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What's A Daffodil Slicer

5 Gallon Extract Instructions

Cleaning and Sanitizing

Both a cleaner and a sanitizer should be used. Each has their own function. Cleaners remove organics which are food for unwanted contaminants.

PBW is an example of a cleaner. Use 1 tablespoon in 2-3 gallon of warm to hot water. Let it soak. Scrub surface with brush and rinse 3 X using water.

Sanitizers remove the unwanted contaminants (bacteria and yeast). Star San is an example of a sanitizer. Dilute ½ oz in 2.5 gallons. Place in a spray bottle and or dip equipment just prior to use. It can be used wet. 30 seconds of contact will kill 98% of the bacteria. A good rule is to clean all your equipment after its use. Then it will be ready to sanitize just before use.

The Recipe

IBU=60 ABV=5.4% OG=1.054 FG=1.013

Extract: Pilsen Light LME (6.6 lb)

Grains: (Place the grains in the muslin bag)

Belgain Abbey (.25lb), Briess Special Roast (.25lb),

Briess Victory (.25lb), Vienna (1 lb)

Hops: 60 minute

30 minute

15 minute

0 Minute

Dry Hop (Last 5 days of secondary)

Priming sugar: 5 oz corn sugar

Dry Yeast: Fermentis US-05 or

Liquid Yeast: Wyeast 1056 or Omega Oly-004

The Process

If using Liquid Yeast, remove from refrigerator to bring to room temperature.

- Heat the water to 160 degrees F and turn off the heat.
 - If the water is city water, the chlorine needs to be removed. Either use a carbon filter or let it sit out overnight. Don't use well or RO water. Buy spring water from the store.
 - Rule of thumb; boil as much water as your pot allows. (Up to 5 gallons) 0.5-1 gallon will be lost in boiling (60 minute boil).
- Steep the **grains** for 45-60 minutes.
- Remove grain bag and discard.
- Heat the wort to just below a boil.
- Turn off your heat source then add ½ the **extract** using the whirlpool technique so the extract dissolves, and doesn't burn on the bottom of the kettle. After it is all dissolved, turn the heat back on.

- Bring to a boil. Start the timer countdown (60 minutes). Add the **Hops** as specified in the recipe.
- Timer at **15 minutes**: Add the remainder of **extract**. (Optional): add **Yeast Nutrient** and **Whirlfloc** or **Irish moss**.
- Timer at 0: Stop heating. **Note: Everything that touches the beer from this point on should be sanitized.**
- Remove from heat and **Chill wort (use an ICE BATH IF NO CHILLER)**.
- When **Temperature** of wort is less than 73 degrees F:
 - Transfer to fermenter splashing wort to oxygenate. Top off to 5.5 gallons with water if needed. **Oxygenation is needed to help the yeast get started. Pour the beer back and forth between 2 sanitized buckets or shake the carboy for 2 minutes.** Note: This will be the only time you want to oxygenate the wort. Avoid exposing the beer to air anytime after this point.
 - Pull a sample and Record starting **Specific Gravity**
OG= _____
 - Add Yeast and airlock.** Add the dry yeast to 1/4 cup of lukewarm preboiled water 10 min before pitching. If using liquid yeast pitch directly into fermentor.
 - You will want to rig a blow-off tube.
- Place the fermenter in dark cool spot (**65-73 degrees F**).
- The next day check, for activity. It could take up to 48 hours for the airlock to start bubbling.
- Ferment until the krausen that has formed on top has dissipated (usually 2 weeks).
- Rack into a 5 gallon **Carboy**. **Dry Hop the last 5 days of Secondary.** By secondary fermenting, the beer will clarify and the flavors will mature.
- Wait 2 weeks. Record Ending Gravity:
EG= _____
- Bottle:** Dissolve priming **Sugar in 1/2 cup of preboiled hot water and place into sanitized bottling bucket and tubing. Rack the beer on top.** Sanitize the caps and bottles then bottle using the bottling bucket and bottle filler, fill each bottle 1 inch below the top and cap. Store them at room temperature while carbonating.
- Wait 2 weeks.....Chill your first beer and test for carbonation... It could take up to 3 weeks to fully carbonate.

Cheers!!!!!!!!!!