

# Brewing Supplies Online

## Grain Enhanced Style Kit Instructions

### Procedure:

1. Inspect and clean all of your equipment in advance. Have a suitable sized saucepan, mesh kitchen sieve, spoon, brewer's paddle, and 5 litre jug on hand.
2. Steep the grain malt for at least 15mins in hot water heated to a maximum temperature of 72°C. This can be done using a saucepan with 1 litre of hot water. Water temperature will drop slightly as you add the grain. 67.0°C is close to ideal sparge temperature for your grain. A lower temperature will produce a drier beer with a low FG while a higher temperature will produce a sweeter beer with higher FG.)
3. After steeping grains pour saucepan contents through a kitchen sieve into your clean fermenter. Rinse grains in sieve with another litre of hot water into the fermenter and then discard the grain.
4. If your recipe has infused hops boil another 500ml of water, turn off heat, and immediately add hops to be infused. Let this infuse for a minimum of 10 minutes.
5. Pour hops liquid into your fermenter containing your extracted grain malts. If a finishing hop has been used you can add the swollen tea bag to the fermenter as well at the end of process.
6. Add the other malts to the fermenter and stir until all the malts are dissolved.
7. Top up to 23L with chlorine free water. Use chilled water if necessary to ensure starting temperature is correct for your yeast type. If using an Ale yeast your wort should be between 19°C - 24°C. If recipe uses a Lager yeast your wort should be between 12°C - 18°C. Stir vigorously or use an aeration paddle to aerate the wort.
8. You can activate your yeast by evenly spreading it across the surface of your wort without any clumps. Allow to activate for 15 minutes and then stir. Alternatively you can make a yeast cream to activate your yeast.
9. If your recipe has dry hops add them to the wort on day 4 of fermentation. Do not extend dry hop duration as it will influence hop flavour.
10. Attach fermenter lid and airlock. Half fill air lock with water. Place fermenter in a stable temperature location to achieved desired yeast temperature maximum.
11. Fermentation is complete when gravity reading is consistent for two days.

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