mark (if necessary)

10. Pitch the yeast (Munton's 6 gm. Dry Yeast provided)

11. Allow fermentation:

- a. 2 weeks in the primary fermenter.
- b. 7-10 days in the primary fermenter, then transfer to secondary fermenter so the total fermentation time is 2 weeks.

12. Bottle

Mix priming sugar provided with 1 cup of water and boil in small pot to sanitize. Once cooled, add the sugar-water to the bottling bucket and bottle the beer. Allow a minimum of 2 weeks for the beer to carbonate.

13. Pour into your Favorite Beer Glass and Enjoy!



VALUEBREW

Easy Amber Ale Extract Kit – Detailed Instructions

- 1. Take inventory of your kit before any other steps** (turn page over for exact inventory). It is important that you verify that your kit has all the components before you begin to brew. We can replace any missing components before brewing begins but once you start the process we cannot.
- 2. Clean and Sanitize equipment.** It is important that everything the wort / beer touches is thoroughly cleaned and sanitized before use. This includes the siphon, the fermenter and air lock.
- 3. Crush the grains.** If you do not have a grain crusher it is recommended that you place the grains in the muslin bag provided and to lightly crush them with a rolling pin or an empty beer bottle.
- 4. Steep the grains.** In a minimum 5 gallon pot, add a minimum 2 gallons of water (if you have a larger pot use it, and add more water for better hop utilization). Place pot on a burner and heat to 155 degrees (do not boil). Steep the grains in the muslin bag in the heated water for 15-30 minutes.
- 5. Add Fermentables.** Once the steeping is complete remove the grains from the pot and remove the pot from the burner. Add the provided fermentables to the water and be sure to stir constantly while adding the fermentables to avoid scorching on the bottom of the pot.
- 6. Bring to a boil.** Return the pot to the burner and turn up the heat to boil. At this point, do not leave the pot unattended until the boiling settles. Boil-overs may occur and are very messy to clean. To avoid stir regularly and be prepared to move pot off the burner temporarily to settle the boil.
 - a. Add Bittering Hops** (1 oz. of Hallertau at first boil). Hops can be added directly to the wort or you can use a hop bag if you have one. Again watch out for boil-overs.
 - b. Add Aroma Hops** (1 oz. Fuggles with 2 minutes to go in the boil).
- 7. Cool the wort.** It is important to cool the wort as quickly as possible after the boil to avoid contamination. If you have a wort chiller use it. If you do not, then creating an ice bath in your sink is the best option. The goal is to drop the temp to 80 degrees as quickly as possible.
- 8. Transfer to a Fermenter.** Use a siphon or carefully pour using a funnel.
- 9. Add water to 5 gallon mark.** Unless you started with more than 5 gallons to account for the water you lose during the boil, you will need to add water to reach the 5 gallon mark using a sanitized vessel.
- 10. Pitch the yeast** (Munton's 6 gm. Dry Yeast provided). Aerate the wort by gently swishing it around in the fermenter. Then pour the yeast into the fermenter. Within 1-3 days you should begin to see signs of fermentation including air bubbling out of the air lock. (If you do not then contact us for replacement yeast.)
- 11. Allow fermentation.** Let ferment for 2 weeks. Or, at 7-10 days transfer to secondary fermenter then complete the 2 weeks. Transferring to a secondary fermenter will make the beer clearer but is optional.
- 12. Bottle.** Mix priming sugar provided with 1 cup of water and boil in small pot. Add the sugar-water to the bottling bucket and bottle; allow a minimum of 2 weeks for the bottles to carbonate.
- 13. Pour into your favorite Beer Glass and Enjoy!**