

Lemondrop Blonde

OG: 1.048-50
 FG: 1.010-12
 ABV: ~5%
 IBU: ~18



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Kit Inventory

STEEPING GRAIN

- 1 Large Muslin Bag
- 8 oz. Ireks Crystal 20L

FERMENTABLES

- 5.5 lbs. Plain Light DME

HOPS

- 1 oz. Liberty
- 2 oz. Lemondrop

Yeast Recommendation

Dry: Mangrove Jack M36

Liquid: Wyeast 1056

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

1. Heat 2.5 -3 gallons of water to 152-154°
2. Place Steeping grains in muslin bag and Steep the grains for 30 min. At 152-156°. Make sure to not get grains above 170°.
3. Remove the muslin bag from the brew pot. Let drain and make sure not to squeeze the grain bag.
4. Bring water to a boil
5. Remove the pot from the heat source. Slowly stir in liquid or dry malt extract. Make sure extract is stirred in well and is not sitting on the bottom of the pot.
6. Put pot back on heat source and bring wort (unfermented beer) back to a boil.
7. Add Bittering hops (60 Min.) Most brew boils are counted down from 60 minutes to 0 minutes. Reference Brew Schedule for other hop additions.
8. Cool wort, when 60 min boil is complete. Cool the wort as rapidly as possible to less than 100°. Use wort chiller or put kettle in ice bath.

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Liberty (60 min)

Flavoring Hops

0.5 oz. Lemondrop (10min)

Flavoring Hops

0.5 oz. Lemondrop (0 min)

Dry Hops

1 oz. Lemondrop (3 days before bottling)

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

9. From this point on everything that touches your beer must be sanitized
10. Add wort leaving behind as much sludge as possible to sanitized primary fermenter, then add cool or cold water to reach the 5 gallon mark on your fermenter.
11. Stir in the cold water and take your OG (original gravity) with your hydrometer and record!
12. Add your yeast to the fermenter once the wort is below 78°F
13. Oxygenate your wort by rocking your fermenter back and forth for a few min, or use an oxygenation system.
14. Seal your fermenter and add sanitizer or vodka to your airlock.
15. Move your beer to a dark room that stays at a constant temperature.
16. Active Fermentation should begin within 48 hours. You should see some activity in your airlock and a foam on top of your beer. If you are suspect of your beer not fermenting, take a gravity reading and make sure the wort is decreasing in gravity.
17. After Primary fermentation subsides. ~7 days. Take a gravity reading. Then transfer into a clean and sanitized secondary fermenter or carboy. Check your gravity at this time. All Siphon equipment must be sanitized as well.
18. Put secondary in cool dark place without any direct light exposure. For one to two weeks.
19. Once Gravity is within final gravity (FG) range it is time to bottle.
20. Take two cups of water add 5 oz. or ¾ cup of corn sugar (priming) Stir in well in a pan and bring to a boil.
21. Remove from fire and add to Sanitized bottling bucked. Siphon from the carboy on top of the priming sugar.
22. Fill sanitized bottles with bottle filler and place crown cap on bottles with a capper.
23. Place bottles at room temp for 2-3 weeks. May take longer for some beers.
24. ENJOY!