



## Summer Surprise

### Brewing Instructions

1. Remove the **LIQUID YEAST PACK** and start (Wyeast 1214 Belgian Ale), by breaking the inner seal. Shake to mix and let sit at room temperature for 1 to 5 days (usually 1 to 3 days) until the package swells to at least 1 1/2" thick. Once the package swells, it must be used within 3 days. **CAUTION** - Never use a package that does not swell to at least 1 1/2" thick! Check [williamsbrewing.com](http://williamsbrewing.com) for warranty replacement information, or call 800-759-6025.



2. Prepare the wort (unfermented beer). Boil 5 1/2 gallons of water (in a 7 gallon or larger pot) and cut open the **MALT POUCH** (the unlabeled heavy syrup pack). Squeeze the malt syrup into the water, and stir until the malt traces are dissolved from your spoon. Turn off the heat when the malt is stirred in, to prevent the malt syrup from scorching on the pot bottom.

3. Boil for 1 hour. Watch for boil overs, which are very likely when the pot first comes to a boil after adding the malt. Boil overs can be stopped by turning off the heat and stirring. Add the **first KCH075** (flavoring hops) after 5 minutes of boiling, and the **final KCH050** aromatic hops after 59 minutes, 1 minute before the end of the 1 hour boil.

4. Cool the wort to 76° F. or less with a wort chiller. A wort chiller is highly recommended, if you do not have one, cover the pot and let cool to 76° F or less.

5. When the wort is cooled, pour the wort into your sanitized fermenter. It is important to let it splash into your fermenter (so don't put tubing on your pot valve), to help impart oxygen which is needed for yeast growth. After adding the wort to the fermenter, add cold water if needed to make 5 gallons.



6. Shake the swollen yeast pack and open, pouring the yeast into the wort. Snap on the fermenter lid and fill the airlock 1/3 with water to seal.

7. In one to three days at room temperature (not below 65° F, ideally 68° to 72° F.) fermentation will begin, as evidenced by a foamy head rising on the surface of the beer. Let the beer sit sealed for a total of 16 days after adding the yeast to allow fermentation to finish before checking with a hydrometer. This is important to prevent bottling beer that is still fermenting, which can lead to foamy beer or exploding bottles.



8. Sixteen days after the start of fermentation, open and check beer with a hydrometer to be sure the finishing gravity of 1.018 or less has been reached (finishing gravities vary from batch to batch, and yours may be lower). If the gravity is above 1.018, stir beer gently with a sanitized spoon, reseal, and wait 4 more days before rechecking.

9. When the finishing gravity has been reached and the beer has been in the fermenter for 16 days\*, sanitize your Priming Tank and beer bottles or kegs (48 twelve ounce or equivalent needed). Transfer your beer from your Siphonless to your Priming Tank with the included tubing (avoid splashing). If you plan to bottle, vigorously stir in the entire pack of included **PRIMING SUGAR** into the beer in the Priming Tank at this time. If you plan to keg your beer, stir in only 1/2 cup of the included Priming Sugar to the beer and discard the rest.



Once the fermented beer has been transferred into the Priming Tank, and the Priming Sugar has been thoroughly stirred in, it is time to bottle or keg. If bottling, fill each bottle to within an inch of its neck and cap. If kegging, fill each Keg to 1 1/2" of its top hole, and seal. Let beer sit at 68-72° F. for the first 9 days after sealing, to allow the carbonation a chance to build.

10. For a traditional ale flavor, age in a dark area at 68° to 72° F. for the first 9 days to build carbonation. If beer is too cold during the first 9 days (below 65° F.) after capping, carbonation will not develop, so it is important to keep it at least 68° F. for the first 7 days. Once carbonated after 9 days, this beer is fresh and ready to drink (drink within 2 months for the freshest flavor).

\* Beer should be bottled as soon as possible after it has been in the fermenter for a total of 16 days. If it is inconvenient to bottle 16 days after the start of fermentation, you can wait an additional 6 days. Waiting longer can cause the beer to become tainted with yeast flavors.

### Common Questions

Question: I added the yeast 5 days ago and I don't see any bubbles in the airlock. Has the ferment started?

Answer: It is best not to rely on the airlock as an indicator of fermentation. Remove the airlock and stopper from the Siphonless Fermenter and peer inside at the inner walls of the fermenter - if there is a brown or green yeasty ring about an inch up from the beer level, the ferment has started, and your lid has an air leak in the seal (not serious).

Question: The airlock bubbled vigorously for 2 days and has now stopped. Has the ferment stopped?

Answer: This is normal. The peak of fermentation only lasts a day or two, and can be over in 1 to 2 days. After this point, it is often easier for the CO2 in the fermenter to push itself out the lid seal rather than lift up the water in the airlock. Question: My beer has been bottled for 9 days, but does not have enough carbonation. What can I do to encourage the yeast to produce more carbonation?

Answer: Our kits are normally carbonated on the low side, to let the flavor of the malt and hop dominate, but carbonation can be too low if the bottled beer was stored below 68° F. for the first 9 days, the critical period when the yeast needs warm temperatures to eat the priming sugar in the bottle. Try moving the beer to a warmer area, and shaking each bottle a bit to get the yeast back in solution. Wait 12 more days after doing this before rechecking the carbonation level.

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