



ALL GRAIN  
HOMEBREW  
RECIPE KIT

## FRIDAY NIGHT LIGHTS OUT

Please note: The instructions on this sheet are deliberately simple: As an all-grain brewer, we figure you know what you are doing! The mash and fermentation profiles can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday and beer. Cheers!

## RECIPE STATS

Est. SG: 1.065-1.068

Est. FG: 1.010

IBU: 25

SRM: 23

ABV: 7.3%

## INGREDIENTS

7 lbs Belgian Pilsen Malt

4 lb Vienna Malt

0.25 lb Midnight Wheat

1 lb Dark Candi Sugar

2 oz Sterling Hops

Belle Saison Yeast

Optional:

3 lbs Raspberry Puree

## BREWDAY NOTES

## MASH SCHEDULE

Heat 14.5 quarts of water to 169°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.5 gallons of 168°F water, or finish the mash as you wish.

## BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Boil for 90 minutes. Follow the hop schedule as indicated below.

If adding fruit puree, do so in the last 5 minutes of your boil (or, optionally, in secondary after sanitizing the puree with Potassium Metabisulfite)

## HOPPING SCHEDULE

1 oz Sterling Pellet Hops – boil for 60 minutes

1 oz Sterling Pellet Hops – boil for 2 minutes

## FERMENTATION GUIDELINES

Chill wort to 70°F, transfer to your fermenter, top up to 5 gallons, and pitch yeast. The temperature of your fermenting beer should rise on its own, so let it go... this yeast should reward you with plenty of complexity.