



Jamaican Gold Ginger Beer



Ya, mon, come get a taste of di islands wid a big glass of dis delectious golden beer. Forget di story about dat raggamuffin who put di lime in di coconut. No sah, dat foo-fool was fresh off di banana boat an' dat coconut bonked him on di head! Dats right, da only ting we be puttin in dat beer is whats bright as di sun an as cool as di surf, and dat is ginger mon! Yes sah, big tings are waitin' in dat glass, like di tasty crisp flavor of malt an di lively bubbles risin up in dat golden brew, an when dees bubbles go pop, dey give to yuh nose dat fresh taste of ginger, which is spicy an warm an makes ya tink yuh sittin in da sun wid yuh toes in da sand! Ya mon, its like yuh in Jamaica, and ya be holdin dat cold beer in yuh hand, an yuh be singin out loud, mi luv yuh!

Just the Facts, Ma'am:

BJCP Style: 18A. Blonde Ale
Original Specific Gravity: 1.042 - 1.046
Final Specific Gravity: 1.007 - 1.013
Alcohol by Volume: 4.9%
Color: 6 SRM (Golden Like the Jamaican Sun!)
International Bittering Units: 18
Time to Awesome Drinkability: 4 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1

1 lbs. Pilsen Light Dried Malt Extract

Malt Bag 2

2.7 lbs. Pilsen Light Malt Extract Syrup

1/2 lb Munich Malt Extract Syrup

2 lbs Wildflower Honey

Hops:

3/4 oz Sterling Hops (Bittering, 35 Minutes)

1/4 oz Sterling Hops (Flavor & Aroma, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Safale US-05 Yeast OR Nottingham Ale Yeast

Brewing Supplies & Flavors:

2 oz Natural Ginger Beer Flavor Extract (Add 1 Day Before Bottling)

5 oz Priming Sugar

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.

- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

The Magical Procedure:

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Time to Brew!

Total Boiling Time: 35 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Hop Tip: Before beginning the recipe, divide out the required hop quantities for each scheduled addition. To measure 1/4 oz of hops, simply divide each 1 oz bag into two equal halves. Then take half of the half. This accuracy is adequate for brewing this recipe.

1. Bring 2½ gallons of water to a boil. Measure this volume carefully to ensure proper hop bitterness. Remove pot from heat and add 1 lb of Pilsen light dried malt. Stir until dissolved. Bring this mixture to a boil.
2. When boiling begins, add 3/4 oz of Sterling hops. Boil these hops for the entire 35 minutes. During this boil time, take note of the approximate starting volume in the brew pot. As the boil progresses, try to maintain this approximate starting volume by adding additional boiling water to the kettle to make up for this volume lost to evaporation.
3. With 5 minutes remaining in the 35 minute boil, pause the brew timer, remove the kettle from the heat and add the malt extract syrup, honey and the final 1/4 oz of Sterling hops. Stir until dissolved and bring the wort back to a boil. When boiling begins again, boil the wort for the last 5 minutes.

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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Page 2....Wow, this is good stuff. I wish there could be more!

Chill out, Man! (Chill the Wort)

1. At the end of the 35 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 62° - 74°F. Do not let the temperature drop below 62°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
3. If you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. If you will not be using a secondary, allow fermentation to complete in the primary fermenter.
4. Add the natural flavor. On the day before you bottle your beer, add the ginger beer flavor extract to the fermenter. No need to stir, the mouth-watering flavor will permeate the beer before bottling! If you'd like a milder ginger beer character, then only add half of the bottle. On the next day when you're transferring the beer to the bottling bucket or keg, you can taste it then and decide if you'd like to add the remaining ginger beer flavor. If you do decide to add the remaining flavor to the bottling bucket, be sure to stir well!

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (62° - 74°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 5 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the-edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!



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