



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

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

**GG35**  
**Belgian Dark Strong Ale- G & G**

**Ingredients**

Syrup Malt Extract #1  
Syrup Malt Extract #2  
Syrup Malt Extract #3  
Dry Malt Extract #4  
Corn Sugar #5  
Specialty Grains #6  
Bittering Hops #7  
Priming Sugar #8  
Socks for Steeping  
Yeast  
Whirlfloc Tablet

**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- 3.25 lbs  
anticipated SG 1.099  
anticipated color SRM- 22  
anticipated IBU- 32  
boil time- 45 minutes

**Process Specifics**

grain steeping temperature- 150-160 deg f.  
recommended Yeast strain- wyeast 1762  
fermentation temperature- 65-75 deg f.  
primary fermentation time- 3-5 days  
secondary fermentation time- 5-7 days  
carbonation- 5 oz dextrose  
ideal conditioning time- 4-6 weeks

For a list of instruction sheets for grape and granary kits, visit <http://www.grapeandgranary.com/ggrec.htm>

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

2) Pour approximately 3 gallons dechlorinated water into your boiling kettle. Bring water to 150-160 degrees F. Place specialty grains (#6) in steeping socks (use all 3 socks) and place socks 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 color, flavor and aroma extraction. After 20 minutes remove grains. Add an additional 1/2 gallon of water to the kettle and bring water to a boil.

3) Turn off heat. Add malt syrup malt (#1, #2, #3), dry malt extract (#4), corn sugar (#5) and bittering hops (#7). 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.

15 minutes before the end of the 45 minute boil add Irish Moss (whirl floc tablet) into the boiling wort.

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 60-75 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 popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or 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 time 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 (#8) in 1 cup boiling water.

Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

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

### **Belgian Dark Strong Ale**

A dark, very rich, complex, very strong Belgian ale. Complex, rich, smooth and dangerous.

**Ingredients:** Belgian yeast strains prone to production of higher alcohols, esters, and sometimes phenolics are commonly used. Water can be soft to hard. Impression of a complex grain bill, although many traditional versions are quite simple, with caramelized sugar syrup or unrefined sugars and yeast providing much of the complexity. Homebrewers may use Belgian Pils or pale base malt, Munich-type malts for maltiness, other Belgian specialty grains for character. Caramelized sugar syrup or unrefined sugars lightens body and adds color and flavor (particularly if dark sugars are used). Noble-type, English-type or Styrian Goldings hops commonly used. Spices generally not used; if used, keep subtle and in the background.