

"All American" Light

Malt Base 4 lb. Malt Extract DME

Specialty Grains: 1 lb Rice Solids

Hops: 4 HBU. Tettnang Hop Pellets (bittering), 3.5 HBU. Saaz Hop Pellets (aroma)

Other: Muslin Bags, Bottle Caps, Priming Sugar

Suggested Yeast : White Labs California Ale / Wyeast 1056, White Labs San Francisco Lager / Wyeast 2112

Instructions:

1. Add **Malt Extract and Rice to 2.5 Gallons hot water**, stir well to dissolve. Bring to a boil, add **Tettnang Hops**, and continue boil for 55 min. Add **Saaz** hops, and boil for 5 minutes. Remove from heat.
2. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
3. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or "pitch" yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 70 degrees.
4. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 14 days.
5. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 " from top of bottle and cap.
6. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity: 1.044

Finish Gravity: 1.008