



May all your fermentations be Great Fermentations!

Lawnmower Ale – You can drink a few of this one and still cut the grass!

A true session beer. Very light bodied with a delicate bitterness. This thirst quencher can be consumed without the fear of getting intoxicated after two drinks!

BEER SPECS

Original Gravity: 1.032–1.036

Final Gravity: 1.007–1.011

IBU: 19-25

ABV%: 3.0% - 3.7%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

Priming Sugar included in this kit as a fermentable. Additional priming sugar for bottling is not included.

USEFUL INFORMATION

Wort = unfermented beer

Rack = to transfer from one vessel to another

Pitch = to add yeast to the fermenter

OG = Original Gravity: Specific Gravity Before Fermentation

FG = Final Gravity: Specific Gravity After Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = International Bittering Units

Alcohol by Volume Equation:

$\%ABW = (OG-FG) \times 105$

$\%ABV = ABW \times 1.25$

RECIPE DETAILS

3.0 lbs. Light Dried Malt Extract

1.0 lb. Rice Syrup Solids

5.00 oz. Corn Sugar

1.00 oz. Mt. Hood hops, added at the beginning of 45 min boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

FERMENTABLES

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, Safale05 Dry Yeast

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



Brewing Instructions: Lawnmower Ale

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using liquid yeast, remove package from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature.

BREWING DAY

1. Rehydrate Irish Moss in 1/2 cup warm water, and set aside (*optional, for clarity*).
2. Fill kettle with water and bring to a boil.
 - Partial boil method: fill kettle with as much water as possible while leaving room for malt extract and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
3. Once boil has been reached, remove kettle from the heat source, and add 3 lbs. Light Dried Malt Extract. Mix the Dried Malt Extract thoroughly with the water, until all extract has been dissolved.
4. Put kettle back on heat source and return to a boil. **WATCH OUT!** Just before reaching a boil, the wort rises rapidly.
5. Once boil has been reached, add Mt. Hood hops.
6. After 35 minutes, add Rice Syrup Solids and Corn Sugar and stir until dissolved.
7. Boil for 10 minutes more.
5. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
6. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
8. **Aerate wort** well by stirring, shaking or oxygenating.
9. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
10. Move fermenter to a dark place with a steady temperature of **64-72F**. (If using a lager yeast, ferment at 54-58F)

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 8-10 days. If using a secondary fermenter, only ferment for 4-6 days then proceed to STEP 2.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment. Allow beer to ferment in carboy for an additional 4-7 days.
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under '*Recipe Details*')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated.

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Turn off heat source and stir well while adding malt extract and rice syrup solids to avoid scorching on the bottom of the kettle.
4. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
5. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
6. Maintain a constant temperature during fermentation.
7. Visit www.greatfermentations.com for more brewing tips and tricks.

