



Kickin' Apple American Light

A classic light-bodied and refreshing American Light flavor combines with a slightly sweet apple finish to deliver a genuinely thirst-quenching treat.

IBUs: 7 - 10	OG: 1.035 - 1.038	FG: 1.010 - 1.013
ABV: 3.3% - 3.7%	Difficulty: Intermediate	Color: Straw

Contents

- Ingredients
 - Grain Bag(s)
 - Priming Sugar
 - 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 (<i>Tinseth</i>) |
| CO2
Carbon Dioxide | ABV
Alcohol by Volume |

Ingredients

- FERMENTABLES**
1 lb. Extra Light DME
3.3 lb. Apple Fruit Kicker
- SPECIALTY GRAINS**
1 lb. Flaked Rice
1 lb. Pilsen Malt
- HOPS**
1 oz. CZ Saaz
- YEAST**
1 Sachet

Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the lightest color possible for this beer style. Refer to BREW DAY SCHEDULE.

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 - see "Steep to Convert" insert¹

4. START BOIL

Bring your wort to a gentle, rolling boil. Move to step 5.

5. FOLLOW SCHEDULE³

As directed on the BREW DAY SCHEDULE (right), add remaining ingredients and 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 ingredients and 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)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

- ¹The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.
- ²Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
- ³When 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

1. Boil 15 minutes
2. Add 1 lb. extra light DME² _____ : _____ (time)
3. Boil 10 minutes
4. Add 1 oz. CZ Saaz hops _____ : _____ (time)
5. Boil 20 minutes
6. Add 3.3 lb. apple fruit kicker _____ : _____ (time)
7. Boil final 15 minutes
8. Terminate boil _____ : _____ (time)

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 water⁴. 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 gallons⁵. 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 over top of the entire wort surface (DO NOT REHYDRATE) 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 the 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 airlock⁶. 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 days⁷ 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).

BOTTLING DAY (DATE ___/___/___)

10. READ

Read all of the recommended procedures before you begin.

11. 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.

12. PREPARE PRIMING SUGAR

In a small saucepan dissolve 5 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**

13. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁸ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

14. 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

⁴To 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.

⁵Be 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.

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

⁷Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

⁸Use 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



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