

Midwest Homebrewing Supplies  
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## **FLAT TIRE ALE**

1. Sterilize all equipment.
2. Steeping.
  - a. Add 2 gallons of water to the boiling pot.
  - b. Add specialty grains (in a steeping bag) to the boiling pot.
  - c. Bring the water temperature in the boiling pot to 155 degrees.
  - d. Steep the grains in the boiling pot at 155 degrees for 30 minutes.
  - e. Remove the boiling pot from the heat to rest with the grains for 10 minutes.
  - f. Carefully remove the grains from the boiling pot allowing excess liquids to drain back into the boiling pot – gently squeeze if necessary.
  - g. Discard the steeped grains.
3. Boiling – bring the boiling pot to a boil.
  - a. Add the malt extract to the boiling pot – stir so that the malt does not burn.
  - b. Bring the boiling pot back to a boil.
  - c. Add the boiling bag containing Brewer’s Gold bittering hops.
  - d. Boil for 40 minutes – stir occasionally.
  - e. Add the wort chiller to the boiling pot.
  - f. Boil for 15 additional minutes – stir occasionally.
  - g. Add the Saaz aroma hops to the boiling bag.
  - h. Boil for 5 additional minutes.
  - i. Remove the boiling pot from the heat to rest with the hops for 3 additional minutes.
  - j. Carefully remove the hops from the boiling pot allowing excess liquids to drain back into the boiling pot – gently squeeze if necessary.
  - k. Discard the hops.
4. Cool the Wort.
  - a. Cool the wort in the boiling pot down to around 75 degrees.
  - b. Remove the wort chiller from the boiling pot.
5. Primary Fermentation.
  - a. Add 3 gallons of water to the primary fermenter – 7 to 8 gallon bucket.
  - b. Add the chilled wort to the primary fermenter – strain to remove remaining solids.
  - c. Add additional water to the primary fermenter – total liquid volume is 5.5 gallons.
  - d. Take an initial specific gravity reading (around 1.050).
  - e. Add the yeast to the primary fermenter – wort temperature must be around 70 degrees.
  - f. Add lid with air lock to the primary fermenter.
6. Secondary Fermentation – after 10 to 14 days.
  - a. Take a final specific gravity reading (around 1.017).
  - b. Rack the beer to the cleaned and sanitized secondary fermenter – 5 gallon carboy.
  - c. Add bung with air lock to the secondary fermenter.

7. Bottling – after 10 to 14 days.
  - a. Dissolve Priming Sugar in two cups of water.
  - b. Bring the sugar solution to a slow boil for five minutes.
  - c. Pour the sugar solution into the cleaned and sanitized bottling bucket.
  - d. Rack the beer from the secondary fermenter into the bottling bucket.
  - e. Bottle!!!

**Kit includes:**

- 6 lbs Light Malt Extract
- 8 oz Special B Malt
- 8 oz Carmel 120 L Malt
- 8 oz Munich Malt
- Pre-mixed Specialty Grains
- 1 oz Brewer's Gold Hops (Bittering)
- 1 oz Saaz Hops (Aroma – Finishing)
- White Labs Belgian Ale Liquid Yeast
- Priming Sugar