

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

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

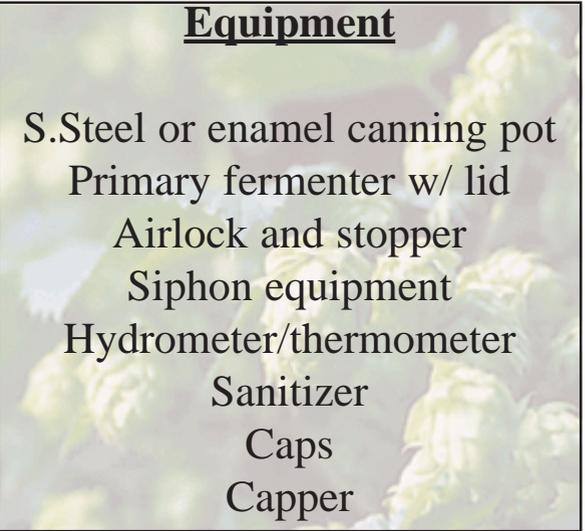
**GG96**  
**AMERICAN BROWN ALE - G & G**

**Ingredients**



**Malt Extract Syrup #1**  
**Dry Malt Extract #2**  
**Specialty Grains #3**  
**Bittering Hops #4**  
**Flavor Hops #5**  
**Aroma Hops #6**  
**Aroma Hops #7**  
**Priming Sugar #8**  
**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- 2.60 lbs  
anticipated SG 1.056  
anticipated color SRM- 30  
anticipated IBU- 41  
boil time- 45 minutes

**Process Specifics**

grain steeping temperature- 150-160 deg f.  
recommended Yeast strain- wyeast 1056  
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 2.5 gallons dechlorinated water into your boiling kettle. Bring water to 150-160 degrees F. Place specialty grains (#3) in steeping 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 extraction of color, flavor and aroma. After 20 minutes remove grains. Add an additional 1-2 gallons of water to the kettle and bring to a boil.

3) Turn off heat. Add all malt extract syrup (#1), dry malt extract (#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. Fifteen minutes before the end of the boil, add the flavor hops (#5). Ten minutes before the end of the boil, add the aroma hops (#6). At the end of the boil, add the other bag of aroma hops (#7). Turn off the heat.

5) Place boiling vessel into a sink of cold water. Circulate cold water around the stockpot for 15-20 minutes. Cool the wort to 110-120 degrees F.

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 (#6 ) in 1 cup boiling water. Add this sugar mixture to the beer in the priming

or 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**

#### **American Brown Ale**

A strongly flavored, hoppy brown beer, originated by American home brewers. Related to American Pale and American Amber Ales, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. Most commercial American Browns are not as aggressive as the original homebrewed versions, and some modern craft brewed examples.

**Ingredients:** Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops are typical, but UK or noble hops can also be used.

**Commercial Examples:** Brooklyn Brown Ale, Great Lakes Cleveland Brown Ale, Avery Ellie's Brown Ale, Left Hand Deep Cover Brown Ale, Bell's Best Brown, North Coast Acme Brown, Lost Coast Downtown Brown, Big Sky Moose Drool Brown Ale