



Donner Vs Blitzen Winter IPA Brewing Instructions

What You Get

- 2 Cans Grand Bohemian Czech Pilsner Brewing Extract
- 2 Packets of Dry Brewing Yeast under the lids of the brewing extracts
- 1 Packet BrewMax LME Smooth
- 1 Packet Pilsner Malt
- 1 Packet Crystal 40 Malt
- 1 Packet Centennial Pellet Hops
- 1 Packet S-04 Dry Ale Yeast
- 3 Muslin Hop Sacks
- 1 Packet No-Rinse Cleanser

Important Brewing Note

This recipe has a lot of fermentables. Place your fermenter somewhere safe in case foam or liquid escapes during fermentation.

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 your clean 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. Secure the fermenter lid and swirl the sanitizer so it coats 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 or whisk, can opener, measuring cup, and muslin hop sacks in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Grains and Hops

1. Remove the yeast packets from under the lids of both Grand Bohemian Czech Pilsner Brewing Extract cans. You will not use those yeast packets for this recipe. You may save them for another brew or discard them.





2. Place the unopened cans of brewing extract and the BrewMax LME Smooth packet in hot tap water to soften.
3. Add the Pilsner malt and Crystal 40 malt to one muslin hop sack.
4. Tie the grain sack closed loosely so the grains have room to move.
5. Split the Centennial hops evenly between the remaining 2 muslin hop sacks.
6. Tie both hop sacks closed loosely so the hops have room to expand.

Step 3: Steep the Grains

Steeping the grains adds body, color, and a light caramel malt character to this winter IPA.

1. Add 8 cups of water to a 1-gallon or larger boil pot.
2. Heat the water to 155–160°F.
3. Add the grain sack to the pot.
4. Steep the grains for 30 minutes, keeping the water between 155°F and 165°F.
5. After 30 minutes, turn off the heat and remove the grain sack.
6. Place the grain sack in a colander over the pot.
7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sack.
9. Discard the used grain sack.

Step 4: Add the LME and Boil the Hops

1. Add the BrewMax LME Smooth packet to the grain water.
2. Increase the heat to medium-high, stirring occasionally.
3. Bring the mixture to a rolling boil.
4. Once boiling, add the first Centennial hop sack.
5. Boil for 30 minutes total.
6. After the first hop sack has boiled for 25 minutes, add the second Centennial hop sack.
7. Boil for 5 more minutes.
8. Remove the pot from heat.

Step 5: Add the Brewing Extracts





1. Open both cans of Grand Bohemian Czech Pilsner Brewing Extract.
2. Pour both cans into the hot mixture.
3. Stir with a sanitized spoon or whisk until fully mixed. This mixture is called wort.

Step 6: Fill the Fermenter

1. Fill your fermenter with cold tap water to line 1. If using another fermenter, add about 1 gallon of cold water.
2. Pour the wort into the fermenter, including the hop sacks.
3. Add more cold water until the fermenter reaches line 2. If using another fermenter, top off to 8.5 liters.
4. Stir the wort vigorously with your sanitized spoon or whisk.

Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 Dry Ale Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Secure the fermenter 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.

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 the 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.

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. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.
4. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.

