



Badger Amber Ale



⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Our Badger Amber Ale has a mild hop presence balanced with a sweet, caramel finish. It is an easy beer to make and is reminiscent of the typical British bitter. Our most popular starter beer!

Calculated Appx. O.G.: 1.042 F.G.: 1.006 ABV: 4.7% IBU: 21 SRM: 9

Kit Ingredients

- 6 pounds Amber malt extract
- 1 oz. Brewer's Gold hops (30 min)
- 1 cup corn sugar (for bottling)
- 1 oz. Willamette hops (2 min)
- Dry Yeast (Safale US-05) or liquid upgrade (Wyeast 1056 or WLP001)

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 8 quarts of cold water and then turn on the heat and bring the mixture to a boil. (**Note:** If your brew system allows you to boil more than 8 quarts, feel free to boil more liquid. This will allow you to get a bit better utilization from your hops and reduce caramelization). You will be boiling the mixture, called wort, for a total of **30 minutes**. However, keep reading, because you'll be adding hops during that time.
2. When you achieve a boil, turn off the heat and empty the **amber malt extract** into the hot water. (Extract may pour more easily if you open the top of the container and place it in a saucepan of hot, not boiling, water for ten minutes prior to pouring. Do not apply direct heat to the jar). Stir extract into wort well.
3. Turn the heat back on and bring the wort to a boil. Upon initial boil the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 30 minute timer at this point in the brewing process. Add **1 oz of Brewer's Gold hop pellets** and boil the wort for 28 minutes. This hop addition will impart most of the bitterness to your beer. **Note:** If you prefer more mildly bitter beers, think about only using 1/2 to 3/4 of the ounce of Willamette pellet hops here.

4. After these 28 minutes, it's time for another hop addition. Add **1 oz Willamette pellet hops** and boil the mixture another 2 minutes.
5. After these 2 minutes (30 minutes total), you are done boiling your beer, so it's time to turn off the heat and start to cool the wort down.
6. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
7. Fill the sanitized fermentor with 3.25 gallons of cold water (use less if you boiled more water than the recipe calls for). Cool your hot wort down to around 110-120F by placing your pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
8. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer **yeast**. Instructions are on the yeast package.
9. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for 14 days. Note that it can take up to 24 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 24 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
10. After around 14 days, if your beer has ceased fermentation, you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
 - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
 - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring $\frac{3}{4}$ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
 - c. **Kegging:** Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO₂, wait, and enjoy!
11. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.