



This month's hoppy pale ale showcases an often overlooked malt: spicy, earthy rye. The ancient grain is the star of the show with support Black Patent (sharp, ashy flavor), White Wheat (slight sweetness) and Barke Munich (dark-beer aromas). The robust malt base provides an interesting foundation for a trio of earthy, resinous & citrusy hops. Columbus with its black pepper & licorice notes that play nicely with rye. Centennial with resinous, woody flavors. Amarillo with floral, citrusy notes that are amplified through dry hopping. Huskless rye malt has high levels of beta-glucan, which adds heft and an overall smoothness to the finished beer. The result is a full bodied, bold & hoppy pale.

KIT CONTENTS

STEERING GRAINS

- 3.2 Oz Rye Malt
- 2 Oz Flaked Rye
- 1.6 Oz Barke Munich
- 1.6 Oz White Wheat
- 0.4 Oz Black Patent

DRY MALT EXTRACT

- 1.25 Lb Pilsen

HOPS

- 0.15 Oz Columbus (Bittering)
- 0.075 Oz Columbus, 0.075 Oz Centennial (Flavor)
- 0.075 Oz Columbus, 0.075 Oz Centennial (Flameout)
- 0.2 Oz Amarillo, 0.2 Oz Centennial (Dry Hop)

YEAST

- Standard Ale Yeast

PRE-BREWING CHECKLIST

- ☐ Boiling kettle or pot
- ☐ 1-gallon carboy or fermenter with rubber stopper and airlock (for fermentation), thermometer, funnel, transfer tubing & racking cane
- ☐ 2 Tablespoons of table sugar (for priming)
- ☐ Ten 12 Oz swing top bottles or pry-off bottles, caps & capper
- ☐ 10 Lb of ice (for chilling after brewing)
- ☐ Double-check that your recipe has everything listed in the Kit Contents section above
- ☐ Review these instructions before beginning. If you have any questions, please contact us immediately

INSTRUCTIONS

BREW DAY

SANITATION

In a bucket or pitcher, mix half of the packet of sanitizer with about one gallon of water, reserving the rest for bottling day. Sanitize your equipment by soaking the components for 60 seconds in the mix. Let equipment dry on fresh paper towels.

BREWING

1. Pour as close to a gallon of water in to your brew pot as you can, but leave at least a few inches of room to prevent boil overs. Heat the water until it reaches 155°F.
2. As water heats place specialty grains in the grain bag & tie off the top. Once water reaches 155°F, steep the grains for 20 minutes while closely maintaining the temperature. Remove bag & discard (or save the spent grains for baking.)
3. Now, bring your wort to a boil. Once you see the first boiling bubble take the pot off the burner.

4. Slowly stir in the Pilsen Malt Extract. Do not let clump or stick to the bottom of the pot. Once completely dissolved, turn up the heat to medium-high and bring wort to a slow rolling boil.

5. Add Columbus Hops (Bittering) and start a timer for a 60 minute boil.

6. At 10 minutes left in the boil, add HALF the Columbus & Centennial Hops (Flavor, Flameout) to the wort.

7. After the 60 minute boil add the remaining HALF of the Columbus & Centennial Hops (Flavor, Flameout) to the wort and turn off the burner and remove the pot from heat.

8. Add pot to an ice bath in your sink to cool down the wort as quickly as possible. The temperature must be below 75°F before it's safe to add yeast. Keep a lid on the pot as it cools to avoid contamination.

9. Once wort cools down to 75°F or lower, transfer to your fermenter & leave any thick sludge behind in the pot.

10. Add more cool water as needed to bring the volume up to 1 gallon.

11. Use sanitized scissors to open the yeast pack and add the Fruity Ale Yeast to the wort.

12. Take your sanitized rubber stopper and plug the top of the filled carboy. Cover the stopper hole with your clean thumb. Shake vigorously for over a minute to aerate the wort.

13. We recommend that you begin fermenting with a blow off assembly to make sure foam doesn't overflow during peak fermentation. Place one end of sanitized flexible tubing into your rubber stopper & the other end into a half full glass of water. Once fermentation activity calms in a few days you can install an airlock.

14. Let beer ferment for 2 weeks in a cool, dark place. This yeast strain ferments best within a 64 -78° F temperature range.

THE NEXT 2 WEEKS: FERMENTATION

15. Mark your calendar or set an alarm for 14 days from brew day - this will be your bottling day.

Expect to see fermentation activity between 12-72 hours after pitching the yeast. It's normal for activity to slow down & for foam to subside for the remainder of fermentation.

16. After 10 days of fermentation add the Amarillo & Centennial Hops (Dry Hop) directly to your fermenter. No need to stir or mix. Continue fermenting until bottling day.

BOTTLING DAY

17. Sanitize siphoning and bottling equipment with the remaining half of your sanitizer packet.

18. In a large brew pot, mix exactly 2 Tablespoons of table sugar with 1.5 cups of water - this will be the priming solution that carbonates your bottled beer. Bring it to a boil, then let it cool down.

19. Once completely cooled, siphon beer from your carboy into the pot of priming sugar to sufficiently mix.

20. Siphon beer from the pot into bottles & cap.

THE NEXT 2 WEEKS: CONDITIONING

21. Let bottles carbonate & condition in a room-temperature, dark place. After 2 weeks, refrigerate bottles.

