

Brewing instructions for:

Bear Paw Honey Brown Ale		
Malt	Hops	Yeast
5 lbs Light LME 2 lbs Amber LME 1 lb Honey Malt ½ lb Chocolate	1 oz. Cascade (:60) 1 oz. Cascade (:30)	WLP001 California Ale Yeast Pitch/Ferment @ 68f-73f Priming Sugar
Original Gravity – 1.053	IBU's – 38.7	Color – 18 SRM Alcohol – 5.25%

Brown Ale with a honey flavor derived from the use of Gambrinus Honey Malt. Amazing "first impression" of aroma when you first open this kit!!

Clean and sanitize all equipment.

1. Remove yeast vial from refrigeration and shake, set aside.
2. Immerse container of malt extract in warm tap water and let stand 15 min.
3. In a large pot, begin heating 2-3 gallons of water to 150 degrees Fahrenheit.
4. **Steeping:** Put crushed grains in the mesh bag. Tie the grain bag shut.
5. Immerse grain bag in hot water and steep for 30 minutes, agitating often. Adjust heat to maintain 150 degrees.
6. Remove bag from the water, allowing excess liquid to drip into the pot. Do not wring liquid from the bag as this can cause off flavors.
7. Discard bag and bring grain-infused water, now called wort, to a boil.
8. Remove pot from hot burner and add malt extract. Mix for several minutes before returning pot to hot burner.
9. Slowly bring wort back to a boil, adjusting heat to avoid a boil over.
10. Once a rolling boil is established, set a timer to 60 minutes. Add your first hops now (marked as :60). Stir well to reduce foam. Boil for 30 minutes.
11. Add remaining hops when the timer reaches 30. Boil for another 30 minutes.
12. When the timer reaches zero, remove the pot from heat. Add cold, clean water up to 5 gallons and let stand in an ice bath until wort cools to 70 degrees. **Everything that touches the beer from this point on should be sanitized.** Gently stir both the wort and the bath water to distribute heat during cooling.
13. Transfer to primary fermenter and top off to 5 gallons if needed.
14. Check that wort temperature is 68-73 degrees.
15. Take a hydrometer reading and record it. This is your original gravity (OG). It should be around 1.053.
16. Aerate well by pouring wort from the fermenter to the brew pot and back a few times, splashing as much as possible. This is the **only** time to aerate wort.
17. Pitch yeast and seal fermenter lid. Fill an airlock with sterile water or sanitizer and attach to lid. Place the fermenter in a cool, dark place.
18. Allow to ferment at 70 degrees Fahrenheit for 7 days. Airlock should begin bubbling vigorously within 24 hours, and slow down 4-6 days later. Try to maintain a constant temperature in the fermenting area.

19. **Secondary Fermentation:** If you have a glass carboy, siphon beer to it from your primary fermenter, leaving sediment behind, and seal with a bung and airlock. If you do not have a carboy, leave the beer where it is. Wait 7-10 more days.
20. **Bottling:** Sanitize 55-60 twelve-ounce bottles. Take another hydrometer reading and record it. This is your final gravity (FG). To approximate alcohol content, subtract FG from OG and multiply by 131.
21. Bring 2 cups of water to a boil in a Pyrex measuring cup (in a microwave) and dissolve 5 ounces of corn sugar. Allow to cool to room temperature, then pour the solution into the bottling bucket and siphon beer on top.
22. Slowly stir (do not splash) the beer with a tall spoon once you have finished siphoning.
23. Use a siphon hose to connect the bottling bucket spigot to the bottle filler. Open the spigot now. The valve on the filler will keep the beer from spilling.
24. Insert the filler into a bottle, tapping the valve on the bottom to start flow. When the bottle is full, lift the filler to stop flow again.
25. Remove filler from the bottle, leaving about an inch of head space in the bottle. Place a crown cap on the bottle and crimp closed using the twin-lever capper.
26. Repeat steps 24 and 25 until all beer has been bottled. Stir gently every few bottles to get a consistent mixture of priming sugar into each bottle.
27. Store the bottles at room temperature for at least 2 weeks. Remaining yeast in the beer will ferment the priming sugar, creating carbonation.
28. Refrigerate and enjoy.

Store Hours

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