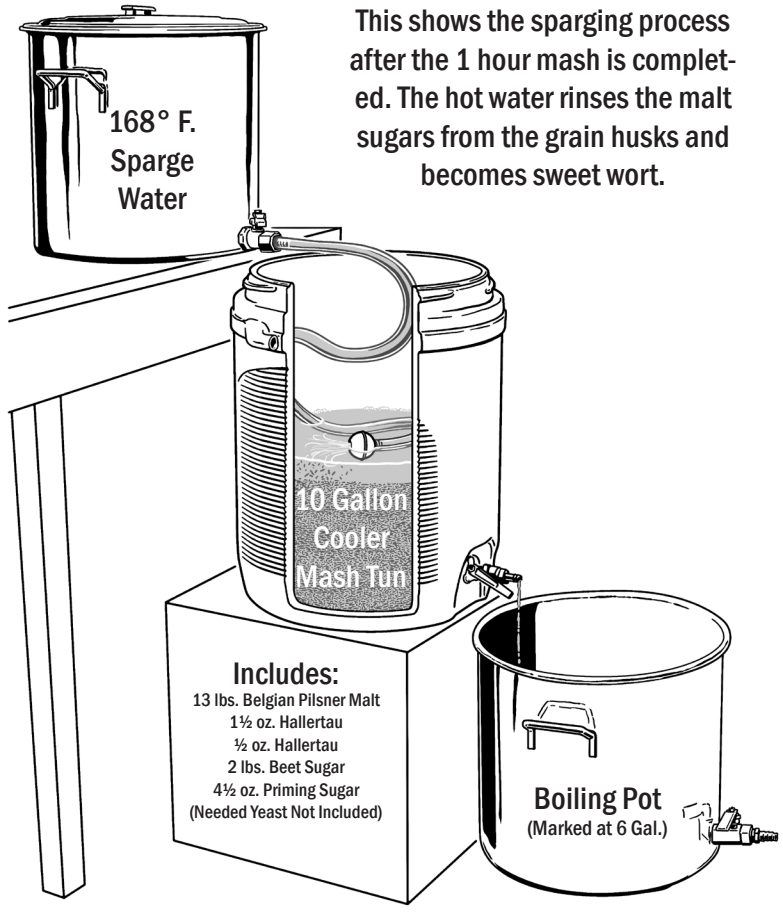
WILLIAM'S® PALE TRIPLE



This shows the sparging process after the 1 hour mash is completed. The hot water rinses the malt sugars from the grain husks and becomes sweet wort.

Equipment Needed*

1. Mash Water Heater (either electric or an 8 gallon or larger pot with a valve on a stove top or outdoor-type burner)
2. Sparge ball and hose or sparge arm to dispense sparge water over grain bed (must connect to above pot).
3. 10 gallon Igloo® or Rubbermaid® water cooler converted to a mash tun with a false bottom, valve, and hose.
4. Boiling pot that will hold at least 8 gallons marked at 6 gallons so you know when to stop sparging.

(or a similar mashing method/system)

*Assumes you have a William's Complete Home Brewery or other extract home brewing set with an 8 gallon or larger pot with valve and a wort chiller.

Brewing Instructions

1. Before starting prepare your yeast culture (not included) a day or two in advance if using liquid yeast or have your dry yeast pack ready. We recommend William's item #'s Y74 or U31 (liquid yeasts made with a starter) for the best results.

2. Heat 4 gallons of strike water (5¼ for a Grainfather) to 175° F. and then mix the water with the included large **Crushed Grain Bag** in your 10 gallon cooler with false bottom . Mix the water and grain in slowly so they are thoroughly mixed. Stir vigorously after mixing to fully blend the hot water with the crushed grain.

3. Close the lid on the 10 gallon mash tun cooler and let mash for 1 hour. During this hour, heat up 5 gallons of strike water (2½ for a Grainfather) in your Mash Water Heater so it will be ready at 168° F. at the end of the 1 hour mash. This should be elevated so it can drain via the sparge ball and hose into the top of your mash tun cooler with false bottom.

4. After the hour mash, place the mash tun with false bottom above your boiling pot (marked at 6 gallons) so it will drain into your boiling pot. Now affix your sparge ball and hose or sparging arm to your Mash Water Heater and position it above your mash tun so when you open the valve, hot water pours onto the top of the grain bed. Once this has started, open the mash tun cooler valve to pour into your boiling pot (the lowest pot, usually on the floor). For a Grainfather, scoop this water into the elevated grain basket.

5. Adjust your hot sparge water so it flows into the grain bed via the sparge hose or arm and keep about an inch of hot water above the grain bed at all times during the 40 to 50 minute sparge. When you hit the 6 gallon mark in your boiling pot, turn off the mash tun valve.

William's Home Brewery Owners: If you have a Brewer's Edge 32 Quart BrewKettle, 6 gallons is 4½" from the top. If you have a Brewer's Edge 40 Quart BrewKettle, 6 gallons is 6" from the top.

6. Your wort is now ready to boil for 1 hour to clarify and add hop flavor. Carefully transport the 6 gallons of wort to your burner (wort can scald so be careful!). Bring to a boil (watch for boil overs) and add the flavoring hops **KCH150** as soon as the frothing calms down (after 5 minutes of boiling). After 45 minutes, stir in the **2 KCS Sugar** packs. Then add the **KCH050** hops after 55 minutes, 5 minutes before the end of the 1 hour boil.

7. When the boil is over, chill to 75° F. or less with a suitable wort chiller and transfer to a fermenter of at least 6 gallons in size. Let this splash in to add needed oxygen to the wort. Depending on evaporation, you should now have about 5 gallons.

8. Add your prepared yeast culture (not included) to start the ferment. Seal the fermenter with an airlock and leave in a 68°- 75° F. area for 9 days.

9. After 9 days, transfer to a secondary fermenter, seal, and leave for an additional 15 days to ferment at a minimum of 68° F.

10. After 15 days in the secondary, pen and check the specific gravity with a hydrometer. It should be between 1.003 and 1.015 depending on the average temperature of your mash.

If the beer is inactive and a suitable final gravity has been reached, transfer to a suitable priming tank to get the beer off the sediment, and stir in the included **Priming Sugar** pack.

11. Now bottle and let sit for 9 days at 68°F. or warmer to carbonate before chilling and drinking. For the smoothest flavor, refrigerate this one for 4 weeks or more after it is carbonated.

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