

Seven steps for no-boil extract beer kits.



1. Fill a 3-5 gallon stock pot with 2 gallons water and bring to a near boil.



2. Add No-boil Extract Kit and additional malt if instructions call for it. Stir till malt is dissolved.



3. Place stockpot in icebath and cool rapidly.



7. Fill sanitized bottles with beer leaving approximately 1 1/2" of air space and cap. Let age 3-4 weeks at room temperature then chill and enjoy!!!!!!

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4. Pour the cooled wort into sanitized bucket. Add enough water to bring to full volume (usually 5-6 gallons).



6. Dissolve 1 cup corn sugar in 1 cup boiling water and pour into sanitized bottling bucket. Siphon beer from fermenting bucket to bottling bucket.

Optional:
After 1 week,
transfer to
carboy and
let sit 1-2
weeks.



5. Verify temperature is below 80 degrees. Open yeast and sprinkle on top of wort. There is no need to rehydrate the yeast. Ferment between 65-75 degrees. When airlock stops showing activity, it is ready to bottle. Ales usually finish in about a week.