Traditional Dark – Extract Only Kit

Ingredients:

2 – Can Briess Traditional Dark Malt Extract
2 - Ounces Wilamette Hops
1 – Vial of White Labs WLP011 – European Ale yeast

Notes:

This kit does not include priming sugar – if bottling, you can prime with corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer.
This kit will make a 5 gallon batch of beer

Brew Instructions:

Fill your brew pot ½ full of water and bring to a boil
Turn off the heat; pour in both cans of extract and stir until completely dissolved
(This step helps to prevent scorching)
Top off the brew pot with hot water to within 4" of the lip & turn the heat back on
When the wurt reaches boil, add 1 ounce of the Wilamette hops (bittering hops)
(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)
Boil for 50 minutes and add 1 ounce of the Wilamette hops (flavoring hops)
Boil for an additional 10 minutes and immediately turn off the heat
Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible
Top off your fermenter with cold water to make a total of 5 gallons
Cover the fermenter and let cool

Fermentation:

When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial
Pour the yeast into the wurt and immediately cover with an air lock
Let sit overnight at room temperature then drop your fermentation temperature down to 70 degrees F, if possible
Ferment for 7 days or until fermentation stops

Optional:

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit at 70 degrees for 14 days
(This will help improve the flavor of your beer)

If Naturally Conditioning (Bottling):

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible
Dissolve 3/4 cup of corn or table (priming) sugar in one cup of water and bring to a boil
Pour the priming sugar into the beer and stir
Bottle your beer, leaving a ½" - ¾" head space in each bottle

If Force Carbonating (Kegging):

Transfer the beer into a sanitized keg and apply CO2 to carbonate