



Horse's Ass American Pale Ale

Brewing Instructions

What You Get

- 1 Can Classic American Light Brewing Extract
- 1 Packet Dry Brewing Yeast, under the lid of the Brewing Extract
- 1 Packet Cascade Pellet Hops
- 1 Hop Sack
- 1 Packet No-Rinse Cleanser

You Provide

- 1 cup honey
-

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 sack in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
-

Step 2: Prepare the Extract, Hops, and Honey

1. Remove the yeast packet from under the lid of the Classic American Light Brewing Extract.





2. Save the yeast packet. You will use it for this recipe.
3. Place the unopened Classic American Light Brewing Extract can in hot tap water.
4. Add the Cascade pellet hops to the hop sack.
5. Tie the hop sack closed loosely so the hops have room to move.
6. Trim away excess material if needed.
7. Measure 1 cup honey.

Step 3: Boil the Honey and Cascade Hops

1. Add 4 cups of water to a clean 3-quart or larger pot.
2. Bring the water to a boil.
3. Add 1 cup honey.
4. Add the Cascade hop sack.
5. Remove the pot from heat.

Honey Note: Honey adds fermentable sugar and a light honey character. Most of the sweetness will ferment out, helping create a crisp finish.

Hop Note: Cascade hops add a classic American hop character while keeping the bitterness low and balanced.

Step 4: Add the Brewing Extract

1. Open the Classic American Light Brewing Extract.
2. Add the brewing extract to the hot honey-hop mixture.
3. Stir with a sanitized spoon until fully mixed.
4. This mixture is called wort.

Step 5: Fill the Fermenter

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

Step 6: Add Yeast and Ferment

1. Sprinkle the saved yeast packet 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 78°F.
5. Ferment for 14 days.

Step 7: 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.

Step 8: Enjoy





MRBEER®



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.



3366 N. Dodge Blvd. Tucson, AZ 85716

mrbeer.com

