



# KT's Caramel Apple Graff Instructions

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## RECIPE INCLUDES:

- 1 Can Bavarian Weissbier Brewing Extract
- 1 Hard Apple Cider Refill
- 1 Packet Dry Brewing Yeast (under lid of Brewing Extract)
- 1 Muslin Hop Sack

## YOU PROVIDE:

- 1 Cup Brown Sugar, packed
- 1 Tablespoon Mulling Spice

## ADDITIONAL INFORMATION

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OG: 1.062 (approx.) -- FG:1.016 (approx.)

Suggested lager time is 3 to 4 months.

Flavor: Fruity

ABV (alc/vol): 6.0%

SRM (Color): 5

IBU (Bitterness): 19

## STEP 1: SANITIZING

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Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

**NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR GRAFF.**

## STEP 2: BREWING

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Brewing graff is the process of combining a starch source (in this case malt extract and cider) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO<sub>2</sub>). This process is called fermentation.





1. Remove the yeast packet from under the lid of the can of Brewing Extract to be used later in this process, then place the unopened can in hot tap water.
2. Place the mulling spices into the hop sack tying it closed, then trim away excess material.
3. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or larger pot. Add in the hop sack and brown sugar, stirring to dissolve the brown sugar. Bring mixture to a boil, then **remove from heat** and take hops (spice) sack out and discard.
4. Open the can of Brewing Extract and all bottles of cider concentrate, pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented graff is called wort.
5. Fill keg with cold tap water to the 4-quart mark on the back.
6. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously with the spoon or whisk.
7. Sprinkle **ONLY** the yeast from under the lid of the Wheat HME into keg, then screw on lid. Do not stir.
8. Put your keg in a location with a consistent temperature between **59° and 75° F**, **ideally about 67° F** and out of direct sunlight. Ferment for 7-14 days.
9. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in *action* in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

## Step 3: BOTTLING AND CARBONATING

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Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))