




IBU's: 26	OG: 1.050- 1.053	FG: 1.008- 1.011
ABV: 5.4%- 5.9%	Ferm Temp: 59°-95°F	

Glossary

OG – Original Gravity
 FG – Final Gravity
 DME – Dried Malt Extract
 LME – Liquid Malt Extract
 ABV – Alcohol by Volume
 IBU – International Bittering Units

Included Equipment

Muslin Hop Bag Muslin Grain Bag

Recommended Brew Day Equipment

4 Gal. Brew Pot 6.5 Gal. Fermenter
 Hydrometer Thermometer
 Long Spoon or Paddle Cleanser
 Sanitizer Airlock

Recommended Bottling Day Equipment

Bottling Bucket 12 oz. Bottles (appx. 53)
 Siphon Setup Bottle Brush
 Bottle Filling Wand Bottle Caps
 Capper Sanitizer

ABV% Calculator

$(OG - FG) \times 131.25 = ABV\%$
 $(\text{___} * - \text{___} **) \times 131.25 = \text{___} \%$

*OG from Step #8
 **FG from Step #10

INGREDIENTS

FERMENTABLES

6.0 lbs Golden Light LME
 1.0 lbs Clear Belgian Candi Sugar

HOPS

0.50 oz Magnum (Bittering)
 0.25 oz Amarillo (Flavoring)
 0.25 oz Citra (Flavoring)
 0.50 oz Amarillo (Finishing)
 0.50 oz Citra (Finishing)

FININGS 1 tsp. Irish moss

YEAST

Lallemand Belle Saison
 (Recommended)

Recommended Procedures

BREW DAY (Date ___ / ___ / ___)

- READ: Read all of the recommended procedures before you begin.
- ACTIVATE YEAST: If using Wyeast liquid yeast, activate the yeast at least 5 hours prior to pitching.
- SANITIZE: Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.
- START BOIL: Add at least 3 gallons of water to your pot and bring to a gentle rolling boil. **Add 1/2 of the malt extract²**. Continuously stir the extract into the wort as it returns to a gentle, rolling boil³.
- ADD HOPS AND INGREDIENTS⁴: Place hops the provided hop bag and clip to the side of the pot. Do not tie shut as the same bag will be used for each hop addition. Be careful not to let the wort boil over the pot. Using the provided **BREW DAY SCHEDULE**, note the time the bittering hops were added. Continue the gentle, rolling boil.

BREW DAY SCHEDULE

- Add bittering hops ___:___ (time)
- Boil 30 minutes

- Add flavoring hops ___:___ (time)
- Boil 15 minutes
- Add Irish moss ___:___ (time)
- Boil 10 minutes
- Add remaining malt extract and candy sugar ___:___ (time)**
- Boil 5 minutes
- Add finishing hops ___:___ (time)
- Terminate boil ___:___ (time)
- Let sit for 5 minutes and remove hops.

Total Boil Time: 65 Minutes -
 Continue to Step #7

7. COOL WORT & TRANSFER: Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁵. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER: Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS⁶. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (bottom right on page 1).

9. PITCH YEAST: If using liquid yeast open package and pour over the top of the wort surface. If using a dry yeast sprinkle the contents of the yeast sachet over top of the entire wort. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommetted lid. Move fermenter to a dark, warm, temperature stable area (approx. 64° - 72°F).

FERMENTATION

10. MONITOR & RECORD: The wort will begin to ferment within 24 hours and you will notice CO2 releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO2 being released. When fermentation is complete (no bubbles

for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.

BOTTLING DAY (DATE __/__/__)

11. READ: Read all of the recommended procedures before you begin.

12. SANITIZE: Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

13. PREPARE PRIMING SUGAR: In a small saucepan dissolve priming sugar into 2 cups 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.

14. BOTTLE: Using your siphon setup and bottling wand, fill the bottles⁸ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. BOTTLE CONDITION: Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). 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.

Two-Stage (Secondary) Fermentation

High Gravity recommends brewers practice a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. (

All you need is a 5-6 gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), but before it completes, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult High Gravity to learn more about this technique.

BREW TIPS

¹The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

²Run LME under hot water to allow the extract to pour easier.

³Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁴When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

⁵To avoid bacteria growth cool as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁶Use a sanitized hydrometer while adding water to monitor the SG.

⁷Consider transferring your beer to a secondary carboy (*required for dry hopped beers*), see "Two-Stage (Secondary) Fermentation" see sidebar.

⁸Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.



Home Brew - Made by W.B. Berger 1930
 1 can Bismalt
 1 pkg Hops
 2# sugar
 1 cake yeast
 1 table-spoon salt

Simmer hops in a gallon or so of water for 30 min. Strain. Add malt syrup and stir well. Pour into jar. Add sugar and salt. Dissolve yeast in cup of lukewarm water.

Put in bottles. at stand at least 4 days - then hold your hat and drink.