



HOME BREWING & WINEMAKING

Midwest Homebrewing & Winemaking Supplies

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Ideal Serving Glass



Stange

Fresh Squished
Recipe for 5 Gallons
SG: 1.063
FG: 1.016

Before you begin:

Inspection and yeast evaluation: Make sure you have all of the ingredients listed on the side of the box. If using liquid yeast, evaluate their health before brewing. We can replace yeast but not an entire kit once you've brewed.

The Brew:

15-30 minutes..... | Time varies depending on heat source and volume boiled..... | 45 minutes | 10 minutes | 5 minutes | End of Boil..... |

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| 1. Steeping Grains:
Place your crushed grains in the muslin bag and steep in at least 1 1/2– 2 Gallons of water (or your full boil volume, up to 6 gallons) at 155°F for 15–30 minutes. | 2. Bring water to a boil:
Remove the grain bag and drain. Start with at least 2 1/2–3 gallons of water; the more water (up to 6 gallons) the better, if you have a large enough kettle. | 3. Add the Malt Extract:
Remove the kettle from the heat source. Add 6 lbs of Gold LME while stirring well to avoid scorching on the bottom of the kettle. When the extract is fully dissolved, return the kettle to the heat and bring back to a boil. | 4. The Boil:
As soon as you see a rolling boil, set your timer for 60 minutes and add the 1 oz of Nugget hops . | 5. Extract Addition: Boil for 45 minutes then add the remaining 3.15 lbs Gold LME. | 6. Hop Additions: Boil for 10 minutes then add 2 oz Mosaic and 1 oz Citra hops. | 7. End of Boil: Boil for 5 additional minutes and remove the kettle from the heat. |
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After the Boil:

- 8. Cool and Aerating the Wort:** Cool the wort to below 80°F using an ice bath, adding ice made from boiled water to top off your full volume, or using a wort chiller (best method). Once your wort is below 80°F, transfer it into your primary fermentor, and take a hydrometer reading. See our FAQs for tips on taking a hydrometer reading.
- Use One of These Methods for Aeration:**
- Pour the cool wort between two sanitized buckets several times.
 - Mix and stir vigorously for several minutes with a sanitized spoon.
 - Aerate with the Midwest Supplies Aeration system for up to 10 minutes (#7862).
 - Add pure oxygen for 1 minute with the Midwest Supplies' Oxygenation Kit 2.0 (#40033).
- 9. Fermentation:** Pitch (add) your yeast and store your fermentor in a dark area with a stable temperature of 65–72°F. Leave until primary fermentation is complete, usually between 7–14 days. If you're unsure, take a hydrometer reading. If it's 1.016 or lower, it's done.
Optional, but highly recommended: Rack to a 5 gallon carboy for secondary fermentation and aging. Midwest recommends a **2 week secondary fermentation** for this kit.
- 10. Dry Hops:** 5 - 7 days before packaging the beer, add **1 oz of Citra** and **1 oz of Mosaic** to the fermenter.
- 11. Bottling:** Remember to clean and sanitize all of your bottling gear. Mix priming sugar with 2 cups of water and boil for 5 minutes. Cool and add to your bottling bucket. Rack your beer on top of the priming solution, making sure it gets mixed in well. Bottle and cap. Once bottled, store in a dark place between 65–72°F for 1–2 weeks to carbonate.
- 12. Enjoy with friends and family!**