



Extract and Grain Steeping Kit

Necessary Equipment:

Sanitizer
Mesh grain bag
Bottling bucket
Thermometer (up to 170°F/77°C)
Syphon hose with racking cane
Large spoon/paddle for stirring
Brewing Pot (5 gallon/20L minimum)
30L pail with airlock (primary fermenter)

Optional Equipment:

Hydrometer
Wort Chiller
19L carboy (secondary fermenter)

Kit Inventory:

Bag of grains
Bag of hops
Package of yeast
Tablet of Irish moss
Priming sugar

- Ensure all ingredients and equipment are at hand. Grains need to be at room temperature.
- Fill your brewing pot with 4 gallons/16L water. Pour grains into nylon grain bag and tie the open end into a knot and place into the water. Start heating the pot of water while leaving the grains in.
- Soak the liquid malt container in some hot water to allow for easy pouring later.
- Once the water reaches 170°F/77°C dunk the bag of grains a few times and lift out of the water to drain for a moment. Discard the bag of grains.
- Remove from heat and stir in the liquid extract and/or dry malt extract. Move back onto heat and bring to a boil. This is a critical time to make sure the wort doesn't boil over. Keeping a spray bottle of cold water around can help fight a boil over. We will boil for 60 minutes. Add the hops and irish moss according to the timing schedule.

Add the _____ @ _____ minutes to start the boil

Add the _____ @ _____ minutes left in the boil

Add the _____ @ _____ minutes left in the boil

Add the _____ @ _____ minutes left in the boil

- Remove the hop bags at the end of the boil time.
- Cover and move the brew pot to an ice bath in your sink, bath tub or in the snow to cool down. Cool beer to 70° F/21°C - 85°F/30°C. Optionally a wort chiller can be used. It's placed into the brew pot for the last 15 minutes of the boil before chilling.
- Clean and sanitize primary fermenter and airlock. Pour or siphon cooled wort into primary leaving hop sludge behind. Top up to 19L if necessary. This is when you can take your first hydrometer reading.
- Sprinkle yeast on top. Seal with lid and fit airlock (filled halfway with water).
- Ferment at room temperature in a dark place. Fermentation should start within the first 24 hours. The airlock will start to bubble and thick foam will form on the surface of the beer within another day.
- After about 1-2 weeks the airlock will stop bubbling and the foam on top of the beer will drop back in.
- Take a hydrometer reading if you want to figure out the final alcohol content. At the 2 week point, transfer the beer to a cleaned and sanitized bottling bucket (or clean and sanitize secondary fermenter for another 2 weeks conditioning prior to bottling).
- At bottling/kegging dissolve the priming sugar in 1 cup of water and bring to a boil. Gently stir into bottling bucket.
- Fill cleaned and sanitized bottles or keg. Allow one to two weeks to carbonate at room temperature. The beer will improve in flavour for weeks to come. A layer of sediment will form at the bottom of the bottles. Pour beer into a glass leaving the sediment behind in the bottle.