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AMERICAN PARTY ALE RECIPE-90017

Makes a great recipe for those holiday parties.

WHAT'S NEEDED:

- 1 Can of American Prophecy Ale (hopped malt extract)
- 1 Pouch of Brewing Enhancer
- 1 Packet of Dry Brewing Yeast (under black lid)
- 1 Packet of OneStep No-Rinse Cleanser
- 1 Cup Honey*
- 2 Small Orange Peels (grated zest)*
- 2 Teaspoon Ground Cinnamon*
- 1 Teaspoon Fresh Grated Ginger*

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. Add your grated orange zest, 2 tsp. of ground cinnamon and 1 tsp. of grated ginger. Then slowly stir in 1 cup of honey, and 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.

^{*}Item(s) you will need.