

# BRICK ROAD BREWING CO

BREWING  
INSTRUCTIONS



Craft Beer Kit complete with  
**AMERICAN ALE YEAST & COLUMBUS  
DRY HOP PELLETS 30g**

ADDITIONAL FERMENTABLES REQUIRED

## EQUIPMENT: YOU WILL NEED...

### ESSENTIALS

- 30L fermenting vessel and lid with tap and airlock
- Large spoon
- Thermometer
- Detergent and sanitiser

### OPTIONAL EXTRAS

- Hydrometer and jar
- Hop bag or hop ball
- 5 litre jug
- Heat pad, temperature controller, fridge

## OTHER INGREDIENTS: OPTIONAL

**Extra Hop Additions:** To add more piney, earthy hop aromas, dry hop with up to 200g of other American 'C' hops like Cascade, Centennial, or Columbus.

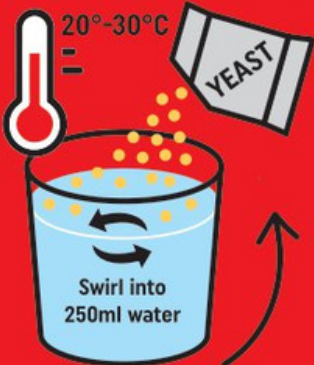
**Alternate Yeast Options:** US-05, Bry-97, WLP001 California Ale, 1056 American Ale or other clean, highly attenuating American ale yeasts.

### Water Treatment

Ideally, remove any chlorine from your water. Advanced brewers may wish to adjust water chemistry.

## STAGE 1: MIX AND FERMENT

**a) Warm the cans.** Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour.



**b) Rehydrate the yeast.** Fill a clean glass with 250ml of water at 20-30°C. Open the yeast sachet and tip contents into the glass. Swirl around gently for 30 seconds.



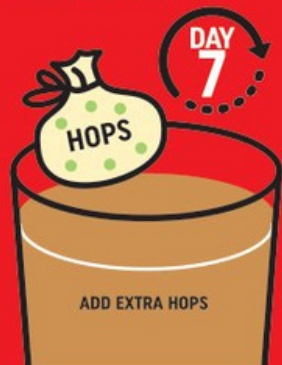
**c) Clean and sanitise.** Thoroughly clean and sanitise 30L fermenter, bottles and all equipment that will be in contact with the wort.



## STAGE 2: DRY HOP

**On Day 5 of fermentation** add the 30g Columbus hop pellets, and up to 100g of extra hop additions as desired. Ideally, put the hop pellets into a hop bag or hop ball, suspend them in the wort (use unscented dental floss), and remove after 48 hours.

**Option: On Day 7 of fermentation** add up to 100g of extra hop additions as desired.



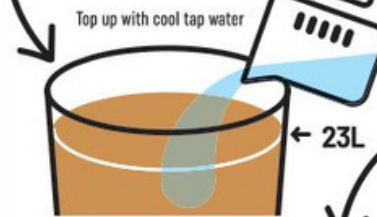
## FERMENTABLES: YOU WILL NEED...

APPROXIMATE GRAVITY AND ABV

		19L	21L	23L
For a <b>RED IPA</b> we recommend you add:				
<b>1.5kg Brick Road Light malt extract</b>	OG	1.079	1.071	1.064
<b>PLUS 1kg Brick Road Light Dry malt extract</b>	ABV	8.1%	7.2%	6.6%
(OR 1kg dextrose)	FG	1.016	1.014	1.013
For a <b>LOWER STRENGTH RED IPA</b> you can add:				
<b>1.5kg Brick Road Light malt extract</b>	OG	1.056	1.051	1.046
	ABV	5.8%	5.2%	4.8%
	FG	1.011	1.010	1.009
For a more <b>SESSION RED IPA</b> you can add:				
<b>1kg Brick Road Light Dry malt extract</b>	OG	1.051	1.046	1.042
(OR 1kg dextrose)	ABV	5.4%	4.8%	4.3%
	FG	1.010	1.009	1.008

**d) Mix.** Open the cans and pour the contents into the sterilised fermenter, or into the 5L jug. Add 2L of boiling water and mix until smooth. Pour from the jug into the fermenter.

**e) Top up with water.** Top up with cold tap water to 23L, stirring well. Add any other ingredients like Dry Malt Extract, sugar and steeped hops. Option to take an original gravity (OG) reading.



Add rehydrated yeast to the wort



**f) Add the yeast.** Stir vigorously to oxygenate the wort. Before adding the yeast, wort should be no warmer than 25°C. Add the rehydrated yeast and stir gently into the wort. Ideally ferment at 18-22°C (16-24°C is okay). Lower temperatures will prolong fermentation, higher temperatures will be quicker, but may produce off-flavours.

## STAGE 3: BOTTLE OR KEG

**After about 10 days**, the airlock should stop bubbling. Wait 3 more days to complete fermentation. Option to check gravity - if gravity remains constant for 3 days, fermentation is complete.

If in doubt, leave for a few more days.

Carbonate keg, or bottle condition at 16-24°C for 14-28 days.

Once fermentation is complete, bottle or keg your beer. If bottling, use about 1 tsp sugar or two carbonation drops per 750ml bottle. Bottle condition for 3-4 weeks at room temperature. Sample your beer, and leave for longer if it still tastes like green apples (acetaldehyde). Pour gently as sediment will settle at

the bottom. Once your beer is tasting good, chill the remaining bottles. They will be good for 3-4 months, if they last that long!

For more brewing information and recipes, visit [www.brickroadbrewing.com](http://www.brickroadbrewing.com)

**Tips:** You will brew excellent beer following the basic instructions if you focus on three things: **sanitation, temperature control and allowing time for fermentation and conditioning.** We recommend you start with the simple recipe and once mastered move on to more complex recipes.

