

General Instructions for DRAGON BREW

1. Gather together all of the equipment, clean and sanitize everything that is going to come in contact with the beer.
2. Put all of the grains into the muslin grain bag and tie the top. Put two gallons of water into a large pot. Put the muslin bag into the water and put the pot onto the heat. This will act like a giant tea bag. Remove the bag after the water begins to simmer but before it boils.
3. After you remove the grain bag add all of the malt extracts (both the dried and syrup) to the water. Stir to dissolve. Add the hop pellets labeled Boiling. Once this mixture (called wort) begins to boil continue to boil for one hour. Watch the wort carefully for the first 15 to 20 minutes because this is the critical point where it may boil over. If it begins to foam heavily remove it from the heat for a few seconds. Frequently stir the wort during the hour to avoid scorching.
4. After 45 minutes of boiling add the Irish Moss.
5. After 58 to 59 minutes of boiling add the hop pellets labeled Finishing.
6. After the hour has passed, strain the wort into the fermentor along with enough cold water to bring the total up to 5 gal. Once the temp. of the wort drops to 75–85°F add the yeast and stir vigorously. At this point take the specific gravity of the wort. Place the top on the fermentor and affix the airlock which has been half filled with water or vodka.
7. Place the fermentor in a cool place. After 12 to 24 hour fermentation will have begun.
8. After 3 days of fermentation begin to take specific gravity readings. When you have 2-3 days of stable reading at 1.018 or less you are ready to bottle. Remember to sanitize your hydrometer before each use. (WARNING : Bottling too early may result in over carbonation or possible exploding bottles.)
9. Add the package labeled priming sugar to 1 cup of water and boil for 5 min.
10. Prepare your bottles by cleaning and sanitizing them. Add the priming sugar solution to the bottling bucket and siphon the beer out of the fermentor and into the bottling bucket while trying not to disturb the sediment on the bottom. Fill each bottle to within 1½ inches of the top and cap it.
11. Set the bottles in a warm place for 5 days then transfer them to a cool dark place for at least 2 to 3 weeks to condition and become carbonated. At this point your beer is ready to drink, however, like a fine wine it will improve more with age.