

Wicked Revival Ale Brewing Instructions

Step 1: Sanitizing

Sanitizing is one of the most important steps in brewing. It kills bacteria, wild yeast, and mold that can cause off-flavors. Be sure to sanitize all equipment that touches your beer:

- Fill your clean fermenter with warm water to **Line 1** on the back. Add **½ packet (about 1 tbsp)** of No-Rinse Cleanser. Stir until dissolved.
(Save the remaining half for bottling day.)
- Screw on the lid and swirl to coat all interior surfaces. Let sit for 2 minutes, then swirl again.
- Open the spigot to let sanitizer run through for 5 seconds; then close.
- Pour the solution into a large bowl and submerge your spoon, whisk, can opener, and measuring cup. Let them soak at least 2 minutes.
- **Do not rinse or dry** sanitized items. Replace the lid and proceed to brewing immediately.

Step 2: Brewing

Brewing combines malted grain extract, hops, and yeast. Once yeast is added, it consumes sugars to produce alcohol and carbonation — a process called **fermentation**.

- Remove the yeast packet from under the lid of your **Canadian Blonde HME** can and set it aside.
- In a 1-gallon pot, heat **8 cups of water** to **155°F (68°C)**.
- Place the following in a muslin sack:
 - 4 oz Carapils Malt
 - 8 oz Crystal 60 Malt (2 packets)
 - 4 oz Chocolate Malt
 - 4 Red Zinger Tea Bags

Tie the sack loosely to allow water to circulate freely.

- Steep the sack in 155°F water for 20 minutes. **Do not boil.**
- After steeping, place the sack in a colander over the pot and rinse with **1 cup of 160°F water**. Let runoff drain into the pot. **Do not squeeze the sack.** Discard after draining.
- Bring the grain water to a gentle rolling boil.
- Add **1 oz Northern Brewer hops** (loose or in a muslin sack) and boil for 20 minutes.
- Remove from heat and stir in:
 - 1 packet BrewMax DME Smooth
 - 1 can Canadian Blonde HME

Stir until fully dissolved.

- Fill your sanitized fermenter with cold water to **Line 1 (about 1 gallon)**.
- Carefully pour the hot wort (and hop sack, if used) into the fermenter.
- Top off with cold water to reach **Line 2 (about 8.5 L / 2.25 gal)**.
- Stir vigorously with your sanitized spoon to oxygenate the wort.
- Sprinkle **Safale S-04 yeast** on top. **Do not stir.**
- Ferment in a dark spot at **65°–72°F (18°–22°C)** for 14 days.

Optional Nutmeg Addition

(Choose one method only to avoid over-spicing)

- **Subtle spice:** Add **¼ tsp ground nutmeg** to the fermenter on Day 7. Gently swirl to mix without disturbing sediment.
- **Aromatic finish:** Add a small pinch (~**1/32 tsp**) of nutmeg to each 740 mL bottle at bottling time.

Step 3: Bottling & Carbonating

After 14 days, taste a small sample. If it tastes like flat beer (not sweet), you're ready to bottle.

- Sanitize all bottles, caps, and tools using the remaining ½ packet of No-Rinse Cleanser mixed with warm water. Let sit for 10 minutes. **Do not rinse.**
- Add **2 Carbonation Drops** (or **1 tsp priming sugar**) to each 740 mL bottle.
- (Optional) Add a small pinch (~**1/32 tsp**) of ground nutmeg to each bottle for a warm, spiced finish.
- Fill each bottle to about 2 inches from the top. Cap and gently invert once to check the seal.
- Store upright at **70°–76°F (21°–24°C)** for 3–4 weeks to carbonate.

Brewmaster's Tip:

Chill one bottle for 48 hours after 3 weeks and give it a try. If carbonation or flavor isn't quite there, let the rest sit at room temp for another week or two. **Patience makes perfection.**