



Nearly Nirvana Pale Ale Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
 - 1 Packet BrewMax LME
 - 1 Packet BrewMax Booster
 - 2 Packets Cascade Hops
 - 1 Packet US-05 Dry Ale Yeast
 - 3 Hop Sacks
 - 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 tongs 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, Booster, and Hops

1. Remove the yeast packet from under the lid of the Golden Ale Brewing Extract.
2. Do not use the yeast packet from under the lid for this recipe.
3. Place the unopened can of brewing extract in hot tap water.





4. Add 8 cups / 1/2 gallon of water to a clean 4-quart or larger pot.
 5. Add the BrewMax Booster and BrewMax LME.
 6. Stir until fully dissolved.
 7. Add 1 full packet of Cascade hops to one hop sack and tie it loosely closed.
 8. Split the second packet of Cascade hops evenly between the two remaining hop sacks and tie them loosely closed.
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Step 3: Boil the Hops

1. Bring the Booster and LME mixture to a boil.
 2. Add the full-packet Cascade hop sack.
 3. Start a 60-minute timer.
 4. When 30 minutes remain, add one of the half-packet Cascade hop sacks.
 5. When 10 minutes remain, add the final half-packet Cascade hop sack.
 6. When the 60-minute boil is complete, remove the pot from heat.
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Step 4: Add the Brewing Extract

1. Fill the fermenter with cold water to line 1.
 2. Using sanitized tongs or a sanitized spoon, move all hop sacks from the pot into the fermenter.
 3. Open the Golden Ale Brewing Extract.
 4. Add the brewing extract to the hot mixture in the pot.
 5. Stir until thoroughly mixed.
 6. This mixture is called wort.
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Step 5: Fill the Fermenter

1. Pour the wort into the fermenter.
2. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
3. Stir the wort vigorously with a sanitized spoon or whisk.





Step 6: Add Yeast and Ferment

1. Sprinkle the US-05 yeast packet into the fermenter.
2. Do not stir after adding yeast.
3. Screw on the lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 75°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.

Step 8: Condition and Enjoy

1. After carbonation, chill one bottle for 48 hours.





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2. Taste the chilled bottle.
3. If it tastes good, chill the rest of the batch.
4. If it needs more time, leave the remaining bottles at room temperature for another week.
5. Pour slowly into a glass, leaving sediment behind in the bottle.



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