



AIH Daylight Savings Ale

To help you Spring Forward, we offer this light version of our English Mild. A session beer at 3.7%. With medium body and mouthfeel, this beer drinks bigger than it is.



k99-0119

Original Gravity : 1.046 **IBUs :** 15
Final Gravity : 1.011 **Alcohol by volume :** 3.70%
Color : Copper **Difficulty :** Easy
Supplies Included : LME, Specialty Grains w/bag & Hops

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| Brew Day |
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| Ingredients Included : | | | | |
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| Fermentables : 5 lbs. Pale Liquid Malt Extract | | Specialty Grains : 12 oz Crystal 60 12 oz Mild Malt 8 oz Crystal 120 | | |
| Additives: | | | | |
| Boil/Bittering Hops : | Flavor Hops: | Aroma Hops : | Knock - Out Hops : | Dry Hops : |
| 1/2 oz East Kent Goldings | | | | |
| Suggested Yeast : | | | White Labs 002 English Ale Wyeast 1968 London ESB | |

Procedure : Please read all the instructions before you begin brewing.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 158°F place the "Grain Bag" into your Brew Pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 60 minutes.
- Boil Termination :** After 60 minutes, remove heat source from the Brew Pot. Now it is time to cool the wort to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading, record the final gravity.
- Secondary:** Clean and sanitize a secondary fermenter, rack beer into secondary and leave for 1 week. If using single stage fermentation, leave in primary for 2 weeks total.
- Fermentation Finish:** Bottle or Keg Your Beer, following appropriate procedures.

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| ABV% Calculator | | | | | | | | |
| | _____ | — | _____ | X 131.25 | = | _____ | | |
| | Original Gravity | | Finishing Gravity | | | Alcohol by Volume % | | |