

Barleycorn's

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Five Gallon Brewing Procedures

- 1) Place the cracked grains in the muslin bag(s) and place in a pot with 2 gallons of cold water. Add gypsum, if applicable. Bring the water temperature up to 150 degrees F. Steep the grains for 30 minutes, remove and discard the grains.
- 2) Add the extracts into the pot and stir to thoroughly mix the extract into the water.
- 3) Bring the liquid to a boil.
- 4) Add the boiling hops slowly to the pot.
- 5) At the 30 minute mark, add the Mid hops to the pot.
- 6) At the 45 minute mark, add the Irish Moss to the pot.
- 7) At the 55 minute mark, add the Finish hops to the pot.
- 8) At the 60 minute mark, remove the brew pot from the stove. Cool the wort using an ice bath or a wort chiller.
- 9) Transfer the chilled wort to a sanitized fermenter. Add enough cold water to bring the total volume up to 5 1/4 gallons.
- 10) When the temperature of the wort drops to below 85 degrees, add the yeast.
- 11) Place the airlock onto the fermenter.
- 12) After primary fermentation has completed, transfer the beer to the secondary fermenter. Add dry hopping hops, if applicable.
- 13) After secondary fermentation has completed, dissolve corn sugar in 16 oz. water, bring to a boil.
- 14) Transfer beer from secondary fermenter to bottling bucket. Add cooled priming sugar solution.
- 15) Transfer beer to sanitized bottles & cap. Allow 7-10 days for carbonization to complete.
- 16) Enjoy !!