

Spruce Goose

INCLUDES: 3.3lbs. Pilsen Light LME
3 lb. Golden light DME
0.45 oz. Magnum hop pellets
0.75oz. Ahtanum hop pellets
0.5 oz. Ahtanum hop pellets
0.75 lb. 40 Lovibond Crystal Malt
0.5 lb. 80 Lovibond Crystal Malt
0.25 lb. Honey Malt
Spruce Extract
Yeast
Priming sugar
Hop and Grain bags

- HOW-TO:**
1. Place grain in large grain bag. Put into **stock** pot with 3 gallons of water. Bring the temperature up to about 150 degrees. Let sit at this temperature for 30 minutes.
 2. Remove grain bag and bring the “tea” to a boil. Remove from heat and add the can of liquid extract (save the DME for later. Return to heat and bring back to boil while stirring continuously.
 3. Boil for five minutes. Be sure to stir constantly - you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.
 4. Add Magnum hops in hop bag. Set your timer for 60 minutes.
 5. At 15 minutes from the end of the boil, add the 3 lbs. of dry malt extract. Stir continuously until the wort begins to boil again.
 5. At 10 minutes from the end of the boil add 0.75 oz of Ahtanum hops, then add the remaining Ahtanum hops with 5 minutes left in the boil. At the end of the boil chill to around 67 degrees, top up to five gallons and pitch yeast.
 6. When fermentation is complete (10-14 days) feel free to let settle for an additional 1 to 2 weeks, then transfer to a bottling bucket, add dissolved priming sugar, add spruce extract to taste (or screw it, just toss in the whole thing), and bottle. Let bottles sit at room temperature for 2 additional weeks before opening.

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Caps
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