



MRBEER[®]



Santa Rita Pale Ale Brewing Instructions

What You Get

- 1 Can Northwest Pale Ale Brewing Extract
 - 1 Packet Dry Brewing Yeast, located under the lid of the Brewing Extract
 - 1 Packet Carapils Malt
 - 1 Packet Cascade Pellet Hops
 - 1 Packet US-05 Dry Ale Yeast
 - 2 Hop Sacks
 - 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 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 sacks in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
-

Step 2: Prepare the Extract and Carapils Malt

1. Remove the yeast packet from under the lid of the Northwest Pale 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 the Carapils Malt to one hop sack.
 5. Tie the grain sack closed and trim away excess material.
-

Step 3: Steep the Carapils Malt

1. Add 6 cups of water to a clean 4-quart or larger pot.
 2. Heat the water to above 155°F.
 3. Add the grain sack to the hot water.
 4. Steep for 30 minutes, keeping the water between 155°F and 165°F.
 5. After 30 minutes, remove the grain sack and place it in a colander over the pot.
 6. Rinse the grain sack with 1 cup of hot water, allowing the runoff to drain back into the pot.
 7. Do not squeeze the grain sack.
 8. Discard the used grain sack.
-

Step 4: Add Hops and Brewing Extract

1. Add the Cascade pellet hops to the second hop sack.
 2. Tie the hop sack closed and trim away excess material.
 3. Bring the grain water to a low rolling boil.
 4. Add the Cascade hop sack to the pot.
 5. Remove the pot from heat.
 6. Open the Northwest Pale Ale Brewing Extract.
 7. Add the brewing extract to the hot mixture in the pot.
 8. Stir until thoroughly mixed.
 9. 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, including the hop sacks.





MRBEER®



3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Leave the hop sacks in the fermenter for the full fermentation.
 5. Stir the wort vigorously with a sanitized spoon or whisk.
-

Step 6: Add Yeast and Ferment

1. Sprinkle the US-05 Dry Ale Yeast 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 70°F and 76°F.
 5. Ferment for 21 days.
-

Step 7: 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 for at least 14 days. Cooler temperatures may require an additional week.





MRBEER®



Step 8: Condition and Enjoy

1. After carbonation, chill one bottle for 48 hours.
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 or two.
5. Pour slowly into a glass, leaving sediment behind in the bottle.



3366 N. Dodge Blvd. Tucson, AZ 85716

mrbeer.com

