Hidden Lake Amber Ale 5 Gallon Brewing Instructions

What You Get

* 1 Can Coopers Family Secret Amber Ale HME
* 1 Can Coopers Light Malt
* 2 Packets BrewMax Booster
* 2 Packets Glacier Hops
* 1 Packet US-05 Yeast
* 2 Hop Sacks
* 2 Packets No-Rinse Cleanser

Step 1: Sanitize

Sanitizing is one of the most important parts of brewing. It helps remove microscopic bacteria, wild yeast, and molds that can cause off-flavors in your beer. Before you begin brewing, make sure anything that will touch your beer is properly sanitized.

1. Add 8 liters, or about 2 gallons, of warm water to your 5-gallon fermenter.
2. Add 1 packet of No-Rinse Cleanser and stir until fully dissolved.
3. Save the second packet of No-Rinse Cleanser for bottling.
4. Use your measuring cup to scoop sanitizer and pour it down the inside walls of the fermenter.
5. Repeat this around the entire fermenter a few times so the sanitizer contacts all interior surfaces.
6. If using a krausen collar, sanitize it the same way.
7. Pour some sanitizer into the lid and let it sit for at least 2 minutes.
8. To sanitize the spigot, open it fully and allow sanitizer to flow through for about 5 seconds, then close it.
9. Pour enough sanitizer into a large bowl to fully cover your brewing tools.
10. Place your spoon or whisk, can opener, measuring cup, and both hop sacks into the sanitizer.

11. Let everything sit in the sanitizer for at least 2 minutes before using.
12. Discard any remaining sanitizer from the fermenter.
13. Do not rinse or dry sanitized equipment.
14. Proceed immediately to brewing.

Step 2: Prepare the Ingredients

1. Remove the yeast packet from under the lid of the Coopers Family Secret Amber Ale can and set it aside.
2. Place the unopened cans of Coopers Family Secret Amber Ale HME and Coopers Light Malt in hot tap water to soften.
3. Place 1 packet of Glacier hops into 1 sanitized hop sack.
4. Tie the hop sack closed loosely so the hops have room to expand.
5. Trim away any excess material from the hop sack.
6. Set the second packet of Glacier hops and the second hop sack aside. You will use them for dry hopping on Day 14.

Step 3: Make the Wort

1. Add 8 cups of water to a clean 1-gallon or larger pot.
2. Add both packets of BrewMax Booster to the unheated water.
3. Stir until the Booster is dissolved.
4. Bring the mixture to a boil.
5. Add the prepared Glacier hop sack to the boiling water.
6. Remove the pot from heat.
7. Open the cans of Coopers Family Secret Amber Ale HME and Coopers Light Malt.
8. Pour both cans into the hot mixture.
9. Stir until thoroughly mixed. This mixture is called wort.

Important: The Glacier hop sack added during brew day will stay in the wort during fermentation.

Step 4: Fill the Fermenter

1. Fill your fermenter with enough cold water to cover the spigot hole. This is usually about 1 gallon of water.

2. Pour the wort, including the Glacier hop sack, into the fermenter.

3. Add more cold water until the fermenter reaches 5 gallons / 19 liters total.

4. Stir the wort mixture vigorously with your sanitized spoon or whisk.

Step 5: Add Yeast and Ferment

1. Sprinkle the US-05 yeast into the fermenter.
2. Do not stir after adding yeast.
3. Place the lid on the fermenter.
4. Put your fermenter in a location out of direct sunlight with a consistent temperature between 68°F and 72°F.
5. Ferment for 21 days total.

Step 6: Dry Hop on Day 14

Dry hopping adds more hop aroma and flavor to the finished beer.

1. On Day 14 of fermentation, sanitize the second hop sack and your hands or any tools you plan to use.
2. Add the remaining packet of Glacier hops to the sanitized hop sack.
3. Tie the hop sack closed loosely so the hops have room to expand.
4. Carefully remove the fermenter lid.
5. Add the prepared hop sack to the fermenter.
6. Quickly replace the lid.
7. Continue fermenting until Day 21.

Step 7: Check Fermentation

After 21 days, taste a small sample to determine if the beer is fully fermented and ready to bottle.

1. If it tastes like flat beer, it is ready to bottle.
2. If it tastes sweet, let it ferment for 3 more days, for 24 days total.
3. Do not leave the beer in the fermenter longer than 24 days total.

Step 8: Bottle and Carbonate

1. When your beer is ready to bottle, fill 3 clean 1-gallon containers with warm water.
2. Split the remaining packet of No-Rinse Cleanser between the containers and mix until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Screw on caps, or cover with metal caps if using glass bottles, and shake the bottles vigorously.
5. Let the bottles sit for 10 minutes.
6. Shake the bottles again.
7. Remove the caps and empty the sanitizer into a large bowl.
8. Use this sanitizer to clean any other equipment you will use for bottling.
9. Do not rinse.
10. Add carbonation drops to each bottle.
    a) **Use this guide:**
        - 740 mL bottle: 2 carbonation drops
        - 1 liter bottle: 2 1/2 carbonation drops
        - 500 mL bottle: 1 carbonation drop
11. Holding each bottle at an angle, fill it to about 2 inches from the top.
12. Place caps on the bottles and hand tighten.
13. Gently turn each bottle over to check the seal. Shaking is not necessary.
14. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°F and 76°F.
15. Let the bottles carbonate for at least 14 days. If the temperature is cooler than recommended, carbonation may take 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.