



May all your fermentations be Great Fermentations!

Sirius Brown Ale — A low-waste British style brown ale—use the steeping grains to make dog biscuits!

Sirius, also known as the Dog Star, is the perfect name for our new British-style brown ale recipe! A very well-balanced brown ale for the dog days of summer, the specialty grains can be used to make dog biscuits after they are spent, making this kit low-waste, with a minimal environmental impact! Animal lovers, beer lovers and tree huggers unite!

BEER SPECS

Original Gravity: 1.054—1.057

Final Gravity: 1.014—1.017

IBU: 18-22

ABV%: 4.7% - 5.6%

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*)

USEFUL INFORMATION

Wort = unfermented beer

First wort hops = hops added before bringing wort to a boil

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

6.6 lbs. Light liquid malt extract

1.0 lb. D-90 Belgian Candi Syrup

0.5 lbs. Flaked Oats

0.5 lbs. Crystal 120L Malt

0.4 lbs. Victory Malt

0.25 lbs. Honey Malt

0.25 lbs. Chocolate Malt

0.5 oz. Challenger hops, added at the beginning of the 60 min boil

0.5 oz. Challenger hops, added 30 min from the end of the boil

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

FERMENTABLES

SPECIALTY GRAINS

BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Organic A07 Pub, White Labs WLP002 English Ale Yeast, Wyeast 1968 London ESB, or Danstar London ESB Dry Yeast

Brewer's Notes: For the dog treats, we would just like to remind you to make sure that the steeping grains do not come in contact with hops, as they are toxic to dogs. As you are removing the steeping grains before bringing to a boil and adding hops, this should not be an issue. Also, we would just like to remind you that chocolate malt does not actually contain chocolate, and is safe for our canine buddies!

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:

SIRIUS BROWN ALE

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts and candi syrup until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. 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.
8. 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.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. 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.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment, then proceed to STEP 3.
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. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit www.greatfermentations.com for more brewing tips and tricks.





Sirius Spent Grain Dog Treats

Use your spent grains from this recipe to make dog treats! The specialty grains in this recipe (all the spent grains from the extract version, and all the grains except the Maris Otter base malt in the all-grain version.) can be used to make tasty treats for your canine pals! A great, rich British style brown ale for you, and dog treats for your canine friends, perfect for the dog days of summer!

A FEW NOTES BEFORE STARTING

DO NOT use grains that have been in contact with hops, as hops have been shown to be toxic to dogs. This should not be an issue, as the steeping or mashing should occur before the introduction of hops.

You can store the grains in a large pot or bin after steeping or mashing until using for the dog biscuits. If you're not going to use the grains immediately, you can store them in the refrigerator for later use to ensure they don't get moldy.

INGREDIENTS LIST

- 6 cups spent grains (The exact amount in the specialty grains)
- 6 cups flour
- 1 1/2 cups peanut butter
- 3 eggs
- 1 banana, cut into small pieces

INSTRUCTIONS

Mix all the ingredients in a large bowl. The dough will be thick and sticky, and there will be a lot, so use a large enough bowl! A stock pot will often work well. Lightly spray one or two cookie sheets with baking spray and press the mixture into them. Score treats however you like; I usually create three rows length-wise. If your dog likes their treats fancy, you can use cookie cutters to create shapes. Make sure you score it now so they can be broken when baking is complete.

Bake in a 350°F (176°C) oven for 30 minutes or until they begin to harden. Remove the trays and finish cutting the treats where you scored them. Put the trays back in the oven, turn down to 200°F (93°C) and bake for 5 to 10 hours. The treats will be done when they are complete dry in the center. If you are unsure whether the treats are ready, break one in half. It should not be gooey inside because this will cause it to mold quickly. Store treats in a sealed bag in the refrigerator and reward your canine friends for all their hard work during brew day!

That's all there is to it! Now have a Sirius Brown Ale yourself, you've earned it!

(Dog biscuits recipe originally from the American Homebrewer's Association.)

