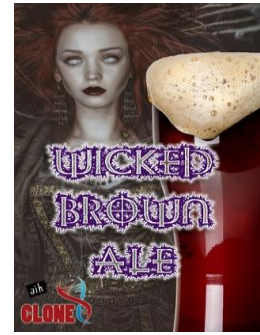




AIH Jon's Wicked Brown Ale

Take a trip back to the early days of craft beer. For those old enough to remember when Brown ale was exotic; or your just curious to see what craft tasted like in the 90's?

Raise a pint to Pete's Wicked Ale! Cheers!



k99-2944

Original Gravity : 1.053 **IBUs :** 25
Final Gravity : 1.014 **Alcohol by volume :** 5.20%
Color : Brown **Difficulty :** Easy
 Supplies Included : LME, Specialty Grains w/bag & Hops

Brew Day
/ /

Ingredients Included :				
Fermentables : 7 lbs. Pale Liquid Malt Extract		Specialty Grains : 8 oz Crystal 60 4 oz Chocolate 4 oz Black		
Additives:				
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
Qty.2 - 4HBU packs		1 oz Cascade		
60 minutes		5 minutes	Suggested Yeast : White Labs 001 California Ale Wyeast 1056 American Ale, Safale-05	

Procedure : Please read all the instructions before you begin brewing.

- Sanitization :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- 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.
- 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.
- 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 55 minutes.
- Aroma Hops :** Follow same instructions for hop bags as step 4. After 55 minutes of boiling, add the aroma hops to the boil. Continue to boil for 5 minutes.
- Boil Termination :** After 60 total minutes, remove heat source from the brew pot. Now it is time to cool the wort to 70°F. This can be accomplished by using a wort chiller.
- 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.
- 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, when the airlock is no longer releasing Co2, take another hydrometer reading to record the final gravity. Proceed to bottling or kegging.
- Fermentation Finish** Bottle or keg your beer, following appropriate procedures.

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