



k99-2927

Original Gravity : 1.052 **IBUs :** 30
Final Gravity : 1.014 **Alcohol by volume :** 5.10%
Color : Golden Amber **Difficulty :** Easy
Supplies Included : LME, Specialty Grains w/bag & Hops



Brew Day
/ /

Ingredients Included :				
Fermentables : 7 Pale Liquid Wheat Extract		Specialty Grains : 1lb Aromatic		
Additives:				
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
1/2 oz Amarillo	1 oz Amarillo	1/2 oz Amarillo	1 oz Amarillo	1 oz Amarillo
Suggested Yeast :			White Labs 001 California Ale Wyeast 1056 American Ale, Safale-05	

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

1. Sanitation : It is important to thoroughly clean and sanitize all of your brewing equipment.
2. Making the Wort : Begin by heating 2.5 gallons of water in your brew pot. When the water reaches a temperature of 150° to 160°F (max temp.), place the grain bag into your brew pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the grain bag from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now wort.
3. Boiling the Wort : Bring the wort to a boil. It should be a rolling boil, be careful to avoid a boil over. Remove the wort from the heat. Add the liquid malt extract to the wort. Stir the extract into the wort until it has dissolved, make sure it is not sitting on the bottom of the pot. Return the brew pot to the heat source and return the wort to a boil.
4. Boil Hops : If using hop bags, put the boil hops into a hop bag and tie loosely at one end. Add these to the boiling wort. You have now added the bittering hops. Continue to boil this for 45 minutes.
5. Flavor Hops : Follow same instructions for hop bags as step 4. After 45 minutes of boiling, add the flavor hops to the boil. Continue to boil for 10 minutes.
6. Aroma Hops : Follow same instructions for hop bags as step 4. After 10 minutes of boiling, add the aroma hops to the boil. Continue to boil for 5 minutes.
7. Boil Termination / Knock Out : After 5 minutes (60 total minutes), remove heat source from the brew pot. Add the knock out hops. Now it is time to cool the wort to 70°F. This can be accomplished by using a wort chiller. Leave the knockout hops in the wort, while cooling.
8. Add Water : Siphon your cooled wort from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the wort to 5 gallons. Stir the 5 gallons of wort. At this time, take a hydrometer reading to record the original gravity.
9. Begin Fermentation: Add the yeast to the wort surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The wort will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading and record the finish gravity.
10. Dry Hops / Secondary : Add the dry hops to a clean and sanitized secondary fermenter, and rack the beer onto the Hops, leave for another week. If using single stage fermentation, add the dry hops to primary, and leave beer in the primary fermenter for another week.
11. Fermentation Finish When dry hopping is complete, bottle or keg your beer, following appropriate procedures.

ABV% Calculator	_____	_____	X 131.25	=	_____
	Original Gravity				Alcohol by Volume %