



BREWING WITH PRE - HOPPED MALTS

1. BRING ABOUT 2 GALLONS OF WATER TO A BOIL IN YOUR KETTLE.
2. ADD MALT EXTRACTS TO THE KETTLE. IF YOU'RE USING BOTH MALT SYRUP AND DRY MALT, IT DOESN'T MATTER WHICH YOU ADD FIRST BUT BE SURE TO STIR (ESPECIALLY THE SYRUP) AS YOU'RE ADDING THEM SO THEY DON'T BURN TO THE BOTTOM.
3. WHEN THIS MIXTURE (CALLED WORT) COMES BACK TO A BOIL, BE READY TO TURN THE HEAT BACK SO IT DOESN'T BOIL OVER. (DON'T SAY I DIDN'T WARN YOU)!
4. CONTINUE BOILING UNTIL THE MALTS ARE DISSOLVED. (ABOUT 3 MINUTES)
5. WHEN YOU'RE DONE BOILING PUT A COUPLE INCHES OF COLD WATER IN YOUR SINK OR TUB AND SIT THE KETTLE IN THE WATER AND LET COOL FOR 45 MINUTES. (**WITH LID ON**) AFTER 45 MINUTES POUR INTO A CLEAN, SANITIZED FERMENTER WITH ENOUGH COLD WATER TO MAKE 5 GALLONS TOTAL. CHECK THE TEMPERATURE AND IF IT'S 80 DEG. OR COOLER OPEN THE YEAST PACK AND SPRINKLE INTO FERMENTER. FERMENTATION SHOULD START IN 12 TO 24 HOURS.