



Egocentric Jerk Brewing Instructions

What You Get

- 1 Can Bewitched Amber Ale Brewing Extract
 - 1 Packet Dry Brewing Yeast under the lid of the Brewing Extract
 - 3 Packets Smooth LME
 - 2 Packets Columbus Hops
 - 2 Muslin Hop Sacks
 - 1 Packet Nottingham Yeast
 - 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 muslin 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 Extract, LME, and Hops

1. Remove the yeast packet from under the lid of the Bewitched Amber Ale Brewing Extract.
2. Do not use the yeast packet from under the lid for this recipe.





3. Place the unopened can of Bewitched Amber Ale Brewing Extract and all 3 Smooth LME packets in hot tap water.
 4. Add 1 packet of Columbus hops to one muslin hop sack.
 5. Tie the hop sack closed loosely so the hops can move freely inside the sack.
 6. Add the second packet of Columbus hops to the second muslin hop sack.
 7. Tie the second hop sack closed loosely and trim away excess material if needed.
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Step 3: Dissolve LME and Start the Boil

1. Add 12 cups of cool water to a 4-quart or larger pot.
2. Open 1 packet of Smooth LME.
3. Add the Smooth LME to the cool water.
4. Stir until dissolved.
5. Begin heating the mixture over medium-high heat.
6. Stir often while heating to help prevent scorching.

LME Note: Adding this first packet of Smooth LME to cool water before heating helps it dissolve more easily and reduces the chance of scorching.

Step 4: Boil the First Columbus Hop Addition

1. Once the mixture reaches a safe boil, add the first Columbus hop sack.
2. Boil for 60 minutes.
3. Stir occasionally during the boil.

Hop Note: This 60-minute Columbus boil creates the firm bitterness that makes Egocentric Jerk more aggressive than a typical brown ale.

Step 5: Add the Second Hop Addition and Extract

1. After the 60-minute boil, add the second Columbus hop sack.
2. Remove the pot from heat.
3. Open the Bewitched Amber Ale Brewing Extract.





4. Add the brewing extract to the hot mixture.
5. Stir until thoroughly mixed.
6. Open the remaining 2 Smooth LME packets.
7. Add them to the hot mixture.
8. Stir until fully combined.
9. This mixture is called wort.

Flameout Hop Note: The second Columbus hop addition adds more piney, resinous hop character without the full bitterness of the 60-minute boil.

Step 6: Fill the Fermenter

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

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter, including both 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.

Fermentation Warning: This is a high-gravity beer and may ferment aggressively. Keep the fermenter somewhere safe, away from anything that could be damaged if the fermenter leaks or overflows.

Step 7: Add Yeast and Ferment

1. Sprinkle the Nottingham 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 70°F and 76°F.
5. Ferment for 21 days.

Strong Beer Note: Give this beer the full fermentation time. The extra fermentables need time to fully ferment and settle before bottling.





Step 8: Bottle and Carbonate

After 21 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 and condition for at least 4–6 weeks.

Conditioning Note: Strong, bitter beers can taste sharp when young. Longer conditioning helps the malt, bitterness, hop character, and alcohol warmth smooth out.

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, sharp, or overly bitter, leave the remaining bottles at room temperature for another few weeks, then try again.

For the smoothest flavor, let this beer condition for **7–10 weeks total** before judging the final flavor.

