

**Instructions for brewing the extract version of
BASS CLONE ALE**

(Price includes grains, malt extract, hop pellets, dry yeast and corn sugar)

- 1) Sanitize your fermenter (either carboy, stopper and blow-off tubing or plastic bucket, lid and airlock) by soaking for a minimum of 5 minutes in an Iodophor solution: 1/2 oz.(1 Tbs.) per 5 gallons water (a one step cleaner/sanitizer may be used instead).

- 2) Add 11/2-2 1/2 gallons of cold water to your brewpot. Add the cracked grains to the water and heat to 170°F. Steep grains 20-30 min. Turn off heat and remove grains.
1/2 lb. crystal 40L

- 3) Add malt extract (and any other sugars and/or water treatments, but do not add your priming/bottling sugar). Stir until everything has dissolved. Turn on heat.
6 pounds of Light malt extract, 1 lb. light brown sugar (from supermarket)

- 4) Boil above ingredients (wort) for a total of one hour. Add hops according to schedule below.
1.5 ounces of Fuggles hop pellets bittering hops for full hour.
1/2 ounce of Goldings pellets flavoring hops for last 15 minutes of boil.
1/2 ounce of Goldings pellets aroma hops for last 5 minutes of boil.

- 5) Turn off heat. In order to help cool down the wort, take your brewpot off the stove and cover it to avoid splashing. Immerse it in a sink partially filled with ice-water and swirl the pot occasionally. Chill until the bottom of the pot is cool to the touch when removed from the ice water bath.

- 6) Fill your sanitized fermenter with approximately 2 gallons of room temperature water. It is important that you add the water to the fermenter first when using a glass carboy since the glass can crack when subjected to extreme temperature changes.

- 7) Add the wort to the fermenter while straining out the hops. Shake the fermenter in order to help dissolve some air into the wort . Top up to 5 gallons with room temperature water.

- 8) Immediately add (pitch) your yeast when the wort is at or below 78F (when the fermenter no longer feels warm to the touch). **If you like dry yeast use 2 packs of Danstar Nottingham, for liquid yeast use wyeast 1098**

- 9) If using a carboy, attach stopper and blow-off tubing and run the other end into water in a container to collect excess foam (blow-off). Make sure stopper is dry so that it creates a firm seal in the neck of the carboy. After blow-off has subsided (24-48 hours.) replace tubing with a sanitized airlock 1/2 full of water. If fermenting in a plastic bucket, attach lid and airlock 1/2 full of water.

- 10) Ferment in a dark place. Fermentation should start within 48 hours and finish within 3-10 days or up to 50 days at colder temperatures (Ale yeast is best used between 63F-70F. Lager yeast is best used at 42F-58F). When it takes more than two minutes for a bubble to escape from the airlock you can assume fermentation is complete. You're now ready to bottle and should do so within the next week.

- 11) Sanitize your siphon, bottles and bottling bucket as indicated in step #1 above.

- 12) To be sure fermentation is complete siphon off enough beer to fill your hydrometer flask and float your hydrometer in it. A specific gravity higher than 1.020 indicates incomplete fermentation. The beer is not safe to bottle.

- 13) Sanitize bottle caps as indicated in step #1 above.

- 14) Boil (priming sugar) in one pint of water for 15 minutes and pour into your sanitized bottling bucket.
3/4 cup corn sugar (priming sugar) or 1 1/4 cups of dried malt extract

- 15) Siphon beer from fermenter to bottling bucket.

- 16) Fill bottles, leaving 1/2" to 1" airspace and cap. Store bottles upright in dark place at fermentation temperature for at least two weeks. Drink the beer. Repeat.