

**Grape and Granary**  
915 Home Ave  
Akron, OH 44310  
330-633-7223

**G & G Beer Brewing Kit**  
MALT EXTRACT- WITH GRAIN STEEPING

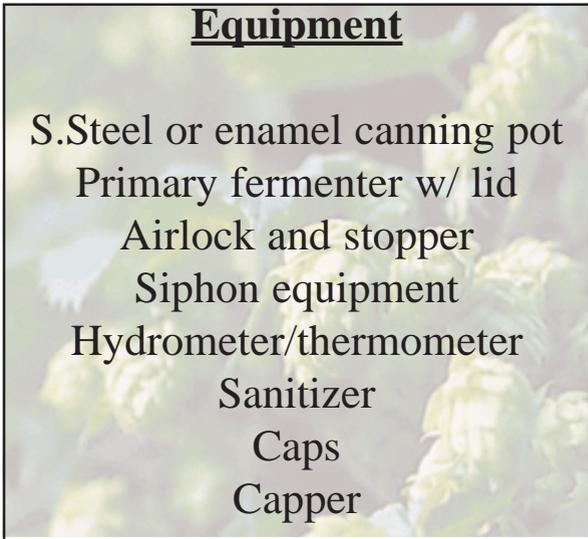
**GG23**  
Blonde Ale- G & G

**Ingredients**



**Syrup Malt Extract #1**  
**Syrup Malt Extract #2**  
**Specialty Grains #3**  
**Bittering Hops #4**  
**Aroma Hops- #5**  
**Priming Sugar #6**  
**Socks for Steeping**  
**Yeast**

**Equipment**



**S.Steel or enamel canning pot**  
**Primary fermenter w/ lid**  
**Airlock and stopper**  
**Siphon equipment**  
**Hydrometer/thermometer**  
**Sanitizer**  
**Caps**  
**Capper**

**Recipe Specifics**

batch size- 5 us gallons  
total grain-1 lbs  
anticipated SG 1.049  
anticipated color SRM- 5  
anticipated IBU- 26  
boil time- 45 minutes

**Process Specifics**

grain steeping temperature- 150-160 deg f.  
recommended Yeast strain- Wyeast 1272  
fermentation temperature- 60-75 deg f.  
primary fermentation time- 3-5 days  
secondary fermentation time- 5-7 days  
carbonation- 5 oz dextrose  
ideal conditioning time- 4-6 weeks

1) Sanitize primary fermenter, lid, airlock (preferably using one-step or iodine sanitizer)

2) Pour approximately 1 gallon dechlorinated water (no more) into your boiling kettle. Bring water to 150-160 degrees F. Place specialty grains (#3) in steeping sock and place sock in water. Allow grains to steep for 20 minutes at 150-160 deg. F. Stir well repeatedly throughout the 20 minutes to allow for maximum extraction of color, flavor and aroma. After 20 minutes remove the grains and add an additional 2-3 gallons of water to the kettle. Bring water to a boil.

3) Turn off heat. Add syrup malt (#1 and #2) and bittering hops (#4). Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

2 minutes before the end of the 45 minute boil add the aroma hops (steeping bag not required).

5) After 45 minute boil, turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees Fahrenheit.

Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind. Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-70 deg F.. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast- if using liquid yeast make sure it has previously been activated, incubated or have yeast starter ready. If dry yeast is being used sprinkle on top of wort. Check starting specific gravity with hydrometer. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 x per minute) check specific gravity. If doing a one stage fermentation go to step 10.

**9) RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass jug. Do not splash. Allow beer to sit in carboy until clear usually 5-7 days. Add a fining agent if needed ( not included in this kit ).

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#6) in 1 cup boiling water. Add this sugar mixture to the beer in the bottling container. Stir well.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

### Blonde Ale

Easy-drinking, approachable, malt-oriented American craft beer.

History: Currently produced by many (American) microbreweries and brewpubs. Regional variations exist (many West Coast brewpub examples are more assertive, like pale ales) but in most areas this beer is designed as the entry-level craft beer.

Ingredients: Generally all malt, but can include up to 25% wheat malt and some sugar adjuncts. Any hop variety can be used. Clean American, lightly fruity English, or Kölsch yeast. May also be made with lager yeast, or cold-conditioned. Some versions may have honey, spices and/or fruit added. Extract versions should only use the lightest malt extracts and avoid kettle caramelization.

