

Adventures in Homebrewing - www.HomeBrewing.org 313 - 277 - 2739 (BREW)

## Great Lakes Christmas Clone

are added, heat the mash back up to 152° E. Hold this temperature in the Brew Pot of hour. You are now mashing. After 1 hour, remove the grin heag and tit drain into brew pot. Be careful not to socrot hyour brew bag if re-heating.         Conversion       Check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a white plate or bowl. Add one drop of "Tincture of lodine" to this sample. If it guickly disappears or stays/remains red, you are ready to move on. If the iodine turns black, start of Bill present. Mash for an additional 15 minutes and test again.         Vort is Ready       It is time to start your boil.         rementables B. Bring the "Wort" to a boil. It should be a rolling boil, but be careful to avoid a "Boil Over".       Once you achieved a boil, remove the brew pot from the heat source.         It is time to add the fermentables:       Stirt of Boil - So Callon roll the heat source.       Fermentables:         Stirt of Boil - So thallertau to point be totom of the brew pot, as it will socrith when returned to the heat source.       For Additive         follow Hop Schedule:       Ounces       Hop/Additives       Hop Additive         follow Hop Schedule:       Ounces       Hop/Additives       Flavor       15         follow Hop Schedule:       Once the 60 minute boil is core, it is time to col the wort.       Eol Time (minutes)       6         follow Hop Schedule:       Once the 60 minute boil socre, it is time to col the wort.       Eol Time (minutes)       6         follow Hop Schedule:				<i>j</i>	U U			
PARTIAL MASH MMS9:1223         Color SMM: 30.08 Alcohol by Volume: 1: 89 (pp. 30.10)           Toexature: Please read at the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process (pp. 30.10)         (pp. 30.10)           Team         It is important to thoroughly clean and santize all of your brewing equipment.         Grains ::           Recessary Equipment and Supplies: - Brew in a Bag grain bag are added, heat the mash back up to 152°F. Place the grains in the grain bag and place into the water. The temperature will be compared the will do no cet the grain are added, heat the mash back up to 152°F. Flace the grains in the grain bag and place into the water. The temperature will do no cet the grain are added, heat the mash back up to 152°F. Flace the grains in the grain bag and place into the water. The temperature will do no cet the grain are added, heat the mash back up to 152°F. Flace the grains in the grain bag and place into the water. The temperature will do no cet the grain are added, heat the mash back up to 152°F. Flace the grain bag and place into the water. The temperature will do no cet the grain are added heat the mash back up to 152°F. Flace the second into the avoid a "Boin Over".           Serversion         The second of the the second of the avoid a boin the second by the avoid a "Boin Over".           Serversion         The second of the second of the avoid a "Boin Over".           Serversion of the second of the second of the avoid a "Boin Over".         Server the formertables are set of Boin Over".           Server the grain Boin Over of the second of the bree source. If you have a source are set of the second or the second or the place boin in the terev for, you will	Vaih		An Adventur	ous Clone of a staple holiday treat.	Spiced with honey	, cinnamon and ginger.		
MM99-123         Alcohol by Volume : 69           Team         It is important to thoroughly deam and samitze all of your brewing equipment.         Grains :           The important to thoroughly deam and samitze all of your brewing equipment.         Grains ::         15 by White Weight is the important to thoroughly deam and samitze all of your brewing equipment.         Grains ::           The serve in a Bag grain bag         - Minmum 5 gallon boil kettle - 8 to 10 gallon boil kettle is ideal, as this would allow for a full boil.         3.5 lbs 2.Row 1           Asah         Heat 3 gallons of water to 152'F. Place the grains in the grain bag and place into the water. The temperature will drop once the grain are added, heat the mash back up to 152'F. Hold this temperature in the Stew Poft of Thour. You are now mashing. After 1 hour, You are now mashind. You are now mashing. Aft	and the second sec						Final Gravity: 1.018	
Statuse - Please red at the instructions to there you begin beening to ensure you have at the ingrediants and bity understand the process.         Light 3.01           Clean         It is important to thoroughly clean and sanitize all of your brewing equipment.         Grains :           Necessary Equipment and Supplies:		PARTIAL MASH						
Item       It is important to thoroughly clean and sanitize all of your brewing equipment.       Grains :         • Necessary Equipment and Supplies:       • Sint Sint Sint Sint Sint Sint Sint Sint		MM99-1225					Alcohol by Volume: 6.99	
Necessary Equipment and Supplies: <ul> <li>Here in a Bag grain bag</li> <li>Minimum 5 gallon boll kettle - 8 to 10 gallon boll kettle is ideal, as this would allow for a full boll.</li> <li>It is White Wheat 1 its Crystal Matt (4 °L) 0.25 its Special Acad</li> <li>Deck in a special constraint of the special hosp and phace into the water. The temperature will ofto once the grain fee web its previous the grain hosp and phace into the water. The temperature will ofto once the grain fee web its previous the grain hosp and being the special hosp and the special hosp and the standard Deck ofto participation of starch to special hosp and the standard Deck ofto participation of the start hosp its for the hosp participation of grain free web on a while plate or bowl. Add the done by placing a small amount of grain free web on a while plate or bowl. Add the done by placing a small amount of grain free web on a while plate or bowl. Add the done by placing a small amount of grain free web on a while plate or bowl. Add the done by placing a small amount of grain free web on a while plate or bowl. Add the done by placing and the standard.</li> </ul> <li>Vort is Ready         <ul> <li>It is time to add the formantables:</li> <li>Strip the strated, and fermentables into the wort until it has all dissolved. It is important to make sure none of the extracts or allong to the wort of a first to a boll.</li> <li>Ferrentables:</li> <li>Strip the extracts, and fermentables:</li> <li>It is the to add and the dong a 'Full Bard'. If the sold to a sold a 'Boll Oker'. If you only have a 5 Galon is the Bare Pot, you will be dong a 'Full Bard'. If the sold a 'Boll Oker'. If you only have a 5 Galon is the Bare Pot, you will be dong a 'Full Bard'. If the sold and the done web the other sold as the dong a 'Full Bard'. If the sold and the web ato add the dong a '</li></ul></li>	Procedure : Please rea	ad all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.					<b>IBU :</b> 30.10	
- Brew ni a Bag grain bag     - Minimum 5 gallon bolk kettle - 8 to 10 gallon bolk kettle is ideal, as this would allow for a full boll.     3.5 the 2-Row     1 the Crystal Mark (40 <sup>4</sup> L)     0.2 bits Special Roass     1 the Crystal Mark (40 <sup>4</sup> L)     0.2 bits Special Roass     0.173 bits Roasset 0 Barley     0.1873 bits Roasset     0.1873 bits Roasset	Clean	It is important to thoroughly clean and sanitize all of your brewing equipment.					Grains :	
are added, heat the mash back up to 152° F. Hold this temperature in the Brew Pot for 1 hour. You are now mashing. After 1 hour, remove the grain bag and it than into the wort. Bot careful not to scort you pure weak of re-heating.         Conversion       Check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a while plate or bowl. Add one drog of "Tincture of lodine" to this sample. It is using to a small amount of grain free wort on a while plate or bowl. Add one drog of "Tincture of lodine" to this sample. It is using to about the sample and the stagent.         Wort is Ready       It is time to start your boil.         Fermentables & Bring the "Wort" to a boil. I should be a rolling boil, but be careful to avoid a "Boil Over". Once you achieved a boil, remove the brew pot from the heat source.       It is import and the fermentables.         Start of Boil - Is the tot add the fermentables.       String the "Wort" to a boil. I should be a rolling boil, but be careful to avoid a "Boil Over". Once you achieved a boil, remove the strates of the instruction.       Fermentables is to be instruction.         String the extracts, and fermentables into the wort until it has all disolved. It is important to make sure note of the extracts on the metabore.       It is important to make sure note of the extracts on the metabore.       Formentables is to be instruction.         of didwit water until you have 5.5 Galtons in the Brew Pot, you will be doing a "Full Boil".       Formentables is to be instruction.         is to a Additive       So Calcasced Hop Pellets       Flave Additive 5         Cooling the wort on lode.       Hop/Additive		- Brew in a Bag grain bag					1 lbs White Wheat 1 lbs Crystal Malt (40 °L) 0.25 lbs Special Roast	
Conversion         Check for conversion of starch to sugar. This will be done by placing a small amount of grain free word on a while plate or bowl. Add one drop of "Tinchure of doline" to this sample. If it quickly dispersion of stary/streamins red, you are ready to move on. If the iodine turns black, starch is still present. Mash for an additional 15 minutes and test again.           Wort Is Ready         It is time to start your boil.         Fermentables 8.         Fermentables 8.         Fermentables 8.           Start of Boil -	Mash	are added, heat	nperature will drop once the grain are now mashing. After 1 hour,					
Nort is Ready         It is time to start your boil.           errementables & start of Boil- once you achieved a boil, trenove the brew pot from the heat source.         Once you achieved a boil, temove the brew pot from the heat source.         For the start of Boil- Start of Boil- Start of Boil- soling         For end to be the start source if you have an 8 Gallon Brew Pot, you off with water until you have 5.5 Gallons in the Brew Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will be doing a "full Boil". If you only have a 5 Gallon Pot, you will be doing a "full Boil". The full more a complete the wort is context, its time to cool the wort. There are many ways to cool a wort, the AHI recommendation is a wort chiler. Cool the wort to approximately 100° F as guickly as possible. The fermenting equipment needs to be sanitated. This can be accomplished with an aeration stone or simply by rocking the fermenter, allock, lid, hose, hydrometer and test jar and nubber stopper. Anything that may come into contact with the wort should be sanitaty. Transfer the wort in the primary fermenting the primary fermentian is complete.           Take the reading	Conversion	Check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to this sample. If it quickly disappears or stays/remains red, you are ready to move on. If the iodine						
Start of Boil - Sign 60       Once you achieved a boil, remove the brew pot from the heat source. It is time to add the fermentables:       Fermentables:         Stir the extracts, and fermentables into the wort until it has all dissolved. It is important to make sure none of the extracts or fermentables are sitting on the bottom of the brew pot, as it will scortch when returned to the heat source. If you have an 8 Galion Brew Pot, top, off with water of 5. Galions in the Brew Pot, you will be doing a "Full Boil". If you only have a 5 Galion Fot, you will be doing a "Full Boil". If follow Hop Schedule :         top & Additive       So Cascade Hop Pellets       Flavor       15         0.5 oz Cascade Hop Pellets       Aroma       5         1 lbs Honey       Additive       5         2 clinnamon Sticks       Additive       5         4 he formentor       challer wort ito cool the wort. There are may ways to cool a wort, the AH recommendation is a wort on the formentor with cool water until a total of 5.125 galions is in the primary fermenters, airlock, iid, hose, hydrometer and test jar and ubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vesse then top of with cold water until a total of 5.125 galions is in the primary fermenter. Aerate the wort approximately 100° F as quickly as possible. The fermenting euipment needs to be sanitized. This can be accomplished with an	Nort is Ready					-		
top & Additive schedule         Ounces         Hop/Additives         Hop Addition         Boil Time (minutes)           bchedule         1.5 oz Hallertau Hop Pellets         Boil/Bittering         60           0.5 oz Cascade Hop Pellets         Flavor         15           0.5 oz Cascade Hop Pellets         Flavor         15           0.5 oz Cascade Hop Pellets         Aroma         5           1 lbs Honey         Additive         5           1 oz Ginger Root         Additive         5           1 oz Gol tew wort to approximately 100° F az ujckly as possible.         The fermenting equipment needs to be sanitized. This can be stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vesse then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Aerate the wort at this point. This can be accomplished with an aeration stone or simply by rocking the fermenter back and forth once the lid is in place.           Fake the reading         This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading.           Once the wort is cooled to 78° F, it is safe to pitch the yeast.         Thich acrod the word is cooled to 78° F, it is safe to pitch the yeast.	Fermentables & Start of Boil - Begin 60 minutes of boiling	Once you achieved a boil, remove the brew pot from the heat source. It is time to add the fermentables : Stir the extracts, and fermentables into the wort until it has all dissolved. It is important to make sure none of the extracts or fermentables are sitting on the bottom of the brew pot, as it will scorch when returned to the heat source. If you have an 8 Gallon Brew Pot, top off with water until you have 5.5 Gallons in the Brew Pot, you will be doing a "Full Boil". If you only have a 5 Gallon Pot, you will top off later. Return the wort to a rolling boil and						
Image: Construct of the secondary	Hop & Additive Schedule			Hop/Additives	Hop Addition	Boil Time (minutes)		
0.5 oz Cascade Hop Pellets         Flavor         15           0.5 oz Cascade Hop Pellets         Aroma         5           1 lbs Honey         Additive         5           2 Cinnamon Sticks         Additive         5           1 oz Ginger Root         Additive         5           cooling the wort         Once the 60 minute boil is over, it is time to cool the wort. There are many ways to cool a wort, the AlH recommendation is a wort on performately 100° F as quickly as possible. The fermenting equipment needs to be sanitized. This can be accomplished with an areation stone or simply by rocking the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vesse then ford with an areation stone or simply by rocking the fermenter back and forth once the lid is in place.           Take the reading         This is the time that you will want to take a specific gravity reading. Use a hydrometer and test grave.         Suggested Yeast: Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch according the proper procedures         Suggested Yeast: Once the reading.           Titch the yeast         Once the wort is cooled to 78° F, it is safe to pitch th							-	
0.5 oz Cascade Hop Pellets         Aroma         5           1         Ibs Honey         Additive         5           2         Cinnamon Sticks         Additive         5           1         oz Ginger Root         Additive         5           2         Cinnamon Sticks         Additive         5           2         Cooling the wort         Once the 60 minute boil is over, it is time to cool the wort. There are many ways to cool a wort, the AIH recommendation is a wort childer. Cool the wort to approximately 100° F as quickly as possible. The fermenting equipment needs to be sanitized. This can be stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vesse then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Aerate the wort at this point. This can be accomplished with an aeration stone or simply by rocking the fermenter back and forth once the lid is in place.           *ake the reading         This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading.         Suggested Yeast:           of the type of yeast you have. Seal the fermenter tigth. Attach the sanitized allock and stopper.         Fill the airlock with water. Fermentation should begin			· · ·		, , , , , , , , , , , , , , , , , , ,		-	
Image: Instruction of the secondary former the secondary fermentarion should begin to escape the airlock. With spoint, follow bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket. Add them now.			· · ·		-		-	
2 Cinnamo Sticks         Additive         5           Cooling the wort ind preparing the fermentor         Once the 60 minute boil is over, it is time to cool the wort. There are many ways to cool a wort, the AlH recommendation is a wort chiller. Cool the wort to approximately 100° F as quickly as possible. The fermenting equipment needs to be sanitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenters, airlock, lid, hose, hydrometer and lest jar and rubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vesse then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Acreate the wort at this point. This can be accomplished with an aeration stone or simply by rocking the fermenter back and forth once the lid is in place.           Take the reading         This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading.           Ditch the yeast         Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch according the proper procedures         Suggested Yeast: Suggested Yeast: of the type of yeast you have. Seal the fermenter tight. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb" until fermentation is complete.         London Ale Yeast 82-013 London Ale 67-1028 Windsor           During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch instructions and recommended temperature for fermentation.         Fermenting - Primary         If the recipe calls for Dry Hops or Additives that need to go into the secondary, add these now. The Secondary Fermentation should be complete w			· · · ·		Additive	5	-	
Cooling the wort on the secondary set of the set of the set of the secondary set of the se					Additive	5	-	
Ind preparing he fermentor       chiller. Cool the wort to approximately 100° F as quickly as possible. The fermenting equipment needs to be sanitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting verse then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Aerate the wort at this point. This can be accomplished with an aeration stone or simply by rocking the fermenter back and forth once the lid is in place.         Fake the reading       This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading.         Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch according the proper procedures of the type of yeast you have. Seal the fermenter tight. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb" until fermentation is complete.       London Ale Yeast 82-013 London Ale Yeast 82-013 London Ale 67-1028 Windsor         Fermenting - rimary       Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary fermenter.       This are the recipe calls for Dry Hops or Additives that need to go into the secondary, add these now. The Secondary Fermentation should be complete within 1 to 2 weeks.         Sottling       Siphon finished beer into a bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now. At this point, follow bottling or kegging proceduresCheers!			1 oz	Ginger Root	Additive	5	-	
Pitch the yeast       Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch according the proper procedures of the type of yeast you have. Seal the fermenter tight. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb" until London Ale Yeast 82-013 fermentation is complete.       Suggested Yeast:         During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch instructions and recommended temperature for fermentation.       Follow manufacturer's pitch       Windsor         Fermenting - primary       Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary fermenter.       The secondary fermenter.         Southing       If the recipe calls for Dry Hops or Additives that need to go into the secondary, add these now. The Secondary Fermentation should be of the to the bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now.         At this point, follow bottling or kegging proceduresCheers!       At this point, follow bottling or kegging proceduresCheers!	and preparing the fermentor	chiller. Cool the wort to approximately 100° F as quickly as possible. The fermenting equipment needs to be sanitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vessel, then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Aerate the wort at this point. This can be						
of the type of yeast you have. Seal the fermenter tight. Attach the sanitized airlock and stopper.       Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb" until fermentation is complete.       London Ale Yeast 82-013 London Ale 67-1028 Windsor         During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch instructions and recommended temperature for fermentation.       Formenting -       Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary fermenter.         Fermenting -       Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary Fermentation should be complete within 1 to 2 weeks.         Bottling       Siphon finished beer into a bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now.         At this point, follow bottling or kegging proceduresCheers!	ake the reading	This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading.						
During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch instructions and recommended temperature for fermentation.         Fermenting - Primary       Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary fermenter.         Primary       If the recipe calls for Dry Hops or Additives that need to go into the secondary, add these now. The Secondary Fermentation should be complete within 1 to 2 weeks.         Sottling       Siphon finished beer into a bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now.         At this point, follow bottling or kegging proceduresCheers!	Pitch the yeast	of the type of yeast you have. Seal the fermenter tight. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb" until					London Ale Yeast 82-013 London Ale 67-1028	
Primary       If the recipe calls for Dry Hops or Additives that need to go into the secondary, add these now. The Secondary Fermentation should be complete within 1 to 2 weeks.         Sottling       Siphon finished beer into a bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now.         At this point, follow bottling or kegging proceduresCheers!		During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch						
Secondary         be complete within 1 to 2 weeks.           Sottling         Siphon finished beer into a bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now.           At this point, follow bottling or kegging proceduresCheers!	Fermenting - Primary	Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary fermenter.						
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Adventures in Homebrewing - www.HomeBrewing.org 313 - 277 - 2739 (BREW)		At this point, follo	w bottling or ke	egging proceduresCheers!				
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