



BREWING WITH UN-HOPPED MALTS

1. POUR ABOUT 2 GALLONS OF WATER INTO KETTLE.
2. PUT ANY SPECIALITY GRAINS – CRYSTAL – CHOC. – ETC. IN A MUSLIN BAG (TIE OF COURSE) AND TOSS IN KETTLE.
3. HEAT THE WATER TO A VERY SLIGHT BOIL (ABOUT 170 DEG F) AND REMOVE GRAINS. THIS STEEP IS LONG ENOUGH FOR THE GRAINS TO PART THEIR NICE FLAVORS, COLORS AND CHARACTERISTICS TO YOUR BREW WATER.
4. REMOVE KETTLE FROM BURNER. ADD MALT EXTRACT SYRUP AND THE DRY POWERED MALT (IF USING BOTH). BE SURE TO STIR WHEN ADDING THE SYRUP SO IT DOES NOT BURN TO THE BOTTOM.
5. RETURN TO STOVE AND BRING THIS MIXTURE (CALLED **WORT**) BACK TO A BOIL AND ADD THE **BITTERING** HOPS (ALSO REFERED TO AS BOILING HOPS). **WATCH FOR BOIL OVERS!** YOU ONLY NEED A NICE SLOW ROLLING BOIL.
6. BOIL FOR 45 MINUTES AND ADD 1 TEASPOON OF IRISH MOSS. IRISH MOSS IS DRIED SEAWEED THAT WILL HELP CLEAR THE BEER WHILE COOLING IT DOWN.
7. ADD THE FINISHING HOPS THE LAST 2 TO 5 MINUTES. THIS WILL GIVE YOUR BREW A NICE HOP AROMA!
8. WHEN DONE BOILING PUT A COUPLE INCHES OF COLD WATER IN THE SINK OR TUB AND SIT THE KETTLE IN THE WATER AND LET COOL FOR ABOUT 45 MINUTES (**WITH LID ON**). AFTER 45 MINS. POUR INTO CLEAN SANITIZED FERMENTER WITH ENOUGH COLD WATER TO MAKE 5 GALLONS TOTAL. CHECK TEMPERATURE AND IF IT'S 80 DEG. OR COOLER, OPEN YEAST PACK AND SPRINKLE INTO FERMENTER. (75 DEG. F IS THE DESIRED PITCHING TEMPERATURE) .FERMENTATION SHOULD START IN 12 TO 24 HOURS.