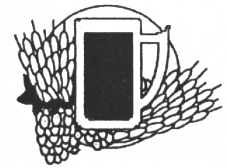




## Oak Barrel Winecraft, Inc.

1443 San Pablo Avenue  
Berkeley, CA 94702  
(510) 849-0400

*"Everything for the makers of wine and beer"*  
Since 1957



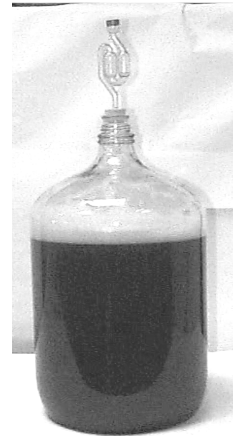
### Brewing 5 Gallons of Beer – "Single Stage" Method

#### The ingredient kit generally contains the following:

- 6 lbs. liquid or dry malt extract
- 1 lb. dry malt or rice extract (most recipes)
- Bag of grain(s)
- Priming sugar (dextrose) (3/4 cup = 4 oz)
- 1 tablet whirlfloc (Irish moss)
- 1 Package of yeast
- Instructions, recipe & grain bag
- Hops:
  - Bittering hops
  - Flavoring hops (some recipes)
  - Aroma hops



Brewing

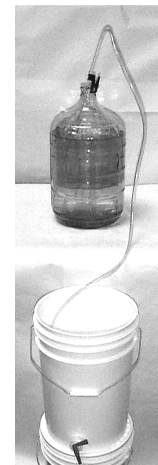


Fermenting

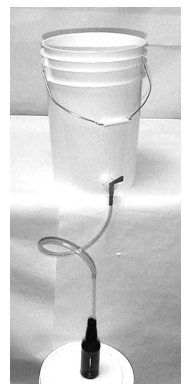
#### Brewing Instructions:

Before starting, make sure all equipment that will come in contact with the beer (hoses, carboy, bucket, etc.) is cleaned and all equipment that comes in contact after the boil is sanitized.

1. Be sure grain is cracked open and place in grain bag.
2. Suspend grain bag in 3 gallons of cold water in a kettle and heat to 165°F.
3. Remove grains when water reaches 165°F. Bring to a boil (without lid.)
4. Remove from boil and slowly add malt extract(s) while stirring, to keep from scorching.
5. When boiling again, boil for a short time, watch for boil over.
6. Add bittering hops, beginning your 60 minute boil.
7. Add flavoring hops and/or whirlfloc, boil for a final 15 minutes.
8. Turn off heat. Add aroma hops and steep (let sit) for 10 minutes, covered with clean lid.
9. Cool the liquid (wort) to about 80-90° F (luke warm) by placing brewpot in a sink or tub filled with ice water. Be sure none of this liquid ends up in your carboy.
10. Pour the wort through a large funnel into a 6.5 gal. glass carboy. Add cold, "pre-sanitized" water until wort reaches 5.25 gal. in the carboy. Shake carboy to aerate.
11. When the temperature of the wort is near 70° F, sprinkle the yeast on the surface of the wort. Wait 20-30 minutes then shake the carboy to mix the yeast thoroughly.
12. Fit the carboy with a stopper and airlock. Store the carboy out of the direct sunlight and at room temperature (60-66° F).
13. Fermentation (bubbling in airlock & foaming) should start within 1-2 days and then should remain active for about a week. Allow to sit for 2-3+ weeks total and then take a second hydrometer reading. If the final gravity is within the range of the recipe, the beer is ready for bottling.



Siphoning



Bottling

#### Bottling Instructions:

Again, before starting, make sure all equipment that will come in contact with the beer (hoses, bucket, etc.) is cleaned and sanitized.

1. Boil Priming Sugar in 2 cups of water, cool and then pour into the bottling bucket. Using a racking tube and 3/8" hose, siphon the beer into the bucket being careful not to disturb the sediment in carboy or splash the beer (siphoning).
2. Using spigot on bucket, fill bottles using 3/8" hose and bottle filler (bottling). Fill the bottles to an inch from the top and cap.
3. Store the bottles out of direct sunlight and at room temperature (65-75° F) for at least 2-4 weeks to allow for carbonation. Then ENJOY!



Capping