



## Midwest Homebrewing Supply

5825 Excelsior Blvd  
St. Louis Park, MN 55416  
Order: 1-888-449-2739  
Advice: 952-925-9854  
Online: <http://www.midwestsupplies.com>  
Email: [service@midwestsupplies.com](mailto:service@midwestsupplies.com)

**Fuggles IPA**  
**Recipe for 5 Gallons**  
SG: 1.042-1.046  
FG: 1.010-1.012

**1. Inspection** Make sure you have all of the ingredients listed on the side of the box. While we can replace missing parts before you brew, **we cannot replace kits once you've brewed.** If you are brewing with liquid yeast, be sure to evaluate their health before brewing because once again, we can replace yeast but **not beer kits.** If you are working with Wyeast strains be sure to allow 1-2 days before brewing to evaluate their viability. If the pack swells then the yeast are happy and you can brew. If it does not swell after 2 days, do not brew - contact us. For White Labs strains, it is recommended to do a starter to evaluate their health, especially if the yeast were shipped during the summer months. A less reliable method would be to shake the vial once it's warmed up, you should notice little CO<sub>2</sub> bubbles (a sign of fermentation) once they warm up and start consuming the nutrient available. Yeast damage happens and we try to ship yeast as reliably as possible, but it is up to you as a brewer to determine the viability before brewing.

**2. Cleaning and Sanitation** Be sure to inspect all equipment for any debris or films- you can't sanitize a dirty fermenter! PBW or B-Brite both work great for cleaning your equipment. Clean your primary fermenter with a sponge. Don't use any abrasive pads that could scratch the inside of your bucket, these scratches may hold bacteria that could affect future batches. Do not use soap; it can ruin the head of your beer. One-Step or Star San sanitizers are recommended to ensure a sanitary environment without the need of rinsing. We recommend using a separate container such as a bucket or another pot to soak your smaller equipment during the appropriate stages of brewing, fermenting and bottling. Remember: After the boil, everything that comes into contact with the wort needs to be sanitized.

**3. Steeping Grains** If you did not have your **grains** crushed in our store then use a rolling pin or an empty beer bottle to lightly crush the grains. Next, put the crushed grains into the **muslin boiling bag.** Add a minimum 1.5 -2 gallons of tap water to your pot. If you have a larger pot and can boil a larger volume do so. Boiling a larger volume will result in better hop utilization, less darkening of the wort and better tasting beer. REMEMBER: Boil overs are messy – be sure to leave a gallon or two of headspace in the kettle. Set the grain bag into your pot and turn the heat to high. Steep your grains at 155 degrees for 10 - 30 minutes. 10 minutes is fine if you're pressed for time. You'll need a **thermometer** for this stage. If you don't have a thermometer, make sure you don't boil the grains. Remove the pot from the burner and let grains steep for another 5-10 minutes. Discard the grain bag or rinse and save for future use.

**4. The Boil** Before returning the pot to burner add your **malt extract.** Make sure to stir the water so the malt extract does not scorch on the bottom of your pot. As soon as you see a boiling bubble add 1 oz **Fuggle** bittering hops and boil for at least 45 minutes stirring as needed. Midwest recommends boiling for 60 minutes for optimal hop utilization. **DO NOT LEAVE YOUR POT UNATTENDED!** Boil-overs are messy and should be cleaned up immediately. This can be avoided by going back and forth between high and medium high. Add 1 oz **Fuggle** flavoring hops for 30 minutes. During this boiling period add 3.5 -4 gallons of cold water to your sterilized 6.5 gallon fermenter and set aside. Add 1 oz **Fuggle** aroma hops for the last two minutes and take off the burner. Remember, bittering hops, flavor hops and aroma hops are the same; the only difference is the amount of time you boil them!

**5. Cooling the Wort** Pour the wort (Pronounced "WERT") into the primary fermenter that contains the 3.5 - 4 gallons of water. Make sure you have cooled your wort below 80 degrees. If you want to take a hydrometer reading, do it now. Do not return any samples back to the fermenter. Methods of cooling wort:

1. You can set your brew kettle (sanitized top on, if available) in a sink full of ice stirring the wort with a sanitized spoon every 15 minutes.
2. You can use ice as part of your 3.5 gallons of water that you added earlier.
3. Set your fermenter in a cool place and add your yeast the next morning. (This method is not recommended by Midwest, but will work in a bind.)
4. **THE BEST:** Use a wort chiller immediately after boiling. The faster you cool the wort and add the yeast, the less chance you'll have of any contamination. The temperature must be below 80 before adding the yeast.

**6. Fermentation** If you are using dry yeast, you can re-hydrate the yeast in luke-warm water (90-100 degrees), let it stand for 10 minutes and pour into the wort, or you can just sprinkle the dry yeast over the top of the beer. If you are using liquid yeast, follow the directions on the packet. Approximately 1-3 days after adding the yeast you should start to notice a healthy fermentation taking place. A head of foam (called krausen) will have formed and CO<sub>2</sub> should be bubbling out of the airlock. After 5-7 days of fermentation, transfer into a glass carboy. If you are using a single stage fermenting system, then leave the beer in the fermenter for two weeks total.

You can be sure that the yeast is done by taking a hydrometer reading three days in a row and getting the same reading, a gradual lowering of the reading will indicate a slower or unfinished fermentation. Be patient. A good rule of thumb is 2 weeks and every thing will be fine.

**7. Bottling** At bottling time, heat 1 cup of water and add 3/4c (5oz.) of corn sugar provided in the kit. Bring the solution to a slow boil for five minutes, then cover with a sanitized lid and let cool. Sanitize your bottling bucket, tubing, bottle filler, caps and bottles. You will need to sanitize 48 - 54 twelve oz. bottles, or 24-28 twenty-two oz. bottles. The dishwasher may be used for sanitizing the bottles by using the heat of the dry cycle. Sanitize caps in a sanitation solution. After everything is sanitized, add the corn sugar mix to the bottling bucket, siphon beer from your fermenter into your bottling bucket and fill the bottles using a bottle filler. Cap your bottles and you're done. Store your beer in a cool (60-70 degrees), dark place for 2 to 4 weeks. Not on a cool basement floor in winter. Enjoy!

***Call the Midwest experts with any questions on our advice line!***

### **Quick Instructions**

1. Steep crushed grains for 10-30 minutes at 155 degrees.
2. Add malt extract while brew pot is off the burner.
3. Bring to a boil and add 1 oz Fuggle bittering hops. (45- 60 Minutes)
4. Add 1 oz Fuggle flavor hops for 30 minutes.
5. Add 1 oz Fuggle aroma hops for the last 2-5 minutes.
6. Cool and add yeast.
7. Ferment and bottle (2-stage fermentation is recommended).