FREE
BEER
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FREE BEER (version 3.0)

RECIPE FOR 19 L (5,2% vol.)

INGREDIENTS:
4200 g Maris Otter (6,0 EBC)
500 g Munich Malt (14,0 EBC)
200 g Crystal Malt (130 EBC)
100 g Brown Malt (188,0 EBC)
80 g Carafa Special Type III (1400,0 EBC)

7.48 AAU Northern Brewer hop pellets (FWH.)
(25 g of 8.5% alpha acid)
2.92 AAU Williamette hop pellets (7 min.)
(15 g of 5.5% alpha acid)
London Ale Yeast (White Labs #WLP013)
57 g Guaraná berries
Crush Guaraná berries and infuse in 1 quart of hot boiled water (max. temperature 78°C).
Filter the mixture and add to the boiling wort the last 15 min.

STEP BY STEP:
Mash crushed grains at 66°C in 13,26 L of Water.
Hold mash at 66°C for 60 minutes. Heat to 72°C.
Hold mash at 72°C for 5 minutes.
Heat to 78°C. Hold mash at 78°C for 10 minutes.
Sparge with 15,49 L of 78°C water.

Collect 22,7 L of wort. Remember to add Northern Brewer hops at the beginning of sparge. Boil wort for 60 minutes.
Add the Guaraná mixture the last 15 minutes and the Willamette hops the last 7 minutes.
Cool wort to 19,5°C and transfer to clean and disinfected fermenter. Remember to aerate the cooled wort, dissolving as much oxygen as possible in the wort. Pitch Yeast.

Ferment at 19,5°C until fermentation is completed (aprox. 7-10 days).

Dissolve 87 g of sugar in a small amount boiling water. Put the sugar mixture in a clean and disinfected container, and transfer the fermented beer this will ensure even distribution of carbonation sugar.
Leave as much yeast sediment as possible, in the fermenter. Be careful not to aerate the fermented beer in the process.
Bottle for carbonation and leave at 19,5°C for 7-10 days. Store bottles at 4-8°C for another 14-30 days.

Serve cold and enjoy.

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