Brewer's Best® ONE GALLON Ingredient Kit

Raspberry Golden Ale

A Belgian Strong Ale base with specially selected yeast creates a predominant amount of fruity esters that pairs well with all natural raspberry flavoring. Although higher in gravity, this brew has a light to medium body that keeps it refreshing while still packing a punch!

IBUs: 21 - 25	**OG: 1.073 - 1.077**	**FG: 1.009 - 1.013**
ABV: 8.4% - 8.9%	**Difficulty: Easy**	**Color: Straw**

Contents

- Ingredients
- Priming Sugar
- Grain Bag
- Bottle Caps
- Brewing Procedures

Hops may vary due to availability.

Glossary

OG Original Gravity

SG Specific Gravity

FG Final Gravity

CO2 Carbon Dioxide

DME Dried Malt Extract

LME Liquid Malt Extract

IBU International Bittering Units *(Tinseth)*

ABV Alcohol by Volume

Ingredients

FERMENTABLES
- 1 lb. Pilsen DME
- 4 oz. Pilsen DME
- 10 oz. Candi Sugar

HOPS
- 5g Brewer's Gold Hops
- 3g Galena Hops

FRUIT FLAVORING
- 0.8 oz. Brewer's Best® Natural Raspberry Flavoring

YEAST
- 1 Sachet

(NOTE: you will only use 1 teaspoon of the provided yeast sachet.)

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. START BOIL

Pour 1.5 gallons of clean water into your brew pot and begin to heat. Bring your water to a gentle, rolling boil. Add **all of the included DME** to the boiling wort. Continuously stir the DME into the wort as it returns to a gentle, rolling boil[1].

4. FOLLOW SCHEDULE[4]

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the first hop addition into the boiling wort (#1 in brew day schedule). Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time that each hop addition was added to the boil in order to keep your hop additions on schedule. Continue the gentle, rolling boil and follow the BREW DAY SCHEDULE until the boil is complete.

Recommended Brew Day Equipment

- 8 Quart or Larger Brew Pot
- 2 Gallon Pail w/Lid (primary fermenter)
- Screw Cap with Hole
- Airlock
- 1 Gallon Glass Jug (secondary fermenter)
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser
- Spoon or Paddle

Brew Tips

[1]Pay careful attention that the DME does not accumulate and caramelize on the bottom of your brew pot.

[2]When 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. Add 5 gram Brewer's Gold hops ___:___ (time)
2. Boil 50 minutes
3. Add 10 oz. pack of Candi Sugar ___:___ (time)
4. Boil 5 minutes
5. Add 3 gram Galena hops ___:___ (time)
6. Boil final 5 minutes
7. Terminate Boil ___:___ (time)

Total Boil Time: 60 Minutes

Continue to Step #6

Recommended Procedures *(continued)*

5. COOL WORT & TRANSFER
Cool the wort down to approximately 70ºF by placing the brew pot in a sink filled with ice water[3]. Siphon wort into a sanitized 2 gallon pail (primary fermenter)[4]. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter. Take an OG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR (right).

6. PITCH YEAST
Measure out **1 teaspoon** of yeast (DO NOT REHYDRATE) and sprinkle the yeast over top of the entire wort surface and stir well with a 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. 64º - 72ºF).

FERMENTATION
7. MONITOR & RECORD
The wort will begin to ferment within 24 hours and you will notice CO2 releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down and become intermittent or may stop completely. Once fermentation has slowed, rack your beer into your secondary fermenter (1 gallon glass jug). See **Two-Stage (Secondary) Fermentation** (right).

BOTTLING DAY (DATE ___/___/___)
8. READ
Read all of the recommended procedures before you begin.

9. 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.

10. PREPARE PRIMING SUGAR AND NATURAL FLAVORING
In a small saucepan dissolve 1 oz. of priming sugar into 1/2 cup of boiling water for 5 minutes. Pour priming sugar mixture into a clean and sanitized 2 gallon pail. Start adding the raspberry flavoring. For a light fruit flavor add only 0.4 oz. and for a robust fruit flavor, add all 0.8 oz. of flavoring. Carefully siphon beer from the secondary fermenter (1 gallon glass jug) into the 2 gallon pail. Avoid transferring any sediment. Stir gently for about a minute.

11. BOTTLE
Using your siphon setup and bottling wand, fill the bottles[5] to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

12. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64º - 72ºF). 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
[3]To 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.

[4]If your 2 gallon pail doesn't have gallon markings, pour 1 gallon of water into the pail and mark the outside of the pail with a permanent marker for reference.

[5]Use 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 1 gallon glass jug, screw cap with a hole, 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 (4-6 days), **but before it completes**, simply transfer the beer into the 1 gallon jug 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
- 2 Gallon Pail
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 10)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator
(OG - FG) x 131.25 = ABV%

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

***OG from Step #6**
****FG from Step #8**

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