

Directions for Brewing 1 Gallon of *Blue Collar Brewery American Ale*

SETUP & STEEP (*Estimated: 45 Minutes*)

1:PLEASE READ THROUGH ALL THE DIRECTIONS PRIOR TO START.

2:SANITIZE all equipment and surfaces that will be used in the production of beer with included sanitizer powder.

TIP: Use sanitizer solution as instructed on bag, allow to sit for 2 minutes then wipe equipment free of additional moisture.

3:REFRIGERATE WATER FOR FERMENTATION

-Use measuring cup to place 1 quart of cold water into the 1 gallon glass jug, affix lid, and place in a refrigerator to cool.

TIP: Filtered water is preferred for all water applications, if available.

4:HEAT WATER FOR STEEPING GRAINS by measuring and pouring +6.0 quarts of water into a +2 gallon cooking pot and heating.

-Combine and pour 1lb Pale Malt and 0.5lb of Crystal Malt into the larger of the 2 grain bags provided.

TIP: A loose knot should be tied a few inches above where the grains have collected in the back so the grains may steep freely like tea.

-When water reaches a temperature of (150° – 160°F Degrees) place the grain bag into the water to steep.

TIP: If a thermometer is not available, water should be simmering and a light vapor should be visible coming off the surface of the water.

5: STEEP GRAINS for 30 minutes stirring occasionally with spoon. *TIP: This process is also known as Mashing or The Mash.*

-After 30 minutes are complete, dispose of the grain bag. *TIP: CAUTION! HOT! Best if done over a garbage can using tongs or forks.*

-The liquid remaining in the pot should look like a dark tea and is now called wort.

BOIL, CHILL, TRANSFER, YEAST (*Estimated Time: 120 minutes*)

6:BOIL WORT by slowly increasing the heat under the cooking pot until the wort reaches a gentle rolling boil, +212° F.

-After a gently boil is achieved, uncap and pour *Blue Collar Brewery's American Ale Brewer's Wort* into the wort.

-Then pour the 0.33oz of Cascade Hops into the second grain bag provided, tie with loose knot and add to the boil.

-Continue to boil for 60 minutes, stirring occasionally. *TIP: Continue to monitor the pot so the contents do not boil over.*

-Before the 60 minutes of boiling are complete, create a cold bath of ice and water in a sink or large bowl.

TIP:3-5 inches of cold water and ice should suffice. Be careful to not submerge pot or overflow sink.

7:CHILL WORT when boiling is complete by removing pot of boiled wort from heat and transferring pot to rest in cold bath.

-While wort is chilling, remove grain bag of hops from the wort. *TIP: CAUTION! HOT! Best if done over a sink using tongs or forks.*

-When wort has cooled, between 100°-120° F Degrees, and vapor is no longer visible, remove chilled 1 gallon jug from refrigerator

8:TRANSFER WORT to the 1 gallon jug by placing the jug on a stable surface, remove lid, place funnel in opening, and then pour cooled wort into funnel. *TIP: Transfer is safest when the jug is in a drained dry sink, in case jug falls over or beer is over poured*

-If the level of the wort in the fermenter has not reached 2 inches beneath the neck of the bottle, add clean water with a sanitized cup.

9:ADD YEAST once wort has cooled between 80°- 90° F degrees by pouring 5oz of wort into a sanitized glass, add one package of dry ale yeast, do not stir for five minutes, then stir yeast and wort and pour back into the 1 gallon jug. *TIP:*

Yeast is very temperature sensitive. It is important that the yeast not be pitched outside of the temperature tolerance or it may not work.

FERMENTATION, CONDITIONING AND SERVE (*Estimated Time: 4 Weeks*)

10:FERMENTATION begins once the yeast is *pitched* (added)

-Fill the air lock half way with sanitized water, add cap to air lock, place air lock in stopper and place stopper in opening of 1 gallon jug.

-Find a sunlight free, dark, warm place to store the 1 gallon glass jug, *now fermenter*, so that temperature on thermal strip maintains between 59°-71°F degrees. *TIP: Use a dish towel to cover from light and prevent overspill from fermentation.*

-Between 12-36 hours, the air lock will begin bubbling, releasing Carbon Dioxide as the yeast turns the sugars into alcohol

-After 1 week of fermenting, prepare the 2 64oz PET Growlers for conditioning with sanitizer

11: CONDITIONING begins by transferring contents of the glass fermenter equally into the 64oz Growlers, 1 at a time. Pour slowly as to not include the sediment in your Growlers. *TIP: The sediment (Trub) can change the flavor of the beer if too much is included.*

-Add 2 tablespoons of priming sugar to each *Growler*, firmly secure each lid then gently shake the growlers a few times each.

-Return to the dark warm place the beer was stored for fermentation for an additional 3 weeks.

-Continue to monitor as contents are under pressure. *Growlers* may begin to swell in appearance showing pressure.

-After 3 weeks have passed, remove *Growlers* from conditioning space and place in a refrigerator 2 days to finish conditioning.

-After 2 days have passed, open 1 *Growler* carefully over a sink with the cap pointed away from yourself

12:SERVE in a pint glass or mug to appreciate the full color, flavor and aroma of your new beer. CHEERS!

TIP: Best if consumed within 2 days of removing lid. Unless filtered, may contain some sediment from yeast and grains. All great beers do.

For any questions, concerns or requests regarding the *Blue Collar Brewery*, contents, directions, *BCB Brewer's Wort* or obtaining additional kits, please contact info@bluecollarbrewery.com for a prompt response. *Blue Collar Brewery* is a registered trademark of *Blue Collar Brewery, LLC*