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# 2014 Summer Ale American Blonde

Get the season started right with our newest Summer Beer, the American Blonde Ale! Toasted malt, northwest American hops, Pilsen extract, and clean American yeast combine for quenching summer refreshment. Light in body and color, this Blonde goes down smooth and is sure to satisfy during the steamy summer months.

## **INGREDIENT KIT CHECKLIST**

- 1 Package containing Victory Malted Grains
- 1 Cheesecloth Grain Bag
- 1 Package containing a mixture of Light Dry Malt Extract, Corn Sugar, and Bittering hops
- 1 Package containing Irish Moss clarifier
- 1 Package containing Hop Pellets for Flavoring
- 1 Package of Ale Yeast
- 1 Package containing Priming Sugar

## **QUICK TIME REFERENCE**

- Step 1 – Steep Specialty Grains and remove at 170°F
- Step 2 - Add Malt Extract bag (start 60 min Boil)
- Step 3 – Add Irish Moss (after 45 minutes of Boil)
- Step 4 – Add Flavoring hops (after 50 minutes of Boil)
- Step 5 – Cool
- Step 6 – Add Yeast and Ferment
- Step 7 – Add Priming Sugar and Bottle
- Step 8 – Carbonate, Age, and Enjoy!

Approx. OG 1.049

Approx. FG 1.010

**STEP 1** Heat 5 gallons of water in a large pot. If you don't have a pot that large, heat as much water as you can (at least 3 gallons). Whatever size pot you use just be sure there is 2-4 inches of head space for boiling. Put all the crushed grains in the cheesecloth bag, and tie a knot in the top of the bag. Drop the bag into the water while it is being heated. Remove the bag of grain when the temperature reaches 170°F. Note that more color and flavor can be obtained from the grains by steeping them at 170°F for 10-15 minutes; but to avoid off flavors don't heat the grains above 170°F.

**STEP 2** Turn off the heat or take the pot off the burner. Add the bag of Dry Malt Extract and hops. Malt Extract is hard to dissolve; so just keep stirring until the malt extract dissolves in the water. Once the malt extract is dissolved, bring the pot up to a boil and start your timer for 1 hour (60 minutes) from that point. The Bittering Hops (that's the green stuff) will float to the top, and will often stick to the inside surface of the pot with the foam. Keep scraping them back down into the liquid to get the bitterness into the beer.

**TIP:** Watch out for boil overs! Early in the boil you need to keep a close eye on the pot and watch for that foam starting to rise. Keep a cup or spray bottle of cold water close and use it to knock down the foam if it gets out of hand.

**STEP 3** 15 minutes before the end of the boil (or 45 minutes after the start of the boil) add Irish Moss. Stir it in while the boil continues. This is a natural clarifier and will help settle out proteins and other particles that may cloud your beer.

**STEP 4** 10 minutes before the end of the boil (or 50 minutes after the start of the boil) add the contents of the package marked Flavoring Hops, stir them in.

**STEP 5** At this point, procedure varies depending on what equipment you are using. The idea is to get the beer down to about 75°F quickly without contaminating it with bacteria. If you have a Wort Chiller, use it now to cool the beer quickly. If you don't, you may want to surround the brewpot with cold water or ice to bring the temperature down as quickly as possible. Siphon the beer into your primary fermenter leaving behind as much sediment in the brewpot as you can. It's okay to splash and introduce oxygen at this point - yeast need oxygen at first to reproduce. If you boiled less than 5 gallons of beer or have less than 5 gallons due to evaporation during the boil, now is the time to add cool water to bring the volume up to 5 gallons. If you are doing this, it is best to have pre-boiled and cooled the water you are going to add (though not absolutely necessary). At this time you can take a hydrometer reading (Original Gravity Reading).

**STEP 6** After the beer is cooled and in the fermenter, it is time to add the yeast. Tear open the yeast pack, and sprinkle the yeast on to the top of the wort. The yeast will generally float on top, then become saturated and begin to sink. Seal your fermenter and attach the airlock and stopper. Fill the airlock with water or vodka and set in a cool, dark place to ferment. Fermentation is the process of yeast consuming sugars and producing CO<sub>2</sub> and alcohol. When fermentation is done, there will be no activity in the airlock for a couple of

days and the beer will be flat, still, and clear (or clarifying). At this time you can take a hydrometer reading (Final Gravity Reading). If you have a consistent hydrometer reading over the course of a couple of days, the beer is ready to bottle.

**STEP 7** Siphon the beer into a bottling bucket or other sanitized container to get it off any sediment. Dissolve the pack of Corn Sugar into about 2 cups of water or 2 cups of the fermented beer. Bring this just to a boil for sanitation, then cool it. Pour this back into the beer, and stir gently but thoroughly to distribute the sugar. If the batch volume is more than ½ gallon short, boil additional water to bring the total volume to five gallons. Siphon into clean, sanitized bottles and cap.

**STEP 8** Leave at room temperature for AT LEAST two weeks to carbonate (longer if you can stand it!) Remember: homebrew improves with age. Be patient, and Enjoy!