



AUSTIN HOMEBREW SUPPLY

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AHS Petite Pale Ale (1 Gallon) (10A) - EX

08582



READ THESE INSTRUCTIONS. VERIFY YOU HAVE EVERYTHING. SANITIZE EVERYTHING!

Make sure everything is clean to the eye. Then clean and sanitize using sanitizers like One-Step, Iodophor, or Cleanitizer. If required by the manufacturer, rinse off the sanitizing solution thoroughly. In your kettle heat your strike water. Heat 1.25 qt. of water per lb. of grain to 160°F.

Add Grain bag to the strike water and kneed with a spoon to remove any dough balls or dry spots.

2 oz Carapils Malt	2 ¼ lb 2-Row Malt	
	2 oz Crystal 20L Malt	

After the grain is added to the strike water, the temperature will drop to approximately 150 F. Mash the grains for 60 minutes and dunk the grain in and out of the water ever 5-10 minutes to keep an even temperature throught the mash. Monitor the mash temperature and heat as necessary to maintain approximately 150 F.

Begin heating sparge water. Heat 1 gallon of water to 170°F Once mash is complete, remove the grain from the water and let the bag drip (without squeezing) until nearly all of the liquid has dripped out. Place the grain bag in a strainer or colander over the brew kettle. Begin the sparge by slowly and evenly pouring the 170 F water through the grain bag. Once sparge water is used or you have reached 1.5 gallons, begin heating for boil.

Add additional sugars listed below, once wort comes to a boil:

	None	

The mixture now contains a lot of sugar and can burn if not stirred. Heat the mixture to boiling. When the mixture reaches boiling, it can rise very rapidly and boil over. At this time, reduce heat to control the rising foam. Once the boil is under control, adjust the heat to a good rolling boil without boiling over.

Add the bittering hops and set your timer for: 60 Minutes

	¼ oz Cluster	
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***Add the flavor hops for the last: 15 Minutes**

	None	
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Add the aroma hops for the last: 5 Minutes


	½ oz Cluster	
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FOR YEAST FUEL AND/OR A WHIRLFLOC TABLET ADD AT 15 MINUTES LEFT IN THE BOIL

the boil time has elapsed since the bittering hops were added, remove the wort from the heat and cool down quickly to 80°F. A sink full of water with ice in it works well. You may need to change the water a couple of times because it will warm up quickly. Ideally the wort should be cooled to 80°F within 15-20 minutes. Once the wort has cooled to 80°F, pour this mixture into the sanitized primary fermenter. Check the specific gravity of the wort using a hydrometer. The hydrometer readings will determine the alcohol content of the beer and allow you to troubleshoot if there is a problem.

The original specific gravity should be approximately:**1.052**

Yeast:

Dry Yeast	
Muntons Ale	
24-2290	

Sprinkle the yeast around the top of the wort and stir well.

Put the lid on the fermenter with the airlock installed (fill airlock 1/3 with water). After 12-36 hours this mixture will begin to churn and produce CO2. This is the yeast vigorously eating the sugar in the wort, expelling unwanted proteins and fermenting the mixture into alcohol. If you do not see any activity after 24 hours, then remove the lid and vigorously stir the wort with a sanitized spoon. If after another 24 hours you do not see any fermentation, please call us. After 5-7 days since the wort started fermenting, the mixture will calm down and the excess proteins will settle at the bottom of the primary fermenter. At this time, check the specific gravity to make sure it is within 3-4 points of the FG and then carefully move the fermenter full of beer to a counter top. Be careful not to disturb the sediment on the bottom.

If the recipe calls for dry hopping, add these hops to the sanitized secondary fermenter at this point:

	None	
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You can move the primary fermenter several hours before you intend to transfer, so the sediment has a chance to resettle to the bottom of the primary fermenter. Carefully siphon the beer into the sanitized secondary fermenter. Move the airlock from the primary fermenter to the secondary fermenter. Make sure the airlock has enough water. Let the beer clarify in the secondary for 5-7 days. If the beer has not cleared in 7 days, you can add Claro K.C. finings for beer.

Check the specific gravity of the beer using the hydrometer.

The final specific gravity should be approximately: **1.010**

The original gravity minus the final gravity multiplied by 131 will give you the alcohol content of your beer.

**Bottling the Beer:
SANITIZE EVERYTHING FIRST!!!**

Make sure everything is clean to the eye and sanitize. Carefully move the secondary fermenter full of beer to a counter top. Be careful not to disturb the sediment on the bottom. You can move the carboy several hours before you intend to bottle, so the sediment has a chance to resettle to the bottom of the fermenter. Next Add the contents of the priming sugar pouch to 1/4 cup of heated water. Stir mixture until sugar is dissolved and then cool the liquid down to 80°F or cooler.

Pour the cooled sugar water into the plastic bucket (primary fermenter), and then transfer the beer from the secondary fermenter into the bucket. Siphon the beer into the bucket trying very hard not to disturb the sediment on the bottom of the fermenter. This will mix the sugar water and beer thoroughly. The yeast in the beer will ferment the priming sugar and carbonate the bottled beer.

Flavoring to add before bottling:

No Flavoring

Once the beer is in the bucket, place the bucket on the counter top. Attach the bottle filler to the end of the tubing. Siphon the beer and use the filler to put beer in the bottles. Fill the bottles to the top. When you remove the filler, the level of beer will be appropriate for capping. Proceed to cap the bottles and store in a dark place at room temperature. Chill the beer when you are ready to drink it.

This handcrafted beer will taste best after 3 weeks or more of storage.