

# American Ale

Light beer with balanced hop flavor.

## KIT CONTENTS

### Malt Extracts

- 5lbs Extra Light Malt Extract

### Hops

- .5oz **Bittering** Hops (Cascade | Cluster)
- .5oz **Aroma** Hops (Cascade | Cluster)

### Brew Kit Extras

- 1 tsp. Irish Moss (Clarifier)
- 5oz Priming Sugar (Save for bottling day)

### Recommended Yeast

- **Dry Yeast** S05 | **Liquid Yeast** WLP001

**CONFIRM KIT CONTENTS BEFORE CONTENTS BEFORE CONTINUING**

## BREW DAY PROCESS

1. Bring 3 gallons of water to 190°.
2. Turn off heat and slowly all dissolve the malt extracts into the hot water. Once all sugars are have been dissolved, return to heat and establish a boil.
  - a) Do not put cover back on the pan.
  - b) Watch the pot closely to avoid boil overs.
3. The unfermented beer is now wort.  
This recipe is based on a **60 minute** boil. When your boil starts add hops at times indicated.

## HOP ADDITION SCHEDULE

- Add **Bittering** hops and boil for 60 minutes.
- Add .5oz **Aroma** hops 40mins before end of boil.
- Add **Irish moss** and .5oz **Aroma** hops 15 mins before end of boil.
- Turn off heat after the 60 minute boil. Begin Cooling.

Estimated Original Gravity 1.065

Estimated Final Gravity 1.012

ABV 6%

Fermentation Time 2-3 Weeks

Bottle Conditioning Time 2 Weeks

Batch Size 5 Gallons

Difficulty ★ ☆ ☆ ☆ ☆

## BREW DAY EQUIPMENT

- 4 Gallon Brew Pot
- 6 Gallon Bucket/Carboy
- Airlock and Stopper
- Timer
- Long Spoon
- Thermometer
- Cleaner/Sanitizer
- Hydrometer
- Funnel

## COOLING AND FERMENTATION

**NOTE:** From this point temperature and sanitation are very important. When in doubt, sanitize.

**Protip:** If you are using bottled water keep a few bottles in the fridge use this cold water to aid in chilling later.

1. Force cool the wort to 90° using either an ice bath or wort chiller.
2. Add 2 gallons of cold water to the sanitized fermenter, pour in chilled wort and top off with water until you reach the 5 gallon mark.

**NOTE:** You can now check the gravity using a sanitized hydrometer.

3. When wort temperature falls to 68°-70°, add yeast.
4. Once Yeast has been added, Place lid or stopper on the fermenter. Partially fill airlock with water.
5. Place fermenter in a cool and dark location. Fermentation activity should start in 24-48 hours.
6. After 2 weeks, fermentation activity will have ceased, check final gravity with the hydrometer. Wort should be with a few points of estimated gravity.

**NOTE:** Higher ABV beers can take longer to ferment. Beer can be bottled 2-3 weeks after the start of fermentation, confirm your final gravity with the hydrometer to ensure a complete fermentation.

## GRAVITY READINGS

$$ABV = (OG - FG) * 131.25$$

OG: \_\_\_\_\_ Date: \_\_\_\_\_

FG: \_\_\_\_\_ Date: \_\_\_\_\_