



## Instructions – Extract With Specialty Grains

- 1) In a 5-gallon pot, heat 2 gallons of water to 160F. Pour crushed grains into a grain sock, then steep the sock for 30 minutes with the heat off and the lid on the pot.
- 2) After 30 minutes, remove, drain and discard grain sock. Increase water to 3 gallons total. Turn heat on and begin slowly adding malt extract, mixing well to ensure that no extract sticks to the bottom of the pot. Once the wort is boiling, add the bittering hops and start the timer. Boil for 60 minutes, adding hops as indicated by your recipe.
- 3) If desired, add Irish moss with 15 minutes left in the boil.
- 4) After the 60-minute boil, chill wort to under 80F as quickly as possible (using an ice bath or wort chiller) and then siphon or strain the wort into a sanitized 6.5-gallon primary bucket. Aerate the wort vigorously while performing this step. After the wort is transferred, add cool (not cold) water until the total in the bucket reaches 5.25 gallons. The optimal final temperature is between 68 and 72F.
- 5) Take a gravity reading with the hydrometer and record the number for future reference.
- 6) Add yeast then seal the fermenter with a lid and airlock.
- 7) Ferment the beer for approximately 7 days. If you're not sure whether fermentation is underway, open the fermenter and look for a krausen (foam on top of the beer). If there is none, take a hydrometer reading. No change from your original reading indicates a problem. Call or email Siciliano's.
- 8) When rigorous fermentation ceases, gently siphon the beer into a sanitized 5-gallon carboy to begin the conditioning or 'secondary' phase. During this time particulates and proteins will settle out and a layer of sediment will form at the bottom of the carboy. The beer is ready to bottle in 7 to 14 days, depending on style—in generally, complex, higher-alcohol beers will need more time to condition.
- 9) Clean and sanitize 48-53 amber 12oz bottles, crown caps too. Transfer the beer into a sanitized bottling bucket. Boil 5oz of corn sugar or 1¼ cups of DME in 2 cups of water for 5 minutes. Cool the priming solution to below 80F then gently stir it into the beer with a sanitized spoon. Bottle and cap the beer. Keep the bottles at room temperature for 7 to 14 days or until a satisfactory level of carbonation is achieved. Refrigerate.
10. Open with friends. Enjoy responsibly.