



Copper Queen Courtesan Brewing Instructions

What You Get

- 1 Can Coopers Light Unhopped Malt Extract
 - 1 Packet Crystal 40 Malt
 - 1 Packet Honey Malt
 - 1 Packet Munich Malt
 - 2 Packets Columbus Pellet Hops
 - 1 Packet Crystal Pellet Hops
 - 1 Packet W-34/70 Dry Brewing Yeast
 - 5 Muslin Hop Sacks
 - 1 Packet No-Rinse Cleanser
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Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, and hop sacks in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Grains and Hops

1. Split the Crystal 40 Malt, Honey Malt, and Munich Malt between 2 muslin hop sacks.





2. Tie the grain sacks closed loosely so the grains can move freely inside the sacks.
 3. Add 1 packet of Columbus hops to a third muslin hop sack.
 4. Tie the hop sack closed loosely so the hops have room to expand.
 5. Set aside the remaining Columbus hops and Crystal hops. You will prepare them during the boil.
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Step 3: Steep the Grains

1. Add 8 cups of water to a 2-gallon or larger boil pot.
 2. Heat the water to 155–160°F.
 3. Add the grain sacks to the pot.
 4. Steep the grains for 30 minutes, maintaining 155–160°F.
 5. After 30 minutes, turn off the heat and remove the grain sacks.
 6. Place the grain sacks in a colander over the pot.
 7. Rinse the grain sacks with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sacks.
 9. Discard the used grain sacks.
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Step 4: Add the Malt Extract

1. Open the Coopers Light Unhopped Malt Extract.
 2. Add it to the grain water.
 3. Stir thoroughly until combined.
 4. Bring the mixture to a low rolling boil, stirring occasionally to help prevent scorching.
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Step 5: Boil the Hops

1. Once the mixture reaches a low rolling boil, add the first Columbus hop sack.
2. Start a 60-minute timer.
3. While it boils, add the second packet of Columbus hops to another muslin hop sack and tie it closed loosely.





4. After the first Columbus hop sack has boiled for 30 minutes, add the second Columbus hop sack.
 5. Add the Crystal pellet hops to the final muslin hop sack and tie it closed loosely.
 6. After the second Columbus hop sack has boiled for 10 minutes, add the Crystal hop sack.
 7. Boil for 20 more minutes.
 8. When the 60-minute boil is complete, remove the pot from heat.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold water to line 1.
 2. Pour the wort into the fermenter, including the hop sacks.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the W-34/70 Dry Brewing Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Screw on the lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 72°F.
 5. Ferment for 14 days.
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Step 8: Bottle and Carbonate

After 14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.





6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
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Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

