



## Tri-Centennial Tricycle Red Ale Brewing Instructions

### What You Get

- 1 Can Coopers Amber Unhopped Malt Extract
  - 1 Packet BrewMax Booster
  - 1 Packet Red Wheat Flakes
  - 1 Packet Munich Malt
  - 2 Packets Centennial Hops
  - 4 Muslin Hop Sacks
  - 1 Packet S-04 Ale Yeast
  - 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 hop 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 Grains and Hops

1. Add the Red Wheat Flakes and Munich Malt to one muslin sack.
2. Tie the grain sack closed loosely so the grains can move freely inside the sack.





3. Prepare the Centennial hop additions:
    - Add 1/2 packet of Centennial hops to one hop sack.
    - Add the other 1/2 packet of Centennial hops to a second hop sack.
    - Add the remaining full packet of Centennial hops to a third hop sack.
  4. Tie each hop sack closed loosely so the hops have room to expand.
  5. Keep track of which hop sack contains the full packet. You will add that one last.
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### **Step 3: Steep the Grains**

1. Add 8 cups of water to a 1-gallon or larger boil pot.
  2. Heat the water to 150–155°F.
  3. Add the grain sack to the pot.
  4. Steep the grains for 30 minutes, maintaining 150–155°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 150°F, allowing the runoff to drain back into the pot.
  8. Do not squeeze the grain sack.
  9. Discard the used grain sack.
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### **Step 4: Add Extract and Booster**

1. Add the Coopers Amber Unhopped Malt Extract to the grain water.
  2. Add the BrewMax Booster.
  3. Stir thoroughly until everything is fully mixed.
  4. Continue stirring occasionally as the mixture heats to help prevent scorching.
  5. Bring the mixture to a low rolling boil.
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### **Step 5: Boil the Hops**





1. Once the mixture reaches a low rolling boil, add one half-packet Centennial hop sack.
  2. Start a 60-minute timer.
  3. With 30 minutes left in the boil, add the second half-packet Centennial hop sack.
  4. With 10 minutes left in the boil, add the full-packet Centennial hop sack.
  5. Keep an eye on the water level during the boil and top off with water if needed.
  6. When the 60-minute boil is complete, remove the pot from heat.
  7. Leave all hop sacks in the wort. They will go into the fermenter.
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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 all hop sacks.
  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.
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## **Step 7: Add Yeast and Ferment**

1. Sprinkle the S-04 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 68°F and 78°F.
  5. Ferment for 21 days.
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## **Step 8: 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.





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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.
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## **Step 9: 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.

