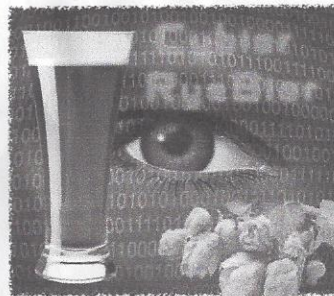


BERNIE



AH Cybier RyeBier

Big American hops provide juicy fruity esters, set off by spicy Rye and toasty Victory malt.



k99-0115

Original Gravity : 1.058 IBUs : 50
 Final Gravity : 1.014 Alcohol by volume : 5.70%
 Color : Amber Difficulty : Intermediate
 Supplies Included : LME, Specialty Grains w/bag & Hops

Brew Day
 1 24, 16

Ingredients Included :				
Fermentables :		6 lbs. Wheat Liquid Malt Extract		Specialty Grains :
Additives:				2 lbs Rye 1 lb White Wheat 8 oz Victory
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
1 oz Falconers Flight	1 oz Falconers Flight	1 oz Falconers Flight	1 oz Falconers Flight	1 oz Falconers Flight
			Suggested Yeast :	White Labs 001 California Ale Wyeast 1056 American Ale, Safale US-05

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process. **This is a Mini-mash, some advanced brewing knowledge required.**

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 1.25 gallons of water in your Brew Pot. When water reaches 153°, hold this temp. Place the muslin bags, full of crushed "Specialty Grains" into the brew pot. You are now "Mashing" the grains. Mash at this temp for 45 minutes, (or until full conversion), checking for conversion with an iodine test. After confirming conversion, add another 1.5 Gallons of 153° water to the pot. Leave bags in for another 15 minutes. Lift the bags and let them drip into pot for a few seconds. Put the bags in a bowl, and anything that drains over the next few minutes, you can add back to wort. Or you can rinse each bag, with a 1/2 qt of water. Do not squeeze or over rinse the bags. You should have roughly 2.5-3 gallons of wort. If not, top up to 2.5 - 3 Gallons.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". When you reach boil, remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" being sure to dissolve, and making sure none of the malt 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 45 minutes.
- Flavor Hops :** Follow same instructions for "Hop Bags" as step 4. After 45 minutes of boiling, add the Flavor Hops. Continue to boil for 10 minutes.
- Aroma Hops :** Follow same instructions for "Hop Bags" as step 4. After 10 minutes of boiling, add the Aroma Hops. Continue to Boil for 5 minutes.
- Boil Termination / Knockout Hops :** After 60 total minutes, remove heat source from the Brew Pot. Add the Knockout Hops, and cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller". Leave the Knockout Hops in while cooling.
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter, being careful not to transfer heavy sediment into the fermenter. Top the wort up to 5 gallons, stirring the wort well to ensure an accurate hydrometer reading. At this time, take a Hydrometer reading and 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 a hydrometer reading, and proceed to secondary.
- Dry Hops / Secondary :** Add dry hops to a clean and sanitized secondary fermenter. Rack beer into secondary and leave for a week. If using single stage fermentation, add hops to primary and leave beer in primary for another week.
- Fermentation Finish :** After dry hopping is complete, proceed to bottle/keg your beer, following appropriate procedures.

ABV% Calculator	<u>10.54</u>	—	<u>1.014</u>	X 131.25	=	_____
	Original Gravity		Finishing Gravity			Alcohol by Volume %