

Extract Recipe Kit Instructions

KegLand

DrSmurto's Ashes IPA

What's in the Kit:

- ❑ 1 x Muntons Premium Best Bitter (1.5kg) Ingredient Can;
- ❑ 1 x Muntons Maris Otter Light Malt Extract (1.5kg);
- ❑ 1 x Muntons Beer Enhancer (1kg);
- ❑ 1 x 100g Vacuum Sealed Hops (East Kent Goldings); and
- ❑ 1 x 100g Vacuum Sealed Hops (Fuggles); and
- ❑ 1 x Lallemand Nottingham Ale (Dry English Ale) Yeast x 11.5g



Brew Specifications:

A classic English IPA (similar to the James Squire Stowaway IPA which is no longer made), this beer has a solid malt backbone and a firm bitterness, with less hop character than an American IPA. Fuggles and EKG are a classic hop combination adding an earthiness along with a floral, citrus character.

Instructions:

For beginner instructions on how to home brew, please check out our guide by [following this link](#).

1. Cleaning and sanitising:

Clean and sanitise **all** brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as [StellarSan](#).

2. Prepare ingredient cans:

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in the water to soften the syrup contents to allow for easier pouring.

3. Mini Hop Boil:

Take the Liquid Light Malt extract can out of the hot water and open it with a sanitised can opener, make sure to sanitise the lid of the can too. Add about 250g of the Liquid Light Malt Extract to a pot (then cover the can with the sanitised lid) along with 2 litres of water and bring to a gentle boil. Take your mesh bag and add in 25g each of the EKG and Fuggles hop pellets (about ¼ of the 100g bag) before retying. Remember to keep them as loose as possible to allow for expansion. Add the bag of hops and 1Kg of the beer enhancer to the boiling water and stir briefly to ensure the hops are evenly wet and the beer enhancer is dissolved. Start a timer for 20 minutes exactly. After you have boiled the hops for 20 minutes, immediately turn off the heat and pull out the bag of hops. Open the bag and add another 25g each of EKG and Fuggles hop pellets, retie and place back in the hot liquid. Leave for another 10 minutes then remove the bag from the liquid. You can squeeze the bag gently to extract the leftover liquid. The spent hops can be discarded. Seal your leftover hops up and put them in the freezer for storage.

4. Adding everything to the fermenter:

Take your hot boiled hop/extract mixture and pour it into your sanitised fermenter. Take the Premium Best Bitter can out of the hot water in the sink and open it with your sanitized can opener (make sure the can top is sanitized too). Pour the contents of the Premium Best Bitter Can and the remainder of the Liquid Light Malt Extract can into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood).

Top up your fermenter to the 23 litre mark on your fermenter with cold water. You want the beer to be below 20°C by the time you get to 20 litres, so if it's too hot as you're approaching 20L, you might want to add some ice cubes.

5. Pitching the yeast:

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5 minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

6. Fermenting your beer:

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°C (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a [heat belt](#) and a [temperature controller](#). In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

7. Keg/bottle your finished beer:

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our [detailed beginners guide](#) for tips on how to do this.