

IMPORTANT INFORMATION: IF YOU RECEIVED THIS RECIPE KIT AS PART OF [THE NEW BREWER'S PACKAGE](#), PLEASE REFERENCE THE GUIDE TO BREWING AND FERMENTING FOR INSTRUCTIONS.

KIT CONTENTS

SPECIALTY GRAINS

- 8 Oz Caramunich 1

DRY MALT EXTRACT

- 7.5 Lbs Pilsen

HOPS

- 2 Oz Cascade (Bittering)
- 1 Oz Willamette (Late Bittering)
- 1 Oz Golding (Aroma)

YEAST

- S-05

EXTRAS

- Grain Bag
- 1.25 Oz Toasted Oak Chips

PRE-BREWING CHECKLIST

Make sure you have The Catalyst* or at least the following:

- ☐ Boiling kettle or pot of at least 3.5 gallon capacity.
- ☐ One 5-gallon carboy or bucket with rubber stopper and airlock (for fermentation), thermometer, funnel, transfer tubing and racking cane.
- ☐ 2/3 cups of table sugar (for priming).
- ☐ One 5-gallon bottling bucket.
- ☐ Approximately two cases of 12 Oz. swing top bottles or pry-off bottles, caps and capper.
- ☐ Double-checked your recipe has everything listed in the Kit Contents section above.
- ☐ Read and understood the recipe instruction (located on this sheet). If you have any questions contact us immediately.

* The Catalyst Fermentation System™ can be used in place of the carboy and bottling bucket, and would not require transfer tubing, racking cane or funnel.

INSTRUCTIONS

BREW DAY

SANITATION

Mix in half of the sanitizer pack with approximately 1 gallon of water and place this mix in a bucket. Sanitize your equipment by soaking the components for 60 seconds in the mix. Place the equipment on fresh paper towels.

BREWING

1. Pour at least 2.5 gallons of water in the pot and heat until it reaches 155° F.
2. While water is heating, place specialty grains in the grain bag and tie off the top. Once water reaches 155° F, steep the grains for 20 minutes while maintaining the temperature. Remove bag and discard.
3. Bring to a boil.
4. Turn off and slowly stir in the Pilsen Malt Extract. Do not let it clump or stick to the bottom. Once all of the malt extract is completely dissolved, turn the heat up to medium-high and bring the wort up to a slow rolling boil.
5. Add Cascade Hops (Bittering) and start timing for a 60 minute boil.
6. Add Willamette Hops (Late Bittering) 30 minutes before the end of the boil.
7. Add Golding Hops (Aroma) 2 minutes before the end of the boil.
8. After the 60-minute boil, turn off burner and remove the pot.
9. Cool down the wort as quickly as possible by placing it in an ice bath in your sink. Temperature must be below 75° F before it is safe for yeast. Put a lid on the pot while it cools down to avoid contamination.
10. While wort is cooling, sanitize the fermenting equipment (fermenter, lid, rubber stopper, thermometer, airlock, etc.) along with the yeast pack and a pair of scissors.
11. Once wort cools down to 75° F or lower, transfer to the fermenter. Leave any thick sludge in the pot. You may have to use a funnel at this point if your fermenter is a carboy.
12. Add more cold water as needed to bring the volume up to 5 gallons.

13. Aerate the wort by sealing the fermenter and rocking back and forth for a few minutes.
14. Use sanitized scissors to open the yeast pack and add yeast to the wort.
15. Seal your fermenter. Add water to the airlock (until it reaches the fill line) and insert into the stopper.
16. Let your beer ferment for 2 – 3 weeks in a cool (60-75° F) dark place.

THE NEXT 2 - 3 WEEKS: FERMENTATION

17. Expect to see a lot of fermentation activity between 12-72 hours after adding the yeast. There will be foam on the surface of the beer and you will see bubbles in the airlock. After the first 72 hours fermentation will slow down, foam will reside and you may not see much activity for the remainder of these 2 – 3 weeks.
18. After one week it is time to add your sterilized oak chips. To sterilize, boil the oak chips in a cup of water for 10 minutes. Then drain the water from the chips and add them to your fermenter.
19. Mark your calendar or set an alarm for 7 – 14 days from now. This will be your bottling day. NOTE: The longer the oak ages, the more prominent the oak flavor will be in the finished beer.

BOTTLING DAY

20. Sanitize siphoning and bottling equipment.
21. Mix exactly 2/3 cup of table sugar 2 cups of water, this will be the priming solution. Bring it to a boil, then let it cool down.
22. Once it has cooled, pour solution into bottling bucket (or directly into the Catalyst).
23. Siphon beer into bottling bucket and mix with priming solution. Stir gently.
24. Fill and cap bottles.

THE NEXT 3 WEEKS: CONDITIONING

25. Condition bottles in a room temperature, dark place. After 3 weeks bottles can be refrigerated.

