



ALL GRAIN INSTRUCTION

Directions All-Grain Recipes *These directions are provided for experienced brewers.* If you are unfamiliar with the brewing process, ask your sales person about attending one of our beer or wine making classes.

Steeping

1. Heat approximately 2 gallons of water to 20° higher than your mash temp. If no mash temperature is provided for your recipe use 150°
2. Add hot water to the grain in the mash tun.
3. Adjust water temperature to be at your mash temperature by adding more hot or cold water.
4. Allow grain to sit for 1 hour

Sparging (Rinsing)

1. Sparge (rinse) with sparging bucket (5 or 6 times) until the liquid begins to clear (it will have color but wont be cloudy)
2. Rinse the grain one more time with approximately 1 quart of fresh hot water to get the last of the sugars from the grain.
3. When completed transfer the liquid to your boil pot.

Boiling the wört

1. Put your wört into the brew pot and bring to a slow boil.
2. Once boil has started add any Bittering hops.
3. After 45 minutes of boiling, add any Flavoring hops.
4. After 55 minutes, add any Aroma hops.
5. After 60 minutes, remove your brew-pot from the stove and cool the wört.
6. Sanitize your fermenting bucket, and any other that equipment that will contact the wört from this point on.
7. Once the wört has been cooled to room temperature (80-75°) pitch the yeast.
8. Once fermentation is complete (5-10 days) and the desired beer clarity has been achieved through racking, add the priming sugar and bottle.

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