

NB THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!

Your beer this time is: **Simcoe MaSHer 5%**

A classic American Pale Ale, with a twist. Munich Malt adds a pleasant malty sweetness. Generous additions of Simcoe hops are used for both bittering and Aroma.

"This is Masher," said Feeney. "His father was a wild boar, his mother was surprised." – Terry Pratchet (not explicitly talking about this beer)

Fermentation duties are taken care of by Nottingham Ale yeast.

1 Preparation

- Divide the hop pellet into four equal quantities.

2 Mash Temperature

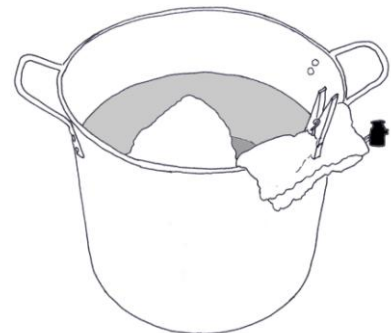
- The 9.5L of water should be brought to a **strike** temperature of 69°C, and should fall to a **mash** temperature of 65°C after a couple of minutes

3 Boil Schedule

- After you have achieved a good boil add your first quarter of hops in to the bottom of the brew-bag.
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hops) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture).
- Set your timer for 50 mins.

NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation.

- After this 50 mins has elapsed carefully open the top of the brew-bag and pour the second quarter of hops into it such that they come into contact with the boiling wort.
- At this point you also need to crumble half a teaspoon of the Irish Moss into the wort.
- Set your timer for 10 mins.
- After this 10 mins has elapsed add your third quarter of hops to the brew-bag, boil for a further minute or so.
- Then turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob).
- Set your timer for 20 mins. Leave the brewing-vessel uncovered for this period.
- After this time has elapsed carefully open the top of the brew-bag and pour the fourth quarter of hops into it. Use a clean utensil to ensure the hops are submerged. Stir gently then cover the brewing-vessel with it's lid.
- Leave the brewing-vessel for a further 20 mins to cool.



- Clean and rinse the rubber gloves and wear them to remove the brew bag from the wort, gently squeezing it so that the liquid it contains falls back into the brewing vessel – discard the used hops.
- Immediately replace the lid on the brewing-vessel.
- Empty, clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard).
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

4 Extra Steps

- There are no extra steps to be taken for this beer.

5 Adding the yeast

- Evenly sprinkle your entire packet of Nottingham yeast across the surface of the wort.

6 Fermentation

- Site the fermenting-bucket in a place where the temperature is as close as possible to a steady 18-20°C. If your house is colder than this, or if temperature fluctuates wildly, use the wool blankets and to insulate the fermenting-bucket.

7 Enjoy Your Beer

- My preference is to serve *Simcoe MaSHer* at around 6-8°C.