



CHICAGO BREW WERKS

THE BEER FORMERLY KNOWN AS...

"PINEAPPLE EXPRESS"

AMERICAN INDIA PALE ALE

(YEILDS 5 GALLONS OF BEER)

SPECIFICATIONS:

ORIGINAL GRAVITY: 1.061 – 1.065
FINAL GRAVITY: 1.014 – 1.018
ALCOHOL BY VOLUME: 6.26% (Approximate)

COLOR: 7 SRM
BITTERNESS: 60-70 IBU
BOIL DURATION: 1 Hour

INGREDIENTS:

- 2.5 lb American Vienna Malt
- 0.25 lb American Caramel 40L Malt
- 3.3 lbs Breiss Golden Light (Liquid Malt Extract)
- 3.3 lbs Breiss Golden Light (Liquid Malt Extract)
- 1 lb Breiss Pilsen Light (Dry Malt Extract)
- 2 oz Citra hop pellets
- 3 oz Amarillo hop pellets
- 1 Whirlfloc Tablet
- 1 Packet Fermentis US-05 Dry Yeast
- 5 oz of Priming Sugar (Dextrose)

EQUIPMENT NEEDED:

- 7 gallon brew pot (*a 4-5 gallon pot can also be used but we recommend a larger pot for a full boil*)
- 6.5 gallon fermentor with Airlock (*brew bucket or carboy*)
- Long spoon or paddle (*we recommend a stainless spoon if possible*)
- Hydrometer (*for taking gravity readings*)
- Thermometer
- Cleanser and sanitizer (*we recommend PBW for a cleanser and Star-San for a sanitizer*)
- Double mesh strainer and funnel (*optional*)
- 6.5 gallon bottling bucket with spigot
- Siphon, tubing and bottling wand (*we recommend an Auto-Siphon*)
- 50-52 amber 12 oz beer bottles and bottle capper

EXTRACT KIT BREWING INSTRUCTIONS

SPECIALTY GRAIN:

1. In your brew pot, bring 6 gallons of water to 155 °F (68 °C). Do not add your grain into the kettle while it is heating up. We supply a muslin bag to steep your grain with this kit. **NOTE:** *We recommend doing a full boil with this kit which is why we start with 6 gallons of water. If you do not have a brew pot large enough to accommodate this you can brew a smaller, more condensed wort by starting with 3-3.5 gallons of water. If you start with less water in your kettle, you will need to top of your fermentor at the end of the brew day with 2-2.5 gallons of cold water.*
2. Pour the grains provided into the muslin bag, and tie a knot in the top of the bag. This is to prevent the grain from spilling into your brew pot as you steep the malt.
3. Once your water is at 155 °F (68 °C), turn the flame off and wait 2-3 minutes for the heat to disperse from the bottom of the pot.
4. Add your grain bag to the brew pot. It is a good idea to keep your grain at room temp before adding to the kettle so your temp does not drop too much when adding the grain to the water.
5. Your temp should drop to 150-152 °F (65.5-66.5 °C) once the grain is added. There are a number of external factors that can effect the final temp – i.e. outside temp, grain temp, If you are a little on the warm side you can add some cool water (not too much!) to the pot to bring the temp down. If you are too cold, you can relight the flame and heat the pot for 2-3 minutes however you need to suspend the bag above the bottom to prevent scorching.
6. After adding the grain, keep the steeping temp between 150-152 °F (65.5-66.5 °C) for 20 minutes. **NOTE:** *You want to make sure the water does not exceed 165 °F (74 °C). If the liquid gets over 165 °F (74 °C) you can leach tannins into your wort.*

7. After the 20 minute steep has ended, lift the bag of grain out of the pot and let drain.
8. Add the canister of 3.3 lbs Briess Golden Light Malt Extract and stir well.
9. Once the malt extract is completely mixed in, bring your wort to a boil.

BOIL:

10. Once the wort has come to a boil start a timer for 60 minutes and follow the hop schedule for the recipe.
11. **60 MINUTES LEFT IN THE BOIL:** Add 0.5 oz of Citra hop pellets.
12. **30 MINUTES LEFT IN THE BOIL:** Add 1 oz of Amarillo hop pellets, the 3.3 lbs Briess Golden Light Liquid Malt Extract, and the 1 lb Briess Pilsen Light Dry Malt Extract. It is recommended to turn your burner down to low when adding the additional malt extract to help prevent a boil over.
13. **15 MINUTES LEFT IN THE BOIL:** Add 0.5 oz of Citra hop pellets and the Whirlfloc tablet. If you are going to be using an immersion chiller post boil to chill the wort, add it to your boil kettle at this time as well to sanitize.
14. **5 MINUTES LEFT IN THE BOIL:** Add 1 oz of Amarillo hop pellets.
15. **2 MINUTES LEFT IN THE BOIL:** Add 1 oz of Amarillo and 1 oz of Citra hop pellets.

POST BOIL:

16. Once the boil has ended, turn the burner off and remove the pot from the hot burner. Use your wort chiller to bring the wort down to 70 °F (21 °C). If you do not have a wort chiller, you will need to submerge the pot in cool water with ice to bring the temp down to 70 °F (21 °C). Using a sanitized spoon, gently stir the wort to create a “whirlpool” effect. This will cool the wort more rapidly and help settle trub (hop particles and coagulated proteins) to the center of the boil pot.
17. Once the wort is cool, you will want to take the original gravity reading of your wort with a hydrometer. The original gravity of this beer should be approximately 1.061 – 1.065. There are a few factors that can affect this including boil evaporation rate, gallons of wort in the fermentor, temperature, etc.
18. After taking a gravity reading, transfer the wort to your primary fermentor. Try to leave behind as much of the trub as you can. We recommend pouring your wort through a double mesh strainer to filter out as much as possible.
19. Rock the primary fermentor back and forth vigorously for 1 minute to agitate the wort. This will dissolve oxygen in the wort which will help the yeast during fermentation.
20. Pitch the yeast onto the wort and seal your fermentor with the lid/bung and an airlock. The airlock will need to be filled half way with sanitizer solution to keep unwanted yeast or bacteria from getting inside the fermentor.

FERMENTATION:

- Let the beer ferment for 10-14 days until the beer reaches the final gravity. It normally takes 12-24 hours for the beer to start fermenting but occasionally it can take a little over 24 hours.
- You should notice activity in the airlock for the first few days and activity will diminish as time progresses. Do not worry if your airlock stops bubbling 3-4 days into fermentation. We recommend letting it go a full 10-14 days before moving the beer to the bottling bucket or an optional secondary fermentor. Taking the beer off the yeast too soon can lead to off flavors in the beer as the yeast will clean up after itself and refine the beer after the first few days of fermentation.
- **FINAL GRAVITY:** Approximately 1.014 – 1.018

BOTTLING:

You will need 2 cases of 12 oz amber pop top beer bottles (24 bottles per case and **no twist off cap bottles**). We recommend having an extra 6 pack of bottles on hand as the 5 gallons of beer typically yields 50-52 bottles.

NOTE: Do not use growlers or large glass jugs to bottle. They cannot take the pressure that is created in the carbonation process and there is a high risk of them exploding.

21. Make sure all bottles are thoroughly cleaned and sanitized. Add the bottle caps (provided in the kit) to a bowl of no-rinse sanitizer to ensure they are sanitized prior to bottling.
22. Bring 1 cup of water to boil in a medium saucepan, add the 5 oz packet of priming sugar and stir well to dissolve.
23. Remove the priming sugar solution from heat and let it cool to room temp. You will be adding this to the bottling bucket with the beer. The yeast that is still suspended in the beer will metabolize the sugar and carbonate the beer.
24. Transfer the beer to your bottling bucket and add the priming sugar solution 1/3 at a time while wort is filling - **GENTLY** stir the beer with a sanitized spoon to mix the sugar solution into the beer. **NOTE:** *Stirring too vigorously can cause the beer to oxidize.*
25. Bottle the beer and let it sit in a 70 °F (21 °C) room out of direct sunlight for 2-3 Weeks.
26. Chill your beer and enjoy!

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<http://recipes.chicagobrewwerks.com>