

English Brown Ale Extract Kit

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I. Kit Contents

- Pale Liquid Extract
- Special Roast Malt
- Victory Malt
- Caramel Malts
- East Kent Golding Hops
- Dry Ale Yeast (Fermentis S-04)

II. Equipment

- Minimum 3 gallon boil kettle
- Long handled spoon, Thermometer and timer
- Nylon bag or cheesecloth
- 6 gallon bucket with airlock
- Racking cane and tubing
- 6 gallon bottling bucket
- Nylon Bag or Cheesecloth
- Bottling Wand (OPTIONAL)
- Bottles, caps and bottle capper (OPTIONAL)
- 5 gallon keg and dispensing equipment (OPTIONAL)
- Hydrometer and graduated cylinder (OPTIONAL)

III. Preparing the wort

*Please read the instructions from start to finish BEFORE beginning.

1. If you are using liquid yeast, remove the yeast from the fridge 2-3 hours prior to beginning to allow it to come to room temperature. Follow the instructions on the yeast.
2. Measure a minimum of 3.5 gallons (13.25 litres) of water or up to 7 gallons (26.3 litres) to the kettle and bring to a boil.
3. Once the temperature of the water has reached 150F (65 C), place your nylon bag with the crushed specialty grains into the kettle. You will steep the grains for 25 minutes keeping the water between 150-165F. Do not let the water get above 170F as this will extract astringent tannins from the grains. Following the 25 min steep, remove the bag, compost the grains, and wash the bag for future use.
4. Bring the mixture to a boil. Once boiling, remove the kettle from the heat, and add the malt extract. Stir it in with your long handled spoon to prevent it from burning on the bottom of the kettle. Bring the mixture to a boil again. The mixture is now called Wort.
5. Once boiling, add the Magnum hops in the bag marked "60 min" and set the timer for 60 minutes.
6. With 5 minutes remaining, add the Cascade and Centennial hops in the bag marked "5 min".
7. During the boil, it is a good time to sterilize all of the fermentation equipment. The bucket, lid, air-lock, rubber stopper etc., must be sterilized properly.

8. Once the 60 minutes is up, remove the wort from the heat and cool it to at least 80 F (27C) as quickly as possible. This can be accomplished by using a special wort chiller (immersion chiller, counter-flow chiller or cold plate) or by simply placing the boil kettle (lid on) in an ice bath in the sink, bathtub or other container large enough.

9. Once the wort is chilled, pour it in the fermentation bucket aggressively allowing for aeration (but being careful not to splash it on the floor!). Next, if necessary, add cold water to top up to 6.25 gallons (slightly less than 24 litres) of water.

10. Now is the time to add the yeast. If using yeast from a pouch use sterile scissors to cut it open and add it to the wort. Ensure you have followed the instructions for the yeast. Now stir the wort vigorously using the long handled spoon to aerate the wort. This will ensure there is enough oxygen for the yeast.

11. At this time you may take a sample of wort and using the hydrometer measure the original gravity (OG). This will help you determine the alcohol content after fermentation has ended.

12. Place the lid on the bucket, insert the airlock into the lid and add water to the mark on the airlock to prevent gas and potential contamination from entering the bucket.

13. Fermentation will occur the best for this yeast between 20-23°C (68-73°F)

14. Fermentation will begin within 48 hours. After 4-7 days the krausen will break up. At this point you may transfer the wort to your secondary fermenter (carboy) or you may also leave the fermenting wort in the primary container for the entire fermentation period. Allow the wort to ferment for 2 weeks minimum.

IV. Bottling / Kegging

15. Following fermentation, it is time to bottle or keg. Be sure to sterilize all of the equipment needed before beginning (bottles and caps or a keg, bottling wand, racking cane, tubing, long handled spoon, bottling bucket).

16. In order to carbonate your beer in the bottle you need to prime the batch. Measure two cups of water into a small pot and add 4 oz (115 g) of sugar. Boil for 5 minutes to sterilize. Add the boiled syrup to your bottling bucket, and transfer (rack) the beer into this bucket. Gently mix the beer to ensure the syrup is evenly distributed throughout the beer. You DO NOT want to aerate the beer.

17. Now take a second gravity reading, this will be your final gravity (FG) and can be used with your OG to calculate alcohol percentage

18. Transfer the beer from the bottling bucket into your bottles. Allow 2-3 weeks for carbonation/conditioning.

19. Once conditioned you can store the beer in cool or cold storage. When your patience has reached its limits, open a cold beer, pour into a clean glass and leave the layer of sediment in the bottom of the bottle. Sit back and enjoy!