



MilleniAle Falcon – *The flavor is strong with this one!*

A great beer that features Falconer's Flight, a blend of famous American hops. With only late addition and dry hops, this beer is full of citrus and pine flavors and aromas, and goes down smooth. Your taste buds will make the Kessel Run in less than twelve parsecs!

BEER SPECS

Original Gravity:

1.045 — 1.047 @ 65% efficiency

1.048 — 1.050 @ 70% efficiency

1.052 — 1.054 @ 75% efficiency

Final Gravity: 1.009—1.013

IBU: 30-35

ABV%: 4.2% - 5.9%

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*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

9.5 lbs. 2-Row Brewer's Malt

0.50 lb. Crystal 60L Malt

0.25 lb. Victory Malt

0.25 lb. Carapils Malt

FERMENTABLES

60 Minute Boil

1.0 oz. Falconer's Flight hops, added 20 min from the end of the boil

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

1.0 oz. Falconer's Flight hops, added 5 min from the end of the boil

1.0 oz. Falconer's Flight hops, added 1 min from the end of the boil

1.0 oz. Falconer's Flight hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL004 West Coast Ale, Imperial Organic Yeast A15 Independence, White Labs WLP001 California Ale, Wyeast #1272 American Ale II or Safale S-05 dry yeast

