



Flatiron Trail Ale Brewing Instructions

What You Get

- 1 Can Oktoberfest Lager Brewing Extract
- 1 Packet of Dry Brewing Yeast under the lid of the brewing extract
- 2 Packets Smooth DME
- 1 Packet Crystal 60 Malt
- 1 Packet Red Wheat Flakes
- 1 Packet Northern Brewer Hops
- 1 Packet Glacier Hops
- 4 Muslin Hop Sacks
- 1 Packet S-04 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

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 packet from under the lid of the Oktoberfest Lager Brewing Extract. You will not use that yeast for this recipe. You may save it for another brew or discard it.
2. Place the unopened can of brewing extract in hot tap water to soften.
3. Add the Crystal 60 Malt and Red Wheat Flakes to one muslin hop sack.
4. Tie the grain sack closed loosely so the grains have room to move.





5. Add the Glacier hops to one muslin hop sack and tie it closed loosely.
6. Split the Northern Brewer hops evenly between 2 muslin hop sacks.
7. Tie both Northern Brewer hop sacks closed loosely so the hops have room to expand.

Step 3: Steep the Grains

Steeping the grains adds color, body, and smooth caramel-like malt character to this ale.

1. Add 8 cups of water to a 1-gallon or larger 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 2 cups of hot water, 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 DME and Boil the Hops

1. Slowly sprinkle both Smooth DME packets into the grain water while stirring.
2. Stir until dissolved.
3. Increase the heat to medium-high.
4. Continue stirring as the mixture heats to help control foam.
5. If the foam begins to rise too high, briefly remove the pot from heat and lower the temperature slightly.
6. Once the foam settles and the mixture reaches a rolling boil, add the first Northern Brewer hop sack.
7. Boil for 60 minutes total.
8. After 30 minutes of the boil have passed, add the second Northern Brewer hop sack.
9. With 5 minutes left in the boil, add the Glacier hop sack.
10. After the final 5 minutes, remove the pot from heat.

Step 5: Add the Brewing Extract





1. Open the can of Oktoberfest Lager Brewing Extract.
2. Pour the brewing extract into the hot mixture.
3. Stir 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.
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 78°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.





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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.

