

Nugget Nectar Clone

(All Grain)

Ingredients

7.75 lb Vienna malt
4.5 lb Dark Munich malt
2.75 lb Pilsner malt

Statistics

Original Gravity 1.071
Final Gravity 1.014
Alcohol Cont 7.5%

1 oz. Nugget Hop Pellets (Bittering) with 60 minutes left in the boil.
¾ oz Columbus (Flavoring 1) with 20 minutes left in the boil.
1 oz Palisade (Flavoring 2) with 10 minutes left in the boil.
½ oz Nugget (Finishing 1) with 5 minutes left in the boil.
1.5 oz Nugget (Finishing 2) with 1 minutes left in the boil.
¾ oz Simcoe (Finishing 2) with 1 minutes left in the boil.
¾ oz Columbus (Finishing 2) with 1 minutes left in the boil.

1 oz Nugget Dry Hop for 5 days
¾ oz Columbus Dry Hop for 5 days
½ oz Simcoe Dry Hop for 5 days

2 - Safale US-05 American Ale Yeast

1 Large Muslin Bag

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 150°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. 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 complete (no signs of active fermentation for the last 2 to 3 days).
7. 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.
8. 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=4 Col=3 Pal=1 Sim=2*

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