



# American Light Ale

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

American Light extract ale kit is one of our lightest beers, yet it carries substantial barley malt flavor as well as the crisp character of its rice malt. It is lightly hopped to not overwhelm the lightness of its flavor. Great on a hot summer afternoon!

**Calculated Appx.: O.G.: 1.028 F.G.: 1.004 ABV: 3.2% IBU: 19 SRM: 2**

## Kit Ingredients

- 3-3.3 pounds Pale liquid extract
- 1 oz. Willamette hops (32 min)
- 1 cup corn sugar (for bottling)
- 1 pound rice syrup solids
- 1 oz. Liberty hops (½ oz at 2 min)
- Dry Yeast (Safale US-05) or liquid upgrade (Wyeast 1056, WLP001, OYL-004, or GY001)

⚠ 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 **32 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 **pale malt extract** and **rice syrup solids** 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 32 minute timer at this point in the brewing process. Add **1 oz of Willamette hop pellets** and boil the wort for 30 minutes. This hop addition will impart most of the bitterness to your beer.

4. One more hop addition left. Add **1/2 oz Liberty hop pellets** and boil for 2 minutes more (32 minutes total). If you want a bit more hop aroma, add the entire ounce of Liberty pellet hops here. You are done boiling your beer, so it's time to turn off the heat.
5. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
6. 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.
7. 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.
8. 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).
9. 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 ¾ 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!
10. 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.