URBAN EST 1981 WINERY
& CRAFT BREWING SUPPLIES

The Student

Extract Version

CPA (Cheap Pale Ale) – 5.5 Gal - OG 1.047 – FG 1.011 – ABV 5% - IBU 34 – SRM 9

What better time to think of the plight of the university student and their perpetual lack of funds than September. This is the month Guelph's population swells with students, and so we have a beer specially designed for the student budget, but everyone's tastebuds. Our goal was to design the cheapest beer to make that still tastes good. This is "The Student" a CPA for September. This extract version will taste almost identical to the all grain version, and it's easier to make!

This beer is amber in colour, it has a nice full bodied malty flavour with light hop bitterness to back it up. It will be easy drinking and respectable. We hope you enjoy it!

If the beer does not seem hoppy enough, a simple fix is to add the second ½ ounce earlier in the boil. Adding it with the first ½ ounce will almost double the IBU's!

Ingredients

Extract & Grains	**Amount (lbs)**	
Golden Light LME	6.6	(or 6lbs Light DME)
Crystal Medium (60L)	1	Steeping Only

Hops	**Amount (oz)**	**Boil Schedule (minutes)**
Magnum (12% A.A.)	0.5	60
Magnum (12% A.A.)	0.5	20

Yeast	
US-05	11.5g

Extras	
Irish Moss	1 tsp for last 15 minutes of boil
Dry Malt Extract	150g at bottling for priming

Required Equipment	Estimated Cost
5 Gallon (or larger) brew pot	$74-$140
5 or 6 Carboy for fermenting/aging	$35-$45
#6.5 Rubber Bung and Airlock	$3.50
Starsan (Sanitizing solution)	$10
Brewing Bucket *Optional	$20-$30
Hydrometer	$12
Auto Siphon with Appropriate Tubing	$23
Brewing Bag (Re-usable)	$7-$10
Thermometer *If your Brew pot has one ignore this	$10-20
Later On -> Bottles, Growlers, Keg	Get in touch and we'll find a solution for your needs!

Instructions on the other side →→→

Instructions

This beer will be made from extract. Extract brewing is much easier than all grain, at the cost of being more expensive. Beers made from extract are still delicious, and more than likely people will never notice! We sell high end extracts from Briess, they also happen to be their own malting company so they know what they are doing when it comes to malting!

Steeping -> Getting flavour and colour from the flavouring malt

1) Bring 3.5 gallons of water in your brew pot to 155°F.
2) Add the 1lb of Crystal Medium to the brewpot.
    a. It can be tossed in directly, or to make life easier on yourself, put it in a muslin/nylon bag and then submerge the bag like a teabag.
3) Maintain the temperature at 155°F for 15 minutes. You should see colour leeching out the bag during this time.
4) After 15 minutes, remove the bag, or if you did not use a bag, run the pot through a strainer to get the grain out.

Boiling -> Extract & Hop addition time

1) Bring the 3.5 gallons of your freshly steeped water to a rolling boil. Time to add the extract.
2) Turn the heat off and slowly pour the Golden Light extract into the boiling water. This stuff is VERY sticky, stir constantly.
    a. Make sure to use a spatula to get all of the syrup out of the container, this is your fermentable sugar, so you want to get every last drop!
3) Turn the heat back on and bring to a boil. Let it boil for 5 minutes, then it is hop addition time!
4) Add the 0.5oz of Magnum and start a timer for 60 minutes. All the while keeping the wort at a rolling boil.
    a. Keep an eye on the brew at all times, a boil over could be disastrous!
5) With 20 minutes left in the timer, add 0.5oz of Magnum to the boil.
6) With 15 minutes left, add 1 tsp of Irish Moss, and if you're using an immersion wort chiller, add that too!
7) When your timer goes off, take the pot off of heat, and try to get the temperature down to 72°F as quick as possible.
    a. We love using a wort chiller for this, it can get the beer down to temperature in 20-30 minutes. Otherwise, you can immerse the brew pot in an ice bath, or wait it out. The longer it takes, the greater the risk of infection
    b. Ultimately you will need 5.5 gallons of wort in your fermenter, you will have to add water to get to this number, what better way to cool down your wort than to add really cold water to it!

Fermentation -> Turning the wort into beer

1) After the boil is done it is time to be extra careful in regards to sanitation. We recommend using a no-rinse sanitizer called Starsan. Mix ¼ tsp of it with water in a 500ml spray bottle. Before we touch any part of the beer we spray it with Starsan.
2) Transfer the cooled wort into your fermenting pail or carboy. Run it though a strainer to catch any hop or grain residue.
    a. Make sure your fermentation vessel has between 5-5.5 gallons of wort in it. Add water to get to that number if you already have not. Be sure to take hydrometer readings before adding the full amount of water, you don't want to accidentally water the wort down too much. Our specific gravity goal is 1.048, add water till you hit that number.
3) Your choice of fermentation vessel is important. During primary fermentation, it will bubble up quite a bit, you want to be sure there is airspace for it to work away. Otherwise the pressure of it will push out the airlock. A 6 gallon carboy or pail would be large enough to ferment a 5 gallon batch.
4) Once the beer is in the fermenter. Open the US-05 yeast and pour it in. Put the bung and airlock in the hole (make sure there is water filled up to the line in the airlock). If using a pail, make sure the lid is sealed tight.
5) Place your fermenter somewhere that is around 18-20°C and let it ferment. Do not disturb it or open it up.
6) After 10 days have passed, take a hydrometer reading. It should be somewhere between 1.008-1.015
7) Rack the beer into a 5 or 6 gallon carboy (this is called secondary). Place the beer somewhere cool if possible. We like to chill it around 1°C. A cooler temperature will help clarify the beer

Bottling -> We're getting close to Beer Time now.

1) It's now been two weeks since we first starting brewing. Rack the now fermented and clarified beer into your bucket.
2) At the same time, mix the 150g of dry malt extract (you can use dextrose too) with 300ml of boiling water and add to the beer. Stir it in VERY gently.
3) Rack the beer into your bottles or growlers. Then, let them sit for 2 weeks at room temperature. Chill and enjoy!