



OPTIONAL USE



ACCELERATED FERMENTATION INSTRUCTIONS

BEGIN AFTER STEP 8

9. Add the contents of the Beer In A Week® Express pack to the wort and stir to dissolve completely. Allow to cool to room temperature and sprinkle the yeast atop the wort.
10. Place fermentor lid with filled Airlock atop fermentor and seal.
11. Place Fermentor in a warm dark area for 4 days
12. Siphon off the wort into a bottling bucket leaving sediment behind.
13. Add the contents of the Carbonation Sugar into the wort and stir slowly to completely dissolve.
14. Bottle your beer and age for 2-3 days in a warm dark environment.
15. Chill and Enjoy!

BUDWEISER CLONE BEER INGREDIENT KIT

Kit Contents:

(1) pkg. Milled Specialty Grain	(1) pkg Malt Extract
(1) Large Steeping Bag	(1) pkg Carbonation sugar
(1) pkg. Brewers Yeast	(1) pkg Bittering Hops
(1) pkg Beer In A Week Express Pack	(1) pkg Flavoring Hops
	(1) pkg Aroma Hops

STANDARD PREPARATION INSTRUCTIONS

1. Bring 1 gallon of water to 170°F. Empty contents of milled specialty grain package into the large steeping bag. Tie bag closed and steep in the 170°F water for 45 minutes.
2. Remove grain bag from water. Rinse grain bag with 1 gallon of hot water. Add this water to the steeping pot "grain tea"
3. Add the contents of the Bittering hops package into the tea and boil for 60 minutes. (not to exceed 170°F)
4. Add the contents of the Flavoring Hops into the tea for the last 15 minutes of the boil.
5. Add the contents of the Aroma Hops into the tea for the last 1 minute of the boil.
6. At the end of the boil Strain the hops from the tea and slowly stir in the Dried Malt Extract until completely dissolved.
7. Strain the tea into a 6 gallon fermenter and remove the hops.
8. Add cool water to bring the level up to 5 gallons.
9. Allow to cool to room temperature and sprinkle the yeast atop the wort.
10. Place fermentor lid with filled Airlock atop fermentor and seal.
11. Place Fermentor in dark area until the yeast has fermented completely (no more bubbles in fermenter)
12. Siphon off the wort into a bottling bucket leaving sediment behind.
13. Add the contents of the Carbonation Sugar into the wort and stir slowly to completely dissolve.
14. Bottle your beer and age for two to three weeks in a dark environment
15. Chill and Enjoy!



Wine and Beer Guild Warehouse

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