CHICAGO BREW WERKS

6/26/15

SUPERGALACTIC - AMERICAN INDIA PALE ALE

YEILDS 5 GALLONS OF BEER

ORIGINAL GRAVITY: 1.068– 1.070
FINAL GRAVITY: 1.014 – 1.016
COLOR: 13 SRM
ALCOHOL: 7.3% (Approximate)
IBU: 62 - 65
BOIL DURATION: 1 Hour

EQUIPMENT NEEDED:

- 7 Gallon Brew Pot (a 4-5 Gallon Pot can also be used but we recommend a larger pot for a full boil)
- 6.5 Gallon Fermenter with Airlock (Brew Bucket or Carboy)
- Long Spoon or Paddle (We recommend a stainless spoon if possible)
- Hydrometer (For taking gravity readings)
- Thermometer
- Cleanser and Sanitizer (We recommend PBW for a cleanser and Star-San for a sanitizer)
- Double Mesh Strainer and Funnel (Recommended but not necessary)
- 6.5 Gallon Bottling Bucket with Spigot
- Siphon, Tubing and Bottling Wand (We recommend an Auto-Siphon)
- 50-52 Amber 12 oz Beer Bottles and Bottle Capper

INGREDIENTS:

1.5 lb German Red-X Malt
1 lb American Munich Malt
0.5 lb German Carared Malt
3.3 lb Briess Munich Liquid Malt Extract
3 lb Briess Golden Light Dry Malt Extract
1 lb Briess Golden Light Dry Malt Extract
4 oz Australian Galaxy Hop Pellets.
1 Whirlfloc Tablet
1 Packet Fermentis Safale US-05 Yeast
5 oz of Priming Sugar (Dextrose)

EXTRACT KIT BREWING INSTRUCTIONS

SPECIALTY GRAIN:

1. In your brew pot, bring 5.75 gallons of water to 155 degrees. Do not add your grain into the kettle while it is heating up. We supply two muslin bags to steep your grain with this kit. **NOTE:** We recommend doing a full boil with this kit which is why we start with 5.75 gallons of water. If you do not have a brew pot large enough to accommodate this you can brew a smaller, more condensed wort by starting with 3-3.5 gallons of water. If you start with less water in your kettle, you will need to top of your fermenter at the end of the brew day with 2-2.5 gallons of cold water.
2. Pour the grains provided into the muslin bags, and tie a knot in the top of the bag. This is to prevent the grain from spilling into your brew pot as you steep the malt.
3. Once your water is at the proper temp (155 degrees), turn the flame off and wait 2-3 minutes for the heat to disperse from the bottom of the pot.
4. Add your grain bag to the brew pot. It is a good idea to keep your grain at room temp before adding to the kettle so your temp does not drop too much when adding the grain to the water.
5. Your temp should drop to 150-152 degrees once the grain is added. There are a number of external factors that can effect the final temp – i.e. outside temp, grain temp, If you are a little on the warm side you can add some cool water (not too much!) to the pot to bring the temp down. If you are too cold, you can relight the flame and heat the pot for 2-3 minutes however you need to suspend the bag above the bottom to prevent scorching.
6. After adding the grain, keep the steeping temp between 150-152 degrees for 20 minutes. You want to make sure the water does not exceed 165 degrees. If the liquid gets over 165 degrees you can leech tannins into your wort.

7. After the 20 minute steep has ended, lift the bag of grain out of the pot and let drain.
8. Add the bag of 3 LB Briess Golden Light Dry Malt Extract and the bag of 1 LB Breiss Golden Light Dry Malt Extract.
9. Once the malt extract is completely mixed in, bring your wort to a boil.

BOIL:
10. Once the wort has come to a boil, start a timer for 60 minutes and follow the hop schedule for the recipe.
11. **60 MINUTES LEFT IN THE BOIL:** Add 1 oz of Australian Galaxy hop pellets.
12. **20 MINUTES LEFT IN THE BOIL:** Add the canister of 3.3 LB Briess Munich Liquid Malt Extract.
13. **15 MINUTES LEFT IN THE BOIL:** Add the Whirlfloc tablet. If you are going to be using an immersion chiller post boil to chill the wort, add it to your boil kettle at this time as well. The last 15 minutes of the boil will sanitize your immersion chiller.
14. **10 MINUTES LEFT IN THE BOIL:** Add 1 oz of Australian Galaxy hop pellets.
15. **0 MINUTES LEFT IN THE BOIL (aka Flameout Addition):** Add 1 oz of Australian Galaxy hop pellets.

POST BOIL:
16. Once the boil has ended, turn the burner off and remove the pot from the hot burner. Use your wort chiller to bring the wort down to 70 degrees. If you do not have a wort chiller, you will need to submerge the pot in cool water with ice to bring the temp down to 70 degrees.
17. Once the wort is cool, transfer it to your primary fermenter. Try to leave behind as much of the trub (hop particles and coagulated proteins). We recommend pouring your wort through a double mesh strainer to filter out as much of the trub as possible.
18. At this point you will want to take your original gravity reading of your wort with a hydrometer. The original gravity of this beer should be approximately 1.068–1.070. There are a few factors that can affect this including boil evaporation rate, gallons of wort in the fermenter, temperature, etc.
19. Shake the primary fermenter for 30-45 seconds to agitate the wort. This will add oxygen to help the yeast ferment.
20. Pitch the yeast onto the wort and seal your fermenter with the lid/bung and an airlock. The airlock will need to be filled half way with sanitizer solution to keep unwanted yeast or bacteria from getting inside the fermentation vessel.

FERMENTATION:
- Let the beer ferment for 10-14 days until the beer reaches the final gravity. It normally takes 12-24 hours for the beer to start fermenting but occasionally it can take a little over 24 hours.
- You should notice activity in the airlock for the first few days and activity will diminish as time progresses. Do not worry if your airlock stops bubbling 3-4 days into fermentation. We recommend letting it go a full 10-14 days before moving the beer to the bottling bucket or an optional secondary fermenter. Taking the beer off the yeast too soon can lead to off flavors in the beer as the yeast will clean up after itself and refine the beer after the first few days of fermentation.
- FINAL GRAVITY – Approximately 1.014–1.016

DRY HOPPING:
7/7/15
- For this recipe, you need transfer the beer to a secondary fermenter and add 1 oz of Australian Galaxy hop pellets for dry hopping. This will add additional hop aroma to the beer. If you do not have a secondary fermentation vessel, you can add the dry hop addition to your primary fermenter after 10-14 days of primary fermentation.
- Let the beer sit in the secondary for 5-7 days before bottling.

BOTTLING INSTRUCTIONS:
- You will need 2 cases of 12 oz amber pop top beer bottles (24 bottles per case and NO twist off cap bottles). We recommend having an extra 6 pack of bottles on hand as the 5 gallons of beer typically yields 50-52 bottles.
NOTE: Do not use growlers or large glass jugs to bottle. They can not take the pressure that is created in the carbonation process and there is a high risk of them exploding from the pressure.
1. Make sure all bottles are throughly cleaned and sanitized. Add the bottle caps (provided in the kit) to a bowl of No-Rinse sanitizer to ensure they are sanitized prior to bottling.
2. Bring 1 cup of water to boil in a medium saucepan, add the 5 oz packet of priming sugar and stir well to dissolve.
3. Remove the priming sugar solution from heat and let it cool to room temp. You will be adding this to the bottling bucket with the beer. The yeast that is still suspended in the beer will metabolize the sugar and carbonate the beer.
4. Transfer the beer to your bottling bucket and add the priming sugar solution 1/3 at a time while wort is filling - **gently** stir the beer with a sanitized spoon to mix the sugar solution into the beer. **Caution:** Stirring too vigorously can cause the beer to oxidize.
5. Bottle the beer and let it sit in a 70 degree room out of direct sunlight for 2-3 Weeks.
6. Chill your beer and enjoy!

NJB