

Kentucky Common

SKU: HBLEG090

This Kentucky common recipe is one of the few truly indigenous beer styles in the United States. Once-popular style of ale from the area in and around Louisville, Kentucky from the 1850s until Prohibition. This style is rarely brewed commercially today. It was also locally known as Dark Cream Common Beer, Cream Beer or Common Beer.

O.G: 1.045 READY: 6 WEEKS: 2 weeks primary, 1-2 weeks secondary, 1-2 weeks bottle conditioning

KIT INVENTORY:

SPECIALTY GRAIN

- 0.75 lbs Flaked Yellow Corn
- 1 lbs Brewers Malt 2-Row
- 2 oz Black Barley
- 2 oz Caramel Malt 60L

EXTRACTS & OTHER

- FERMENTABLES
- 4 lb Golden Light
- DME

PREMIUM HOPS &

- OTHER FLAVORINGS
- 1 oz Cluster Hops (Boil 60 min)
- 1 oz Sterling Hops (Boil 0 min)

YEAST (Not Included)

- Suggested Yeast
- WLP060 American
- Ale Yeast Blend

BEFORE YOU BEGIN.

MINIMUM REQUIREMENTS.

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon carboy, with bung and airlock, to use as a secondary fermenter (optional)
- If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT.

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Double check the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE.

ON BREWING DAY.

- 1. Collect and heat 2.5 gallons of water.
- 2. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.
- 3. Bring to a boil and add the 6 lb's Golden Light DME. Remove the kettle from the burner and stir in the Golden Light DME.
- 4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
 - Add hops and boil according to schedule above.
- 5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
- 6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.
- 7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
- 8. Add more cold water as needed to bring the volume to 5 gallons.
- 9. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

ON BREWING DAY. CONTINUED.

- 10. OPTIONAL: if you have a hydrometer, measure specific gravity of the wort and record.
- 11. Add yeast once the temperature of the wort is 65°F - 75°F. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.
- 12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.
- 13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY. WEEKS 1-2.

- 14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.
- 15. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.
- 16. Transfer beer to secondary fermenter (optional). Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If not using a secondary, let the beer rest in the fermenter for an additional 1-2 weeks and skip the next step.

BEYOND BREWING DAY. SECONDARY FERMENTATION.

- 17. Secondary fermentation (optional). Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY. ABOUT 1 MONTH AFTER BREWING DAY.

- 18. Sanitize siphoning and bottling equipment.
- 19. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of 5 oz priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.
- 20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix-don't splash.
- 21. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY.

- 22. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.
- 23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!