

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: **Yankee PA 6.4%**

A delicious well hopped American IPA with rich flavour and a lovely orange hue. The Cascade hops impart floral citrus flavours and aromas.

"I love the smell of hops in the morning – smells like victory!" – Apologies due to J Milius & FF Coppola

This is a complex beer containing Maris Otter, Cara and Biscuit malts. It has flaked Barley to add body and head. It is hopped with Columbus & Cascade hops. Fermentation duties are taken care of by American Pale Ale yeast (US05).

1 Preparation

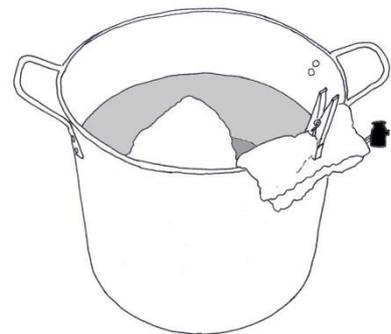
- Divide the Cascade hops into four equal parts. Place each part in a separate bowl.

2 The Mash

- The 9.5L of water should be brought to a **strike** temperature of 70°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 rolling boil crumble all of your Columbus 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 hop pellets) 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 30 mins.
- After this period has elapsed carefully open the top of the brew-bag and crumble in the first bowl of Cascade hops such that they come into contact with the boiling wort.
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.
- Set your timer for 20 mins.
- When this time is up add half a teaspoon of the Irish Moss and crumble the second bowl of Cascade hops into to the brew-bag.
- Set your timer for 10 minutes
- When this time is up crumble the third bowl of Cascade hops into 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.
- At the end of this period crumble the final bowl of Cascade hops into the brew-bag and use a clean utensil to ensure the hops are submerged. Stir gently then cover the brewing-vessel with it's lid.



- Set your timer for 20 mins.
- At the end of this period 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 2/3 of your packet US05 yeast across the surface of the wort (the remainder can be reserved in case of stuck fermentations).

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 *Yankee PA* at around 5-7°C.