



Hazelnut Amber Ale

Delicate hazelnut flavor flows through the initial malty sweetness. A medium-light hop bitterness and hints of baked bread linger into the full-body finish. Warming alcohol level and deep amber color create a perfect brew for gathering with friends around the fire.

IBUs: 35 - 39	OG: 1.064 - 1.068	FG: 1.018 - 1.022
ABV: 6.0% - 6.6%	Difficulty: Easy	Color: Deep Amber

Contents

- Ingredients
- Grain Bag
- Hops may vary due to availability.
- Priming Sugar
- Bottle Caps
- Brewing Procedures

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. Amber DME
8 oz. Amber DME

SPECIALTY GRAINS
5 oz. Biscuit Malt
3 oz. Brown Malt

HOPS
2 packs of 5g Brewer's Gold Hops

FRUIT FLAVORING
0.8 oz. Brewer's Best® Natural Hazelnut 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. STEEP GRAINS

Pour 1.5 gallons of clean water into your brew pot and begin to heat. Pour crushed grains into grain bag and tie a loose knot at the top of the bag¹. When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot². Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL

Bring your wort 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 boil³.

5. FOLLOW SCHEDULE⁴

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
- 1 Gallon Glass Fermenter
- Screw Cap with Hole
- Airlock
- 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 not to let your steeping water exceed 170°F which leeches tannins into the wort.

³Pay careful attention that the DME does not accumulate and caramelize on the bottom of your brew pot.

⁴When 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 grams Brewer's Gold hops ___:___ (time)
2. Boil 40 minutes
3. Add 5 grams Brewer's Gold hops ___:___ (time)
4. Boil final 20 minutes
5. 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 water⁵. Siphon wort into a sanitized 1 gallon glass fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter. Be sure **not** to fill the glass fermenter past the "ONE GALLON" raised lettering on the jug. Take an OG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR (right).

7. PITCH YEAST

Measure out **1 teaspoon** of yeast and pour the teaspoon into the glass fermenter (DO NOT REHYDRATE) and stir well with small end of a sanitized spoon or paddle. Firmly secure the screw cap onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the screw cap⁶. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F). Remaining yeast can be refrigerated and stored for future use or discarded.

FERMENTATION

8. 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. When fermentation is complete (after 10 - 14 days and no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR (right).

BOTTLING DAY (DATE ___ / ___ / ___)

9. READ

Read all of the recommended procedures before you begin.

10. 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.

11. PREPARE PRIMING SUGAR

In a small saucepan dissolve 1 oz. of priming sugar into 1/2 cup of boiling water for 5 minutes. Pour priming sugar mixture and **0.8 oz. hazelnut flavoring** into a clean and sanitized 2 gallon bucket. Carefully siphon beer from the fermenter into the 2 gallon bucket. Avoid transferring any sediment. Stir gently for about a minute.

12. BOTTLE

Using your siphon setup and bottling wand, fill the bottles⁷ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

13. 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

⁵To 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.

⁶During fermentation if foam starts to push up into the airlock, slowly remove the airlock and replace it with a 2 foot section of 5/16" tubing. Place one end into the hole of the screw cap and the other into a bowl of sanitizer solution. This is known as a "Blow-off" set-up. Brewer's Best® recommends using this method when fermenting high gravity beers.

⁷Use 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.

Recommended Bottling Day Equipment

- 2 Gallon Bucket
- 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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