



INGREDIENTS FERMENTABLES

6.6 lbs Munich LME (2 Briess Cans)

- 1.0 lb Briess Pilsen DME
- 2.0 lbs Dark Munich Malt (Packaged with Specialty Grains)

SPECIALTY GRAINS

- 1.0 lbs Cara Munich III
- 0.25 lbs Victory Malt
- 0.25 lbs Melanoidin Malt

HOPS

- 1.0 oz Northern Brewer (Bittering)
- 0.50 oz Hallertau Mittlefrueh (Flavoring)
- 0.50 oz Hallertau Mittlefrueh (Finishing)

FININGS 1 tsp. Irish moss

YEAST

Imperial L17 Harvest⁹

IBU's:	OG: 1.071-	FG: 1.016- 1.18		
26	1.073			
ABV: 6.1%-6.6%	Ferm Temp: 46°-58°F			

Recommended Bottling Day Equipment

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

Recommended Brew Day Equipment

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

Recommended Procedures

BREW DAY (Date ____ /____ /____)

- 1. <u>READ</u>: Read all of the recommended procedures before you begin.
- 2. <u>ACTIVATE YEAST</u>: If using Wyeast liquid yeast, activate the yeast at least 5 hours prior to pitching.
- 3. <u>SANITIZE</u>: Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.
- 4. <u>STEEP GRAINS</u>: Place enough water into a pot to cover specialty grains. Heat to 155°. Pour crushed grains into grain bag and tie a loose knot at the top of the bag¹

ABV% Calculator

(OG - FG) x 131.25 = ABV% (____* - ___**) x 131.25 = ____% *OG from Step #8 **FG from Step #10

Included Equipment

Muslin Hop Bag Muslin Grain Bag

Glossary

OG – Original Gravity FG – Final Gravity

DME – Dried Malt Extract

LME – Liquid Malt Extract ABV – Alcohol by Volume

IBU – International Bittering Units

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- 1. Add bittering hops ___:__ (time)
- 2. Boil 45 minutes
- 3. Add Flavoring Hops & Irish moss__:__(time)
- 4. Boil 5 minutes
- 5. Add Finishing hops ____:__ (time)
- 6. Boil 5 minutes
- 7. Add remaining malt extract.

___:___ (time)

- 8. Boil 5 minutes
- 9. Terminate boil : (time)

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

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. <u>ADD HOPS AND INGREDIENTS</u>⁴: 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 <u>BREW DAY SCHEDULE</u>, note the time the bittering hops were added. Continue the gentle, rolling boil.
- 7. <u>COOL WORT & TRANSFER</u>: 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. <u>ADD WATER</u>: Add enough clean water (approx. 64º 72ºF) 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. <u>PITCH YEAST</u>: 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 grommetted lid. (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 will begin to ferment within 24 hours and you will notice CO2 releasing (bubbling) out of the airlock. Within 4-6 days bubbling will slow down. When bubbling has stopped completely take a hydrometer reading ¹¹. Fermentation is complete when hydrometer readings taken 3 days apart remain the same. Once fermentation is complete notate the FG reading and record it in the ABV% CALCULATOR. (High Gravity recommends doing a two-stage fermentation)

BOTTLING DAY (DATE __ /__ /__)

- 11. READ: Read all of the recommended procedures before you begin.
- 12. <u>SANITIZE</u>: 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. <u>BOTTLE</u>: 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. <u>BOTTLE CONDITION</u>: Move the bottles to a dark, warm, temperature-stable area (approx. 64º 72ºF). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary, be patent.

Two-Stage (Secondary) Fermentation

High Gravity recommends brewers practice a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. (*This step is necessary when beers require dry hopping.*)

All you need is a 5-6 gallon 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'. If kit contains dry hops they should be added to the provided grain bag and placed in the carboy for the remainder of the fermentation. Leave the beer for about two weeks and then proceed to Bottling Day. Consult High Gravity to learn more about this technique.

(SECONDARY RACK DATE __/___)

BIAB Instructions

Mash 7.6 lbs Avangard Pilsner & 8.5 lbs Weyermann Dark Munich with specialty malts in 31 quarts of water to get a single infusion mash temperature of 153° F for 60 minutes. Remove grains and drain. Bring to boil and follow the <u>BREW DAY SCHEDULE</u>.

All Grain Instructions

Mash 6 lbs Avangard Pilsner & 6.75 lbs Weyermann Dark Munich with specialty malts in 19 quarts of water to get a single infusion mash temperature of 153° F for 60 minutes. Sparge with hot water of 170°F to get 6 gallons of wort. Bring to boil and follow the BREW DAY SCHEDULE.

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 (*required for dry hopped beers*), 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.

¹¹ Sanitize hydrometer before taking readings.