


IBU's: 25	OG: 1.053- 1.055	FG: 1.013- 1.015
ABV: 5.0%- 5.5%	Ferm Temp: 46° - 58° F	

Glossary

OG – Original Gravity
 FG – Final Gravity
 DME – Dried Malt Extract
 LME – Liquid Malt Extract
 ABV – Alcohol by Volume
 IBU – International Bittering Units

Included Equipment

Muslin Hop Bag Muslin Grain Bag

Recommended Brew Day Equipment

4 Gal. Brew Pot 6.5 Gal. Fermenter
 Hydrometer Thermometer
 Long Spoon or Paddle Cleanser
 Sanitizer Airlock

Recommended Bottling Day Equipment

Bottling Bucket 12 oz. Bottles (appx. 53)
 Siphon Setup Bottle Brush
 Bottle Filling Wand Bottle Caps
 Capper Sanitizer

ABV% Calculator

$(OG - FG) \times 131.25 = ABV\%$
 $(\text{___}^* - \text{___}^{**}) \times 131.25 = \text{___}\%$

*OG from Step #8

**FG from Step #10

INGREDIENTS

FERMENTABLES

6.6 lbs Munich LME (Briess Cans)
 0.5 lb Light Avangard Munich Malt
 (Packaged with Specialty Grains)

SPECIALTY GRAINS

0.75 lb Melanoidin
 2.0 oz Carafa III

1.0 oz Northern Brewer (Bittering)

FININGS 1 tsp. Irish moss

YEAST

Imperial L17 Harvest⁹
 Wyeast 2206⁹

Recommended Procedures

BREW DAY (Date ___/___/___)

1. READ: Read all of the recommended procedures before you begin.

2. ACTIVATE YEAST: If using Wyeast liquid yeast, activate the yeast at least 5 hours prior to pitching.

3. SANITIZE: Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

4. STEEP GRAINS: Place enough water into a pot to cover specialty grains. Heat to 154°. Pour crushed grains into grain bag and tie a loose knot at the top of the bag¹ and place in water. Steep for 30 minutes. DO NOT BOIL THE GRAINS. Remove bag and allow it to drain into the pot (do not squeeze). Sparge (slowly run water through) the grains with 2 gallons of 168° water. Discard the grain filled bag. Your water is now wort.

5. START BOIL: If needed, add enough water to bring to 3 gallons. Bring your wort to a gentle, rolling boil. Add 1/2 of the malt extract². Continuously stir the extract into the wort as it returns to a gentle, rolling boil³.

6. ADD HOPS AND INGREDIENTS⁴: Place hops the provided hop bag and clip to the side of the pot. Do not tie shut as the same bag will be used for each hop addition. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the bittering hops were added. Continue the gentle, rolling boil.

BREW DAY SCHEDULE

- Boil 30 minutes.
- Add bittering hops ___:___ (time)
- Boil 45 minutes
- Add Irish moss ___:___ (time)
- Boil 10 minutes
- Add remaining malt extract.
___:___ (time)

7. Boil 5 minutes

8. Terminate boil ___:___ (time)

Total Boil Time: 60 Minutes - Continue to Step #7

7. COOL WORT & TRANSFER: Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁵. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER: Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS⁶. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (bottom right on page 1).

9. PITCH YEAST: If using liquid yeast open package and pour over the top of the wort surface. If using a dry yeast sprinkle the contents of the yeast sachet over top of the entire wort. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the

airlock into the grommets lid. Move fermenter to a dark, cool, temperature stable area (approx. 46°- 58° F). *The yeast included with this kit is a lager yeast and ferments best at cool temperatures. If you cannot ferment at a cool temperature, please ask a High Gravity salesperson for a suitable substitute.*

FERMENTATION

10. **MONITOR & RECORD:** The wort should begin to ferment within 48 hours, and you will notice CO₂ releasing (bubbling) out of the airlock. Lager yeasts will ferment at a significantly slower rate and will take between 14-21 days to ferment completely.¹⁰

Fermentation may be so slow that airlock activity towards the end might not be evident. The best way to determine if the beer is finished fermenting is to take a hydrometer reading at least 4 days apart. If the reading is close to the final target and hasn't changed, then fermentation is complete. Record the FG your ABV% CALCULATOR.

BOTTLING DAY (DATE __/__/__)

11. **READ:** Read all of the recommended procedures before you begin.

12. **SANITIZE:** Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

13. **PREPARE PRIMING SUGAR:** In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

14. **BOTTLE:** Using your siphon setup and bottling wand, fill the bottles⁸ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. **BOTTLE CONDITION:** Move the bottles to a dark, warm, temperature-stable area

BIAB Instructions

Increase Light Munich to 12 lbs and mash with specialty malts in 30 quarts of water to get a single infusion mash temperature of 154° F for 45 minutes. Remove grains and drain. Bring to boil and follow the BREW DAY SCHEDULE.

All Grain Instructions

Increase Light Munich to 9.5 lbs and mash with specialty malts in 14 quarts of water to get a single infusion mash temperature of 154° F for 45 minutes. Sparge with hot water of 170°F to get 6 gallons of wort. Bring to boil and follow the BREW DAY SCHEDULE.

Optional Two-Stage (Secondary) Fermentation

All you need is a 5 Gal carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), but before it completes, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'.

(SECONDARY RACK DATE __/__/__)

BREW TIPS

¹The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

²Run LME under hot water to allow the extract to pour easier.

³Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁴When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

⁵To avoid bacteria growth cool as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁶Use a sanitized hydrometer while adding water to monitor the SG.

⁷Consider transferring your beer to a secondary carboy see "Two-Stage (Secondary) Fermentation" see sidebar.

⁸Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

⁹ The yeast included with this kit is a lager yeast and ferments best between 45° and 50°. If you cannot ferment at this temperature, please ask a High Gravity sales person for a suitable substitute.

¹⁰ It's recommended to perform a Diacetyl Rest for fermenting lagers. When the beer is approximately 70% complete in its fermentation, ramp the temperature to 65°- 70° F for at 2 days. This will help prevent diacetyl (butter flavors) from forming.

(approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the

temperature and beer style, so be patient if it takes a week or so longer.