



ABV <b>6.0</b> % ALCOHOL	SRM <b>11</b> COLOR	IBU <b>12</b> BITTERNESS
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DEMON BREWING CO., PHOENIX AZ  
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# WICKED AMERICAN ALE RECIPE-90011

Makes a great recipe for those Halloween parties. This “wicked ale” is sure to tame the best of Halloween pranks!

## WHAT'S NEEDED:

- 1 Can of American Prophecy Ale (hopped malt extract)
- 1 Can of Red Horse Mellow Amber (unhopped malt extract)
- 1 Pouch of Brewing Enhancer
- 1 Packet of Dry Brewing Yeast (under black lid)
- 1 Packet of OneStep No-Rinse Cleanser

## SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

## MAKING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand can(s) in a tub of hot tap water. Empty brewing enhancer into mixing bowl, using a whisk (or hands) to breakup any clumps. **This will help them pour more easily.**
2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Place 4 cups of water into a clean 4-quart pot, then slowly mix in the brewing enhancer while bringing the water to a slow boil. **Mix until the enhancer has completely dissolved.**
4. Remove from heat. Then slowly stir in the contents from can(s) until fully dissolved. **This mixture is called the wort.**
5. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°- 82° F before adding the yeast.**
6. Add the yeast. Then attach your lid.
7. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days.

## BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit.

**FOR BEST RESULTS COLD CONDITION FOR 2 TO 4 WEEKS.**