



American Classic

This recipe uses the traditional combination of pilsner malt and rice adjuncts. It is light-bodied, refreshing and thirst quenching. A very easy recipe to brew and an excellent entry to craft brewing.

IBUs: 6 - 10	OG: 1.037 - 1.041	FG: 1.011 - 1.015
ABV: 3.5% - 4.0%	Difficulty: Easy	Color: Straw

Contents

- Ingredients
 - Grain Bag
 - Priming Sugar
 - Bottle Caps
 - Brewing Procedures
- Hops may vary due to availability.

Glossary

OG Original Gravity	DME Dried Malt Extract
SG Specific Gravity	LME Liquid Malt Extract
FG Final Gravity	IBU International Bittering Units (<i>Tinseth</i>)
CO₂ Carbon Dioxide	ABV Alcohol by Volume

Ingredients

FERMENTABLES
12 oz. Pilsen Light DME
4 oz. Rice Syrup Solids

HOPS
2g Cluster Hops

YEAST
1 Sachet
(NOTE: you will only use 1 teaspoon of the provided yeast sachet.)

Recommended Procedures

BREW DAY (DATE ___ / ___ / ___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. START BOIL

Pour 1.5 gallons of clean water into your brew pot and bring to a gentle, rolling boil. Add **all of the included DME and Rice Syrup Solids** to the boiling water. Continuously stir the DME and Rice Syrup Solids into the wort as it returns to a gentle, rolling boil¹.

4. FOLLOW SCHEDULE²

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the first hop addition into the boiling wort (#1 in brew day schedule). Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time that each hop addition was added to the boil in order to keep your hop additions on schedule. Continue the gentle, rolling boil and follow the BREW DAY SCHEDULE until the boil is complete.

Recommended Brew Day Equipment

- 8 Quart or Larger Brew Pot
- 1 Gallon Glass Fermenter
- Screw Cap with Hole
- Airlock
- Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

¹Pay careful attention that the DME or Rice Syrup Solis does not accumulate and caramelize on the bottom of your brew pot.

²When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including "spent" hops from brewing, can trigger a deadly reaction.

BREW DAY SCHEDULE

1. Add 2 grams Cluster hops _____ : ____ (time)
2. Boil 60 minutes
3. Terminate Boil _____ : ____ (time)

Total Boil Time: 60 Minutes
Continue to Step #5



Recommended Procedures (continued)

5. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water³. Siphon wort into a sanitized 1 gallon glass fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter. Be sure **not** to fill the glass fermenter past the "ONE GALLON" raised lettering on the jug. Take an OG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR (right).

6. PITCH YEAST

Measure out **1 teaspoon** of yeast and pour the teaspoon into the glass fermenter (DO NOT REHYDRATE) and stir well with small end of a sanitized spoon or paddle. Firmly secure the screw cap onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the screw cap⁴. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F). Remaining yeast can be refrigerated and stored for future use or discarded.

FERMENTATION

7. 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 and become intermittent or may stop completely. When fermentation is complete (after 10 - 14 days and no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR (right).

BOTTLING DAY (DATE ___ / ___ / ___)

8. READ

Read all of the recommended procedures before you begin.

9. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

10. PREPARE PRIMING SUGAR

In a small saucepan dissolve 1 oz. of priming sugar into 1/2 cup of boiling water for 5 minutes. Pour this mixture into a clean and sanitized 2 gallon bucket. Carefully siphon beer from the fermenter into the 2 gallon bucket. Avoid transferring any sediment. Stir gently for about a minute.

11. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁵ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

12. 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.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR
CHOOSING BREWER'S BEST® PRODUCTS.**

Brew Tips

³To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁴During fermentation if foam starts to push up into the airlock, slowly remove the airlock and replace it with a 2 foot section of 5/16" tubing. Place one end into the hole of the screw cap and the other into a bowl of sanitizer solution. This is known as a "Blow-off" set-up. Brewer's Best® recommends using this method when fermenting high gravity beers.

⁵Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Recommended Bottling Day Equipment

- 2 Gallon Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 10)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(____ * - ____ **) x 131.25 = ____ %

*OG from Step #6

**FG from Step #8



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