



ABV <b>6.5</b> % ALCOHOL	SRM <b>6</b> COLOR	IBU <b>18</b> BITTERNESS
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DEMON BREWING CO., PHOENIX AZ  
WWW.BREWDEMON.COM

# ST. PADDY'S MAGICAL ALE-90026

This Irish ale will help you find your lucky charm!

## WHAT'S NEEDED:

- 1 Can of Cult Classic American Ale (hopped malt extract)
- 1 Can of Pale Horse Pale Export (unhopped malt extract)
- 1 Packets of Dry Brewing Yeast (included with HME)
- 1 Packet of OneStep No-Rinse Cleanser
- 1 Shot of Blue Curacao Liqueur per glass\*

\*Item(s) you will need.

## 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 both cans in a tub of hot tap water. **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 3-quart pot and bring to a boil.
4. Remove from heat. Then slowly stir in contents from both cans 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 CONDITION FOR 2 TO 4 WEEKS.**

**BEFORE DRINKING- ADD ONE SHOT OF BLUE CURACAO LIQUEUR TO YOUR FROSTY MUG PRIOR TO POURING YOUR ALE AND WATCH THE MAGIC!**