

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

All American Light

Clean. citip and refreating. Brew up some liquid Patricism. Final Gravity: 1.000 All Grain Recipe Color SRN: 5.5 Accord up: Sign 2015 Accord up values Sign 2016 It is important to throughly clean and sartilize all of your brewing explament. Assemble your mask in the sign of the same you have all be ingredients and lay understand the process. Grains : 180: 19.66 Clean It is important to throughly clean and sartilize all of your brewing explament. Assemble your mask in the sign of the same your explaned for the sign 2016. Grains : 180: 19.66 Clean After 10 minutes you can check your temperature. You will be between 140°F a suming your measured your water and grains correctly. Replace lid and Wash' for 11 hour your sparge water at this point. You will need enough 200°F water f your argent your expected final volume (5 gallons if you want five gallons of brew). Conversion in now con. If the isolate this boint. You will be done by placing a small amount of grain free wort on a white plate or bow, Add one drop of Tincture of lodine" to the wort. If it quickly disappears or starsystemains refut the start or your mask. This process. Sparging is or more tor, you water and an insing the wort on the grains bit. Conversion is now complete. Conversion is now complete. Conversion is now complete. Conversion is now complete. Conversion is now complete. Conversion is now complete. Conversion is now complete. Conversion is now complete. Conver	All-Grai	in		<i>y 200 y 2000 1000</i>				
All Grain Recipe Color SMI: 5: 15 Algebrain Alcohal by volume: 3:53 Interdeue: Pheneteristed at the instructions before you hegin betwing, to ensure you have all the ingredients and fully understand the process. Grains : It is important to thoroughly obean and samitize all of your breiving equipment. Assemble your mash the 3th water null your temperature this 170°F. It is now time to add your CRUbHED grains to the cooler, Gentily dough grains in unall all grain is correctly. CRUbHED grains to the cooler, Gentily dough grains in unal all grain is correctly. Product all affabres assuming you measured your water and grain fore wort on a white plate or bowl. Add to ned top of "Inclume of bards" for thorus. Start to heat your sarge water at this point. You will need enough 200°F water and grain fore wort on a white plate or bowl. Add one drop of "Inclume of bards". Start mashing on end-ur, you will want to 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 "Inclume of bards". Start mashing for your measured your water and grain fore wort on a white plate or bowl. Add one drop of "Inclume of bards" 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 "Inclume of bards" to sugar. This will be done by placing a small amount of mash. If both are accurate, do another indine test every 20 minutes until conversion is complete. Sparge Conversion is now complete. Subwidy dimin 12 gallon. When wort is clear, sparging is your mash the temperature of the mash. If both are accurate, do another indine test every 20 minutes until conversion is complete. Sparge Ocoverestion is				Clean, crisp and refreshing. Brew	up some liquid P	atriotism.	Original Gravity : 1.037	
AG66-016 AG69-016 AG69-016 Sea Teacher Plase red alle in structions before you begin being to ensure out of grain to be mashed add water limit, By adding the Addition of 180 / Powher for every pound of grain to be mashed add water limit, By adding the bed add water limit, By adding the bed add water CNUSHED grains to the cooler. Gently dough grains in until all grain is covered by water. Place lid on and continue to Mash. Grain : 42 bits 2 Row Mail 0.5 bits Care Plis After 10 minutes you can check your temperature. You will be between 149°F and 150°F assuming you measured your water and grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water for you are expected find volume (2 gallons of brew). After mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of grain free word no awhine place to sub. Add one doe you fill present. Calibrate you thermometer. Recheck the temperature of the inning the seave wort from the grains in your want the 20 how to want the calibrate your thermometer. Recheck the temperature of the inning the seave wort from the grains in your want the 20 how to wort more advects. The source of the grain bed, starth is stall present. Calibrate you thermometer. Recheck the temperature of the inning the seave wort from the grains in your want the sall one your mash. The source stay/temain sing the source one your grains the wort more advects. The source of the grain bed, starth is stall present. Calibrate your thermometer. Recheck the temperature of the inning the seave your more than insign the seave your more than insign the seave your more than insign the seave your more to be grain by Worth and the seave youre your the seave youre more the grains in your mas								
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Clean It is important to thoroughly clean and samitize all of your brewing equipment. Assemble your mash the former you and of grain to be masked (add water first, by adding water first, you will pre-heat your mash tun. Stir water unity your temperature hits 170°F. It is now CRUSHED grains to the cooler. Genity dough grains in until all grain is covered by water. Place lid on and continue to Mash. 6.21 lbs 2 Row Matt Affer 10 minutes you can check your temperature. You will be between 149°F and 150°F assuming you measured your water and grains correctly. Replace lid and 'Mash' for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water fyour expected final volume (5 gallons if you wat file gallons of brew). 6.21 lbs 2 Row Matt Conversion Affer mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of gallon they mouth is clear, sparing is you mexpreced from a water place book. Add one devery 20 minutes unit clear to suging is you react process (Vortaut) is used to the gallon. Store work is clear, sparing is you mexprecess. Sparing is no more than rinsing the sweet wort from the grains in your mash tun. You will want to gallon. When work us clear, sparing is you mexprecess. Sparing is no more than rinsing the sweet wort from the gallons of how risk at your bit clear boy word. This weet were voy grains in the your ash to have clear develocities and water or to you mash tun. This process should take OKE HOUR. If this is tunbed, your grain the wort now on familiar ground. They as a schedule in the repers. No need to add space that your wort from the process should take OKE HOUR. If this is tunbed, your grain the wort neod on your mash tun. This gallon they worth your water your wort. There are many ways to cool a wort, the AlH recommendation is a wort chiller								
tun. Add 1 quart of 180°F water for every pound of grain to be mashed (add water first). By adding water first, our water first, our wash tun. Sitv water water until your reperture hits 170°F. It is now time to add your CRUSHED grains to the cooler. Gently dough grains in until all grain is covered by 0.51 bs Cara Pils 6.51 bs Cara Pils Atten R1 After 10 minutes you can check your temperature. You will be between 149°F and 156°F assuming you measured your water and grains correctly. Replace it and Mash: for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water f your expected final volume (5 galons if you ware file galons of brev). Conversion After mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of gen ready to move on. If the lotine turns black, starch is still present. Calibrate your theoremotele. Recheck the temperature of the mash. If both are accurate, do another indine test every 20 minutes until conversion is complete. Sparge Conversion is now complete. Skowly drain 12 gallon of wort and pour it back on to of your mash. The process (Vorfaul) is used to a far your wort. You may need to the grain bed. SLOWLY colled every wort mice and water or to pour ansh. The process (Vorfaul) is used to a far your wort. The and support above the grain bed. SLOWLY colled every wort mice and your water wort and the grain bed. SLOWLY colled every our mice and the bolin or your mash tun. This process should take ONE HOUR. If this is nushed, your grain the start your biol. Keek your time than rinsing the sweet wort from the grains in your mash tun. You will want to galon the start your wort for the point inday ouw will use approximately 15% of your boil due to evaporation. Hyou want five galons of beer, start with six galons of					•			
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grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to the wort. If it quickly dissippears or staystremains red you are ready to move on. If the iodine turns black, starch is still present. Calibrate your thermometer. Recheck the temperature of it mash. If both are accurate, do another iodine test every 20 minutes until conversion is complete. Sparge Conversion is now complete. Slowly drain 1/2 gallon of wort and pour it back on top of your mash. This process (Vorlauf) is used to clear your wort. You may need to run more than 1/2 gallon. When wort is clear, sparging is your mash turn. This process should take ONE HOUR. If this is nashed, your grants turn. You will want to genthy pour 200°F water over your grains (ity to keep a indn or so of clean water on top of the grain bed). SLOWLY collect your wort. Then the bottom of your mash turn. This process should take ONE HOUR. If this is nashed, your grants, time to satty your bol. Keep in mind you will lose approximately 15% of your boil due to evaporation. If you want five gallons of beer, start with six gallons of twot. You are now on familiar ground. You will simply addy our hops as scheduled in the recipe. No need to add specialty grains, they were in your mash. Be sure to add your wort chiller to the last 15 minutes of the boil. Soling the wort of program and the providatives Hop Additives Hop Additive Boil/Bittering 60 A click Once the 60 minute boil is over, it is time to co of the wort. There are many ways to cool a wort, the AlH recommendation is a wort chiller cool the wort is oparimately 100°F as quickly as possible. The formenting of the primary formenting vessel, then top off with cold water until a tola of 5.125 gallons is in the primary formenter. Aerate the wort at this point. This can be	Mash	grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water for						
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