



Home Brew Kit Instructions for:

Mexican Cerveza (Mini Mash Version)

*KC Mexican Cerveza is a light, crisp lager.
SG 1.054 5.2% ABV, 25 IBU , SRM 2.4*

Kit Contents and hop boil Schedule:

Fermentables

Extract:

3.5 lb Golden Light Malt Extract – LME

Steeping Grains

2.5 lb Flaked Maize

1 lb Vienna Malt

Hops

Amount:

Variety:

Boil Time:

Use:

1.5 oz. Hallertau

Pellet

Boil: 60 min

Bittering

Yeast

1. Fermentis **SafLager™ W-34/70**
2. White Labs Mexican Lager WLP940
3. Wyeast Pilsen 2007

Instructions:

SANITIZE

Clean all of your brewing equipment with a cleaner such as “Brew Clean”, then sterilize with a certified sterilizer such as “Star San” (Star San is a non rinse sterilizer).

STEEP GRAINS

Pour 2.5 gallons of clean water into your brew pot and heat the water to 160°F to 165°F. Put the steeping grains into a grain bag and steep grains for approximately 20 minutes. Keep your temperature between 155 and 165 during this time. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

START BOIL

Bring your wort to a gentle, rolling boil. Add approximately half of the Liquid Malt Extract at this time by gently stirring it into the gentle, rolling boiling water. Now you want to follow the brewing Schedule that starts on the back page:

Brewing Schedule:

- Set Timer for 60 Minutes and keep water boiling at a gentle rolling boil.
- Add your first hops (as scheduled above for 60 minutes)
- After 30 minutes you will want to add your 1st flavor hop (if there is one in schedule)
- After 40 minutes add the 2nd half of your malt extract.
- After 45 Minutes you will want to add second flavor hop (if there is one in schedule)
- * Optional - After 50 Minutes you should add your Whirl flow tablet (or other clarifying agent) and your yeast nutrient. These are optional and you should consult the instructions on the packages to confirm this is the proper time to add!
- After 55 minutes add your aroma hops.
- At 60 minutes you are done and you can remove the pot from the heat source.

After Brewing:

- Cool down your wort to around 70°F using a wort chiller or ice bath in your sink. The faster you cool down the wort the better. If you are using a wort chiller and your water is too warm to reach 70°F you can finish with an ice bath.
- Sanitize primary fermenter, lid, cork, air lock, aeration stone/hose, funnel, wine thief and any other items that will touch your wort!
- Top off fermenter with water to desired batch size and take an original gravity reading with your sterilized hydrometer.
- Aerate wort by shaking, rocking, splashing, or with aeration stone.
- Pitch yeast per manufactures directions.
- Fit with airlock and/or blow off tube for high gravity or dark beers.
- Cool the wort to 50–55 °F for fermenting, After seven days, rack to secondary fermenter. Secondary fermentation should take approx. 7 days. Let beer clarify under refrigeration for 2 weeks then keg or bottle as usual.

ABV (alcohol by volume) Calculator: (OG_____, minus FG_____) x 131.25 = Alcohol %

Bottling or Kegging?

You can either bottle or keg your brew when completed. If you are kegging please instructions on our website: www.kegconnection.com . If you are bottling you will need to add about 5 oz. of priming sugar to bottling bucket (or carbonating tablets directly in bottles) and bottle your beer. Bottling beer adds a couple weeks of wait time. If you force carbonate in a keg you can drink the beer

BOTTLE:

Using your siphon setup and bottling wand, fill the bottles 10 to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

Kegging: See videos and written instructions on Kegconnection.com. Includes transferring, kegging and force Carbonating!