

# Celtic Ale

Deep amber color medium body that is smooth and rich.

## KIT CONTENTS

### Specialty Grains

- 4oz Crystal 60L Malt
- 8oz Wheat Malt
- 2 Roasted Barley

### Malt Extracts

- 6lbs Light Malt Extract

### Hops

- 1oz **Bittering** Hops (Cluster | Northern Brewer)
- 1oz **Aroma** Hops (Tettnang | Mt. Hood)

### Brew Kit Extras

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

### Recommended Yeast

- **Dry Yeast** S04 | **Liquid Yeast** WLP004

**CONFIRM KIT CONTENTS BEFORE CONTENTS BEFORE CONTINUING**

## BREW DAY PROCESS

1. Secure specialty grains in muslin bag. Ensure grains are loose to allow for complete saturation.
2. Bring 3 gallons of water to 150° turn off heat and steep grain bag for 20mins.
3. Remove steeping grains, allow 1-2 mins for grain to drip dry. Turn heat back on and raise to 190°.
4. Turn off heat and slowly dissolve all malt extract 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.
5. 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 **Irish moss** and **Aroma** hops 15mins before end of boil.
- Turn off heat after the 60 minute boil. Begin Cooling.

Estimated Original Gravity	1.050
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Estimated Final Gravity	1.012
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ABV	5%
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Fermentation Time	2 Weeks
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Bottle Conditioning Time	2 Weeks
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Batch Size	5 Gallons
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Difficulty	★ ★ ☆ ☆ ☆
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## BREW DAY EQUIPMENT

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| <ul style="list-style-type: none"> <li>• 4 Gallon Brew Pot</li> <li>• 6 Gallon Bucket/Carboy</li> <li>• Airlock and Stopper</li> <li>• Timer</li> </ul> | <ul style="list-style-type: none"> <li>• Long Spoon</li> <li>• Thermometer</li> <li>• Cleaner/Sanitizer</li> <li>• Hydrometer</li> <li>• Funnel</li> </ul> |
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## 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: \_\_\_\_\_