

American IPA

Brewing Instructions

(Follow step one only if you purchased liquid Wyeast. Otherwise skip to step 2 if you purchased dry yeast.)

1. Smack the pack to start incubation. Do not start brewing until you see the pack swell to at least 1½" thick, which typically takes 6 hours to 2 days, depending on strain and age of yeast.



IF YOUR LIQUID YEAST PACK DOES NOT SWELL DO NOT MAKE THIS KIT, OBTAIN REPLACEMENT YEAST BEFORE BREWING.

2. Now that you have your swollen liquid yeast or suitable dry yeast available, boil 3 gallons of water and cut open the **Malt Pouch** (the heavy unlabeled bag of syrup). Turn off the heat. Squeeze the syrup into the water, and stir until the malt traces are dissolved from your spoon and the pot bottom. Once the malt is stirred in, turn back on the heat.



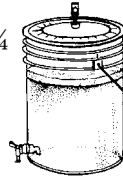
3. Boil for 30 minutes. Watch for boil overs, which are very likely when the pot first comes to a boil after adding the malt. Boil overs

30 Minute Boil Kit

This kit features extract that has been preboiled so you can complete the boil in only 30 minutes, saving time and energy.

can be stopped by turning off the heat and stirring. Add the initial **KCC100** (bittering hops) after 3 minutes of boiling. Add the next **KCC100** after 20 minutes. Add the final **KCK125** (aromatic hops) after 29 minutes, 1 minute before the end of the 30 minute boil.

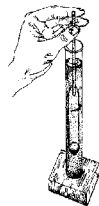
4. Chill the hot wort with a wort chiller to 85° F or less. When cooled, transfer to your Fermenter marked at 2¾ gallons (10 liters). Let the cooled wort splash into your fermenter to add oxygen to the wort. You may need to add a little cold water at this point to make 2¾ gallons.



5. If using dry yeast, sprinkle the yeast on top of wort. Wait 5 minutes for the yeast to hydrate and then stir. If using liquid yeast, stir into wort.

6. In one to two days at room temperature (not below 68° F., ideally 68° to 78° F.) fermentation will begin, as evidenced by a foamy head rising on the surface. Let the beer sit sealed for a total of 16 days after adding the yeast to allow fermentation to largely finish before bottling or kegging.

7. After 16 days, check the beer with a hydrometer and record the reading which should be from 1.010 to 1.020 depending on yeast used. Stir the beer vigorously with a sanitized spoon and reseal. Now wait an additional 4 days and check again. If your gravity is the



Final Inspection by #1

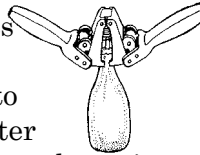
same as the reading of 4 days ago, the beer is ready to bottle or keg. If it is lower, leave it for another 4 days and repeat this procedure until you get two readings in a row that are identical.

8. Once two readings are identical, and the beer has fermented for at least 20 days, sanitize your Priming Tank and beer bottles or kegs (48 twelve oz. bottles or equivalent needed). Transfer from the Fermenter to your Priming Tank with a siphon tube to avoid splashing.

9. Time to bottle* Once the beer is transferred from your Fermenter to a Priming Tank, stir in the **Priming Sugar Pack**.



Fill each bottle to within an inch of its neck and cap. Let the beer sit at 68° to 78° F. for 7 days after sealing to allow the carbonation a chance to build. After the beer is carbonated, it is ready to drink. This beer tastes best fresh, and is best consumed within 2 months of bottling.



* If you plan to keg, you can chill and force carbonate without adding the sugar and yeast for minimum sediment in the keg. Or, add two thirds of the Priming Sugar Pack and the yeast (keg beer likes less carbonation) and seal your keg to naturally carbonate at room temperature.

First Gravity & Date _____

Second Gravity & Date _____

Third Gravity & Date _____

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