



Shack on A Hilltop Strong Ale Brewing Instructions

What You Get

- 1 Can Bewitched Amber Ale Brewing Extract
- 1 Packet Smooth LME
- 2 Packets Golden LME
- 1 Packet Crystal 40
- 2 Packets Saaz Hops
- 2 Muslin Hop Sacks
- 1 Packet S-05 Ale Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 2 tablespoons vanilla extract, added 48 hours before bottling

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 muslin sacks 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, Grain, and Hops

1. Remove the yeast packet from under the lid of the Bewitched Amber Ale Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened Bewitched Amber Ale Brewing Extract can in hot tap water.
 4. Place the Smooth LME and both Golden LME packets in hot tap water.
 5. Add the Crystal 40 to one muslin hop sack.
 6. Tie the grain sack closed loosely so the grain can move freely inside the sack.
 7. Add both Saaz hop packets to the second muslin hop sack.
 8. Tie the hop sack closed loosely so the hops have room to expand.
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Step 3: Steep the Crystal 40

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–165°F.
3. Add the grain sack to the pot.
4. Steep the Crystal 40 for 30 minutes, maintaining 155–165°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 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sack.
9. Discard the used grain sack.

Grain Note: Crystal 40 adds caramel malt flavor, color, and body to support this strong winter ale.

Step 4: Boil the Saaz Hops

1. Bring the grain water to a low boil.
2. Add the Saaz hop sack.
3. Boil for 20 minutes.
4. After 20 minutes, remove the pot from heat.





Hop Note: Saaz hops add gentle bitterness and a mild herbal character that balances the rich malt and vanilla without taking over.

Step 5: Add the Brewing Extract and LME

1. Open the Bewitched Amber Ale Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Open the Smooth LME packet.
 4. Add the Smooth LME to the hot mixture.
 5. Open both Golden LME packets.
 6. Add both Golden LME packets to the hot mixture.
 7. Stir with a sanitized spoon until fully mixed.
 8. This mixture is called wort.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the Saaz hop sack.
 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.
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Step 7: Add Yeast and Ferment

1. Sprinkle the S-05 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 21 days.

Strong Ale Note: This is a higher-ABV beer with a lot of malt character. Give it the full fermentation time so it can finish cleanly before bottling.





Step 8: Add Vanilla 48 Hours Before Bottling

1. About 48 hours before bottling, take out 2 tablespoons of vanilla extract.
2. Carefully remove the fermenter lid.
3. Pour the vanilla extract directly into the fermenter.
4. Do not stir.
5. Close the fermenter right away.
6. Let the beer continue fermenting until bottling day.

Vanilla Note: Adding vanilla late helps preserve its smooth aroma and flavor in the finished beer.

Step 9: 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 and condition for at least 4–6 weeks.

Conditioning Note: Strong winter ales can taste young early on. Longer conditioning helps the malt richness, vanilla, hop balance, and alcohol warmth become smoother.





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Step 10: Enjoy

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 or sharp, leave the remaining bottles at room temperature for another few weeks, then try again.

For the smoothest flavor, let this strong ale condition for **7–10 weeks total** before judging the final flavor.



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