

Dan's Homebrewing Supplies  
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### **Malt Extract Recipe Method:**

1. Fill your brewing kettle about half full of water and bring to a boil. Meanwhile, set the tub of malt extract in a sink full of hot water to soften the contents. When the water comes to a boil, move the kettle to a cold burner and stir in the malt extract, making sure that none sticks to the bottom. Rinse the container with hot water to get all the malt. Your kettle should now be about 3/4 full. Return to hot burner, bring to a boil, stirring occasionally, and watching it carefully to avoid a boil over.
2. Yeast Starter: Re-hydrate yeast in warm water as per packet instructions. When your wort comes to a boil, scoop out about 1/2 cup and put it in a sanitized jar. Cool to below body temperature (30 C) by diluting with cold water, add yeast and cover loosely. This is your yeast starting culture and it should have a healthy head of foam on it by the time you are ready to pitch (in about an hour.)
3. As soon as a gentle rolling boil is achieved add the first addition of hops. This will be indicated in the recipe as "boiling" or "bittering" hops along with the boiling time required- either 60 or 45 minutes.
4. Add any mid-boil hops at the times indicated. For example "15 minutes" means to add them 15 minutes before the end of the boil.
5. About two minutes before the end of the boil toss in the finishing hops. Precisely when these are added is a matter of taste. Boiling longer than two minutes will result in more flavour at the expense of aroma. Tossing them in as you remove your kettle from the heat will result in maximum aroma at the expense of hop flavour. In any case don't boil finishing hops more than 5 minutes.
6. Set your kettle in a sink full of cold water to chill the wort while the finishing hops steep. Change the water often, OR set the kettle on a flat cloth over the unstopped drain and turn on the cold water. Move the kettle until the water is draining at the same rate that fresh, cold water is filling the sink. If the phone rings, don't answer it. Cover the kettle while it is cooling. Putting ice cubes on the lid will speed the process. After about 15 minutes it should be down to 40 C or less. Topping up your fermentor with cold water should bring the pitching temperature to below 25 degrees. Better still, make yourself a wort chiller from 25 ft of bendable copper tubing.
7. Ferment as usual.
8. If the recipe calls for dry hops, add them to the empty carboy when you rack the beer from the primary to the secondary.