

Nugget Nectar Clone

Ingredients

3.3 lb. Canadian Light LME
3.3 lb. Briess Munich LME
1 lb. Munton's Light DME
1 lb. Weyermann Pilsner Malt *
1/2 lb. Weyermann Dk. Munich Malt*
1/2 lb. Weyermann Vienna Malt *
1/2 lb. Briess Victory Malt*

1.5 oz. Nugget Hop Pellets (Bittering) with 60 minutes left in the boil.
3/4 oz Columbus (Flavoring 1) with 20 minutes left in the boil.
1 oz Palisade (Flavoring 2) with 10 minutes left in the boil.
1/2 oz Nugget (Finishing 1) with 5 minutes left in the boil.
1.5 oz Nugget (Finishing 2) with 1 minutes left in the boil.
3/4 oz Simcoe (Finishing 2) with 1 minutes left in the boil.
3/4 oz Columbus (Finishing 2) with 1 minutes left in the boil.

2 - Safale US-05 American Ale Yeast

15 Muslin Bags

* The malted grains are all **crushed together** in the clear plastic bag.

Statistics

Original Gravity	1.071
Final Gravity	1.014
Alcohol Content	7.5%

1 oz Nugget Dry Hop for 5 days
3/4 oz Columbus Dry Hop for 5 days
1/2 oz Simcoe Dry Hop for 5 days

Procedure

1. Divide the cracked grains between 5 of the muslin bags (about 1/2 pound per bag) and add them to your brew kettle along with up to 2 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add all of the malt extract. Keep the kettle off the burner and stir until the malt extract is completely dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling, place bittering hops into muslin bags (no more than 1 oz. per bag), add them to the pot, and set your timer to boil for 60 minutes. Keep an eye on the pot to avoid boil-overs.
5. After 40 minutes of boiling, add flavoring 1 hops (in a muslin bag).
6. After 45 minutes of boiling, add 1/2 teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
7. After 50 minutes of boiling, add the flavoring 2 hops (in a muslin bag).
8. After 55 minutes of boiling, add the finishing 1 hops (in a muslin bag)
9. After 59 minutes of boiling, add all of the finishing 2 hops (in muslin bags)
10. After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
11. Pour 1 1/2 gallons of cold water into your *sanitized* fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
12. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
13. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is done (no signs of active fermentation for the last 2-3 days).
14. This beer requires secondary fermentation. This extended aging should be done in a glass carboy for an additional 2 to 8 weeks before bottling (optional). Begin dry hopping 5 days before bottling.
15. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions: Nug=5 Col=3 Pal=1 Sim=2

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