

YOUR BREW-MAKING COMPANION: APPLE CRISP ALE

1 GAL

KIT INCLUDES:

- 1 Gallon Fermentation Jug
- Screw Cap Stopper
- Airlock
- Racking Cane
- 4' Tubing
- Tube Clamp
- 12" Lab Thermometer
- Sanitizer Packet
- Ingredient Mix
- Cinnamon Stick

EQUIPMENT NOT INCLUDED BUT NEEDED:

- 6 quart Stock Pot (a second pot is handy)
- 10 Empty Non-Twistoff Bottles
(Swingtops such as Grolsch work great if you do not have the Capper)
- Fine Mesh Strainer
- Funnel

INGREDIENTS NOT INCLUDED BUT NEEDED:

- 3 tablespoons Honey
- 2 Fresh Apples
- Ice

Pre-Brew: Sanitize

You might be surprised to learn that sanitization might actually be the most important thing here. If things are not completely clean, your yeast will die. You will not drink good beer, and the next few steps will only provide you with a valuable learning experience instead of a decidedly more valuable drinking experience.

- Dissolve half of your C-Brite packet with a gallon of water in a container. Save the second half for when you bottle.
- Soak everything you are going to use, rinse with water, and let air dry on some paper towels. If it isn't totally dry when you are ready to start don't worry.
- Keep the extra sanitizer in a container for now. Chances are you'll want to re-sanitize something later.
- NOTE: Follow the instructions on your sanitizer. Sanitizers are different. C-Brite should be rinsed off. StarSan does not need to be.

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The Mash

- Heat 2.5 quarts of water to 160°F (71°C).
- Add grain (This is called "mashing in." Take note of jargon. Or don't).
- Mix gently with spoon or spatula until mash has consistency of oatmeal. Add water if too dry or hot. Temperature will drop to ~150°F (66°C).
- Cook for 60 minutes at 144-152°F (63-68°C). Stir every 10 minutes, and use your thermometer to take temperature readings from multiple locations.
- You likely don't need to apply heat constantly. Get it up to temperature, then turn the heat off. Monitor, stir, and adjust accordingly to keep in range.
- After 60 minutes, heat to 170°F (77°C) while stirring constantly ("Mashing Out").

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The Sparge

- Heat additional 4 quarts of water to 170°F (77°C).
- Set up your "lauter tun" (a strainer over a pot).
- Carefully add the hot grain mash to the strainer, collecting the liquid that passes through.
- This liquid is called "wort" (pronounced "wert"). It will be your beer.
- Slowly and evenly pour 170°F (77°C) water over the mash to extract the grain's sugars.
- You want to collect a gallon and a quart of wort. You will lose about 20% to evaporation during the boil so you will want to start with a bit more.
- Re-circulate wort through grain once.

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Minutes:

60



Add Fuggle Hops and Cinnamon Stick at start of boil

1



Add Hallertau Hops

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Add Peeled and Diced Apples
Steep for 20 minutes

3

The Boil

- In a pot, heat wort until it boils.
- Keep boiling until you've hit the "hot break" (Wort will foam - you may need to reduce heat slightly so it doesn't boil over.)
- Stir occasionally. All you want is a light boil - too hot and you lose fermentable sugars and volume.
- The boil will last 60 minutes. Start your timer and add in the rest of the ingredients at these times:
 - Add Fuggle Hops and cinnamon stick at start of boil.
 - Add Hallertau Hops 59 minutes into boil.
 - At 60 minutes turn off heat. Add 2 peeled and diced apples.
 - Steep apples for 20 minutes. Strain and remove from wort.
- Twenty percent of the wort will have evaporated in this step leaving you with 1 gallon of wort. If your boil was a bit high, the surface area of your pot extra large, or brewed on a particular humid day you may have less than the full gallon. Don't worry - you just reduced your beer a bit too much. You can add a bit more water in the next step to get it up to the full gallon.

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Fermentation

- Place brew pot in an ice bath until it cools to 70°F (21°C)
- Once cooled, place strainer over funnel and pour your beer into the glass fermenter. Yeast needs oxygen, so the strainer helps aerate your wort and clarify your beer (as well as catch any sediment, or bits of apple and cinnamon, from going into the fermenter).
- "Pitch" yeast. (Toss 1/2 the packet in - discard the other half)
- Shake aggressively. You're basically waking up the yeast and getting more air into the wort.
- Attach sanitized screw-top stopper to bottle - slide rubber tubing into the stopper and place the other end in small bowl of sanitizer. You've just made a "blow-off tube". It makes sure your beer doesn't blow up from too much pressure.
- Let sit for two or three days or until vigorous bubbling subsides. This is when fermentation is at it's highest there will be lots of bubbles and foam at the top of your beer.
- Assemble airlock, filling up to line with sanitizer.
- Insert airlock into hole in stopper.
- Keep in a cool, dark place for two weeks without disturbing other than to show off to friends. (If beer is still bubbling, leave sitting until it stops.)
- In the meantime drink beer with self-closing swing tops (or non-twist off if you have the capper) or go to a bar that has some and ask for empties.

Check out:
[brooklynbrewshop.com/
instructions](http://brooklynbrewshop.com/instructions)
for video instructions

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Two Weeks Later: Bottling

- Thoroughly rinse bottles with water, removing any sediment.
- Mix remaining sanitizer with water.
- Fill each bottle with a little sanitizer and shake. Empty after two minutes, rinse with cold water and dry upside down.
- Attach sanitized tubing to the short curved end of your sanitized racking cane.
- Attach the black tip to the other end - it will help prevent sediment from getting sucked up.
- It will probably be a snug fit, but you can get it on there.
- Dissolve 3 tablespoons honey with 1/4 cup water. Pour into a sanitized pot.
- Siphoning (It all happens pretty fast. You may want to practice on a pot of water first.)
 - Fill tubing, but not racking cane, with sanitizer.
 - Hold tubing below top of racking cane so sanitizer doesn't pour into your beer.
 - Remove stopper and place racking cane into jug, just above the sediment at the bottom ("trub").
 - Lower end of tubing not connected to racking cane into sink so that sanitizer flows out. Suction will force beer up and through the racking cane and tubing.
 - Let sanitizer flow into sink until beer just starts to flow out of the tubing, then clamp shut. Open clamp on tubing, allowing beer to flow into pot with sugar solution.
 - Tilt jug when beer level is getting low, but be careful in not sucking up the trub.
 - Siphon beer from pot into bottles, pinching tube clamp to stop flow after each bottle.
- Close bottles.
- Store in a cool dark place for 2 weeks.

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Two Weeks Later: Enjoying

- Drink. Share with friends if you're the sharing type.

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