

Original Gravity 1.041  
Final Gravity 1.007  
ABV 4.5%

# W.A.Y. Stella Artois Clone

Color 2.4 SRM  
HOP IBU 16



Style  
Lager

5 Gallon Batch  
60 min boil

Brew Date: \_\_\_\_\_

## Fermentables

5 lb - Pilsen Light DME

## Hops - Yeast - Other

1oz - El Dorado

1oz - Saaz

## Yeast- Lutra Kveik

1 tsp Irish Moss

Beer Caps

5oz Corn sugar

Fermenter Volume: \_\_\_\_\_

Original Gravity: \_\_\_\_\_

Final Gravity: \_\_\_\_\_

ABV: \_\_\_\_\_ Bottle/Keg Date: \_\_\_\_\_

## Brew Day

1. Thoroughly clean and sanitize all Brewing equipment
2. Add 2.5 gallons of water to your pot. Bring temperature of the water to 160° Take the bag of grain and empty it into the steeping bag. Tie bag and place into pot and steep for 20 minutes.
3. Remove the grain bag from the steeping water and squeeze excess water discard bag and grain.
4. Bring this to a boil.
5. Remove from heat and add all malt extract (Add slowly while stirring).
6. Bring this mixture to a boil and follow boiling schedule:
  - add 0.5oz of El Dorado hops (Once the Wort is Boiling)
  - boil for 45mins
  - add 1 tsp of Irish Moss
  - boil 10mins
  - add 0.5oz of Saaz hops
  - boil for 5 mins
  - terminate boil add 0.5oz of El Dorado & 0.5oz of Saaz

## Cooling the wort

7. Before fermentation, beer is called wort pronounced VERT. After cooking this mixture, it is beneficial to cool it to yeast addition temperatures as quickly as you can. In most cases you will be cooking with 2 1/2 gallons of water to make a concentrated 5-gallon batch of beer. Have the forethought to have the top off water refrigerated ahead of time. (Take 3 gallons of your spring water and put it in the refrigerator the day before you want to brew) additionally, put your floating thermometer in your boiling pot five minutes before the boil is complete this is not to take its temperature but to sanitize the thermometer with the boiling wort. At the end of your cooking time, take the pot and its contents to the sink and set it in ice water to facilitate cooling the wort to 180 to 170. Confirm this with the floating thermometer, which is in the pot. Start adding your pre-chilled water to the pot until you get it down to about 90 to 80°. Now add the wort to your sanitized fermenting bucket and topped up to the 5 gallon mark with your pre-chilled water. The temperature should be between 65 and 75°.
8. OG (original gravity) - now is a good time to get your original gravity reading using your hydrometer.
9. Pitch your yeast by sprinkling the yeast on top of the wort.
10. Put the lid and airlock on the fermenter.
  - Airlock instructions - Fill the airlock halfway with water or sanitizer
11. Keep the fermenter in an area, which will remain at a constant temperature of below 75°, but no lower than 65°. Fermentation should start in 8 to 48 hours
12. Between three and five days the fermentation will slow or appear to stop. This is a good time to use your hydrometer to test your SG/FG (specific gravity)/(final gravity)
13. After five days transfer to your secondary if you are using one.
14. Condition your beer for 7 to 10 days or until it's clear.

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