



Cognac Strong Ale

Medium amber in color, this strong ale presents an intense caramel flavor with notes of raisin and burnt sugar. Brewer's Best® Cognac Barrel Chips add to the complexity of this brew with a subtle fruitiness and warmth. A true winter warmer.

IBUs: 46 - 50	OG: 1.068 - 1.072	FG: 1.018 - 1.022
ABV: 6.5% - 7.0%	Difficulty: Easy	Color: Medium Amber

Contents

- Ingredients
- Priming Sugar
- Grain Bag(s)
- Bottle Caps
- Brewing Procedures
- Hops may vary due to availability.

Glossary

OG Original Gravity	DME Dried Malt Extract
SG Specific Gravity	LME Liquid Malt Extract
FG Final Gravity	IBU International Bittering Units (Tinseth)
CO2 Carbon Dioxide	ABV Alcohol by Volume

Ingredients

- FERMENTABLES**
9.9 lb. Extra Light LME
- SPECIALTY GRAINS**
10 oz. Cara Brown Supreme
- HOPS**
2 packs 1 oz. Centennial
2 packs 1 oz. Palisade®
- YEAST**
1 Sachet
- OAK CHIPS**
4 oz. Cognac Barrel Chips

Recommended Procedures

BREW DAY (DATE ___/___/___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. STEEP GRAINS

Pour 2.5 gallons of clean water into your brew pot and begin to heat¹. Pour crushed grains into grain bag and tie a loose knot at the top of the bag². When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot³. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL

Bring your wort to a gentle, rolling boil. Add all of the included LME to the boiling wort⁴. Continuously stir the extract into the wort as it returns to a gentle, rolling boil⁵.

5. FOLLOW SCHEDULE⁶

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. Continue the gentle, rolling boil until the boil is complete.



Recommended Brew Day Equipment

- 4 Gallon Brew Pot (or larger)
- Hydrometer
- 6.5 Gallon Fermenter
- Thermometer
- Airlock
- No-Rinse Sanitizer
- Long Spoon or Paddle
- Cleanser

Brew Tips

¹We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.

²The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

³Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.

⁴Run canisters of LME under hot water to allow the extract to pour easier.

⁵Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

⁶When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including "spent" hops from brewing, can trigger a deadly reaction.

BREW DAY SCHEDULE

- Add one pack of 1 oz. Centennial hops _____:____ (time)
- Boil 15 minutes
- Add one pack of 1 oz. Centennial hops _____:____ (time)
- Boil 15 minutes
- Add one pack of 1 oz. Palisade® hops _____:____ (time)
- Boil 10 minutes
- Add last pack of 1 oz. Palisade® Hops _____:____ (time)
- Boil final 20 minutes
- Terminate boil

Total Boil Time: 60 Minutes

Continue to Step #6

Recommended Procedures (continued)

6. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁷. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

7. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons⁸. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

8. PITCH YEAST

Sprinkle the contents of the yeast sachet (DO NOT REHYDRATE) over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move fermenter to a dark, warm, **temperature-stable** area (approx. 64° - 72°F).

FERMENTATION

9. MONITOR & RECORD

The wort will begin to ferment within 24 - 48 hours and you may notice CO₂ releasing (bubbling) out of the airlock⁹. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 4 - 6 days¹⁰ and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

BARREL CHIP AGING

10. ADD BARREL CHIPS

Brewer's Best® Barrel Chips are sanitized by nitrogen purge and ready to use. Add 2 oz. of barrel chips per 5 gallons during secondary fermentation¹¹. After 5 days of secondary fermentation sample your beer. If a more intense flavor is desired allow an additional 5 days of aging, or add the remaining 2 oz. of barrel chips and sample daily until desired flavor is achieved. Store any leftover barrel chips in an airtight container for future use. If stored chips dry out, re-sanitize by soaking in a similar spirit at a ratio of 1 oz. of chips to 1 oz. of spirits for 48 hours.

BOTTLING DAY (DATE ___ / ___ / ___)

11. READ

Read all of the recommended procedures before you begin.

12. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

13. PREPARE PRIMING SUGAR

In a small saucepan dissolve 4 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. **1 oz. of priming sugar is equal to approx. 2.5 tablespoons**

14. BOTTLE

Using your siphon setup and bottling wand, fill the bottles¹² to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. BOTTLE CONDITION

Move the bottles to a dark, warm, **temperature-stable** area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING
BREWER'S BEST® PRODUCTS.**

Brew Tips

⁷To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁸Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.

⁹Within 4 - 6 days the bubbling will slow down until you see no more CO₂ being release

¹⁰Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

¹¹Optionally, you can place the chips in a mesh bag attached to a string. This will allow you to easily remove the chips before siphoning the beer into your bottling bucket.

¹²Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE ___ / ___ / ___)

Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Bottle Brush
- Siphon Setup
- Capper
- Bottle Filling Wand
- Sanitizer
- 12 oz. Bottles (approx. 53)
- Crown Caps

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(_____* - _____**) x 131.25 = ____%

*OG from Step #7

**FG from Step #9

