

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

G & G Beer Brewing Kit

MALT EXTRACT

GG68

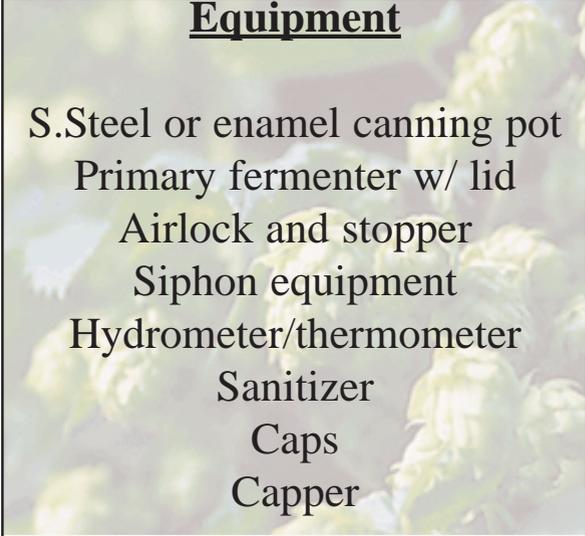
G&G HONEY LAGER

Ingredients



Malt Extract #1
Light Clover Honey #2
Bittering Hops #3
Aroma Hops #4
Priming Sugar #5
Irish Moss
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
Anticipated SG 1.042
Anticipated color SRM- 3
Anticipated IBU- 14
Boil time- 45 minutes

Process Specifics

Recommended Yeast - Wyeast 1056 or 2007
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

For a complete list of instruction sheets, visit <http://www.grapeandgranary.com/ggrec.htm>

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

2) Pour approximately 3-4 gallons of dechlorinated water into your boiling kettle and bring water to a boil.

3) Turn off heat. Malt extract (# 1), Honey (#2) and bittering hops (#3). 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.

At 15 minutes before the end of the 45 minute boil, add irish moss (whirlfloc tablet) into the boiling wort.

5) Two minutes before the end of the 45 minute boil, add aroma hops (#4).

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 and record. 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 (#5) 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 800-695-9870

