



**DANNY'S**  
WINE AND BEER EST. 1982

## INFO - American Light – PM513

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### Introduction:

This recipe uses the traditional combination of pilsner malt, and corn adjuncts. It is lightbodied, refreshing and thirst quenching. A very easy recipe to brew and an excellent entry to craft brewing

**IBUs:** 13 – 16 || **OG:** 1.037 – 1.041 || **FG:** 1.008 – 1.011  
|| **ABV:** 4.0 – 4.5% || **Colour:** Straw

### Ingredients Required:

- 3.3 lbs Light Liquid Malt (LME)
- 1 lb Light Dry Malt (DME)
- 1 lb Corn Sugar
- .5 oz Chinook Hops
- .5 oz Willamette Hops
- Ale Yeast

### Equipment Requirements:

#### Necessary Equipment:

- Recipe Kit
- 4 Gallon Brew Pot
- 6.5 Gallon Fermenter
- Grain Bag(s)
- Airlock with Bung
- Hydrometer
- Thermometer
- No Rinse Sanitizer
- Scale
- Scissors & Can Opener

**Total Boiling Time:** 60 Minutes

**NOTE:** This recipe incorporates late malt additions to ensure the lightest color possible for this beer style. Refer to BREW SCHEDULE.

### Brew Day

#### 1. Sanitize

Thoroughly clean and sanitize ALL brewing equipment and utensils that will touch any ingredients, wort or beer.

#### 2. Steep Grains

Pour 2.5 gallons of drinking water into your brew pot and begin to heat. Pour crushed grains into grain bag and tie a loose knot at the top of the bag. When the water is within an appropriate steeping temperature(150° - 165°F or 65°C – 74°C) place the grain bag into the brew pot. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

#### 3. Start Boil

Bring your wort to a gentle, rolling boil. **Add ONLY 3.3lbs Liquid Malt (LME)** to the boiling wort. Continuously stir the extract into the wort as it returns to a gentle, rolling boil.

#### 4. Boil Schedule

1. Add .5 oz of Chinook Hops immediately
2. Boil 40 Minutes
3. *Add 1 lb DME and 1 lb Corn Sugar*
4. Boil 5 Minutes
5. Add .5 oz Willamette Hops
6. Boil final 10 Minutes
7. Stop Boiling

#### 5. Cool Wort

Quickly cool the wort down to approximately 70°F (21°C) by placing the brew pot in a sink filled with ice water. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment from the brew pot to the fermenter.

#### 7. Add Water

Add enough clean water (approx. 64° - 72°F or 17°C – 22°C) to the fermenter to bring your wort to approximately 5 gallons (20 Litres). To get to the target Opening Gravity (OG:1.051-1.055) Thoroughly stir the water into the wort.

#### 8. Pitch Yeast

Sprinkle the contents of the yeast sachet over top of the entire wort surface (DO NOT REHYDRATE) and stir well with a sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F or 17°C – 22°C).

### Fermentation

#### 9. Primary

Fermentation will begin within 1 - 2 days and you will notice bubbling out of the airlock. The included lager yeast will ferment out within 2 weeks, if kept in the temperature range. Final Gravity (FG) has been reached if the hydrometer stays the same for 2 days.

### Bottling

#### What you will need:

- 6.5 Gallon Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Crown Caps
- Bottle Brush
- Capper
- Sanitizer

#### 10. Sanitize

Sanitize ALL brewing equipment, and bottles that will come in contact with any ingredients, wort or beer with a sanitizer.

## 11. Prepare Priming Sugar

In a small saucepan dissolve 5 oz. (142 g) of priming sugar into 2 cups (420ml) 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. *1 oz. of priming sugar is equal to 2.5 tablespoons*

## 12. Bottle

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

## 13. Bottle Condition

Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F or 17C to 22C). 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.

## Tips & Tricks

- We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
- The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.
- Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.
- Run canisters of LME under hot water to allow the extract to pour easier.
- Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
- When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.
- To avoid bacteria growth, do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.
- Use a sanitized hydrometer while adding water to monitor the SG. Filling your airlock with distilled spirits will prevent it from freezing.
- Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.
- ABV% Calculator  $(OG - FG) \times 131.25 = ABV\%$