

TrueBrew™



GERMAN STYLE LIGHT

Ingredient Kit

OG: 1.036-1.038

Ready: 2-4 weeks

This Bavarian style light beer could fit in any German beer hall. Pleasantly straw-gold color this beer is light-bodied, clean yet flavorful. Lightly hopped keeps the bitterness low and slightly low in alcohol, this is one beer where it's okay to have another.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Malts:

- 1 x 3.3 lb can Pilsen Liquid Malt Extract (Step 2)
- 1 x 1 lb bag Rice Syrup Solids (Step 2)
- 1 x 1 lb bag Corn Sugar (Step 2)



Yeast:

- 11.5 g Fermentis SafAle US-05 Yeast (Step 8)



Hops & Flavorings:

- 1 oz German Hallertau Mittelfrüh Hop Pellets (Step 4)



Other:

- 5 oz Priming Sugar (Step 11)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

Visit TrueBrewKits.com to learn more.

BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the can of Pilsen liquid malt extract, the bags of Rice Syrup Solids, and the bag of Corn Sugar into the warm water in the brew pot and stir until dissolved.

3. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



4. When 15 minutes is up, add 1 oz German Hallertau Mittelfrüh hops to the brew pot and reset the timer for 45 minutes.

5. When 45 minutes is up, turn off the heat – the boil is now finished.

COOLING

6. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

7. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



8. Carefully cut open the pack of Fermentis SafAle US-05 yeast and sprinkle over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

9. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 3-7 days.

BOTTLING DAY

10. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



11. Prepare a priming solution by mixing 5 oz priming sugar with 1 pint of boiling water.

12. Mix the priming solution with the fermented beer.

13. Fill the bottles with primed beer and cap.

14. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

15. Chill the bottles and enjoy your homemade hand-crafted German Style Light!

