The Cat's Meow II

Mark Stevens and Karl Lutzen, Editors

2nd Edition
February 1992

Contents

Introduction

This is the sequel to *The Cat's Meow*—it contains every recipe that was in the first volume (February 1991), plus almost every recipe posted to the *Homebrew Digest* since the first volume. Yet it's smaller in disk space and in printed form, due to a simpler 2–column format and the omission of appendixes.

In this edition we also branch out a little by including recipes from other sources, such as the Usenet `rec.crafts.brewing` newsgroup and even a few donated recipes that were sent directly from the authors rather than being posted.

Many thanks to all of the fine folks on the homebrew digest who posted these recipes and who answered questions about them. Thanks also to Ed Meeks for reviewing and proofreading the document and to Barbara Stevens for drawing the happily drinking cat on the cover.

Insightful comments, well-reasoned criticisms, and thought-provoking observations are welcome. Send e-mail to: `lutzen@novell.physics.umr.edu` or `stevens@stsci.edu` Or send snail-mail to: Mark Stevens, P.O. Box 405, Glenn Dale, MD 20769 or Karl Lutzen, Route 6, Box 419, Rolla, MO 65401.

–Mark Stevens
–Karl Lutzen

Chapter 1: Pale Ale

Clara Bell

Source:

Doug Roberts (dzzr@lanl.gov), Issue #244, 9/2/89

Ingredients:

- 7 pounds, light, unhopped syrup
- 1 pound, Cara-pils malt, cracked
- 1 pound, light crystal malt, cracked
- 1-1/2 ounces, Hallertauer hops pellets
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 2-1/2 teaspoons, yeast nutrient
- 2 tablespoons, Irish moss
- 2 packs, Munton & Fison yeast

Procedure:

Put cara-pils and crystal malt in 2 gallon pot with 170-180 degree water for one hour, stir occasionally. Sparge into boiling pot with enough water to bring volume to 3-1/2 gallons. Add syrup and 1 ounce of hops. Boil one hour, adding Irish moss in last 1/2 hour and 1/2 ounce hops in last 10 minutes. Add salt, citric acid, and nutrient. Put in primary with enough water to bring volume to 5 gallons. Pitch yeast at about 75 degrees.

Comments:

This is simple, yet a little different from any of my previous batches. Ingredients were ordered from Great Fermentations of Santa Rosa—great company...good stuff and two-day delivery.

Specifics:

- O.G., 1.059

Dry Ale

Source:

Martin Lodahl (pacbell!pbmoss!mal@hplabs.HP.COM), Issue #203, 7/18/89

Ingredients:

- 3 pounds, light Scottish malt extract
- 3 pounds, 2-row pale malt
- 9 AAU, Kent Goldings hops
- Edme ale yeast
- 1 teaspoon, gelatin
- 1 ounce, PolyClar-AT
- 1 cup, corn sugar (priming)

Procedure:

This beer was made using the small-scale mash procedure described by Miller in *The Complete Handbook of Home Brewing*.

Comments:

This beer had an unpleasant “dry” feeling to it and left me thirsty. Possibly my sparging procedure could be at fault with too much hot water being passed over the grains. It is also possible that the yeast was too attenuative or that the fermentation temperatures were too high (ambient temperature fluctuated between 70 and 90 degrees).

Yeast Test Recipe

Source:

Jeff Casey (casey@alcvax.pfc.mit.edu), Issue #512, 10/8/90

Ingredients (for 7 gallons):

- 6.6 pounds, M&F light unhopped malt extract
- 3/4 pounds, M&F light unhopped spray
- 3/4 pound, crystal malt
- 1 teaspoon, gypsum
- 2 ounces, clusters hops (boil)
- 1/2 ounce, cascades hops (finish)
- ale yeast

Procedure:

This is a 7-gallon recipe. Steep crystal malt while bringing water to a boil. Remove crystal malt and add extract. Boil.

Comments:

This is a 7-gallon recipe that was divided into 7 1-gallon fermenters for the purpose of testing different yeasts. Fermentation was carried out at 75-85 degrees. Best results were obtained with Edme ale yeast which was well-rounded and slightly sweet. Some diacetyl, but nice balance. Whitbread ale yeast was lighter and crisper, but had a poorer head and some esters. CWE ale yeast was very dry but had a good head and no esters—fermentation was frighteningly fast.

Pale Ale

Source:

Rob Bradley (bradley@dehn.math.nwu.edu), Issue #504, 9/26/90

Ingredients:

- 7-8 pounds, English 2-row malt
- 1/2-1 pound, crystal malt
- 3 ounces, Fuggles hops (boil)
- 3/4 ounce, Hallertauer hops (finish)
- ale yeast

Procedure:

You'll get good yield and lots of flavor from English malt and a 1-stage 150 degree mash. In the boil, I added the finishing hops in increments: 1/4 ounce in last 30 minutes, 1/4 ounce in last 15 minutes, and 1/4 ounce at the end (steep 15 minutes) don't have to be Fuggles; almost any boiling hops will do, I usually mix Northern Brewer with Fuggles or Goldings (just make sure you get .12-.15 alpha) Conversion will probably only take 60 minutes rather than 90. Depending on when you stop the mash your gravity may vary as high as 1.050. That's a lot of body!

Comments:

This is a simple all-grain recipe for a good pale ale that lets the beginner concentrate on the mashing process. Hallertauer may not be traditional for ales, but neither is a modern piano for sonatas. But I think Beethoven himself would have used one if he had one.

Specifics:

- O.G., up to 1.050
- F.G., up to 1.020

Pale Ale

Source:

Alex Jenkins (atj@mirror.tmc.com), Issue #57, 1/24/89

Ingredients:

- 5 pounds, pale malt
- 1 pound, crystal malt
- 1 teaspoon, gypsum
- 3-1/2 pounds, pale dry extract
- 1-1/3 pounds, light brown sugar
- 1 ounce, Willamette hops (boil)
- 1-1/2 ounces, Hallertauer hops
- 1 teaspoon, Irish moss
- 1 ounce, Clusters hops pellets
- Red Star ale yeast

Procedure:

Mash pale malt, crystal malt, and gypsum in 2-3/4 gallons of 170 degree water; this should give initial heat of 155 degrees (pH 5.0). Maintain temperature at 140-155 degrees for 2 hours. Sparge. To wort, add extract and brown sugar. Boil with Willamette hops. After 15 minutes add Hallertauer and Irish moss. Dry hop with clusters and steep. When cool, add wort to carboy and pitch yeast.

The posted recipe called for 4 pounds of dry extract with 2 cups reserved for priming. This seemed excessive and a good way to get exploding bottles, so we reduced the amount of extract to 3-1/2 pounds and assumed that standard priming techniques would be used, maybe replacing corn sugar with 3/4 to 1 cup of malt extract. — Ed.

Comments:

Notice that I screwed up the hops: Clusters are for bittering, and Willamette (or Fuggles) for aromatic.

Specifics:

- O.G., 1.048
- F.G., 1.011
- Primary Ferment: 23 days

Too Sweet Ale

Source:

Bill Pemberton (flash@virginia.edu), Issue #398, 4/13/90

Ingredients:

- 1/2 pound, crystal malt
- 3.3 pounds, unhopped amber extract
- 3.3 pounds, unhopped light extract
- 1-1/2 ounces, Northern Brewers hops (boil)
- 1/4 ounce, Cascade hops (finish)
- Whitbread ale yeast

Comments:

This produced a wonderful beer, except that it was just too sweet for my likings. I shouldn't complain too much, all my friends thought it was great! I tried several variations of this, and all worked out well, but were too sweet for me. Several people suggested cutting back on the crystal and I may try that. I have also tried using a lager yeast to create a steam beer.

KGB Bitters

Source:

Andy Wilcox (andy@mosquito.cis.ufl.edu), Issue #415, 5/9/90

Ingredients:

- 1 can, Alexanders Sun Country pale malt extract
- 3.3 pounds, Northwestern Amber malt extract
- 1/2 pound, dark crystal malt
- 3 ounces, CFJ-90 Fresh hops
- 1/4 teaspoon, Irish moss
- ale yeast

Procedure:

Start grains in brewpot with cool water. Remove when boil commences. Add malt extract and 1-1/2 ounce of hops. Boil 1 hour. Strain out boiling hops and add 1/2 ounce more hops and Irish moss. Boil 5 minutes. Remove from heat and add another 1/2 ounce of hops. Steep 10 minutes and cool. Strain wort into primary fermenter with cold water to make 5 gallons. Add final 1/2 ounce of hops.

Comments:

Water was filtered with a simple activated carbon system. This seems to make a big difference. Amateur judge commented, "Beautiful color. A bit under carbonated. Great hop nose and finishes very clean. Good balance with malt and hops, but lighten up on finishing hops a bit and it's perfect. Very marketable."

Pale Ale #2

Source:

Todd Enders, Issue #417, 5/15/90

Ingredients (for 2 gallons):

- 2-1/2 pounds, pale ale malt
- 2/5 pound, 80L crystal malt
- 1/2 ounce, Perle hops (7.6 alpha) (boil)
- 1/2 ounce, Perle hops (finish)
- Wyeast #1028: London Ale

Procedure:

Recipe makes 2 gallons. Mash in 5 quarts water at 140 degrees, maintain temperature of 150-152 degrees for 2 hours. Mash out 5 minutes at 168 degrees. Sparge in 2-1/2 gallons at 160 degrees. Boil 90 minutes. Add boiling hops 45 minutes into boil.

Specifics:

- O.G., 1.041
- F.G. 1.010

Pale After Math Ale

Source:

Ken van Wyk (ken@oldale.pgh.pa.us), Issue #418, 5/16/90

Ingredients:

- 6.6 pounds, American classic light extract
- 1 pound, crystal malt
- 2 pounds, British pale malt
- 3 ounces, Fuggles leaf hops
- 1 ounce, Cascade leaf hops
- 2 teaspoons, gypsum
- 1/2 teaspoon, Irish moss
- 1 pack, MEV high-temperature British ale yeast

Procedure:

Mash grains at 155 degrees. Sparge with 170 degrees water. Boil, adding extract and boiling hops; the hops were added in stages, 1 ounce at 50 minutes, 1 ounce at 30 minutes, and 1 ounce at 20 minutes. The Cascade hops were sprinkled in over the last 10 minutes of the boil.

Specifics:

- O.G., 1.054
- F.G., 1.018

The Drive Pale Ale

Source:

Dave Baer (dsbaer@Sun.COM), Issue #73, 2/13/89

Ingredients (for 10 gallons):

- 6.6 pounds, light, unhopped malt extract
- 5 pounds, light dry malt extract
- 2 cups, corn sugar
- 3/4 cup, medium crystal malt
- 1/4 cup, black patent malt
- 3-3/4 ounce, Cascade hops pellets (4.4 alpha)
- 1-1/5 ounce, Willamette hops pellets (4.0 alpha)
- Whitbread ale yeast

Procedure:

This is a 10-gallon recipe; cut ingredients in half for 5 gallons. Steep grains in a mesh bag until water reaches boiling. Remove grains. Follow standard extract brewing process, adding extract and Cascade hops. I boiled the wort in an 8-gallon pot and added 4 gallons of cold water. Pitch yeast at about 80 degrees. I fermented this in a 20-gallon open container for 4 days, then racked to glass carboys for 24 days.

Comments:

This is a pale ale recipe I used for my class. I used M&F pale extract and grains were for demonstration more than flavor. I suggest doubling grain quantities if you want to get something out of them.

Specifics:

- O.G., 1.047
- F.G., 1.010
- Primary Ferment: 4 days
- Secondary Ferment: 24 days

Killer Party Ale

Source:

A.E. Mossberg (aem@mthvax.miami.edu), Issue #95, 3/7/89

Ingredients:

- 2 cans, Pilsner/Lager or American light malt
- 15 cups, corn sugar
- 2 jars, Lyle's golden syrup (22 oz.)
- 2-1/2 ounces, Hallertauer hops
- 2 pounds, flaked maize
- 1 pack, BrewMagic yeast

Procedure:

In 1 gallon water, boil malt, golden syrup, sugar and 1-1/2 ounce hops for 8 minutes. Add remaining hops and boil another 2 minutes. Pour into primary fermenter with 2 gallons water. Bring another gallon of water to a boil and add flaked maize. Turn off heat and 1/3 pack of BrewMagic. Let sit 10 minutes. Add another 1/3 pack of BrewMagic. Let sit 10 more minutes. Strain maize into primary fermenter, and rinse with cold water. Discard maize. Fill primary to 5 gallon mark.

Comments:

This recipe comes from Craig McTyre at Wine & Brew By You. The Lyle's syrup is available in many grocery stores, usually located near the pancake syrup. BrewMagic is some sort of yeast nutrient/additive. It is available from Wine & Brew By You.

Specifics:

- O.G., 1.090
- F.G., 1.015

Summer Pale Ale

Source:

Jackie Brown (Brown@MSUKBS.BITNET), Issue #134, 4/24/89

Ingredients:

- 8 pounds, 2-row pale malt
- 1 pound, Munich malt
- 1/2 cup, dextrin malt
- 1 teaspoon, gypsum
- 20 grams, Nugget leaf hops (14 alpha)
- 15 grams, Brambling leaf hops
- pinch, Irish moss
- 1 pack, Edme ale yeast

Procedure:

Use the standard temperature-controlled mash procedure described in Papazian. Use a 30 minute protein rest at 122 degrees, 20 minutes at 152 degrees, and 20 minutes at 158 degrees. Sparge with 4 gallons of 180 degree water. Boil 1 hour with Nugget hops. Add Irish moss in last 10 minutes. Remove from heat and steep Brambling hops for 15 minutes. Cool wort and pitch.

Comments:

This ale is light in color, but full-bodied. If you want an amber color, add a cup of caramel malt. I get a strong banana odor in most of my ales (from the Edme I believe) which subsides after 2-3 weeks in the bottle. If you don't have the capacity for 9 pounds of malt, you could substitute some extract for the pale malt. Just thinking about this makes me want to speed home and have a cool one.

Specifics:

- O.G., 1.045
- F.G., 1.015

Perle Pale

Source:

Doug Roberts (roberts%studguppy@lanl.gov), Issue #378, 3/15/90

Ingredients:

- 8 pounds, Klages malt
- 1 pound, flaked barley
- 1/2 pound, toasted Klages malt
- 1/2 pound, Cara-pils malt
- 1-1/2 ounces (12.4 AAUs), Perle hops (boil)
- 1/2 ounce, Willamette hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 14 grams, Muntona ale yeast

Procedure:

The 1/2 pound of Klages malt was toasted in a 350 degree oven for 10 minutes. The mash was done using Papazian's temperature-controlled method. The Willamette hops are added after the boil, while chilling with an immersion chiller. The yeast is rehydrated in 1/2 cup of 100 degree water.

Comments:

Perle pale was a beautiful light-golden ale, crisp yet full-bodied.

Mild Ale

Source:

Darryl Richman (darryl@ism.isc.com), Issue #371, 3/5/90

Ingredients:

- 5 pounds, Klages 2-row malt
- 4 pounds, mild malt
- 2 pounds, crystal malt (80L)
- 1/2 pound, English pale malt
- 1/2 pound, flaked barley
- 1/5 pound, chocolate malt
- 1 ounce, Willamette leaf hops (5.9% alpha)
- 1/8 ounce, Cascade leaf hops (6.7% alpha)
- 1/8 ounce, Eroica leaf hops (13.4% alpha)
- 1/2 ounce, Willamette leaf hops (finish)
- yeast

Procedure:

Water was treated with 2 gm each $MgSO_4$, $CaSO_4$, KCl, and $CaCO_3$. Mash grains in 3 gallons of water at 134 degrees. Hold 120-125 degrees for 55 minutes, raise to 157 degrees for 55 minutes. Raise to 172 degrees for 15 minutes. Sparge with 5-3/4 gallons water. Boil 15 minutes. Add bittering hops. Boil 55 minutes. Add finishing hops and boil 5 more minutes. Chill and pitch with Sierra Nevada or Wyeast Northern Whiteshield yeast. Ferment and bottle or keg.

Comments:

This is the only beer I can make 10 gallons of on my stove. I mash and boil 5 gallons and then add 5 gallons of cooling water. The Wyeast makes this a beer a bit sweet and rich beyond its gravity. Emphasis is on the malt, with crystal and chocolate bringing up the rear; hops were noticeable, but not in the foreground.

Specifics:

- O.G., 1.031
- F.G., 1.011

India Pale Ale

Source:

Todd Enders (enders@plains.nodak.edu), Issue #402, 4/19/90

Ingredients (for 2 gallons):

- 2-1/2, pounds pale malt
- 5 ounces, crystal malt (80L)
- 5.5 AAUs, bittering hops (1 ounce of 5.5% Willamette)
- 1/2 ounce, finishing hops (Willamette)
- Wyeast #1028: London ale

Procedure:

This is a 2-gallon batch. Mash in 5 quarts 132 degrees (140 degree strike heat). Adjust mash pH to 5.3. Boost temperature to 150 degrees. Mash 2 hours, maintaining temperature at 146-152 degrees. Mash out 5 minutes at 168 degrees. Sparge with 2 gallons of 165 degree water. Boil 90 minutes, adding hops in last hour. Add finishing hops 5 minutes before end of boil. Ferment at 70 degrees, 6 days in primary, 4 days in secondary.

Comments:

If you haven't tried mashing yet, you really should. You can start small and grow as equipment and funds permit. Also, by starting small, you don't have a large sum invested in equipment if you decide mashing isn't for you.

Specifics:

- O.G., 1.043
- F.G., 1.008
- Primary Ferment: 6 days
- Secondary Ferment: 4 days

Special Bitter

Source:

Chuck Cox (bose!synchro!chuck@uunet.UU.NET), Issue #556, 12/18/90

Ingredients (for 10 gallons):

- 15 pounds, pale unhopped dry extract
- 2 pounds, crystal malt
- 1 pound, flaked barley
- 1 pound, pale malt
- 1 teaspoon, gypsum
- 1/2 teaspoon, salt
- 1 teaspoon, Irish moss
- 4-1/2 HBUs, Fuggles hops (boil)
- 14 HBUs, Northern Brewer hops
- 5 HBUs, Cascade hops (boil)
- 1/2 ounce, Fuggles hops (finish)
- 1 ounce, East Kent Goldings hops
- 26 grams, Fuggles hops (dry hop)
- 40 grams, East Kent Goldings (dry)
- Young's yeast culture
- beechwood chips

Procedure:

This is a 10-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries, then keg (or bottle)

1990 Christmas Ale

Source:

Chuck Cox (bose!synchro!chuck@uunet.UU.NET), Issue #556, 12/18/90

Ingredients (for 9 gallons):

- 9.9 pounds, pale unhopped liquid extract
- 6.6 pounds, liquid wheat extract
- 3 pounds, honey
- 1 pound, flaked barley
- 1 pound, pale malt
- 1 pound, malted wheat
- 10 grams, orange peel
- 1 teaspoon, gypsum
- 1/2 teaspoon, salt
- 1 teaspoon, Irish moss
- 14 HBUs, Chinook hops (boil)
- 7 HBUs, Northern Brewer (boil)
- 1 ounce, Kent Goldings (finish)
- 1 ounce, Cascade hops (finish)
- Young's yeast culture

Procedure:

This is a 9-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries, then keg (or bottle)

Decent Extract Pale Ale

Source:

Florian Bell (florianb%tekred.cna.tek.com), Issue #72, 2/11/89

Ingredients:

- 7 pounds, Steinbart's amber ale extract
- 1 pound, cracked crystal malt
- 1/8 pound, cracked roasted malt
- 2 ounces, Cascade or other strong hops
- 1/2 ounce, Kent Goldings hops
- yeast

Procedure:

Add cracked grains to 2 gallons cold water. Bring to boil and promptly strain out grains. Add extract and Cascade hops. Boil 30 minutes. Add Kent Goldings hops in last five minutes.

Comments:

This brew results in a chill haze, which I don't pay any attention to since I don't care (I don't wash my windshield very often either). I am so impressed with this ale that I can't seem to make enough of it. This is a good pale ale, but not an excellent pale ale. It lacks sweetness and aroma.

Hot Weather Ale

Source:

Florian Bell (florianb%tekred.cna.tek.com), Issue #132, 4/19/89

Ingredients:

- 3 pounds, pale malted barley
- 3 pounds, Blue Ribbon malt extract
- 2 ounces, Willamette hops
- 1/2 ounce, Kent Goldings hops
- 1 pack, Red Star ale yeast
- 1 cup, corn sugar (priming)

Procedure:

Mash the 3 pounds of plain malted barley using the temperature-step process for partial grain recipes described in Papazian's book. Boil 30 minutes, then add the Blue Ribbon extract (the cheap stuff you get at the grocery store) Add Willamette hops and boil another 30 minutes. Add Kent Goldings in last 5 minutes. When at room temperature, pitch yeast. Ferment at about 68 degrees using a 2-stage process.

Comments:

This turned out refreshing, light in body and taste, with a beautiful head (I used 1 cup corn sugar in priming).

Really Incredible Ale

Source:

T. Andrews (ki4pv!tanner@bikini.cis.ufl.edu), Issue #225, 8/11/89

Ingredients:

- 5-7 pounds pale malt
- 3 pounds crystal malt
- 2 pounds wheat
- 2 ounces Northern Brewer hops
- 1 ounce Hallertauer hops
- 1/2 ounce Cascade hops
- yeast

Procedure:

Mash all grains together. Add Northern Brewer at beginning of boil. Boil 90 minutes. During last 1/2 hour, add the Hallertauer hops. In last 15 minutes add the Cascade.

Comments:

The wheat helps make a beer very suitable to a warm climate. This has been a hot summer; it has topped 100 degrees (in the shade) several times.

British Bitter

Source:

Fred Condo (fredc@pro-humanist.cts.com), Issue #528, 10/31/90

Ingredients:

- 5 to 6 pounds, Alexander's pale malt extract
- 1/2 pound, crystal malt, crushed
- 10 ounces, dextrose (optional)
- 1-1/4 ounces, Cascade hops (boil)
- 1/4 ounce, Cascade hops (finish)
- Munton & Fison ale yeast
- corn sugar for priming

Procedure:

Steep crystal malt and sparge twice. Add extract and dextrose and bring to boil. Add Cascade hops and boil 60 minutes. In last few minutes add remaining 1/4 ounce of Cascade (or dry hop, if desired). Chill and pitch yeast.

Comments:

This really shouldn't be too highly carbonated. This is a well-balanced brew with good maltiness and bitterness. It was good when fresh, albeit cloudy, but this is okay in a pale ale. After 2 months of refrigeration, it is crystal clear and still delicious! (And there's only 1 bottle left.) By the way, Munton & Fison yeast is very aggressive—fermentation can be done in 24-72 hours. I hope you like this as much as I do.

Specifics:

- O.G., 1.058
- F.G., 1.022
- Primary Ferment: 4 days

Six Cooks Ale

Source:

Jeffrey Blackman (blackman@hpihouz.cup.hp.com), Issue #528, 10/31/90

Ingredients (for 10 gallons):

- 10 pounds, English pale malt (DME) extract
- 4 ounces, Cascade hops pellets (boil)
- 2 ounces, Hallertauer hops pellets (finish)
- 4 teaspoons, gypsum
- 2 packs, Edme ale yeast
- 1-1/2 cups, corn sugar (priming)

Procedure:

This recipe makes 10 gallons. Bring 3 gallons of water to a boil. Add 4 teaspoons of gypsum, four ounces of hops, and 10 pounds of the DME extract. Bring to boil. Boil 45 minutes. Add 2 ounces of Hallertauer hops in last 1 minute of boil. Strain wort into large vessel containing additional 7 gallons of water (we used a 55 gallon trash can). Allow wort to cool and siphon into 5-gallon carboys. Add yeast.

Caveat Brewor: Trash cans are generally not food-grade plastic, digest wisdom calls for avoiding non-food-grade plastic. Brewer discretion is advised. -Ed.

Comments:

This is more hoppy than most of the Old Style/Schaefer persuasion seem to prefer. If you think it's too much, cut back.

Specifics:

- O.G., 1.030
- F.G., 1.007
- Primary Ferment: 3 weeks

Bass Ale

Source:

Rob Bradley (bradley@math.nwu.edu), Issue #528, 10/31/90

Ingredients:

- 6-7 pounds, pale malt (2-row)
- 1 pound, crystal malt
- 1 pound, demarara or dark brown sugar
- 1 ounce, Northern Brewer hops (boil)
- 1 ounce, Fuggles hops (boil 30 min.)
- 1/2 ounce, Fuggles hops (finish)
- ale yeast

Procedure:

This is an all-grain recipe—follow the instructions for an infusion mash in Papazian, or another text. The Northern Brewer hops are boiled for a full hour, the Fuggles for 1/2 hour, and the Fuggles finishing hops after the wort is removed from the heat, it is then steeped 15 minutes.

Comments:

I'm a hophead (as you may have guessed). Purists may object to brown sugar in beer, but a careful tasting of Bass reveals brown sugar or molasses in the finish—not as strong as in Newcastle, but present. British malt, in particular, can easily stand up to a bit of sugar, both in flavor and in gravity.

Carp Ale

Source:

Gary Mason (mason@habs11.enet.dec.com), Issue #529, 11/2/90

Ingredients:

- 3 pounds, Munton & Fison light DME
- 3 pounds, M&F amber DME
- 1 pound, crystal malt
- 2.6 ounces, Fuggles hops (4.7% alpha= 12.22 AAU)
- 1 ounce, Kent Goldings hops (5.9% alpha = 5.9 AAU)
- pinch, Irish moss
- 1 pack, Brewer's Choice #1098 (British ale yeast)

Procedure:

Break seal of yeast ahead of time and prepare a starter solution about 10 hours before brewing.

Bring 2 gallons water to boil with crushed crystal malt. Remove crystal when boil starts. Fill to 6 gallons and add DME. After boiling 10 minutes, add Fuggles. At 55 minutes, add a pinch of Irish moss. At 58 minutes, add Kent Goldings. Cool (I used an immersion chiller) to about 80 degrees. Pitch yeast and ferment for about a week. Rack to secondary for 5 days. Keg.

Comments:

This is based on Russ Schehrer's Carp Ale from the 1986 *Zymurgy* special issue. The beer has a light hops flavor and could use some work on the mouth feel. It is also a bit cloudy.

Specifics:

- F.G., 1.016
- Primary Ferment: 7 days
- Secondary Ferment: 4 days

Samuel Adams Taste-Alike

Source:

Gene Schultz (gschultz@cheetah.llnl.gov), Issue #652, 6/5/91

Ingredients (for 4 gallons):

- 3.75 pounds, Cooper's Ale kit
- 1 pound, Crystal malt
- 3/4 pound, Saaz hops (boil)
- 3/4 ounce, Saaz hops (finish)
- Yeast from ale kit

Procedure:

Steep one pound of crystal malt for 30 minutes in 2 quarts of water heated to 170 degrees. Strain out grains. Add the syrup from the kit, water, 3/4 ounce of Saaz hops and boil for 60 minutes, then remove the heat and added 3/4 ounce of Saaz hops for finishing. Although I am a fanatic for liquid yeast, I (grimaced and) added the dry Coopers yeast supplied with the kit to the cooled wort in the primary. I transferred to secondary after two days. All fermentation was at approximately 60 degrees. I primed with 5/8 cup of corn sugar.

Comments:

Very similar in taste, body, and color (where did the red come from?) to Samuel Adams, but just a hint of the flavor of Anchor Steam Beer.

Specifics:

- Primary Ferment: 2 days

Frane's House Ale

BEST BATCH

Source:

Jeff Frane (70670.2067@compuserve.com), Issue #740, 10/8/91

Ingredients:

- 9 pounds, British ale malt
- 1/2 pound, British crystal
- 2 ounces, Flaked barley
- 3/4 ounce, Eroica hops
- 1 ounce, Mt. Hood hops
- WYeast American Ale yeast

Procedure:

Mash with 3-1/2 gallons of water at 155 degrees (our water is very soft; I add 4 grams gypsum and 1/4 gram epsom salts in mash; double that in the sparge water) for 90 minutes or until conversion is complete. Sparge to 6 gallons, boil 90 minutes. After 15 minutes, add 3/4 ounce Eroica hops. At end of boil, add 1 ounce Mt. Hood hops. Ferment at 65 degrees with WYeast American Ale yeast (in starter). Bottle two weeks later, drink one week later.

Comments:

Yummy.

Specifics:

- Primary Ferment: 2 weeks at 65 degrees

Brew Free or Die IPA

BEST BATCH

Source:

Kevin L. McBride (gozer!klm@uunet.UU.NET), Issue #741, 10/9/91

Ingredients:

- 4 pounds, Munton and Fison light DME
- 4 pounds, Geordie amber DME
- 1 pound, crushed Crystal Malt
- 1-1/2 ounces, Cascade leaf hops (boil 60 minutes)
- 1-1/2 ounces, Cascade leaf hops (finishing)
- 1 teaspoon, Irish Moss
- Wyeast #1056 Chico Ale Yeast (1 quart starter made 2 days prior)

Procedure:

Add the crystal malt to cold water and apply heat. Simmer for 15 minutes or so then sparge into boiling kettle. Add DME, top up kettle and bring to boil. When boil starts, add boiling hops and boil for 60 minutes. 10 minutes before end of boil add 1 teaspoon of Irish Moss. When boil is complete, remove heat, add finishing hops and immediately begin chilling wort. Strain wort into fermenter and pitch yeast starter. Primary fermentation took about 4 days. Let the beer settle for another 2 days and then rack to a sanitized, primed (1/3 cup boiled corn sugar solution) and oxygen purged keg and apply some CO2 blanket pressure.

Comments:

After one week in the keg the beer was clear, carbonated, and very drinkable although it had a very noticeable alcoholic nose. After 2 weeks the beer was incredibly smooth, bitter, and wonderfully aromatic. Several friends raved about this beer including one who lived in England for a while said that this was one of the best IPAs he's ever had and definitely the best homebrew he's ever had. After 2-1/2 weeks it was all gone because we drank the whole thing.

Specifics:

- O.G.: 1.055 (didn't measure, just a guess)
- F.G.: 1.012
- Primary Ferment: 6 days
- Secondary Ferment: 1 week (in keg)

Number 23

BEST BATCH

Source:

John S. Watson (watson@pioneer.arc.nasa.gov), Issue #747, 10/24/91

Ingredients:

- 4 pounds, plain light malt extract syrup
- 1.1 pounds, (750 grams) Maltose
- 2/3 ounce, Chinook Hops, flower, (boil)
- 1/3 ounce, Cascade Hops, flower, (finish)
- 1/2 ounce, Cascade Hops, pellets, (dry hopped in secondary)
- Ale Yeast, cultured from Sierra Nevada Pale Ale,
- Corn sugar (3/4 cup) at bottling

Procedure:

About a week before, make a starter from 2 bottles of Sierra Nevada Pale Ale. Use about 4 tablespoons of plain light malt extract syrup and a couple of hop pellets.

Boil major ingredients, ala *Complete Joy of Home Brewing*, in 2 gallons of water. (60 minute boil). Add 1/3 ounce Chinook hops at start of boil, 1/3 ounce Chinnook at 30 minutes and 1/3 ounce of Cascade hops in the last two minutes of the boil. Then combine with 3 gallons of ice cold tap water (which was boiled the previous night, and cooled in the freezer) in a 7 gallon carboy. Ferment in primary for a week. Put 1/2 ounce of Cascade pellets in bottom of secondary and rack beer into secondary. Bottle three weeks later.

Comments:

This a report on my second use of "maltose" (a cheap rice malt avail able from most Oriental Markets). In the previous attempt ("Number 17", see HBD #541 or *The Cat's Meow*: p 36) there were a few problems. It was also my first attempt at culturing yeast (from a Sierra Nevada Pale Ale), and for various reasons, it didn't work very well. The other problem was I used to much maltose, about 40%, which made the result a little too light. This time I decided to use about 20% maltose, which IMHO, is just about right. I've also since perfected yeast culturing. The result is a nice thirst quenching, summer ale, which, with my favorite pizza, is heaven*2. Taste: Excellent!

Specifics:

- O.G.: 1.036 @ 74 degrees
- F.G.: 1.006 @ 69 degrees
- Primary Ferment: 1 week
- Secondary Ferment: 3 weeks

Striped Cat I.P.A.

BEST BATCH

Source:

Mark Stevens (stevens@stsci.edu), Issue #754, 11/14/91

Ingredients:

- 6 pounds, pale dry extract
- 1 pound, amber dry extract
- 1 pound, crystal malt
- 3/4 pound, toasted pale malt
- 1/4 pound, pale malt
- 1 ounce, Bullion hops (8.2 alpha)
- 1/2 ounce, Brewers Gold hops (7.5 alpha)
- 1 ounce, Cascade hops (4.2 alpha)
- 2 tsp., gypsum 1/4 tsp. Irish moss
- 1 pack, Wyeast #1098
- 1/2 cup, corn sugar for priming
- handful steamed oak chips

Procedure:

Procedure is that described by Papazian...steep grains, boil 1 hour (boil Brewers Gold and Bullion). Remove from heat and add the cascades. Cool wort. Pitch yeast.

Comments:

I have made this twice and both times it turned out fine. Nicely hoppy.

Specifics:

- O.G.: 1.068
- F.G.: 1.020
- Primary Ferment: 4 days
- Secondary Ferment: 10 days

Crying Goat Ale

Source:

Bob Jones (BJONES@NOVA.llnl.gov), Issue #785, 12/19/91

Ingredients (for 11 gallons):

- 19 pounds, 2 row Klages
- 3 pounds, Munich malt
- 2 pounds, 40L crystal malt
- 1-1/2 pounds, 2 row Klages, toasted (see below)
- 2 pounds, wheat malt
- 2 ounces, Northern Brewer hops (AA 6.9)
- 6 ounces, Cascade hops (AA 5.1)
- 1 teaspoon, Gypsum
- 2 teaspoon, Irish moss Chico Ale yeast (wyeast 1056)
- 1-1/2 cups, corn sugar to prime

Procedure:

Toast 1-1/2 pounds of 2 row Klages malt in oven at 350 degrees for 40 minutes. Allow to age a couple of weeks before use. Treat mash water with 1 teaspoon of gypsum. Mash grains in a single temperture infusion for 90 minutes at 155 degrees. Mash out for 10 minutes at 170 degrees. Sparge with 11 gallons of 168 degree water. Bring to a boil and boil for 90 minutes. Add 2 ounces of Northern Brewer hops at 10 minutes into the boil. Add Irish Moss in last 30 minutes of boil. Turn off heat and add 2 ounces of Cascade hops for a 10 minute steep. Chill. Pitch yeast. After one week, rack to secondary and add 4 ounces of Cascade hops. Bottle or keg when ferment is complete.

Comments:

This is a big, hoppy brew, loaded with aromatic cascade hop fragrance. It has that front of the mouth bitterness that can only be achieved with dry hoping, so don't skip it if you really want to duplicate this flavor profile.

Specifics:

- O.G.: 1.070
- F.G.: 1.020
- Primary Ferment: 1 week at 65–68 degrees

Double Diamond

Source:

Brian Glendenning (bglenden@NRAO.EDU), Issue #581, 2/14/91

Ingredients:

- 9 pounds, Pale ale malt
- 1 pound, crystal malt
- 3/4 pound, Brown sugar
- 1/2 pound, malto-dextrins (or 3/4# cara pils)
- 2 ounces, Williamette (60m)
- 1/2 ounce, Williamette Whitbred dry yeast

Procedure:

This is an infusion mash at 156 degrees. Sparge, and add brown sugar, and malto-dextrins. Bring to boil and add 2 ounces Williamette hops. After 60 minutes, turn off heat and steep 1/2 ounce Williamette hops for 10-15 minutes.

Comments:

My notes say that it was close in flavour but a bit light in both colour and body compared to the real thing.

Specifics:

- O.G.: 1.051
- F.G.: 1.010

Bass Ale

Source:

Ron Ezetta (rone@badblues.wr.tek.com), 1/15/92

Ingredients:

- 7 pounds, Steinbart's American Light Extract
- 1 pound, Crystal malt 40L
- 1 pound, Dark brown sugar ; be damned German purity law!
- 1 ounce, Northern Brewer (60 minute boil)
- 1 ounce, Fuggle (30 minute boil)
- 1/2 ounce, Fuggle (10 minute boil)
- 1/2 ounce, Fuggle (15 minute seep)
- yeast

Procedure:

Steep crystal malt and remove grains before boil begins. Add malt extract and brown sugar. Bring to a boil and boil for 60 minutes. Add 1 ounce Northern Brewer at beginning of boil, 1 ounce of Fuggle at 30 minutes and 1/2 ounce of Fuggle for the last 10 minutes. Turn off heat and add final 1/2 ounce Fuggle. Let steep for 15 minutes. Cool. Pitch yeast.

Comments:

I did a side by side comparison last night. The real Bass is slightly darker, more malty and more bitter with less hop flavor than I remember. I suspect that my sample bottle of Bass was not freshest (but that's one of the reasons we homebrew!). The homebrew Bass has significantly more fuggle hop aroma and flavor. I'd like to think that my version is a "Northwest style" Bass. To better approach the real Bass, eliminate the 1/2 ounce of fuggles for the 10 minute boil, and steep the finish hops for 5 minutes. I would also try 80L crystal.

Specifics:

- O.G.: 1.048

India Pale Ale

Source:

Josh Grosse (jdg00@amail.amdahl.com), 2/13/92

Ingredients:

- 9 pounds, Pale Malt
- 3/4 pound, Crystal Malt
- 1/2 pound, Carapils Malt
- 1–1/2 ounce, (4.9%) Kent Goldings (60 Minutes)
- 1–1/2 ounce, (4.9%) Kent Goldings (15 Minutes)
- 1/4 ounce, Kent Goldings (dry)
- 1 teaspoon, Irish Moss (15 Minutes)
- 2 teaspoons, Gypsum
- 2 ounces, Oak Chips
- Wyeast 1059 American Ale

Procedure:

Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter.

Dry hop in the secondary fermenter. The beer will clear in the bottle.

Comments:

I've fallen head over heels in love with 1059 American Ale Yeast. I find it gives wonderful pear and rasberry aromatics, and if I have a carboy filled to the shoulder, I *don't* need a blow-off tube. It gives a very gentle fermentation with a relatively short thick kraeusen. Worts in the 1.050's take 5-6 days. I get the same type of fermentations at 60 F or 72 F.

It does take this yeast a little while to clear. I find it clears faster in the bottle than in the secondary, so I only use a secondary for a few days as my "dry hop tun".

Specifics:

- Primary Ferment: 7 days
- Secondary Ferment: 5 days

American I.P.A.

Source:

Jim Busch, ncdstest@nssdca.gsfc.nasa.gov, 2/13/92

Ingredients:

- 90-92%, 2 row pale malt
- 8-10%, Crystal 40
- 1-1.5 ounce, Whole Cascade 60 minute boil
- 1 ounce, Cascade 30 minutes
- 2 ounces, Cascade added a handful at a time the last 15 minutes-last 2 min.
- American, London, British or German Ale yeast (or any cultured ale you like)

Procedure:

Mash in at 123 degrees for 30 minutes. Raise to 153 degrees for 60 minutes. Mash off at 172 for 10 minutes. Ferment at 60-68 degrees. Dry hop with 1 ounce whole Cascades, preferably in secondary but primary will work.

Comments:

Think Liberty on this one. Enjoy.

Taking Liberty Ale

Source:

Rick Larson (rick.larson@adc.com), Issue #823, 2/13/92

Ingredients:

- 14 pounds, Klages, 2-row Malt
- 4 ounces, 40L Crystal Malt
- 4 ounces, 90L Crystal Malt
- 1/2 ounce, Chinook (12%), 60 minutes
- 1 ounce, Cascade (5.5%), 30 minutes
- 2 ounces, Cascade (5.5%), dry hopped
- 1 teaspoon, Irish moss, 15 minutes
- Wyeast 1056 American ale
- 3/4 cup, corn sugar to prime

Procedure:

Mash all grains for 90 minutes at 150F, adjust PH as needed. Mashed off at 170F, sparged with 170F water.

This has a total BU of 43.7. If you don't reach around 1.060, adjust the dry hopping accordingly.

Comments:

In the 1990 Special *Zymurgy* Issue on Hops, Quentin B. Smith recommends Chinook at 24 BU, Cascade at 12 BU, Cascade at 9 dry hopped (total 45BU). OG=1.062. Later, he wins first place in the Pale Ale catagory in the 1991 AHA Nationals with a recipe that uses 14 pounds Klages, 4 oz 40L crystal, 4 oz 90L crystal (and of course different hops :-). This had a OG=1.062 and TG=1.010. He mashed all grains for 90 minutes at 150F. Mashed off at 170F, sparged with 170F water.

Snail Trail Pale Ale

Source:

Josh Grosse (joshua.grosse@amail.amdahl.com), Issue #824, 2/14/92

Ingredients:

- 9 pounds, Pale Malt
- 3/4 pound, Crystal Malt
- 1/2 pound, Carapils Malt
- 1–1/2 ounce, (4.9%) Kent Goldings (60 Minutes)
- 1–1/2 ounce, (4.9%) Kent Goldings (15 Minutes)
- 1/4 ounce, Kent Goldings (dry)
- 1 teaspoon, Irish Moss (15 Minutes)
- 2 teaspoons, Gypsum
- 2 ounces, Oak Chips
- Wyeast 1059 American Ale

Procedure:

Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter.

Dry hop in the secondary fermenter. The beer will clear in the bottle.

Comments:

I've been busy trying to make the perfect IPA. Here's my latest recipe.

Specifics:

- O.G.: 1.056
- F.G.: 1.022
- Primary Ferment: 7 days
- Secondary Ferment: 5 days

Full Sail Ale

Source:

Gene Schultz (gschultz@cheetah.llnl.gov), Issue #825, 2/17/92

Ingredients:

- 7 pounds, Australian Light Malt Syrup
- 3/4 pound, Light Crystal Malt
- 2–1/4 ounce, Nugget Hops (1–3/4 ounce for boiling, 1/2 ounce for finishing)
- 2 teaspoons, Gypsum
- 1 ounce, Dextrin Malt
- 3/4 cup, Corn Sugar (priming)
- Wyeast London Ale Yeast

Procedure:

Crack and steep crystal malt at 155 - 170 F for about 45 minutes in 1/2 gallon of water. Add extract, gypsum, dextrin and 2 gallons of water. Bring to boil, then add 1 3/4 oz. hops. Boil for 45 minutes, then add 1/2 oz. hops at the end of the boil for 15 minutes.

Comments:

About four years ago I ordered a bottle of Full Sail Ale while having lunch in Portland, Oregon. Full Sail was the most expensive beer on the menu, and I figured that at $2.75 a bottle I didn't have much to lose. Several others who were with me did the same, and were pleasantly surprized—Full Sail offers a reasonably complex (a hint of sweetness along with medium strong hops and a rich malty flavor) taste and aroma in a medium-bodied ale.

Since I first tasted this ale, I had to rely on others making trips to the Northwest to bring back six packs of this ale. A few months ago, I visited the Hood River Brewing Company in Hood River, Oregon. I was able to get enough information to experiment with a homebrew recipe for Full Sail Ale. My first experiment turned out remarkably similar to the real thing in body, aroma, and flavor.

Specifics:

- O.G.: 1.045
- F.G.: 1.020
- Primary Ferment: 3–5 days
- Secondary Ferment: 7–14 days

Bass-Alike

Source:

Herb Peyerl (Herb.Peyerl@novatel.cuc.ab.ca), 2/24/92

Ingredients:

- 2.2 pounds, light DME
- 3.3 pounds, plain light malt extract
- 2 ounces, roast barley
- 8 ounces, crushed crystal malt.
- 2 ounces, Fuggles (pellets)
- 1 ounce, Goldings (pellets)
- 1/4 ounce, Goldings (pellets)
- 1/2 ounce, Goldings (pellets)
- Ale yeast (I used Edme but wanted to try Wyeast)
- gypsum and Irish moss, if necessary

Procedure:

This is a 5 gallon batch. Boil up a couple of gallons of water, add DME and LME, fuggles, and 1 ounce of goldings. Make tea out of roast barley, and strain into main boiler. Make tea out of crystal malt and strain into main boiler. (Half way through boil add local water ingredients and Irish moss if required). After boil, add 1/2 ounce of Goldings, cover and let stand for 15 minutes. Pour into primary, make up to 5 gallons and pitch yeast. Rack and add 1/4 ounce Goldings and complete fermentation.

Comments:

This was a little hoppy for my taste. I'd probably cut out the 1/4 ounce of Goldings at the end... Other than that, it made an incredible likeness of Bass ale and have had several friends comment on how much like Bass it really is...

Specifics:

- O.G.: 1.031
- F.G.: 1.010
- Primary Ferment: 4 days
- Secondary Ferment: 2 months (I was too lazy to bottle)

Brewhaus I.P.A.

Source:

Ron Downer, Brewhaus

Ingredients:

- 11 pounds, 2-Row Klages Malt
- 1 pound, crystal malt (40 Lovibond)
- 1/2 pound, toasted malt (see below)
- 1/2 teaspoon, gypsum (to harden water)
- Lactic Acid (enough to bring mash water to pH 5.2)
- 2 ounces, Northern Brewer hops (7.1% alpha - boil)
- 1 ounce, Cascade hops (6.0% alpha - finish)
- 1/4 ounce, Fuggle or Styrian Golding hop pellets (dry hop)
- 1 ounce, Oak Chips (optional)
- Ale yeast
- 1 teaspoon, gelatin finings
- 1 teaspoon, Irish Moss
- 3/4 cup, corn sugar (priming)

Procedure:

Toasted Malt: Spread 2-row Klages on cookie sheet and toast at 350 degrees until reddish brown in color.

Mash grain in 12 quarts mash water (treated with gypsum and lactic acid) at 154 degrees until conversion is complete. Sparge with 170 degree water to collect 6 gallons. Bring wort to boil and boil for 15 minutes before adding hops. Add 1/2 of boiling hops. Boil for 30 minutes and add remaining boiling hops. Boil for another 45 minutes and add Irish moss. Boil for a final 30 minutes. Total boiling time is 2 hours. Cut heat, add aromatic hops, and let rest for 15 minutes, or until trub has settled. Force cool wort to yeast pitching temperature. Transfer to primary fermenter and pitch yeast. Add dry hops at end of primary fermentation. Transfer to clean, sterile carboy when fermentation is complete. Boil oak chips for one minute to sterilize and add chips and gelatin to carboy. Age until desired oak flavor is achieved. Allow bottled beer to age two weeks before consuming.

Comments:

This beer is best when consumed young. It will acquire a drier character as it ages.

Specifics:

- O.G.: 1.058

Draught Bass

Source:

Pete Young (pyoung%axion.bt.co.uk), Issue #596, 3/14/91

Ingredients (for 5 Imperial gallons):

- 7 pounds, crushed pale malt
- 8 ounces, crushed crystal malt
- 3 imperial gallons, water for bitter brewing (hardened)
- 2 ounces, Fuggles
- 1 ounce, Goldings for 30 minutes
- 1/2 ounce, Goldings for 15 minutes
- 1/4 ounce, Goldings for 10 minutes
- 1 teaspoon, Irish moss
- 1 pound, invert sugar
- 2 ounces, yeast
- 1/2 ounce, gelatin
- 2 ounces, soft dark brown sugar

Procedure:

Raise the temperature of the water to 60C and stir in the crushed malts. Stirring continuously, raise the mash temperature up to 66C. Leave for 1 1/2 hours, occasionally returning the temperature back to this value. Contain the mashed wort in a large grain bag to retrieve the sweet wort. Using slightly hotter water than the mash, rinse the grains to collect 4 gallons (UK) (20 litres) of extract. Boil the extract with the fuggles hops and the first batch of goldings for 1 1/2 hours. Dissolve the main batch of sugar in a little hot water and add this during the boil. Also pitch in the Irish moss as directed on the instructions. Switch off the heat, stir in the second batch of goldings and allow them to soak for 20 mins. Strain off the clear wort into a fermenting bin and top up to the final quantity with cold water. When cool to room temperature add the yeast. Ferment 4-5 days until the specific gravity falls to 1012 and rack into gallon jars or a 25 litre polythene cube. Apportion gelatine finings and the rest of the dry hops before fitting airlocks. Leave for 7 days before racking the beer from the sediment into a primed pressure barrel or polythene cube. Allow 7 days before sampling.

Comments:

Gallons are British Imperial gallons, which equal 1.2 U.S. gallons. Quantities will need to be adjusted if you use U.S. gallons. The recipe comes from Dave Line's *Brewing Beers Like Those You Buy*. Water for bitter brewing means hard water. If you're on soft water (your kettle doesn't fur up) then add some water treatment salts or even a couple of spoonfulls of plaster of paris.

Invert sugar is sugar that has been cooked for a couple of minutes over a low flame. I just use the sugar (normally a soft brown suger, not that 'orrible white granulated.)

I use isinglass finings instead of Gelatine, it's lees messy and does the same job (slightly more expensive though). Isinglass apparently comes from the sexual organs of certain fish. Makes you wonder what else the ancient brewers tried!

Specifics:

- O.G.: 1.045

Chapter 2: Lager

German Malz Bier

Source:

Doug Roberts (dzzr@lanl.gov), Issue #566, 1/16/91

Ingredients:

- 7 pounds, light unhopped syrup
- 2 pounds, Cara-pils malt
- 2 pounds, light crystal malt
- 1 pound, extra rich crystal malt
- 1/2 ounce, Hallertauer (5.0% alpha)
- 1 ounce, Willamette (4.5 alpha)
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 1 teaspoon, yeast nutrient
- 1 tablespoon, Irish moss
- Edme ale yeast

Procedure:

Mash cara-pils and crystal malt for 2 hours in 140 degree water. Sparge to make 4 gallons. Add syrup and Hallertauer hops. Boil 60 minutes, adding Irish moss in last 30 minutes. Decant to primary, adding enough water to make 5 gallons. Add salt, citric acid, yeast nutrient, and dry hop with Willamette hops.

Comments:

A year or so ago I went to a party where the host had about 20 different types of good beer. One was a German malz bier that was delicious! It has a wonderful sweet, malty, full-bodied flavor. Working on the assumption that its body is achieved with dextrin and crystal malt, I cooked up this recipe. The intent is to have all or most of the dextrin and caramelized maltose remain after fermentation for the malz taste and body.

Munich Style Lager

Source:

Norm Hardy (polstra!norm@uunet.UU.NET), Issue #515, 10/11/90

Ingredients:

- 7 pounds, Klages malt
- 3 pounds, Vienna malt
- 6 ounces, pearl barley
- 1-1/2 ounces, Hallertauer leaf hops
- 1/2 ounce, Hallertauer hops (finish)
- Wyeast #2206

Procedure:

Soak the pearl barley overnight in the refrigerator, mix it into a starchy glue using a blender. Mash the pearl barley with the grains. Boil 1-1/2 ounces of Hallertauer with the wort. Add 1/4 ounce of finishing hops in last 10 minutes and steep 1/4 ounce after boil is complete. Pitch yeast at about 76 degrees.

I put the fermenter in fridge for 23 days, then racked to secondary for another 49 days before bottling.

Comments:

This is a wonderful Munich-style lager that I would like to think rivals Andechs (I aim high).

Specifics:

- Original Gravity: 1.052
- Final Gravity: 1.015
- Primary Ferment: 23 days
- Secondary Ferment: 49 days

Lager

Source:

Doug (dreger@seismo.gps.caltech.edu), Issue #511, 10/5/90

Ingredients:

- 3.3 pounds, Northwest malt extract
- 1 pound, light dry malt
- 1/2 pound, Munich malt
- 2 pounds, Klages malt
- 1 ounce, Hallertauer hops (5.1 alpha)
- 1/4 ounce, Nugget hops (11.0 alpha)
- 1 ounce, Hallertauer hops (finish)
- Wyeast #2042: Danish

Procedure:

Start yeast ahead of time. Mash Munich and Klages malts together. Sparge. Add extract and boiling hops. Boil one hour. Add finishing hops. Chill to 75-80 degrees. Pitch yeast. When airlock shows signs of activity (about 6 hours) put fermenter in the refrigerator at 42 degrees. After one week, rack to secondary and ferment at 38 degrees for two more weeks. Bottle or keg.

Comments:

This beer tastes great and is very clean. There are, however, two things I will do next time: add more bitterness (perhaps 10-11 HBUs), and second, add more malt.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 2 weeks

B.W. Lager

Source:

Alex Jenkins (atj@mirror.tmc.com), Issue #57, 1/24/89

Ingredients:

- 7 pounds, cracked lager malt
- 5 pounds, amber dry malt extract
- 1 teaspoon, gypsum
- 2500 mg, ascorbic acid
- 2 ounces, Talisman leaf hops
- 1 teaspoon, Irish moss
- 1/2 ounce, Hallertauer leaf hops
- 1 ounce, Willamette hops pellets
- Red Star lager yeast

Procedure:

Add grain to 2-1/2 gallons of 170 degree water giving an initial heat of 155 degrees and a pH of 5.3. Maintain temperature at 130-150 degrees for 2 hours. Sparge. Bring to boil. Add extract, and Talisman hops. In last 20 minutes add Irish moss. In last 10 minutes add Hallertauer hops. Strain wort and cool. Add Willamette pellets for aroma. Pitch yeast.

Comments:

Tastes great, but low alcohol according to the measurements. Nice amber lager.

Specifics:

- Original Gravity: 1.029
- Final Gravity: 1.020
- Primary Ferment: 30 days

Lager

Source:

Alex Jenkins (atj@mirror.tmc.com), Issue #57, 1/24/89

Ingredients:

- 7 pounds, cracked lager malt
- 1250 mg, ascorbic acid
- 3.3 pounds, light unhopped John Bull malt extract
- 1-1/2 ounces, Northern Brewer hops pellets
- 1 ounce, Talisman leaf hops
- 1 teaspoon, Irish moss
- 1 ounce, Willamette hops pellets
- Red Star lager yeast

Procedure:

Add grain to 2-1/2 gallons 170 degree water giving initial heat of 155 degrees. Maintain temperature for two hours. Sparge and add malt extract. Bring to boil. Add Northern Brewer hops, Talisman hops, and Irish moss in last 20 minutes of boil. Dry hop with Willamette pellets and cool. Add water to make 5 gallons and pitch yeast.

Comments:

Higher gravity than previous recipe (B.W. Lager) reflecting a more effective mash. On day 2 of ferment the bubbler got clogged and was replace with blow tube. The resulting beer was fairly amber, not too sweet, with a certain dryness in the aftertaste.

Specifics:

- Original Gravity: 1.046
- Final Gravity: 1.018
- Primary Ferment: 25 days

Twelfth Lager

Source:

Alex Jenkins (atj@mirror.tmc.com), Issue #57, 1/24/89

Ingredients:

- 10 pounds, lager grain
- 4000 mg, ascorbic acid
- 1 pound, light dry malt extract
- 9 ounces, Chinese yellow lump sugar
- 1 ounce, Talisman hops (leaf)
- 1 ounce, Hallertauer hops pellets
- 1 teaspoon, Irish moss
- 1 ounce, Cascade hops
- Red Star ale yeast

Procedure:

Add grain to 3 gallons of 170 degree water giving an initial heat of 155 degrees. Mash at 130-155 degrees for 2 hours. Sparge and add extract and Chinese lump sugar. Boil. In last 20 minutes add Talisman hops. In last 10 minutes add Hallertauer hops and Irish moss. Strain. Add Cascade hops and steep. Strain into fermenter when cool and pitch yeast.

Comments:

Slightly hazy and very light colored. This should not lack body.

Specifics:

- Original Gravity: 1.043
- Final Gravity: 1.010
- Primary Ferment: 35 days

Pilsner

Source:

Erik Henchal (henchal@wrair.ARPA), Issue #128, 4/15/89

Ingredients:

- 4 pound can, Mountmellick hopped light malt extract
- 3 ounces, crystal malt
- 2 teaspoons, gypsum
- 1/4 ounce, Saaz hops (boil)
- 1/2 ounce, Saaz hops (finish)
- Wyeast #2007

Procedure:

This recipe makes 5-1/2 gallons. Make 2-quart starter for yeast. Steep crystal malt at 170 degrees for 20 minutes in brew water. Remove grains. Boil extract and boiling hops for 75 minutes. Add finishing hops in last 10 minutes. Conduct primary fermentation at 47-49 degrees for 3 weeks. Lager for 4 weeks at 30 degrees.

Comments:

This recipe has produced one of the finest pilsners I have ever made. What could be simpler?

Specifics:

- Primary Ferment: 3 weeks
- Secondary Ferment: 4 weeks

Number 17

Source:

John Watson (watson@pioneer.arc.nasa.gov), Issue #541, 11/21/90

Ingredients:

- 3.3 pounds, plain light malt extract
- 2.2 pounds, maltose
- 3/4 ounce, Cascade hops (boil)
- 3/4 ounce, Cascade hops (finish)
- yeast, cultured from a Sierra Nevada bottle

Procedure:

The maltose is a cheap rice-malt mix obtainable from oriental markets. Boil malt, hops, and maltose in 2-1/2 gallons of cold water. In last 2 minutes, add the finishing hops. The yeast was cultured from a bottle of Sierra Nevada pale ale. By the next day, the yeast did not seem to start, so I added a packet of Vierrka lager yeast. Rack to secondary after one week. After another week, prime with 3/4 cup corn sugar and bottle.

Comments:

Color similar to any American lager. Tastes much better, very mellow. The goal was to brew 5 gallons of beer while only spending $10. This came to about $11. I'm not sure what drives me to such frugalness, but having grown up with American beer, sometimes I would rather have it with certain foods, like pizza.

Specifics:

- Original Gravity: 1.038
- Final Gravity: 1.006
- Primary Ferment: 1 week
- Secondary Ferment: 1 week

Maerzen Beer

Source:

Florian Bell (florianb%tekred.cna.tek.com@RELAY. CS.NET), Issue #424, 5/24/90

Ingredients:

- 4 pounds, pale malt
- 3 pounds, light dry extract
- 1/2 pound, crystal malt (40L)
- 2 ounces, chocolate malt
- 1/2 pound, toasted malt
- 1/2 pound, Munich malt
- 2 ounces, dextrin malt
- 2-1/2 ounces, Tettnanger hops (4.2 alpha)
- 1/2 ounce, Cascade hops (5.0 alpha)
- 3 teaspoons, gypsum
- Vierka dry lager yeast

Procedure:

Make up yeast starter 2 days before brewing. Grind all grains together, dough-in with 5 cups warm water. Use 3 quarts water at 130 degrees to bring up to protein rest temperature of 122 degrees. Set for 30 minutes. Add 8 pints of boiling water and heat to 154 degrees. Set for at least 30 minutes. Bring to 170 degrees for 5 minutes for mash out. Sparge with 2 gallons water.

Add dry extract, bring to boil. Boil 15 minutes and add one ounce of Tettnanger. Boil one hour. Add 1 ounce of Tettnanger at 30 minutes. Add 1/2 ounce of Tettnanger and 1/2 ounce of Cascade at 5 minutes (with Irish moss if desired). Strain and chill. Rack off trub. Pitch yeast.

Ferment at 68 degrees for 3 days. Rack to secondary and lager 18 days at 42 degrees. After 18 days keg and lager an additional 17 days.

Comments:

This brew was dark brown-red with a distinct nutty flavor coming from the toasted malt barley. A good head, little chill haze.

Specifics:

- Original Gravity: 1.056
- Final Gravity: 1.020
- Primary Ferment: 3 days
- Secondary Ferment:15 days

Helles Belles Maibock

Source:

Chuck Cox (bose!synchro!chuck@uunet.UU.NET), Issue #556, 12/18/90

Ingredients (for 10 gallons):

- 18 pounds, pale unhopped extract
- 2 pounds, crystal malt
- 1 pound, lager malt
- 1 pound, toasted malt
- 1 teaspoon, Irish moss
- 14 HBUs, Hallertauer hops (boil)
- 14 HBUs, Tettnanger hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 1/2 ounce, Tettnanger hops (finish)
- Anheuser-Busch yeast

Procedure:

This is a 10-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries. Then keg (or bottle). The toasted malt was done 5 minutes in a 350 degree oven. The yeast was cultured from bakers yeast.

Dos Equis

Source:

Len Reed (lbr%holos0@gatech.edu), Issue #414, 5/8/90

Ingredients:

- 3.3 pounds 6-row malt (1.6L)
- 1.1 pound 2-row malt (1.2L)
- 1/3 pound Munich malt (9.7L)
- 1/4 pound crystal malt (80L)
- Hallertauer hops
- yeast

Pilsner Urquell

Source:

Don McDaniel (dinsdale@chtm.unm.edu), Issue #639, 5/17/91

Ingredients:

- 4 pound can, Alexander's Pale malt extract syrup
- 2-1/3 pounds, light dry malt extract
- 15 AAU's, Saaz hops
- Wyeast 2007 Bohemian Pilsner yeast

Procedure:

Bring extracts and 2 gallons of water to boil. Add 5 AAU's of Saaz hops at beginning of boil. Add 5 AAU's again at 30 minutes and at 10 minutes. Pitch yeast when cool.

Comments:

The yeast I used produced a very clean, clear beer and I'd recommend it highly. It you haven't gotten into liquid yeast cultures yet, do it for this batch. The difference is tremendous. Also I feel the key to success here are:

- The lightest extract you can find.
- Fresh hops or pellets packed in Nitrogen (only Saaz will do).
- Liquid yeast fermented at a steady low temp.

Specifics:

- O.G.: 1.050
- F.G.: 1.010–1.008
- Primary Ferment: 50 degrees

Beat Me Over the Head with a Stick Bock

Source:

Michael Zentner (zentner@ecn.purdue.edu), Issue #644, 5/24/91

Ingredients:

- 6.6 pounds, John Bull light malt extract
- 3 pounds, Klages malt
- 1/2 pound, chocolate malt
- 2–3/4 ounce, 4.7% AAU Willamette flowers (60 minute boil)
- 1/2 ounce, 4.7% Willamette flowers (2 minute steep)
- lager yeast (I used MeV)
- 10 grams, Burton salts

Procedure:

Bring 3 qt + 2 cups of water to 130 degrees. Add cracked Klages and chocolate malts (temp = 122 degrees). Rest 30 min. Add 7 cups of 200 degrees water to bring temp up to 150 degrees. Rest 30 min. Bring up to 158 degrees with burner. Rest 20 minutes. Mash out at 170 degrees. Sparge with 7 quarts of 170 degrees water, recycling the first runoff. Add malt extract and boil as normal. Chill the wort and pitch. Aerate vigorously with a hollow plastic tube...there's no need to get fancy equipment here. With the hollow tube I can whip up a 3" head of froth on the chilled wort. Bubbling activity is almost always evident within 8-10 hours of pitching a 12-18 oz starter solution. Ferment as you would a lager.

Comments:

Don't worry...give partial mashing a try. Before doing it, my biggest worry was how to keep the temperature constant. During each phase of the mash, I only had to add heat once to keep it within a degree or so.

Specifics:

- O.G.: 1.072
- F.G.: 1.021

Light Wheat Lager

Source:

joshua.grosse@amail.amdahl.com, Issue #732, 9/26/91

Ingredients:

- 3.3 pounds, M&F light extract
- 1 pound, Malted wheat
- 3/4 ounce, Hallertauer (boiling)
- 1/4 ounce, Hallertauer (finishing)
- 2 teaspoon, Gypsum
- 1/4 teaspoon, Alpha Amylase
- 1 teaspoon, Irish Moss
- 3/4 cup, Dextrose (for priming)
- Wyeast Pilsner Culture

Procedure:

Mash the wheat with Alpha Amylase at 135 degrees for 1-3 hours in 1 quart of water. Test with Iodine. Sparge with 3 quarts of water and boil before adding the extract to avoid enzymatic changes to the barley malt. Irish Moss for the last 10 minutes of the boil and the finishing hops for the last 2 minutes. Ferment at 40-45 degrees for 6 weeks to 3 months. I found that all the starch completed conversion at the end of one hour. I held the mash temp at 130-135 in about 1 quart of water by mashing in a microwave oven with a temperature probe. The dissolved sugars were fairly low. SG was 1.027.

Comments:

My thinking was that I wanted to extract as much fermentable sugars as possible from the wheat I was using as an adjunct, as the wort is an extremely light one. I made it lightly hopped so that the hopping wouldn't overpower the tanginess of the small amount of wheat. I also lagered to hopefully get a smoother, less estery quality. You might consider mashing wheat with added enzymes. I did it because I partial-mashed; you might wish to do so because of a high wheat to barley ratio.

Specifics:

- O.G.: 1.027
- Primary Ferment: 6 weeks — 3 months at 40–45 degrees.

Munich Beer

Source:

Brian Bliss (bliss@csrd.uiuc.edu), Issue #738, 10/4/91

Ingredients:

- 10 pounds, pale alt malt
- 5 pounds, Munich malt
- 1/2 pound, dextrin malt
- 1-1/2 pounds, amber crystal malt
- 1 ounce, gypsum
- 1/3 ounce, Burton H2O salts
- 5-1/2 grams, Hallertauer
- 1-1/2 ounces, Cascade 60 min
- 1/4 ounce, Cascade 30 min
- 1/4 ounces, Cascade 15 min
- 1/4 ounce, Hallertau (dry hop)
- Wyeast Munich beer yeast
- Polyclar

Procedure:

Use standard mashing procedure. Sparge. Boil 90 minutes. Add Hallertauer at beginning of boil. Add 1-1/2 ounces Cascades 30 minutes into boil. Add 1/4 oz Cascades at 60 minutes. Add final 1/4 ounces Cascades for the last 15 minutes. Cool. Pitch yeast. Ferment at 40 degrees for 2 months. Add polyclar, rack to secondary and dry hop with 1/4 oz Hallertau pellets two days later. After a week move to room temperature and let sit for another week. Bottle.

Comments:

The wort really needed to to be dry hopped longer—the pellets never really completely dissolved, and kind of filtered themselves out in the siphon. Serve very cold or very warm.

Specifics:

- O.G.: 1.077 (3 gallons)
- Primary Ferment: 2 months at 40 degrees
- Secondary Ferment: 9 days at 40 degrees, 1 week at room temp.

High-Gravity Bock

Source:

Tom Lyons (76474.2350@compuserve.com), Issue #811, 1/28/92

Ingredients:

- 8 pounds, pale malt
- 1 pound, Vienna malt
- 1/2 pound chocolate malt
- 2–1/2 pounds, dark extract syrup
- 2–1/2 pounds, light DME
- 1 ounce, Chinook 12.5% alpha boil
- 1 ounce, Hallertau finish
- yeast

Procedure:

Grains mashed in a RIMS. Extracts added to boil. Forgot my Irish Moss <slap>. I used Wyeast London Ale because it's what I had.

Comments:

I brewed a high-gravity bock last weekend, and wonder what I can do to get as complete a fermentation as possible. My SG reading was 1.136, part of which I think is attributable to some trub in my sample, but it still is chock full of fermentables. I pitched Wyeast London Ale, cause it's what I had.

Specifics:

- O.G.: 1.136

Burst Bubbles, No Troubles Munich Dunkel

Source:

Stephen Russell (srussell@snoopy.msc.cornell.edu), Issue #788, 12/24/91

Ingredients:

- 6 pounds, Klages
- 1 1/2 pounds, Vienna
- 1 pound, light Munich
- 1 pound, dark Munich
- 1 1/2 pounds, dark crystal
- 1/5 pounds, chocolate malt
- 1/2 ounce, Hersbrucker plugs (2.9% alpha)
- 1/2 ounce, Northern Brewer plugs (7.5%)
- 1 ounce, Hersbrucker plugs
- 1/2 ounce, Hersbrucker plugs
- 1/2 ounce, Tettnanger leaf hops
- 1/2 teaspoon, Irish Moss at 30 min
- WYeast #2308 Munich Lager

Procedure:

Dough in at 90 degrees and raise temperature to 155 degrees over 60 minutes. Saccharification rest of 1 hour at 155 degrees. Heat to mashout over 10 min and hold for 5 minutes. Mashout temperature: 164 degrees. Sparge with water acidified to pH 6.0 with lactic acid. Bring to a boil and add 1/2 ounce each of Herbrucker and Northern Brewer hops. Add 1 ounce of Hersbrucker at 30 minutes. Add 1/2 ounce Hersbrucker for final fifteen minutes of boil. Dry hop (during lagering stage) with 1/2 ounce of Tettnanger hops. Cool. Pitch yeast.

Specifics:

- O.G.: 1.059
- F.G.: 1.014–1.016
- Primary Ferment: 2 weeks at 45–50 degrees
- Secondary Ferment: 2–3 weeks at 35–40

Brewhaus Golden Lager

Source:

Ron Downer, Brewhaus

Ingredients:

- 8 pounds, 2-row Klages malt
- 1/2 pound, 2-row German Munich malt
- 1-1/2 ounces, Perle hop pellets (6.2% Alpha - boil)
- 1 ounce, Hallertau hop pellets (finish)
- 1 teaspoon, Irish Moss
- 1 teaspoon, gelatin finings
- 1 teaspoon, gypsum
- Lactic Acid (to bring mash water to pH 5.2)
- Wyeast #2308
- 2/3 cup, corn sugar (priming)

Procedure:

Mash grains at 152 degrees for two hours, or until conversion is complete. Sparge with 170 degree water to collect 6 gallons. Bring wort to a boil and let boil for 15 minutes before adding the boiling hops. Boil for one hour. Add Irish moss. Boil 30 minutes. (1 hour, 45 minutes total boiling time). Cut heat, add aromatic hops and let rest for 15 minutes. Force cool wort to yeast pitching temperature. Transfer cooled wort to primary fermenter and pitch yeast starter. Fine with geletin when fermentation is complete. Bottle with corn sugar boiled in one cup water.

Specifics:

- O.G.: 1.047

Maibock

Source:

Jim Larsen, jal@techbook.com, 2/20/92

Ingredients:

- 10 pounds, Klages malt
- 3 pounds, Munich malt
- 1 ounce, Mt. Hood loose hops (60 minute boil)
- 1/2 ounce, Mt. Hood loose (30 minutes)
- 1/2 ounce, Mt. Hood loose (5 minutes)
- 1 teaspoon, Irish Moss
- Wyeast 2308 (Munich), in 1 pint 1.022 starter (1/10)

Procedure:

- 30-minute protein rest at 125 degrees F
- 60-minute mash at 159 degrees F
- 15-minute mashout at 170 degrees F
- Primary and secondary fermentation insulated glass carboys at about 50 degrees F.

Comments:

This was my first lager after 10 years of homebrewing many many ales. After racking to secondary, I noticed many small bubbles rising to the surface and forming a small head in the carboy (the sort of effect I've seen when dry-hopping), but the airlock remains flat. I fully expect the brew to take months to lager.

Specifics:

- O.G.: 1.061

Chapter 3: Wheat

Weizen? Why Not?

Source:

Jason Goldman (jdg@hp-lsd), Issue #359, 2/16/90

Ingredients:

- 6 pounds, Williams wheat extract
- 1 pound, crystal malt
- 1/2 pound, toasted barley
- 1 pound, honey
- 2 ounces, Cascades hops (boil)
- 1/2 ounce, Cascades hops (finish)
- 1 package, Wyeast wheat yeast

Procedure:

Make a 2-quart starter before brewing. Steep crystal and toasted barley in 4 gallons water for 40 minutes (use grain bags to make this easier). Add extract, honey and bittering hops. Boil wort for 1 hour. Remove from heat. Add finishing hops and steep 2 minutes. Chill and pitch yeast. After 3 days, rack to secondary. Bottle after 8 days.

Comments:

This beer was a bit cloudy and should have some Irish moss. I'm not really sure what the honey added to this beer (more experimentation is in order). However, it turned out so well that I won't omit it in the future. This was a very good extract-based recipe (it well nigh evaporated).

Specifics:

- Original Gravity: 1.050
- Final Gravity: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 5 days

Weizen

Source:

Darryl Richman (darryl@ism780c.isc.com), Issue #186, 6/26/89

Ingredients (for 15 gallons):

- 14 pounds, wheat malt
- 8 pounds, Munich malt
- 6 pounds, 2-row malt
- 90 grams, Hersbrucker hops (3.4% alpha)
- 10 grams, calcium carbonate
- Sierra Nevada yeast

Procedure:

This is a 15-gallon batch. Our beer was 50% malted wheat, 30% Munich, and 20% 2-row malt. Medium soft water was used with the addition of 10 grams CaCO4. Mash with 1-1/4 gallons water per pound of grain with rests at 120 degrees (1-1/2 hours), 135 degrees for 45 minutes, 148 degrees for 30 minutes, and 156 degrees until converted. 172 degrees for 15 minutes. We took our time with the sparge: 20 minutes to settle in the lauter tun, at least 30 minutes of recycling, and 1-1/2 hours to sparge. We cut it off at a gravity of 1.015 because we weren't getting sweetness, just grainy notes.

Comments:

The hot break in the boil was the most unbelievable thing I've ever seen. It looked like egg drop soup. We took out a sight glass and grabbed a bit and the flocks were huge—as much as 1/2 inch in diameter.

Specifics:

- Original Gravity: 1.055

Blow Me Away Holiday Ale

Source:

Steve Conklin (...!uunet!ingr!b11!conk!steve), Issue #319, 12/8/89

Ingredients:

- 6 pounds, William's Weizenmalt syrup
- 2 pounds, dark DME
- 2-3/4 pounds, buckwheat honey
- 1 pound, crushed crystal malt
- 1/4 pound, crushed chocolate malt
- 2-1/2 ounces, Cascade hops (boil)
- 1-1/2 ounces, Hallertauer hops 3.6 alpha (boil)
- 3/4 ounce, Hallertauer hops (finish)
- 4 teaspoons, whole allspice
- 1 teaspoon, Irish moss
- yeast
- 2/3 cup, corn sugar (priming)

Procedure:

Steep grains in 2 gallons water while heating to boil. Remove grains. Add extracts and honey. Boil 1 hour with boiling hops, add 1 teaspoon Irish moss at 30 minutes. Simmer allspice in water for 3 minutes, remove allspice and add water to primary. After fermenting, prime with corn sugar and bottle.

Comments:

This beer turned out very well. It has just a hint of the allspice, more in the aroma than the flavor, and is quite sweet tasting. There is a slight bitter hops aftertaste, but I think that if it were any less bitter, the sweetness would be overpowering. This beer will bring color to your cheeks. The spice can be omitted with no great loss.

Specifics:

- Original Gravity: 1.090
- Final Gravity: 1.025

Wheat Amber

Source:

Marc San Soucie (wang!mds@uunet.UU.NET), Issue #191, 7/1/89

Ingredients:

- 1 can, Kwoffit Bitter kit (hopped extract)
- 3 pounds, light dry malt extract
- 1 pound, crystal malt
- 1/2 pound, wheat malt
- Fuggles leaf hops
- Kwoffit yeast

Procedure:

Steep the crystal and wheat malts. Boil the resulting mixture with the Kwoffit kit and the light extract. Add a small amount (up to 1/2 ounce) of the Fuggles hops in the last minute of the boil.

Comments:

The result is extravagantly tasty—very rich and full-bodied, strongly hopped but not tart. I am quickly becoming a believer in the value of a little wheat malt for adding flavorful body. It seems to work very well with crystal malt. Body, crispness, sweetness, hoppiness...heaven.

Casual Dunkelweizen

Source:

Mark Stevens (stevens@stsci.edu), Issue #636, 5/14/91

Ingredients:

- 3.3 pounds, Northwestern weizen extract
- 3.3 pounds, Northwestern amber extract
- 1/2 pound, crystal malt (crushed)
- 1/2 cup, black patent malt (lightly crushed)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 2 ounces, Mt. Hood hops (8.6 AAU)
- Wyeast Bavarian Wheat liquid yeast

Procedure:

The black patent was *VERY* lightly crushed because I just wanted a light brown beer—not a black beer. The grains were steeped to just before boil and strained out. Add extract and all of the hops. Boil 60 minutes. Add to cold water in fermenter and pitch yeast.

Comments:

Came out excellent. Not quite true to the German style, but a very drinkable light-bodied beer, without an overwhelming wheat character.

Wheat Beer

Source:

Gene Schultz (gschultz@cheetah.llnl.gov), Issue #660, 6/17/91

Ingredients (for 4 gallons):

- 1 can (3.75 pound), Telford's Wheat Beer extract
- 2 cups, granulated sugar
- 3/4 ounce, Saaz hops
- 1 package, Wyeast London Ale yeast

Procedure:

Bring two gallows of water to a boil, then add extract. Add sugar. Add 1/2 oz. Saaz hops to the boil for 30 minutes. Remove heat. Add 1/4 oz. Saaz hops for aroma. Add cool water to bring wort volume to four gallons. Cool to 75 - 80 degrees. Transfer to primary and pitch yeast.

Comments:

Ridiculously simple, but very nice and light. Most people who don't like wheat beers like this one, and many people think that this is a commercial product, not homebrew! The Telfords extract is probably the major factor in the success of this recipe–done just right. You need to put in some sugar to bring up the level of fermentables, but don't put in too much, or you'll get a cidery taste. Don't follow Telford's instructions, which say that this kit can make five gallons—too watery.

Rocket J. Squirrel Honey Wheat Ale

Source:

David Haberman (habermand@afal-edwards.af.mil), Issue #722, 9/12/91

Ingredients:

- 3 pounds, Bavarian dry wheat extract
- 2 pounds, Clover honey
- 1/2 pound, Buckwheat honey
- 1/2 pound, light Crystal malt (20 lovibond?)
- 1 ounce, Centennial hops 11.1% AAU's
- 24 ounces, Wyeast 1056 slurry (from previous batch)

Procedure:

Bring 1 and a half quarts water to 170 degrees and turn off heat. Add crystal malt and steep for 40 min. Tempurature was 155 degrees after adding malt and stirring. In another pot, start 3 gallons water boiling. When it cames to a boil, strain in liquid from crystal malt and also pour another quart of hot water through the grains. Add the wheat extract and honey. Bring to a boil. Skim the scum off and then add 3/4 ounce hops for 1 hour. Turn off heat and add the last 1/4 ounce hops. Whirlpool and let stand to let the trub collect. Siphon into carboy and top to 5 gallons. Add yeast and shake vigorously. Bottle with 4 oz. corn sugar.

Comments:

Has a very nice floral honey/clove aroma. Nice clear golden color. My beers have been much clearer since using the whirlpool technique to get rid of most of the trub before fermenting. Has a clove/wheat beer flavor not much honey flavor. I didn't want to use too much buckwheat honey in order to let the wheat flavor come through.

Specifics:

- O.G.: 1.050
- F.G.: 1.005

Alcatraz Wheat Beer

Source:

Bryan Gros (bgros@sensitivity.berkeley.edu), Issue #746, 10/23/91

Ingredients:

- 3 pounds, dried wheat extract
- 2 pounds, Wheat malt
- 1 pound, Barley malt
- 1 pound, dried malt extract
- 2–1/2 ounces, Mt. Hood hops
- Wyeast Wheat beer yeast

Procedure:

Make a yeast starter two days beforehand. Mash the three pounds of malt a la Miller. Boil for one hour, adding 1-1/2 ounces hops at the start, 1/2 ounce at 30 minutes, and 1/2 ounce at 5 minutes. Cool and pitch yeast. Ferment. Bottle.

Comments:

I primed half the batch (5 gal) with 1/3 cup corn sugar and the other half with 1/2 cup clover honey. After two weeks, the beer was great. The beer primed with honey, however, was way too carbonated. All you can taste is bubbles. In direct taste tests, this beer has more body than WheatHook, and is slightly sweeter. Compared to EKU, the beer is similar, but EKU Wiezen is slightly sweeter.

Specifics:

- O.G.: 1.057
- F.G.: 10.12

Hoppy Amber Wheat

Source:

Michael Korcuska (korcuska@ils.nwu.edu), rec.crafts.brewing, 11/15/91

Ingredients:

- 6.6 pounds, wheat malt extract
- 1–1/2 pounds, dark dry malt
- 1–1/2 pounds, crystal malt
- 1 pound, wheat malt
- 1/2 pound, wheat flakes
- 1/4 pound, chocolate malt
- 2 ounces, of Hallertauer hops (Alpha 4.2) for full boil
- 1/2 ounce, Saaz hops (Alpha ??) for 20 minutes
- 1/2 ounce, Saaz hops to finish
- yeast

Procedure:

Mash the crystal malt, wheat malt and flaked wheat with 2 1/2 gallons of water using your favorite mash method. I used a step mash, holding for 20 minutes at 130 degress, 30 minutes at 150 degrees and 155 for 20 minutes. Steep the specialty malts while bringing the rest of the water to a boil. Remove specialty grains and add extracts and wort from the mash as boil begins. Add Hallertau hops at beginning of boil. Add 1/2 ounce of Saaz at 40 minutes. Turn off heat after 60 minutes, and add last 1/2 ounce of hops.

Comments:

After 2 weeks in the bottle, this was a *VERY* hoppy beer. In my opinion it was too hoppy for the style. The color was a beautiful amber and it was very clear. After 2 months the hop bite subsided somewhat and it is now an excellent brew—crisp, clear and aggressive with a very white white head considering the color of the beer.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 10 days

Wheat Beer

Source:

Mike Lang (mike@chtm.unm.edu), Issue #675, 7/9/91

Ingredients:

- 6 pounds, Wheat/Malt extract
- 1 pound, honey
- 3 cups, crystal malt
- 1 pound, DME
- 2 ounces, Hallertauer (boil 60 minutes)
- 1/2 ounce, Hallertauer (finish 2 mins)
- Wyeast Bavarian wheat yeast

Procedure:

Cooled overnight outside. Rack to new carboy next day and pitch WYeast Bavarian Wheat.

Comments:

This one turned out good. Light amber color, a bit on the sweet side and I can taste a hint of clove.

Wheat Beer

Source:

Mike Lang (mike@chtm.unm.edu), Issue #675, 7/9/91

Ingredients:

- 6 pounds, Wheat/Malt extract
- 1 pound, honey
- 3 cups, crystal
- 2 ounces, Tetnanger (alpha 3.6) boil 1 hr
- 1/2 ounce, Tetnanger to finish 2 min
- WYeast Bavarian Wheat (from a previous batch)

Procedure:

Cooled overnight outside, rack and repitch slurry from previous batch.

Comments:

This ones a little lighter, I was expecting a big difference in the hop taste and aroma but the difference was very slight. Maybe there were too many fermentables to let the hop taste through. Both brews have a good kick (sorry about the lack of gravities but I brewed during finals week.)

Chapter 4: Steam, Smoked, Sour-Mash

Ole Bottle Rocket (Steam)

Source:

Wayne Allen (wa%cadillac.cad.mcc.com@mcc.com), Issue #348, 1/31/90

Ingredients:

- 6 pounds, light dry malt extract
- 1/2 pound, toasted malt
- 3/4 ounce, Northern Brewer hops pellets (boil)
- 1/4 ounce, Northern Brewer hops pellets (finish)
- 1 pack, lager yeast

Procedure:

Toast grains on cookie sheet in 350 degree oven for about 10 minutes. Crush malt as you would grain. Put in 1-1/2 gallons water and bring to boil. Strain out grain. Add extract and boiling hops. In last 2 minutes of boil add finishing hops. Add to enough water to make 5 gallons and pitch yeast.

Comments:

I've made many variations of steam beer, but simple ones like this seem to turn out best, not to mention being easy to make. I usually use more Northern Brewer than this, but then nobody will eat my chili either.

Rauchbier

Source:

Ken Weiss (cckweiss@castor.ucdavis.edu), Issue #420, 5/18/90

Ingredients:

- 7 pounds, light dry extract
- 1-1/2 teaspoons, liquid smoke
- 1-1/2 ounces, Tettnanger hops (boil)
- 1 ounce, Tettnanger hops (finish)
- 1/2 teaspoon, Irish moss
- 2 packs, Red Star lager yeast

Procedure:

Boil extract, liquid smoke, and boiling hops in 2-3 gallons of water for 45 minutes. Add Irish moss and finishing hops and boil 5 more minutes. Strain into fermenter, add cold water to make 5 gallons, pitch yeast. After 3 days rack to secondary. Allow to ferment an additional 3-4 weeks.

Comments:

This is basically a nice light beer, but with a definite smoke aftertaste. Mainstream, but with a non-commercial twist.

Specifics:

- Primary Ferment: 3 days
- Secondary Ferment: 3-4 weeks

Anchor Steam-Style Amber

Source:

Clay Phipps (hplabs!garth!phipps), Issue #444, 6/21/90

Ingredients:

- 7 pounds, John Bull plain light malt extract
- 1/4-1/2 pound, crystal malt
- 2 ounces, Northern Brewer hops (11 alpha) (boil)
- 1 ounce, Cascade hops (5.6 alpha) (finish)
- 2 packs, lager yeast

Procedure:

Pour 1 gallon water into brewpot. Crush grains and add to brewpot. Bring to boil. Remove grains. Add malt extract. Add 1/3 of the boiling hops. After 20 minutes, add another 1/3 of hops. After another 20 minutes add the last 1/3 of hops. After another 20 minutes, remove from heat and add finishing hops. Cover wort. Pour 3 gallons cold water into fermenter. Strain wort into fermenter along with enough water to make 5-1/2 gallons. Pitch yeast and put in blowoff tube or airlock.

Comments:

This recipe was offered in 1986 by the now-defunct Home Brewer shop in San Jose, California, as the best approximation to Anchor Steam possible with home-brew-scale extract brewing.

Not-So-Sweet Beer (Steam)

Source:

William Pemberton (flash@virginia.edu), Issue #408, 4/30/90

Ingredients:

- 6.6 pounds, M&F amber extract
- 1/4 pound, toasted barley
- 1/4 pound, crystal malt
- 1-3/4 ounces, Northern Brewer hops
- Vierka lager yeast

Procedure:

Steep toasted and crystal malts. Boil wort with hops for 45 minutes. Chill and pitch. Age in carboy for 2 weeks.

Comments:

This was a steam beer that turned out really well. It hasn't aged very long, but I am quite happy with the results.

Steam Beer

Source:

Brian Smithey (smithey@esosun.css.gov), Issue #739, 10/7/91

Ingredients:

- 9-1/2 pounds, Klages malt
- 1-1/2 pounds, Crystal malt 40L
- 1/2 pound, Cara Pils malt
- 2-1/2 ounces, Northern Brewer whole hops, 6.9%
- Wyeast #2007

Procedure:

Using a standard mash procedure: Protein rest of 30 minutes at 125 degrees. Raise temperature to 155 degrees and hold for 90 minutes or until starch is converted. Sparge to collect enough that a 1 hour boil will still leave you 5 gallons of beer (brewing – art or science?). Bring wort to boil. Add 1-1/2 ounces of Norther Brewer at beginning, 1/2 ounce at 30 minutes and 1/2 ounce for the last ten minutes.

Comments:

Side by side with Anchor Steam, this beer was very close. The color of this beer was a bit darker, and the late hop additions gave mine a bit more hop flavor than Anchor. The bitterness was right on, but my water has pretty high sulfate content; if you have "better" water, you might want to bitter it a bit more.

Specifics:

- O.G.: 1.054
- F.G.: 1.015

Desert Storm American Steam Beer

Source:

Stephen Russell (srussell@snoopy.msc.cornell.edu), Issue #756, 11/6/91

Ingredients:

- 5 pounds, Klages lager malt
- 4 pounds, Pale Ale malt
- 1 pounds, crystal malt (40 or 60 deg Lovibond)
- 1/2 teaspoon, Irish moss
- 1-1/2 ounces, Northern Brewer (alpha 8.0),
- 1-1/2 ounces, Hallertauer (alpha 4.1),
- MeV High Temp Lager liquid yeast

Procedure:

Mash grains for 25 minutes at 125 degrees and 90 minutes at 150 degrees. Mash-out for 10 minutes at 168 degrees. Sparge. Bring to boil and add Northern Brewer hops. Boil 60 minutes. At last minute toss in Hallertauer. Cool. Pitch yeast.

Comments:

Judges said it was perhaps a tad thin compared to Anchor but otherwise OK and it took 2nd out of 30 amber beers at the Hudson Valley competition last March. With MeV kaput, I recommend using a sturdy lager yeast or even an ale yeast for this one.

Frahnkensteam

Source:

Frank Tutzauer (COMFRANK@ubvmsb.cc.buffalo.edu), Issue #820, 2/10/92

Ingredients:

- 1 cup, English 2-row pale malt
- 1 cup, Crystal Malt, 60L
- 1 cup, Crystal Malt, 120L
- 6 pounds, light M&F dried malt extract
- 1–1/2 ounces, Northern Brewer hop pellets (alpha = 6.5; 50 min.)
- 1/2 teaspoon, Irish Moss (15 min.)
- 1 ounce, Northern Brewer hop pellets (1 min.)
- Wyeast #2035 American Lager yeast (cultured from a previous batch)
- 3/4 cup, corn sugar for priming

Procedure:

Toasted pale malt in a 375 degree oven for 20 minutes. Cracked it along with the crystal and steeped in 2 quarts of 150-175 degree water for 20 minutes. Sparged with approx. 1 gallon of water. Dissolved DME in sparge water plus cold water to make 3 and 1/2 gallons. Boiled for 60 min., adding hops and Irish Moss for indicated times. Chilled with a 2-gallon ice block and 20 degree outdoor temps. Racked off hot/cold break, topped up to 5 gallons, pitching a 2-3 cup starter at about 90 degrees. IBUs approximately 37. Single-stage fermentation for 14 days; bottled with 3/4 cup priming sugar. F.G. = 1.022, a little high, but fermentation was definitely done.

Comments:

I did a side-by-side comparison of this brew to a bottle of Anchor Steam, and here are the similarities/differences: This beer is exactly the same color as Anchor Steam, but it's a bit cloudier due to a little chill haze. The head is neither as big nor as long lasting as Anchor Steam's, but it clings to the side of the glass better. This beer has more body than Anchor Steam, and it is a bit maltier and sweeter; Anchor Steam is crisper with more hop bitterness. It is not as carbonated as Anchor Steam, although it would not be considered undercarbonated. All in all a very good beer.

Specifics:

- O.G.: 1.049
- F.G.: 1.022
- Primary Ferment: 14 days at 68–71 degrees.

Sour Mash

Source:

Micah Millspaw, through Bob Jones (bjones@nova.llnl.gov), 1/10/92

Ingredients (for 10 gallons):

- 5 pounds, 2–row Klages (mash @ 158 for 14 hours)
- 10 pounds, wheat malt
- 10 pounds 2–row Klages (infusion mash @155 for 1–1/2 hours)
- 2 pounds, wheat malt
- 2 ounces, Centennial hops (12% alpha)
- 1/2 ounce, coriander (freshly crushed, added to fermenter)
- yeast

Procedure:

Notes: I sour 1/2 (one half) of the mash, the high % wheat half, the other is straight infusion. I do how ever make a effort to minimize heat loss by using a ice chest and sealing the lid with duct tape. If it smells rotten, it is OK. The bacteria at work are for the most part aerobic. If it looks bad, it's OK. After 14 hours no matter how bad you think you screwed up, its OK just see the thing thru, it is worth it.

Combine mashes for mash out @ 170F for 15 min. Sparge @ 170F. Boil for 75 minutes, then cool and split into two carboys. Pitch a Chimay culture into one and a Chico ale yeast into the other. Add 1/4 ounce freshly crushed coriander to each. After 7 days fermentation, blend the two batches together in a larger vessel. Ferment 7 days longer. Keg with 1/4 cup corn sugar per 5 gallons. Counter pressure bottled after 2 weeks.

Comments:

Aluminum foil has nothing to do with sour mashing technique, CP is awfully vague about this and most other topics.

Yes it is malted wheat. The 20% barley malt is American grown 2-row klages, it has an abundance of enzymes for starch conversion (plus there is a lot of time available). The wheat seems to present a more interesting flavour profile IMHO. As for the sour mash contaminating your brewing environment, I've not had a problem with it.

Specifics:

- O.G.: 15 degrees Balling
- F.G.: 2 degrees Balling

Chapter 5: Stout and Porter

Oatmeal Stout

Source:

Patrick Stirling (pms@sfsun.West.Sun.COM), Issue #572, 1/29/91

Ingredients:

- 8 pounds, amber malt extract
- 1/2 pound, black patent malt
- 1/2 pound, roast barley
- 1/2 pound, chocolate malt
- 1 pound, steel cut oats
- 2 ounces, Eroica hops (boil)
- 1 ounce, Fuggles hops (finish)
- Whitbread ale yeast

Procedure:

Crack all grains (except oats), add to 2 gallons cold water, add oats, bring to boil. Remove grains with strainer when boil is reached. Add malt extract and boiling hops. Boil 60 minutes. Add finishing hops and boil another minute or so. Remove from heat, let steep 15 minutes. Put 4-6 inches of ice in bottom of plastic fermenter and strain wort into fermenter. Sparge. Bring volume to 5-1/4 gallons and mix. The temperature should now be below 80 degrees. Rack to 6 gallon glass carboy and pitch yeast. Bottle when fermentation is done (about 2-3 weeks).

Comments:

I really liked this beer! Dark and smooth with a creamy mouth feel. No specific oatmeal flavor, but lots of body. Light brown head. The only problem I had was that after about 3 months in the bottle it developed a distinct off flavor. Could be from the ice, or maybe it got oxygenated during bottling.

Specifics:

- Method: Extract
- Primary Ferment: 2–3 weeks

Mackeson's Stout

Source:

Marty Albini (hplabs!hpsd139!martya), Issue #244, 9/1/89

Ingredients:

- 5 pounds, pale malt
- 1/2 pound, crystal malt
- 1/2 pound, roast black malt
- 1 pound, soft brown sugar
- 1-3/4 ounce, Fuggles hops
- ale yeast

Procedure:

Treat the water with 1/4 ounce of magnesium sulfate and 1 ounce of common salt. Crush all grains and mash in 2 gallons of water at 165 degrees for 2 hours. Sparge with 2 gallons of 170 degree water. A few drops of caramel may be added at this stage if proper color has not been sufficiently achieved. Boil 1-1/2 hours with hops and sugar. Bring to 5 gallons, pitch yeast when at correct temperature. This recipe can be brewed at an O.G. of 1.045 by adding 1/4 pound of dark extract. May also add 1/4 pound of lactose in boil to provide a slightly higher gravity and a sweeter palate.

Comments:

This recipe is based on one presented by Bob Pritchard in his book *All About Beer*. He also advocates adding saccharine. In digest #245, Doug Roberts said that he made this beer and did not like the results. He said, "I will never again make a batch with brown sugar as an ingredient (a little honey or molasses, perhaps, but not caramelized refined sugar). The recipe absolutely no resemblance to thick, rich, sweet Mackeson. It was a thin, cidery sorry imitation."

Specifics:

- Method: All grain
- Original Gravity: 1.040
- Final Gravity: 1.008-1.010

Mackeson's Stout

Source:

Marty Albini (hplabs!hpsd139!martya), Issue #244, 9/1/89

Ingredients:

- 4 pounds, dark malt extract
- 2 pounds, soft brown sugar
- 8 ounces, gravy browning (caramel)
- 1-3/4 ounces, Fuggles hops
- ale yeast

Procedure:

Boil hops in 20 pints of water for 1 hour. Strain and dissolve extract, caramel and sugar. Boil for 15 minutes. Bring to 5 gallons, pitch yeast at correct temperature.

As in the previous recipe, this can be brought to a gravity of 1.045 by increasing the extract by 1/4 pound, and lactose may also be added. A few drops of caramel may be added at this stage if sufficient color has not been achieved. Saccharine can be added at bottling to increase apparent sweetness.

Comments:

I haven't tried either of these, and I'm not about to go adding saccharin to my beer, so you're on your own from here.

Specifics:

- Method: Extract
- Original Gravity: 1.040
- Final Gravity: 1.008-1.010

Basic Stout

Source:

Marc San Soucie (mds@wang.wang.com), Issue #219, 8/3/89

Ingredients:

- 6-8 pounds dark malt extract
- 1/2-1 pound roasted barley
- 1/2-1 pound black patent malt
- 3-4 ounces bittering hops (e.g., Bullion)
- small amount aromatic hops (optional)
- ale yeast

Procedure:

To these skeleton ingredients I add other adjuncts, or remove things if the wind blows from the south. A nice beer is made by using only dark malt and black patent malt. A good strong bittering hops is key; Bullion is lovely, as are Nugget or Chinook.

There are no appreciable differences between making stouts and other ales, save the larger quantities of grain. Beware of 9-pound batches as these can blow the lids off fermenters.

Comments:

There are scads of other additives that can lobbed into a stout without damaging it. Almost anything works when making stout, but matching your own taste preference is a matter of experimentation. Be prepared though to give up drinking commercial bottled stouts, because frankly, nothing can match the taste of homemade.

Crying Over Spilt Stout

Source:

Darryl Richman (darryl@ism.isc.com), Issue #220, 8/4/89

Ingredients (for 15 gallons):

- 22 pounds, Klages 2-row malt
- 2 pounds, roasted barley
- 2 pounds, flaked barley
- 1/2 pound, chocolate malt
- 4-5 ounces, high alpha hops (e.g., 4-1/4 ounce of 10% alpha Eroica)
- yeast

Procedure:

This recipe makes 15 gallons. Give the beer a lot of temporary hardness (e.g., lots of carbonate).

Comments:

I would not leave flaked barley out of a stout. This is what gives Guinness its creamy white head and rounds out the body. This beer will have a rich creamy body with a balanced bitterness. It is very dark, but not opaque. It makes a great substitute for your morning coffee. The name refers to a huge tragedy. I was filling carboys and rocking them to knock down the head. I must have rolled one over a pebble because there came a distinct click noise and beer poured everywhere.

Specifics:

- Original Gravity: 1.048

David Smith's Porter

Source:

David Smith, posted by Russ Pencin (parcplace!pencin@Sun.COM), Issue #223, 8/9/89

Ingredients:

- 3.3 pounds, John Bull dark extract
- 3.6 pounds, light Australian dry malt
- 1 pound, black patent malt (coarsely crushed)
- 2 ounces, Cascade hops
- 1/2 ounce, Tettnanger hops
- 1 ounce, Tettnanger hops (finish)
- 1 pack, Edme ale yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Add crushed black patent malt to 1-1/2 gallons cold water. Bring to boil. (This recipe was made by boiling malt for 10 minutes, however, conventional wisdom is to avoid boiling whole grains). Strain out malt. Add extract and dry malt and Cascade and 1/2 ounce Tettnanger hops. Boil 60 minutes. Add finishing hops and boil 1 minute. Remove from heat and steep 1-2 minutes. Sparge into 3-1/2 gallons cold water. Cool and pitch yeast.

Comments:

This recipe was modified from Papazian's "Sparrow Hawk Porter" and won first place at the Santa Clara County Fair.

Specifics:

- Method: Extract
- Original Gravity: 1.056 at 60 degrees
- Final Gravity: 1.024

Mackeson Triple Stout Clone

Source:

Doug Roberts (dzzr@lanl.gov), Issue #229, 8/15/89

Ingredients:

- 7 pounds, Australian light syrup
- 1 pound, chocolate malt, cracked
- 1-1/2 pounds, black patent malt
- 12 ounces, crystal malt, cracked
- 12 ounces, lactose
- 2 ounces, Kent Goldings leaf hops
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 2-1/2 teaspoons, yeast nutrient
- ale yeast

Procedure:

Bring extract syrup and enough water to make 3 gallons to boil. Add crystal malt. Boil 10 minutes. Add hops. Boil 5 minutes. Turn off heat. Add chocolate and black patent malt in grain bag. Steep 10 minutes. Sparge grain bag with 2 gallons boiling water. Add lactose. Pitch yeast and ferment. When bottling, prime with malt extract.

Comments:

It took me three tries, but I finally got a batch that was closer to the original Mackeson sweet stout than I could have hoped for. It was wonderful! After aging about three months, it was as wonderfully smooth, dark, and sweet as the real Mackeson. Maybe better.

Specifics:

- Method: Extract
- Original Gravity: 1.057
- Final Gravity: 1.022
- Secondary Ferment: 5-6 weeks

Oatmeal Stout

Source:

Patrick Stirling (pms@Corp.Sun.COM), Issue #493, 9/11/90

Ingredients:

- 8 pounds, British amber extract
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 1/2 pound, chocolate malt
- 1 pound, steel cut oats
- 2 ounces, Eroica hops (boil)
- 1 ounce, Fuggles hops (finish)
- Whitbread ale yeast
- 1/2 cup, corn sugar (priming)

Procedure:

Crack grains using a rolling pin. Add grain and oats to 2 gallons cold water. Bring to boil. Strain out grains. Add extract and Eroica hops. Boil about 1 hour. Add Fuggles and boil an additional 2 minutes. Steep 15 minutes. Sparge through sieve over ice. Mix. Rack to 7-gallon carboy and pitch yeast. Bottle when fermentation is complete (about 1 week).

Comments:

This was one of my best beers yet. Black, smooth and creamy. The oatmeal doesn't add a very pronounced flavor; I think it rather contributes to the creaminess and smoothness, which is becoming more pronounced as the beer ages. It has a fairly dark brown head, presumably from roasted barley—creamy with small bubbles.

This recipe was derived from several posted by Jay H. in digest #459.

Specifics:

- Method: Extract
- Original Gravity: 1.062
- Final Gravity: 1.015
- Primary Ferment: 1 week

Halloween Stout

Source:

Alex Jenkins (atj@mirror.tmc.com), Issue #57, 1/24/89

Ingredients:

- 5 pounds, pale malt
- 1 pound, crystal malt
- 1 pound, chocolate malt
- 3.3 pounds, John Bull unhopped dark malt extract
- 1 ounce, Clusters hops pellets
- 1 ounce, Hallertauer leaf hops
- 1 tablespoon, Irish moss
- 1/2 ounce, Willamette hops pellets
- 2 packs, Red Star ale yeast

Procedure:

Mash malts in 2-1/2 gallons of 170 degree water; 154 degrees, ph 5.2, maintain at 140-150 degrees for 90 minutes. (Ending pH was 4.8.). Sparge and bring to boil. Add dark extract. Add Clusters and Hallertauer hops 20 minutes into boil. Add Irish moss after another 10 minutes. Add Willamette hops in last 15 minutes. Cool wort and add to carboy. Pitch yeast. Set carboy in cool basement with blow tube. On second day, replace blow tube with airlock. Bottled after 29 days.

Specifics:

- Method: Partial mash
- Original Gravity: 1.044
- Final Gravity: 1.014
- Primary Ferment: 29 days

Cream of Oats Stout

Source:

Glenn Colon-Bonet (gcb@hpfigcb.hp.com), Issue #412, 5/4/90

Ingredients:

- 6 pounds, Klages 2-row pale malt
- 1/2 pound, Dextrin malt
- 1-1/8 pounds, rolled oats
- 1/2 pound, crystal malt
- 1/2 pound, chocolate malt
- 1/4 pound, roasted barley
- 1 ounce, Clusters boiling hops (7.4 alpha)
- 1/2 ounce, Cascade hops
- 10 ounces, lactose
- 1/2 teaspoon, Irish moss
- Wyeast #1007: German ale

Procedure:

Mash in 3 quarts cold water. Raise temperature to 153 degrees and hold until iodine test indicates complete conversion. Transfer to lauter tun and sparge to yield 7 gallons. Boil 1 hour, adding boiling hops. Add finishing hops and Irish moss in last 10 minutes. Sparge, cool and pitch yeast.

Comments:

Very smooth, silky mouth feel. Great flavor, nice sweetness with mild roasted malt flavors. Somewhat thin for style. Will use ale malt next time. Could also use more dextrin and pale malt and possibly mash at higher temperature. Overall, a very nice beer!

Specifics:

- Method: Full mash (infusion)
- Original Gravity: 1.040
- Final Gravity: 1.015
- Primary Ferment: 7 days
- Secondary Ferment: 3 weeks

Russian Empirical Stout

Source:

Rob Bradley (bradley@dehn.math.nwu.edu), Issue #417, 5/15/90

Ingredients (for 3–1/2 gallons):

- 5-1/2 pounds, 2-row pale malt
- 1 pound, caramel malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 4-1/2 pounds, diastatic malt extract
- 2-1/2 ounces, Fuggles hops
- 1/4 ounce, Chinook hops
- 1 teaspoon, Irish moss
- Leigh Williams Yeast
- Pasteur champagne yeast
- 1/4 cup, corn sugar (priming)

Procedure:

This will yield about 3-1/2 gallons at a density of 1106. Mash grains using infusion method for about 1 hour. Boil two hours with all hops added—that's right, no finishing hops. Cool and pitch Williams yeast. Ferment for 4 days then rack to glass jugs. Rack again on 24th day. Add champagne yeast. Let ferment another 4 months. Bottle.

Comments:

After two years this beer showed a little oxidation, but by and large it was till in excellent shape. Viscous and black with light carbonation and a fine-beaded medium-brown head, it still had good balance, although the hop bitterness had faded with time to give predominance to the dark malts. It was bittersweet and almost unbelievably long in the finish.

Specifics:

- Method: All grain
- Original Gravity: 1.106
- Final Gravity: 1.032
- Primary Ferment: 4 days
- Secondary Ferment: 24 days + 4 months

Oatmeal Wheat Stout

Source:

Don Wegeng (Wegeng.Henr@Xerox.COM), Issue #95, 3/10/89

Ingredients:

- 3.3 pounds, Edme Irish stout extract
- 3.3 pounds, Edme light beer extract
- 3 pounds, pale, 2-row malt
- 2 pounds, crystal malt
- 1 pound, wheat malt
- 1 pound, old-fashion oatmeal
- 2-1/2 cups, roasted barley
- 4 cups, black patent malt
- 1 pack, Edme ale yeast
- 1 stick, brewers licorice
- 2 ounces, Hallertauer leaf hops
- 1 ounce, Tettnanger leaf hops
- 1/2 teaspoon, Irish moss
- 1 teaspoon, diastatic enzyme powder

Procedure:

Crush pale and crystal malt. Loosely crush black patent malt. Place oatmeal in cheesecloth. Mash all except 2 cups of the black patent malt for 1-1/2 hours. Add diastatic enzyme. Sparge and begin boil. Add extracts and licorice. After 15 minutes of boil, add 1 ounce Tettnanger and continue boil. After another 15 minutes, add 1/2 ounce Hallertauer. During last 15 minutes, add Irish moss and 2 cups black patent malt. During last 2 minutes of boil add 1 ounce Hallertauer. Cool rapidly and pitch yeast. Ferment in 5-gallon carboy with blow tube attached. Proceed with normal single-stage fermentation.

Comments:

This recipe was developed by Kenneth Kramer who published it in the June 1986 issue of *All About Beer* magazine. I won't comment on the choice of hops.

Specifics:

- Method: Extract
- Original Gravity: 1.078
- Final Gravity: 1.032

Mega Stout

Source:

rogerl@Think.COM, Issue #101, 3/15/89

Ingredients:

- 2 cans, Munton & Fison stout kit
- 3 pounds Munton & Fison extra dark dry malt extract
- 2 cups chocolate malt
- 2 cups black patent malt
- 2 cups roasted barley
- 3 ounces Fuggles hops (boil)
- 1/2 ounce Cascade hops (finish)
- ale yeast
- 1/4 teaspoon Irish moss
- 3/4 cup corn sugar (priming)

Procedure:

Steep whole grains in 6 cups of water and bring to boil. Remove grains at boil. Add extract and boiling hops. Boil 1 hour. Add Irish moss in last 15 minutes. After boil, add Cascade hops and steep 15 minutes. Cool and pitch yeast.

Comments:

This recipe was developed by Doug Hinderks, president of the Northern Ale Stars Homebrewers Guild. The recipe was used as the basis for "Ursa Stout," which follows. Ursa differs in the addition of pale, crystal, and dextrin malts in place of some of the dry extract.

Specifics:

- Method: Extract
- Original Gravity: 1.071
- Final Gravity: 1.020

Ursa Major Stout

Source:

rogerl@Think.COM, Issue #101, 3/15/89

Ingredients:

- 2 cans, Munton & Fison stout kit
- 2 pounds, Munton & Fison light dry malt extract
- 1 pound, crushed pale malt
- 1 pound, crushed crystal malt
- 1/2 pound, dextrin malt
- 2 cups, chocolate malt
- 2 cups, black patent malt
- 2 cups, roast barley
- 2 ounces, Fuggles hops pellets (boil)
- 1-2 ounce, Willamette leaf hops (finish)
- 2 packs, M&F stout yeast
- 1/4 teaspoon, Irish moss
- 3/4 cup, corn sugar (priming)

Procedure:

Mash grains in 1-2 gallons of water. Sparge with enough water to end with 2-3 gallons in pot. Bring to boil. Stir in extract and bring to boil. Add boiling hops. Boil 40 minutes. Add Irish moss in last 15 minutes. At end of boil, add aromatic hops and steep 15 minutes. Sparge into primary with enough water to make 6 gallons. Cool and pitch yeast. Rack to secondary when initial blow off subsides. Prime and bottle about a month later.

Comments:

This brew is so dark I think the Irish moss may be superfluous. This was the most active brew I've had in a while. Expect to use some sort of blow off method for primary and then rack to secondary with an airlock. Very black! Thick, but not as much as Guinness. Well rounded flavor and smooth with almost no bite. Very dark head. Maybe using less roast barley and a bit more black patent would lighten the head and keep the body from suffering. Everybody who tasted it really like it. I do believe I've found my house stout.

Specifics:

- Method: Extract
- Original Gravity: 1.058
- Final Gravity: 1.016

Porter

Source:

Gary Benson (inc@tc.fluke.COM), Issue #124, 4/11/89

Ingredients:

- 1 can, Munton & Fison dark hopped extract
- 1/2 can, Edme bitters kit
- 1 stick, brewers licorice
- 1/2 pound, toasted barley
- 1 pound, flaked barley
- 2 ounces, Cascade hops pellets
- 1 ounce, Northern Brewer hops pellets
- Edme ale yeast

Procedure:

Make toasted barley into a tea. Bring flaked barley to boil. Sparge with kitchen strainer and boiling water. Boil extracts and Cascade hops. Add Northern Brewer. Cool and Pitch.

Comments:

This makes what I consider to be an excellent porter. Fermentation seemed to take off and I bottled within 7 days of brewing. Fermentation took place at 74 degrees.

Specifics:

- Method: Extract
- Original Gravity: 1.045
- Final Gravity: 1.005
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

Dextrinous Porter

Source:

Peter Klausler (pmk@bedlam.cray.com), Issue #177, 6/16/89

Ingredients:

- 8 pounds, Munton & Fison 2-row pale malt
- 1-1/2 pounds, crystal malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, flaked barley
- 1 ounce, Willamette hops (boil)
- 1/2 ounce, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- yeast

Procedure:

Mash grains. Add boiling hops and boil 90 minutes. Dry hop with 1/2 ounce Cascade.

Comments:

My mash temp was too high, as I misjudged the quantity of strike liquor and the mash spent a lot of time in the 160-170 degree range before I brought it down to 154 degrees. Conversion was good (1.048 for 5 gallons), but now after fermentation slowed to 1 bubble every 2 minutes, the gravity is 1.024. I suspect there's nothing I can do to turn this sweet porter into the dry porter I intended so my question is, "Is there some style I can claim to have intended in the first place?" I guess I need some level of plausible brewability.

Specifics:

- Method: All grain
- Original Gravity: 1.048
- Final Gravity: 1.024

Crankcase Stout

Source:

Marc San Soucie (hplabs!decvax!wang!mds), Issue #178, 6/16/89

Ingredients:

- 1 pound, crushed crystal malt
- 1 pound, crushed roasted barley
- 1-1/2 pounds, crushed black patent malt
- 9 pounds, Munton & Fison dark dry malt extract
- 1 can, John Bull dark hopped malt extract
- 2 inches, brewers licorice
- 2 ounces, Nugget leaf hops
- 2 ounces, Galena leaf hops
- 1 ounce, Cascade hops
- 2 packs, Doric ale yeast
- 1 ounce, amylase enzyme

Procedure:

Put grains into two gallons water and boil. When pot reaches boil, remove grains. Add dry extract and stir. Add hopped extract and licorice. Add Nugget and Galena hops. Boil 70 minutes. This was a big thick mess and needs a big pot—mine boiled over. Add Cascade for finishing. Cool and pitch yeast and amylase. Put in a big fermenter with a blow tube—my batch blew the cover creating a marvelous mess all over the wall. Eventually rack to secondary and ferment a long time (at least 3 weeks).

Comments:

An experiment in extravagance.

Intimidating. Heavy, strong, thick. Not really drinkable after 4 months. Interesting, but not completely enjoyable. Too much of too many good things.

Specifics:

- Method: Extract
- Secondary Ferment: 3 weeks +

Tina Marie Porter

Source:

Doug Roberts (roberts%studguppy@lanl.gov), Issue #378, 3/15/90

Ingredients:

- 8 pounds, Klages 2-row malt
- 1 pound, Munich malt
- 1/2 pound, crystal malt (90L)
- 1/2 pound, chocolate malt
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 1/2 ounce, Northern Brewer hops (boil)
- 1/2 ounce, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 14 grams, Whitbread ale yeast

Procedure:

The mash was done based on Papazian's temperature-controlled method. The boiling hops used were Northern Brewer and Cascade, but other hops can be used, this recipe uses 10.75 AAUs. The finishing hops are added after the boil and steep while cooling with an immersion chiller. The Irish moss is added in the last 20 minutes of the boil. The yeast is rehydrated in 1/2 cup of 100 degree water.

Comments:

This was a marvelous bitter-sweet velvet black porter.

Baer's Stout

Source:

Michael Eldridge (dredge@hitchcock.Stanford.EDU), Issue #380, 3/20/90

Ingredients:

- 1/4 pound, flaked barley
- 1/4 pound, medium crystal malt
- 6 pounds, dark Australian malt extract
- 1/2 pound, dark Australian dry malt
- 1/4 pound, black patent malt
- 1/2 cup, molasses
- 2 ounces, Cascade hops (boil)
- 2/3 ounce, Northern Brewer hops (finish)
- Wyeast British ale yeast

Procedure:

Steep flaked barley and crystal malt for 50 minutes at 153 degrees. Strain and boil 90 minutes. Add 1/3 of boiling hops after 30 minutes. Add black patent and molasses at 45 minutes. After 60 minutes add 1/3 of boiling hops. At end of boil add remaining hops. Steep. Strain, cool, and ferment.

Comments:

This is based on one of the excellent recipes from Dave Baer (from this digest). This one came out great! Apologies to Dave for what we may have done to the original.

Specifics:

- Method: Extract
- Original Gravity: 1.051
- Final Gravity: 1.018

Black Cat Stout #1

Source:

Mark Stevens (stevens@stsci.edu), Issue #349, 2/1/90

Ingredients:

- 6.6 pounds, Munton & Fison dark extract syrup
- 1 pound, Munton & Fison dark dry extract
- 1/2 pound, black patent malt
- 3/4 pound, crystal malt
- 1/2 pound, roasted barley
- 1/2 cup, dark molasses
- 3/4 ounce, Willamette hops (boil)
- 3/4 ounce, Cascade hops (boil)
- 1 teaspoon, vanilla
- 1/2 cup, French roast coffee
- 2 packs, Edme ale yeast

Procedure:

Brew a pot of coffee with 1/2 cup of French roast coffee. Steep specialty grains in water as it boils. Remove grains. Boil malts, hops, and vanilla 60 minutes. Strain wort into fermenter. Pour in pot of coffee. Add ice water to make 5 gallons. Pitch yeast. Rack to secondary after 3 days. Bottle 23 days later.

Comments:

This stout turned out pretty tasty and the coffee flavor seems to come through more in the aftertaste with the predominant flavor being the dark malts. I should probably have let it ferment in the secondary a bit longer or not used anything for priming because I got a few gushers after a couple months—but by then, most of the beer was gone anyway.

Specifics:

- Method: Extract
- Original Gravity: 1.069
- Final Gravity: 1.028
- Primary Ferment: 3 days
- Secondary Ferment: 23 days

Colorado Crankcase Stout

Source:

Tom Hotchkiss (trh@hpestrh.hp.com), Issue #352, 2/6/90

Ingredients:

- 3.3 pounds, Edme SFX dark malt extract
- 3.3 pounds, John Bull dark malt extract
- 2 pounds, amber dry malt extract
- 1 pound, crystal malt
- 1 pound, roasted barley
- 1 pound, chocolate malt
- 3/4 pound, black patent malt
- 1/2 stick, brewers licorice
- 2 ounces, Brewers Gold hops
- 2 ounces, Fuggles hops
- 1/2 pound, French roast coffee beans
- Wyeast #1028: British ale

Procedure:

Steep grains in water while heating. Remove grains just before boiling. During boil, add licorice and extract. Add 1 ounce of Brewer's Gold for 60 minutes, 1 ounce for 45 minutes, and 1 ounce of Fuggles for 30 minutes. Cool wort and pitch yeast. Add unground coffee beans and remaining ounce of Fuggles. The next day skim off all crud, including coffee beans and hops. One day later, rack to secondary. Ferment three weeks and bottle.

Comments:

Wyeast #1028 does not seem to have high attenuation, causing high final gravity. After 1 month in bottles, the beer has low carbonation levels. I like it this way! The beer feels thick and sweet. If you want a good sweet stout, like Mackeson, this recipe with Wyeast #1028 is a good way to go. This stuff is black! When you pour a bottle, it sucks all the light out of the room...you have to drink it in the dark. Amazingly, there isn't much hops aroma and taste, but with so many other flavors and aromas, you don't miss it.

Specifics:

- Method: Extract
- Original Gravity: 1.065
- Final Gravity: 1.026
- Primary Ferment: 2 days
- Secondary Ferment: 3 weeks

Martin's Porter

Source:

Martin Lodahl (pbmoss!mal@hplabs.HP.com), Issue #315, 12/4/89

Ingredients:

- 3 pounds, 2-row pale lager malt
- 10 ounces, black patent malt
- 8 ounces, wheat malt
- 4 pounds, Scottish light malt extract
- 12 AAUs, Northern Brewer hops (boil)
- 1 ounce, Fuggles hops (finish)
- 3 teaspoons, yeast nutrient
- Edme ale yeast
- 1 teaspoon, gelatin finings
- 1/2 cup, corn sugar (priming)

Procedure:

Mash-in 3 minutes in 6 quarts of water at 122 degree (strike heat 126 degree). Adjust pH to 5.0-5.5. Protein rest 30 minutes at 131 degrees. Starch conversion 60 minutes at 150-141 degrees (longer is better). Mash out 5 minutes at 168 degrees. sparge with 2 gallons of water at 168-160 degrees. Boil 60 minutes. Add extract, yeast nutrient and bittering hops at start of boil. Add finishing hops 10 minutes before boil ends. Force cool and bring volume to 5 gallons. Pitch yeast.

Comments:

If this beer doesn't have enough body, you might try substituting unmalted barley for the wheat malt and extend starch conversion rest to 2 hours. Bitterness can be reduced by cutting back bittering hops to 8 AAUs or so.

Double Stout

Source:

Chip Hitchcock (cjh@ileaf.com), Issue #520, 10/18/90

Ingredients (for 2–1/2 gallons):

- 1/2 pound, crystal malt
- 1/4 pound, roasted barley
- 3.3 pounds, Mountmellick stout kit
- 1/2 pound, amber dry malt
- 1/2 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 1/4 ounce, Fuggles hops plug
- yeast

Procedure:

This is a 2-1/2 gallon recipe. Steep the grains 30 minutes in 1 quart of 150 degree water. Strain out grains and bring liquid up to 3 quarts. Add stout kit, amber malt, gypsum and boil 45 minutes. After 15 minutes of boiling, add Irish moss. After removing from heat, steep Fuggles hops pellets for 4 minutes. Strain into ice water and pitch yeast.

Comments:

This recipe is based on the Double Stout recipe that appeared in *Zymurgy* magazine, but the quantities have been adjusted to make a half batch.

Chocolate Point Porter

Source:

Doug Roberts (roberts%studguppy@lanl.gov), Issue #269, 10/2/89

Ingredients:

- 7 pounds, unhopped extract syrup
- 1 pound, chocolate malt, not cracked
- 1/2 pound, black patent malt, not cracked
- 1/2 pound, crystal malt (90 degrees L.)
- 1/2 pound, Sumatra decaf coffee
- 1-1/2 ounces, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- yeast

Procedure:

Place chocolate, patent, and crystal malts in about 2 gallons of water and bring to almost boil, Sparge into boiling pot. Add 2 more gallons of water. Bring to boil and add bittering hops. 30 minutes into the boil, add 1/2 teaspoon Irish moss. Boil one more hour. Add finishing hops in last 2 minutes of boil. Pour into fermenter and add coffee. Pitch yeast.

Partial Mash Porter

Source:

Martin Lodahl (mal@pbmoss.pacbell.com), Issue #274, 10/10/89

Ingredients:

- 3 pounds, 2-row pale lager malt
- 10 ounces, black patent malt
- 6 ounces, crystal malt
- 4 pounds, Australian dark extract
- 11 AAUs, Northern Brewer hops
- Doric yeast
- 1/2 cup, corn sugar (priming)

Procedure:

Mash-in (6 quarts water) at 131-122 degrees, stir 3 minutes. Adjust pH to 5.0-5.5 (using calcium carbonate or gypsum). Protein rest 131-120 degrees for 30 minutes. Starch conversion 155 degrees for 60 minutes. Mash out at 168 degrees for 5 minutes. Sparge with 2 gallons of 168-160 degree water. Bring liquid to boil and add extract and hops. Boil 60 minutes.

Comments:

The result is sweet, but very tasty. My next batch of porter will be somewhat drier, tending toward stout. Changes will include a less sweet extract (Scottish light), dropping the crystal malt altogether, bumping the bittering hops up a point, adding an ounce of Fuggles 10 minutes before the end of the boil for finish, and going to Edme yeast, which I believe to be more attenuative. I'm also toying with the idea of adding 8 ounces of wheat malt to improve the head, which is the only real defect this beer seems to have.

Stout

Source:

Allen Hainer (ajhainer@violet.waterloo.edu), Issue #281, 10/18/89

Ingredients:

- 8.8 pounds, unhopped dark malt extract
- 1 pound, roasted barley
- 1 pound, wheat malt
- 1/2 pound, black patent malt
- 1/2 pound, chocolate malt
- 4 ounces, Bullion hops (boil)
- 1 ounce, Cascade hops (finish)
- yeast

Procedure:

The bullion hops are added 30 minutes into the boil. I used pelletized hops and there was a huge amount of sediment when I racked it—not sediment in the normal sense—it was mostly beer with hops floating in it, but it was too thick to go through the siphon.

Comments:

This is better than any stout I have ever tasted. It is based on the stout recipe posted by Marc San Soucie in Digest #219.

Specifics:

- Method: Extract
- Original Gravity: 1.075
- Final Gravity: 1.035

All Grain Porter

Source:

Doug Roberts (roberts%studguppy@lanl.gov), Issue #296, 11/4/89

Ingredients:

- 8 pounds, American 6-row (Klages) malt
- 1 pound, Munich malt
- 1/2 pound, crystal malt (90L)
- 1/2 pound, black patent malt
- 1/2 pound, chocolate malt
- 1/2 pound, roasted barley
- 1 teaspoon, calcium carbonate
- 1 ounce, Northern Brewer hops (boil)
- 1/2 ounce, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- Whitbread ale yeast

Procedure:

Use Papazian's temperature-controlled mash procedure. Sparge and boil.

Comments:

This recipes is based on Papazian's "Silver Dollar Porter." I suspect the difference in quality between this batch and an extract batch is going to be the difference between fresh-brewed coffee and instant. The wort had a much better hot and cold break than I've ever experienced using extracts, and it tasted better too.

Specifics:

- Method: All grain
- Original Gravity: 1.051

Sweet Darkness

Source:

Marty Albini (martya@hp-sdd@hplabs.csnet), Issue #298, 11/8/89

Ingredients:

- 7 pounds, Australian light syrup
- 1 pound, chocolate malt, cracked
- 1-1/2 pounds, black patent, uncracked
- 12 ounces, crystal malt, cracked
- 12 ounces, lactose
- 2 ounces, Kent Goldings hops (whole leaf)
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 2-1/2 teaspoons, yeast nutrient
- yeast

Procedure:

Bring the wort to boil (water and syrup to make 3 gallons), then add crystal. Boil 10 minutes, then add hops. Boil 5 minutes. Turn off heat and add chocolate and black patent malt in a grain bag. Steep about 10 minutes. Sparge grain bag with about 2 gallons of boiling water. Add lactose. Chill and pitch. When fermented, try priming with 3/4 cup of light dry malt extract.

Comments:

This is based on Doug Roberts' Mackeson Triple clone. This will be lighter than the real Mackeson's with a lighter head. Very similar aromas and head retention. Overall a resounding success. One or two things I'll do different next time: Reduce black patent malt to 1/2 cup (crushed), add a bit of dextrin to increase body, and maybe add a touch of roasted barley. I recommend this to anyone who likes their coffee strong, with cream and sugar.

Specifics:

- Method: Extract
- Original Gravity: 1.057
- Final Gravity: 1.022

Broglio's Quaker Stout

Source:

Jim Broglio (microsoft!jamesb@uunet.uu.net), Issue #334, 12/29/89

Ingredients:

- 6 pounds, dry amber extract
- 1 pound, crystal malt
- 1/2 pound, roasted barley
- 1 pound, Quaker oats
- 1 ounce, Eroica hops (boil)
- 1 ounce, Kent Goldings hops(finish)
- 2 packs, Edme ale yeast

Procedure:

In two gallons of cold water, add crystal, barley, and oatmeal. Steep until water comes to boil. Sparge with about 1 gallon of hot water. Add dry extract. Bring to boil. Add Eroica hops. Boil 45 minutes. In last 5 minutes of boil, add Kent Goldings hops. Cool to about 75 degrees. Transfer to primary and pitch yeast. Have a homebrew and wait.

Comments:

This is very lightly carbonated, but that I can live with. Could use more hops. Smooth aftertaste. Overall, I give it a thumbs up.

Original Oatmeal Stout

Source:

Jay Hersch (75140.350@compuserve.com), Issue #459, 7/14/90

Ingredients:

- 6.6 pounds, John Bull dark extract
- 1-1/2 pounds, plain dark extract
- 2 ounces, Bullion hops (boil)
- 1/2 pound, steel cut oats
- 7 grams, Muntona ale yeast
- Irish moss
- water crystals

Procedure:

This is the first of a series of experiments in brewing oatmeal stouts. It is an extract brew, with any specialty grains (not in this particular recipe) being added in the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining.

Comments:

These recipes rank among my best beers. This one probably had the most noticeable oat flavor of all the variations due to the balance between the amount of malt and oats. It had a nice deep dark head, opaque color and smooth creamy flavor. I'd probably use an Irish liquid ale yeast or Whitbread if I did this again.

Specifics:

- Method: Extract
- Original Gravity: 1.042
- Final Gravity: 1.021

Second Try

Source:

Jay Hersh (75140.350@compuserve.com), Issue #459, 7/14/90

Ingredients:

- 6.6 pounds, John Bull plain light extract
- 1-1/2 pounds, plain dark dry extract
- 3/4 pound, black patent malt
- 1/4 pound, roasted barley
- 1/2 pound, chocolate malt
- 1/2 pound, steel cut oats
- 7 grams, Muntona ale yeast
- 1/2 ounce, Fuggles hops (boil)
- 1 ounce, Hallertauer hops (boil)
- 1-1/2 ounces, Cascade hops (finish)
- Irish moss
- water crystals

Procedure:

This is the second of a series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added using the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining. The finishing hops are added in the last 5 minutes of the boil.

Comments:

The addition of grains made the oatmeal less noticeable. Color and hop balance were good again. Irish ale yeast could yield some nice results and I think the steel cut oats need to be bumped up to 1 pound to bring them to the fore.

Specifics:

- Method: Extract
- Original Gravity: 1.050
- Final Gravity: 1.022

Not So Oatmeal

Source:

Jay Hersch (75140.350@compuserve.com), Issue #459, 7/14/90

Ingredients:

- 3.3 pounds, Munton & Fison plain light extract
- 4 pounds, Alexanders pale unhopped extract
- 1/2 pound, black patent malt
- 1/4 pound, roasted barley
- 1/2 pound, crystal or cara-pils malt
- 1/2 pound, steel cut oats
- 1 ounce, Hallertauer hops (boil)
- 3/4 ounce, Fuggles hops (boil)
- 1 ounce, Cascade hops (finish)
- 1/2 ounce, Cascade hops (dry)
- 14 grams, Muntona ale yeast
- Irish moss
- water crystals

Procedure:

This is the third of a series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added in the standard stovetop method and removed at boil. Grains are cracked with a rolling pin and boiled for 30 minutes before straining. The finishing hops are added 5 minutes before the end of the boil. The dry hopping is done after 4 days in the primary.

Comments:

This turned out real fruity, probably because of the Alexander's. Dry hopping also helped, again the amount of steel oats to other grains was too low. To get opaqueness it was necessary to use at least 1-2 pounds of dark malt extract; because I didn't do that, this was more of a brown ale in color and body.

Specifics:

- Method: Extract
- Final Gravity: 1.018

Most Recent Oatmeal Stout

Source:

Jay Hersch (75140.350@compuserve.com), Issue #459, 7/14/90

Ingredients:

- 6.6 pounds, Munton & Fison light unhopped extract
- 3.3 pounds, Munton & Fison dark unhopped extract
- 1/2 pound, cara-pils malt
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 3/4 pound, steel cut oats
- 1/2 pound, malt-dextrin
- 2 ounces, Sticklbrackt hops (boil)
- 1 ounce, Bullion hops (boil)
- 1 ounce, Cascade hops (finish)
- 1 ounce, Cascade hops (dry)
- 14 grams, Whitbread ale yeast
- Irish moss/water crystals

Procedure:

Last in the series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added in the standard stove-top method and removed at boil. Grains are cracked with a rolling pin and boiled for 30 minutes before straining. The Sticklbrackt are added in 1/2 ounce batches at 20 minute intervals, the Bullion 1/2 ounce at a time in between the Sticklbrackt. The finishing hops are added 5 minutes before the end of the boil. The dry hopping is done in the primary.

Comments:

Darker and more astringent than the other recipes, also more boldly hopped but still well-balanced due to the higher gravity. A little like Xingu or Mackesons with its residual sweetness.

Specifics:

- Method: Extract
- Final Gravity: 1.030

Mocha Java Stout

Source:

Guy McConnel (ingr!b11!mspe5!guy@ uunet.UU.NET), Issue #814, 1/31/92

Ingredients:

- 7 pounds, Glenbrew Irish Stout Kit
- 1/4 pound (1 cup), Flaked Barley
- 1/8 pound (1/2 cup), Black Patent Malt
- 1/2 ounce, Fuggles hop pellets (bittering - 60 min)
- 1/2 ounce, Fuggles hop pellets (flavoring - 10 min)
- 4 ounces, Ghirardelli unsweetened chocolate
- 2 cups, Brewed Coffee (Monte Sano blend)
- 1 package, WYeast #1084 Irish Stout Yeast
- 3/4 cup, Corn sugar (bottling)

Procedure:

Brew coffee using 2 scoops coffee to 12 oz. cold water. Steep flaked barley and cracked black patent for 45 minutes. Bring 1.5 gallons water to a boil in brewpot, sparge in grains, and add extract and boiling hops. Boil for 50 minutes. Add chocolate and flavoring hops and boil for 10 more minutes. Remove from heat and carefully stir in coffee. Cool and pour into fermenter containing 3 gallons cold (pre-boiled) water. Pitch yeast. Rack to secondary when vigorous fermentation subsides. Bottle with 3/4 cup corn sugar.

Comments:

The “Monte Sano blend” coffee is a mild coffee (sorry I can’t remember exactly which coffees are blended to make this) that I buy locally in a coffee store. I wanted something mild for the first attempt so as not to overdo it. This beer turned out wonderfully black and the chocolate and coffee come out nicely in the aroma and flavor. In spite of the oils in the chocolate, it has a rich, creamy head that stays with it until the bottom of the glass. The low hopping rate is due to the fact that both the coffee and the chocolate add to the bitterness and I wanted their aromas to dominate this beer. It has been well received by all who have tried it. I called it “Three Passions Stout” because three of my favorite tastes (from the world of food and beverages anyway) are chocolate, coffee, and stout—not necessarily in that order. I have set aside two six-packs of this to see how well it ages (if I can leave it alone, that is).

Alcatraz Porter

Source:

Bryan Gros (bgros@sensitivity.berkeley.edu), Issue #815, 2/3/92

Ingredients (for 3 gallons):

- 4–1/2 pounds, barley (pale malt)
- 4 ounces, wheat malt
- 8 ounces, Munich malt
- 9 ounces, Crystal/Chocolate mixture
- 4 ounces, Black Patent
- 1/4 cup, molasses
- 1.6 ounces, Cascade Hops (5.8AAU) (Bittering)
- 1/2 ounce, Mt. Hood Hops (3.8AAU??) (Bittering)
- 0.4 oz Cascade (finish)
- Wyeast English Ale

Procedure:

1. Add all grains, crushed, to 6qts water at 55C. Wait 30 min.
2. Raise temp to 62C (Added 2qts boiling water) Wait 75 min.
3. Raise temp to 75C. Wait 5 min.
4. Sparge with 75C water.
5. Bring to boil, add molasses, Cascade, and Mt. Hood hops.
6. Boil one hour.
7. Add finishing hops.
8. Boil 5 min.
9. Cool down in sink.
10. Add yeast from starter.

Comments:

I recently tasted my all-grain porter against Anchor's and the big thing I notice was Anchor Porter is thick, creamy. Mine is low carbonated, but it does not have that creamy feel. This was my first all-grain brew and my first porter.

It has a good malt flavor. Next time I would cut back on the hops some.

Specifics:

- O.G.: 1.054
- F.G.: 1.010
- Primary Ferment: 10 days

Speedball Stout

BEST BATCH

Source:

Stephen E. Hansen (hansen@gloworm.Stanford.EDU), Issue #747, 10/24/91

Ingredients:

- 6 pounds, Dark Australian malt extract
- 1/2 pound, Dark Australian dry
- 1/3 pound, Coffee, whole bean (I use Peet's Costa Rican, a fairly dark roast)
- 4 ounces, black patent malt
- 4 ounces, Flaked Barley
- 4 ounces, Medium Crystal malt
- 4 ounces, molasses
- 2 ounces, cascade (bittering) at 4.7 AAU
- 2/3 ounce, northern brewers (aromatic)
- Sierra Nevada yeast culture

Procedure:

Steep flaked barley and crystal malt for 50 minutes at 153 degrees. Boil for 90 minutes. Add black patent malt and molasses at 45 minutes. Bittering hops in thirds each 30 min. Fill a hops bag with the coffee and aromatic hops and add to the hot wort just before chilling. If you don't have a wort chiller you'd better wait until pitching. Remove the bag after about 24 hours or when the fermentation is going strong, whichever is longer. Rack to secondary once initial fermentation has died down, about 5 to 6 days.

Comments:

The last couple of times I've left the bag of coffee beans and hops until racking without over doing the coffee flavor. This cuts down on the potential for contamination. We've been using a Sierra Nevada yeast culture for the last few batches and it's been a very nice brew. Prestarted Wyeast British Ale yeast has worked well also. Sierra Nevada yeast culture is not terribly attenuative and the last batch was a bit sweeter than I'd prefer. Next time I'll use Wyeast's Irish Stout Yeast that Florian and others have recommended.

Specifics:

- O.G.: 1.049–1.051
- F.G.: 1.017–1.020
- Primary Ferment: 5–6 days at 55 degrees

Mach Guinness

Source:

Kevin L. Scoles (kscoles@pnet51.orb.mn.org), Issue #646, 5/28/91

Ingredients:

- 5 pounds, pale 2 row British malt
- 1 pound, rolled barley
- 1 pound, roasted barley
- 2 pounds, light dry malt extract
- 2 cups, corn sugar
- 2 ounces, bullion Hops (1.5 boiling, 0.5 finishing) (preferably whole)
- 1 package, Whitbread Ale Yeast

Procedure:

Mash 5 pounds 2-row, rolled barley and roasted barley in at 132 degrees. Protein rest 30 minutes. Starch Conversion 2 hours at 153 degrees. Mashed out 15 minutes at 168 degrees. Sparged with 4 gallons 172 degree water. Add the 2 pounds dry ME and the 2 cups sugar. Bring to a boil. Add 1 1/2 ounces of hops. Boil 1 hour. Add 1/2 ounce of hops, turn off heat, and let stand for 15 minutes. Cool wort to 72 degrees, strain into fermenter, and pitch yeast.

Bottling: one to two days before bottling, sour two bottles of ale. To do this, pour two bottles of ale into a steril glass container. Cover with a clean cloth secured with string or rubber band. Put in the cupboard (or somewhere relatively dark and warm) and let stand one to two days. It should sour, but not mold. Add 2/3 cup corn sugar to the sour ale and boil for 10 minutes. Pour into bottling bucket. Add sour ale and bottle as usual.

Comments:

This stout is creamy, but not as heavey as some, with a head that takes almost 30 seconds to form, lightly bitter, with that back of the throat sourness from the soured ale.

Specifics:

- Primary Ferment: 7 days
- Secondary Ferment: 6 to 9 days
- O.G.: 1.066
- F.G.: 1.016

Lutzen's Pleasing Porter

Source:

Karl Lutzen (lutzen@apollo.physics.umr.edu), Issue #700, 8/13/91

Ingredients:

- 3.3 pound can John Bull unhopped Dark
- 3.3 pound bag Northwestern Amber Malt extract
- 1-1/2 ounces Clusters 6.9% alpha (boil)
- 1 ounce Cascades 5.6% alpha (finish)
- Ale yeast (your choice)

Procedure:

Bring 2 gallons of water and malt to a boil. Add 1/2 ounce Clusters at beginning of boil, 20 minutes, and 40 minutes. After 60 min. turn off heat, and add Cascades. At this point it was late in the evening, I poured the wort into my sanitized bottling bucket and brought the quantity up to 5 gals. and stuck the whole thing in the beverage refrigerator. Next morning I siphoned off the wort into the fermentor, leaving all those hop particles behind, pitched the yeast. Put on the blow tube, and put the fermenter back in the refrigerator. I had the temperature set at 50 degrees.

After a week, I replaced the blow tube with an airlock, and bottled after a month of fermenting.

Comments:

Very smooth, nice hop balance, but a bit heavy for a summer drink. Will try to save the rest for this fall. This might be considered a lager due to the refrigeration. It was only done because the ambient temperature of my basement "brewing room" hits 75-80 Degrees during the summer heat. I brewed this in early spring as an ale (65 degrees) and strangely enough, they taste very similar. (Drink a bottle of one version, wait, drink a bottle of the other, results: Who cares. Both are great.)

Specifics:

- O.G.: 1.052
- F.G.: 1.016
- Primary Ferment: 1 month at 50 degrees

Double Stout

Source:

Spencer W. Thomas (Spencer.W.Thomas@med.umich.edu), Issue #732, 9/26/91

Ingredients:

- 3 gallons, water
- 10 pounds, dark malt extract
- 1 pound, black patent malt
- 2 pounds, crystal malt
- 1/2 pound, flaked barley
- 1/4 pound, roasted barley
- 1/2 licorice stick
- 1 teaspoon, ascorbic acid
- 1/2 teaspoon, citric acid
- 1 teaspoon, Irish moss
- 2 1/2 ounce, Bullion hops
- 1 1/2 ounce, Kent Golding hops
- 2 teaspoons, yeast nutrient
- 3/4 ounce, ale yeast (three standard packages)

Procedure:

Combine water, dark malt extract, and Bullion hops. Boil for 20 minutes. Add black patent malt through Irish moss. Boil for 5 minutes. Remove from heat and add Kent Golding hops. Steep for 5 minutes. Cool and add yeast nutrient and ale yeast. When fermentation has "stopped", add priming sugar and bottle.

Comments:

My batch fermented in about a week (house temperature ranging between 60 and 68). It was barely drinkable after 6 weeks, but delicious after 3 months. It's now been almost 5 years, and the last few bottles are a little faded and mellow but still quite good.

Specifics:

- O.G.: 1.086
- F.G.: 1.020
- Primary Ferment: 7–11 days

Christmas in Ireland

Source:

Guy D. McConnell (uunet!ingr.com!b11!mspe5!guy), Issue #727, 9/19/91

Ingredients:

- 4 pounds, Mountmellick Irish Stout Extract
- 3 pounds, Munton & Fison Amber DME
- 1/2 pound (2 cups), Crystal Malt (60 Lovibond)
- 1/4 pound (1 cup), Black Patent Malt
- 1 ounce, Bullion hops (bittering)
- 1/2 ounce, Hallertau hops (finishing)
- 1 pound, Clover Honey
- 12 inches, Cinnamon sticks (or 6 teaspoons ground cinnamon)
- 4 ounces, Ginger Root, freshly peeled and grated
- 2 teaspoons, Allspice
- 1 teaspoon, Cloves
- 4 Grated rinds from medium size oranges
- 1 package WYeast #1084 Irish Stout Yeast

Procedure:

Simmer honey and spices in covered pot for 45 minutes. Add cracked grains to 2 gallons cold water and bring to a boil. As soon as boiling starts, remove grains with a strainer. Add malt extracts and bittering hops and boil for 55 minutes. Add finishing hops and boil for 5 more minutes. Remove from heat. Stir in honey and spice mixture and cool. Strain into fermenter containing 3 gallons cold (previously boiled) water and pitch yeast (when cool). After vigorous primary fermentation subsides, rack into secondary. Bottle with 7 ounces corn sugar or 1-1/4 cups DME when fermentation completes.

Comments:

I haven't tried it yet but it smells great. I hope it will become a favorite. Enjoy.

All-Grain Stout

Source:

Brian Bliss (bliss@csrd.uiuc.edu), Issue #736, 10/2/91

Ingredients:

- 3 pounds, Klages
- 3 pounds, pale malt (darker)
- 2 pounds, pale malt (very light)
- 2 pounds, Vienna malt
- 2 pounds, barley flakes
- 1 pound, untyped malted barley
- 8 ounces, roasted barley
- 8 ounces, black patent
- 8 ounces, chocolate
- 24 grams, Buillion hops
- 30 grams, Cascade hops
- 4 grams, Hallertauer hops
- Wyeast German ale

Procedure:

The flaked barley has no husk, so I saw no reason not to grind it finely. Mash in at 130 degrees. Let rest 20 minutes or so. Mash at 150 degrees for 115 minutes. Sparge. Let the spargings settle. What seemed to be 3 or 4" of hot break settled out of the initial spargings! Boil for 2 hours. Add hops as follows: 14 grams bullion and 16 grams cascade (very fresh) for 1:45. 10 g bullion and 14 g cascade for 1:05. 4 grams hallertauer finish. Chill with an immersion chiller, and strain the wort through the hops. Makes about 5.5 gallons of 1.068 wort.

Comments:

I had 374 out of 450 pt * gals of possible extraction, so an efficiency of about 85%.

Specifics:

- O.G.: 1.068
- Primary Ferment at 65 degrees

Stout Stout

BEST BATCH

Source:

Russ Gelinas (r_gelinas@unhh.unh.edu), Issue #740, 10/8/91

Ingredients:

- 10 pounds, pale malt (2-row)
- 1 pound, roasted barley
- 1 pound, flaked barley
- 1/2 pound, crystal malt
- 1+ ounce, Centennial whole hops (at 10.1 AAU) no finishing hops
- Wyeast Chico ale slurry

Procedure:

Mash in 3 gallons of water at 170 degrees. Starch conversion at about 90 minutes. Mash out. Sparge with 170 degree water. Collect 5 gallons or so. Boil for 60 minutes with hops going it at beginning of boil.

Bitch's Brew Oatmeal Stout

BEST BATCH

Source:

Peter Glen Berger (pb1p+@andrew.cmu.edu), Issue #741, 10/9/91

Ingredients:

- 6 pounds, dark dry malt extract
- 2 pounds, amber dry malt extract
- 1 pound, crystal malt, cracked
- 3/4 pound, roasted barley, cracked
- 1/2 pound, black patent malt, cracked
- 2 ounces, Bullions hops (boiling)
- 1/2 ounce, Willammette hope (finishing)
- 2 cups, Quaker Oats
- 2 packages, Whitbread Ale Yeast

Procedure:

Steep the Oats, and the cracked grains for 1/2 hr in cold water. Heat mixture and remove grains as boil is reached. Throw in malts and make your wort. Boil Bullions for 45 minutes, Willammette for 5-7 minutes. Have fun.

Comments:

This beer improves substantially after about 2 weeks in the bottle, as hop aroma subsides and the large amount of roasted barley assumes it's place in the forefront. It's my favorite beer to date, but if I were going to brew it again I might cut back on the roasted barley by about .25 pound, and lessen the boiling hops (either to 1 ounce of Bullions, or 1.5 ounce of some lower alpha hop). Whitbread ale yeast was used because of the low attenuation rate: this stout is NOT sweet, but has lots and lots of body.

Specifics:

- O.G.: 1.052
- F.G.: 1.029

Rainy Day Porter

BEST BATCH

Source:

Chuck Coronella (coronellrjds@che.utah.edu), Issue #744, 10/21/91

Ingredients:

- 2 pounds, Alexander extract syrup (pale)
- 4 pounds, Yellow Dog extract syrup (amber)
- 1-1/4 pounds, Brown Sugar
- 1/2 pound, Black Patent
- 1/4 pound, Roasted Barley
- 1/2 pound, Crystal (60 degree L)
- 1/2 pound, Crystal (40 degree L)
- 1/4 pound, Chocolate Malt
- 22 AAU (2 ounce Nugget), 60 minutes boil
- 3 ounce, Fresh Grated Ginger; 10 minutes boil
- 1 ounce, Cascade
- Ale yeast (see comments)

Procedure:

Steep grains at 150 degrees for 40 minutes before boil. Add malt and brown sugar. Boil for 60 minutes. Add Nugget hops at begining of boil. Add ginger last 10 minutes of boil. Turn off heat and add Cascade hops. Allow to steep for 10 minutes. Cool wort with chiller. Rack off trub. Add water to make total about 5.3 gallons. Pitch yeast. Bottle 3 weeks later.

Comments:

I used two types of yeast pitched simultaneously for this brew. One was 5 grams (rehydrated) Doric Ale yeast, and the other was a "large" sample taken from a previous (cherry ale) brew a few weeks earlier, originally Whitbred Ale yeast. Obviously, this is a very heavy ale, almost like a stout. I'd liken the flavor to Sierra Nevada's porter, but heavier, a little sweeter, and with (delicious) ginger. After about 3 weeks in the bottle, it was, uh, WOW!!! Delicious!! What a combination of flavors! I'd say that this is the correct amount of ginger for such a dark, heavy ale (for my taste). I've had (lighter) ales with too much ginger, but this was just right.

Specifics:

- O.G.: 1.057
- F.G.: 1.016
- Primary Ferment: 3 weeks

Sweetport Porter

BEST BATCH

Source:

Mike Ligas (LIGAS@SSCvax.CIS.McMaster.CA), Issue #743, 10/18/91

Ingredients (for 6 gallons):

- 3.3 pounds, Munton & Fison dark malt extract syrup
- 2.2 pounds, dark dried malt extract
- 1.1 pounds, light dried malt extract
- 8.5 ounces, malto-dextrin powder
- 1.1 pounds, crystal malt (40 L)
- 4-1/4 ounces, chocolate malt
- 4-1/4 ounces, black patent malt
- 1 cup, light clover honey
- 1 cup, brown sugar
- 1/3 cup, blackstrap molasses
- 1 ounce, Clusters hop pellets (boil)
- 1 ounce, Cascade hop pellets (boil)
- 1/2 ounce, Cascade hop pellets (finish)
- 1 teaspoon, gypsum
- 1/4 teaspoon, Irish moss (15 minutes)
- 3/4 cup, dextrose (to prime)
- 1/2 quart (500 ml) Irish ale yeast culture (WYeast #1084)

Procedure:

Crush grains and steep for 30 minutes in water at 158 degrees. Strain into boiling vessel and sparge with 158 degrees water. Add malt extracts, dextrin, honey, brown sugar, molasses and gypsum and bring to a boil. Add boiling hops 5 minutes into boil, Irish moss for the last 15 minutes and finishing hops in last 5 minutes. Total boil of 50 minutes. Cool to at least 68 degrees before pitching yeast. Prime with dextrose as usual.

Comments:

Although I tend towards all grain brewing it seems I always come back to this one as my Porter. The rich body and residual sweetness of this beer is something which I have found hard to replicate in an all grain recipe. This beer finished 2nd at the Canadian Amateur Brewers Association national competition in 1989 and a variation of this recipe finished 3rd in 1990. The yeast strain is critical as well as the molasses to get the most out of this beer.

Specifics:

- O.G.: 1.066
- F.G.: 1.025
- Primary Ferment: 5 days
- Secondary Ferment: 3 weeks

Black Dwarf Imperial Oatmeal Stout

BEST BATCH

Source:

David Klein (paklein@ccit.arizona.edu), Issue #749, 10/28/91

Ingredients (for 6 gallons):

- 3.3 pounds, liquid Northwestern amber
- 3.3 pounds, liquid Northwestern dark
- 3 pounds, pale 2 row
- 2 pounds, dark crystal (90 Lovibond)
- 2 pounds, flaked barley
- 1-1/2 pounds, steel cut oats
- 1 pound, wheat malt
- 3 cups, roasted barley
- 1-3/4 cups, black patent
- 1-1/2 cups, molasses
- <1 cup, chocolate
- 5 ounces, malto dextrin
- 1 stick, brewer's licorice
- 1-1/2 ounces, Northern Brewers leaf hops
- 1/2 ounce, Mt. Hood pellets
- 2 ounces ,3.0 alpha Hallertau
- 1 quart+, starter—Wyeast Irish Ale

Procedure:

Mash all grain like substances for 1 hour at 130-140 degrees in 2-1/2 gallons water. Add 1-1/2 gallons boiling water to bring to 160 degrees. Hold there for 1-1/2 hours. The high temp is used to get a high final gravity. Sparge with 5 gallons fresh 170 degree water. Bring to a boil, and add Northern Brewers. Boil for 60 minutes. Add Mt. Hood and irish moss 15 minutes before the end of the boil. Cool, place in fermenter and pitch yeast. Dryhop with Hallertau in secondary.

Comments:

A heavy thick brew. The flavor lasts for upwards of a minute. (hops and dark grains followed by full malt and grain flavor, finishing with molasses. Bit alcoholic tasting when warm.

Specifics:

- O.G.: 1.090
- F.G.: 1.032
- Primary Ferment: 7 days

Josh's Better Xingu

Source:

joshua.grosse@amail.amdahl.com, Issue #757, 11/7/91

Ingredients:

- 6.6 pounds, M&F Dark Extract
- 1 pound, Crystal Malt
- 1/2 pound, Chocolate Malt
- 1/4 pound, Black Patent Malt
- 1/4 pound, Roast Barley
- 1/2 pound, Lactose
- 2 ounces, Northern Brewer (Boiling only. No finishing hops.)
- Gypsum
- 3/4 cup, Dextrose (priming)
- Wyeast 1028

Procedure:

Crack and steep specialty grains at 150 degrees for about an hour in 1/2 gal water. Sparge with 1.5 gallons of 165 degree water. Add the extract and gypsum. When boiling, add the hops. Boil for one hour. Add the lactose to the boil for the last 15 minutes.

Comments:

I've tried to duplicate Xingu, but reduce some of the roast barley bite. I think I've succeeded, though I haven't done a side by side comparison. I believe that Xingu is what's known in the UK as a milk stout, as I believe that lactose is used to add body and to very slightly sweeten the flavor.

Specifics:

- O.G.: 1.042
- F.G.: 1.021
- Primary Ferment: 3–7 days
- Secondary Ferment: 7–14 days

Dark of the Moon Cream Stout

Source:

Steve Slade (sslade@ucsd.edu), Issue #764, 11/20/91

Ingredients:

- 5 pounds, dry dark malt extract
- 2 pounds, crystal malt 40L
- 1-1/2 pounds, crystal malt 20L
- 12 ounce, chocolate malt
- 4 ounces, roasted barley
- 6 ounces, dextrin powder
- 1/2 teaspoon, calcium carbonate
- 1/2 ounce, Eroica hops (20 BU)
- 1/4 ounce, Chinook hops (12 BU)
- 3/4 ounce, Nugget hops (12 BU) (subst. N. Brewer (? BU))
- 1 ounce, Cascade hops (5 BU)
- 1 ounce, Eroica hops (4 BU)
- Wyeast #1098 British Ale yeast
- 1 cup DME for priming

Procedure:

Made a yeast starter 3 days before pitching. Used 2 tablespoons DME and 1 cup water. Next time use 2 cups water. Crack all grains and steep for 30 minutes at about 160 degrees along with the calcium carbonate. Strain out grains and sparge into about 2-1/2 gallons pre-boiled water. Total boil about 5 gallons. Add dry malt and dextrin and bring to a boil. Add 1/2 ounce of Eroica and 1/4 ounce of Chinook when boil starts. 30 minutes later add 3/4 ounce Nugget hops. Chill with an immersion chiller. Rack to a carboy, fill to 5 gallons and let sit overnight to allow the trub to settle out. The next morning rack it to a plastic primary, pitched the yeast starter, and add the 1 ounce of Cascades and Eroica hops.

Comments:

I had originally planned for a single stage fermentation, with bottling a week after pitching. However, there was no time to bottle after a week, so I racked to a secondary glass carboy to get the beer out of the primary, which does not seal very well. The dry hopping should have been done in the secondary, but at the time I had no plans for using one. I suspect the hops did not spend much time in contact with the beer in the primary, as they got pushed up by the krausen and stuck to the walls. When I bottled 2 weeks after brewing, I tried what might be called "wet hopping." On the suggestion of sometime brew partner Mike Fetzer, I made a hop tea by steeping 1 ounce N. Brewer in 2 cups water after the water had just stopped boiling. This was kept covered for about 10 minutes. I bottled half the batch, then added the hop tea and bottled the second half. The bottles aged in my closet for two weeks before tasting.

This turned out to be a very nice dry stout. It is dark and thick, with a brown head that lasts to the end and sticks to the side of the glass. The "no tea" beer is not terribly aromatic, and has a noticable bitter aftertase. The "hop tea" beer is more aromatic, and has a smoother finish, with what I think is a better blend of flavors. My fiancee likes the "hop tea" beer better as well, but a friend who only likes dark beers likes the "no tea" beer better.

Specifics:

- O.G.: 1.053
- F.G.: 1.020
- Primary Ferment: 1 week
- Secondary Ferment: 1 week

Kahlua Stout

Source:

Micah Millspaw, Posted by Bob Jones (BJONES@NOVA.llnl.gov), Issue #820, 2/10/92

Ingredients:

- 5 pounds, 2-row barley
- 2 pounds, 120L caramel malt
- 2 pounds, 20L caramel malt
- 2 pounds, British crystal
- 1 pound, wheat malt
- 1 pound, dextrin
- 1 pound, roast barley
- 2 ounces, Northern Brewer hops (boil 75 minutes)
- 1/2 ounce, Styrian Golding hops (boil 75 minutes)
- 1 bottle Kahlua liquor extract
- Whitbread ale yeast

Procedure:

Mash at 160 degrees F. Add kahlua extract to primary before pitching yeast.

Oatmeal Stout

Source:

Russ Gelinas (R_GELINAS@UNHH.UNH.EDU), Issue #647, 5/29/91

Ingredients:

- 3 pounds, English 2-row pale malt
- 3.3 pounds, of dark extract
- 3 pounds, of dark DME
- 1 pound, steel cuts oats
- 2 ounces, of Centennial leaf hops (AU=11.1, total=22.2 WHOOPS!)
- 1 ounce, of Cascade leaf hops (AU=5)
- Wyeast Irish Ale yeast starter (#1084?)

Procedure:

Mash pale malt and steel cut oats in 5 quarts of water. Sparge with 2 1/4 English 2-row pale malt, 1 lb. of steel cut oats, mashed in 5 qts. Added dark extract and dark DME to the wort and boiled with 2 oz. of Centennial leaf hops (AU=11.1, total=22.2 WHOOPS!) Good thing I like hops. Finished with 1 oz. of Cascade leaf hops. (AU=5) Pitched Wyeast Irish Ale yeast starter (#1084?), took 24 hrs. for active ferment.

Comments:

My notes on it were that it was clean, smooth, and hoppy. The hops overwhelmed any oat flavor, but the oats may have added to the smoothness. Reduce the hopping level by 1/2. Also, not enough roasted barley "bite". Increase RB from 1/3 oz. to 1/2 oz. at least, maybe 2/3 oz. would be best. There was also 1/2 oz. of crystal used.

Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 2 weeks

Stout ala Guinness

Source:

Tony Babinec (tony@spss.com), Issue #734, 9/28/91

Ingredients:

- 8 pounds, pale ale malt
- 3/4 pounds, of crystal
- 1 pound, roasted barley
- 1 pound, flaked barley
- 1/4 pound, chocolate malt
- 1/4 pound, wheat malt
- hops to 10-12 HBU
- Wyeast Irish yeast

Procedure:

Standard mashing procedure used.

Comments:

The beer turned out very well, and I got lots of good comments. It's a matter of taste, but if you prefer it a bit drier, you might reduce the crystal malt or drop it entirely, or for this gravity of stout, perhaps up the roasted barley to 1.25 pounds.

Clean Out The Closet Porter

Source:

Kevin L. McBride (gounceer!klm@uunet.UU.NET), Issue #674, 6/8/91

Ingredients That I Found Laying Around:

- 1 can, Ironmaster Scottish Mild Ale extract
- 1 can, Bierkeller light lager extract
- 1 pound, crushed crystal malt
- 1 pound, Munton & Fison Light DME
- 1/2 cup, Lactose
- 1 ounce, Brewer's Gold hop pellets
- 1 ounce, Cascade hop pellets
- 1 package, Whitbread dry ale yeast

Procedure:

Standard procedure—put crystal malt in cold water, heat to just shy of boil and sparge into brewpot. Add malt extracts and water, bring to boil. Add Brewer's Gold hops, boil a little over 1 hour. Stop boil, add Cascade hops and chill on the way into fermenter. I tossed the dry yeast directly into the fermenter atop the cooled wort.

Comments:

The yeast started flocculating within an hour and by the next morning the air lock was burping continuously. Today, 4 days later, it is completely fermented out and I'm going to transfer it into secondary probably before I go to bed.

Specifics:

- Primary Ferment: 4 days

Gak & Gerry's #23: Anteater Porter

Source:

Richard Stueven (Richard.Stueven@Corp.Sun.COM) Gerry Lundquist, Issue #746, 10/23/91

Ingredients:

- 7–1/2 pounds, pale malted barley
- 1 pound, crystal malt (10 Lovibond)
- 1/2 pound, chocolate malt
- 2 ounces, black patent malt
- 41.3 grams, Cluster - boil
- 11.4 grams, Cascade - 10 min.
- 13.7 grams, Cascade - finish
- Wyeast British

Procedure:

Add grains to 3.5 gallons cold water. Heat to 150 degrees and maintain for 90 minutes, stirring constantly. Used 4.5 gallons 170 degree sparge water. Collected 6 gallons wort. Boiled 60 minutes. Add Cluster at beginning of boil. Add 11.4 grams Cascade at 50 minutes. Turn off heat after 1 hour boil, and let last of Cascade hops steep. Cooled to about 75 derees and pitched.

Comments:

Deep red color. Looks almost black in the fermenter.

Specifics:

- O.G.: 1.048
- F.G.: 1.014

Rat's Darkness

Source:

Jack Green (lunatix!gparsons@s.ms.uky.edu), 2/24/92

Ingredients:

- 6.6 pounds, John Bull Dark Extract
- 1/2 pound, Crystal Malt
- 1/4 pound, Black Patent Malt
- 2 ounces Saaz hop pellets (boiling)
- 1/4 ounce, Cascade hop pellets (finishing)
- 1 pack, Whitenbread dry ale yeast

Procedure:

Cracked the grains and put them in 1.5 gallons of water, bring to boil and remover grains after 5 mins, add boiling hops and extract. Cook for 1 hour, add finishing hops for last 10 minutes. add to water in fermenter, bring level up to 5 gallons. ferments out in about 8 days, tasted good right out of the fermenter, ready to drink in about 8–10 days. Bottled with 1 cup Amber Dry Extract.

Specifics:

- O.G.: 1.040
- F.G.: 1.008

Brewhaus Porter

Source:

Ron Downer, Brewhaus

Ingredients:

- 8 pounds, 2-row Klage malt
- 1 pound, crystal malt (90 Lovibond)
- 1 pound, dextrin malt
- 1/2 pound, chocolate malt
- 1/2 pound, black malt
- 1/2 teaspoon, gypsum
- lactic acid to adjust mash water to pH 5.2
- 1-1/3 ounces, Northern Brewer hop pellets (8.5% pellets)
- 1/2 ounce, Fuggle hop pellets (3.7% alpha)
- 1 teaspoon, Irish Moss
- 1 teaspoon, gelatin finings
- 3/4 cup, corn sugar (priming)
- Ale yeast (High Temp. Ale Yeast)

Procedure:

Mash grains in 11 quarts of mash water at 152 degrees for two hours, or until conversion is complete. Sparge with 170 degree water to collect 6 gallons. Bring wort to a boil and let boil for 15 minutes before adding the 1-1/3 ounces Northern Brewer hops. Boil for one hour. Add Irish moss. Boil 30 minutes. (1 hour, 45 minutes total boiling time). Cut heat, add aromatic hops and let rest for 15 minutes. Force cool wort to yeast pitching temperature. Transfer cooled wort to primary fermenter and pitch yeast starter. Fine with geletin when fermentation is complete. Bottle with 3/4 cup corn sugar boiled in one cup water.

Specifics:

- O.G.: 1.050

Chapter 6: Barleywine & Dopplebock

The Grommator

Source:

Jack Webb (jack.l.webb@office.wang.com), Issue #575, 2/4/91

Ingredients:

- 1/2 pound, pale malt
- 1/2 pound, crystal malt
- 1/2 pound, chocolate malt
- 9.9 pounds, dark malt extract syrup
- 1 pound, dry amber malt extract
- 3-1/2 ounces, Saaz hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- lager yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Roast pale malt in 325 degree oven for 15 minutes or until golden brown. Crack grains and add to 1-1/2 gallons cold water. Bring to boil. Before serious boil starts, remove grains. Add extract and Saaz hops. Boil 60 minutes. Add Hallertauer hops and boil 5 more minutes. Remove from heat. Cover and let hops steep 15 minutes. Strain into 3-1/2 gallons cold water. (Be sure to strain out as much stuff as possible.) Pitch yeast and ferment one week at about 65 degrees, then rack to secondary. Secondary fermentation should last about 3 weeks at 45-50 degrees. Prime and bottle. Refrigerate bottles for about 1 month.

Comments:

This dopplebock was based on a recipe from Papazian's book. In making this beer, I used hops plugs for the first time. Wonderful stuff. They expand and give the appearance of fresh hops and they smell great! This batch turned out really well. Very dark and smooth, lightly carbonated, with a considerable alcoholic whammy. Great sippin' beer.

Specifics:

- Method: Extract
- Primary Ferment: 1 week at 65 degrees
- Secondary Ferment: 3 weeks at 45-50 degrees

Barleywine

Source:

Nick Thomas (nt@Eng.Sun.COM), Issue #566, 1/16/91

Ingredients:

- 12 pounds, dry pale malt extract
- 1/2 pound, honey
- 1 pound, dry light malt extract
- 1-1/2 pounds, corn sugar
- 2 ounces, Chinook boiling hops (13.2 alpha)
- 2 ounces, Cascade boiling hops (5.5 alpha)
- 2 tsp., Irish moss
- 2 ounces, Fuggles hops (finish)
- 2 tsp., Sparkeloid
- champagne yeast

Procedure:

Boil malt, boiling hops, and corn sugar in 1-1/2 gallons water for about 1 hour. In last 30 minutes add Irish moss, Fuggles, and sparkeloid. Add to 3-1/2 gallons cold water in fermenter. Pitch yeast and ferment about 7 months. Bottle and age.

Comments:

I made a batch of this about a year ago and it was so good that I've got two batches of it running in tandem. This has a nice balanced flavor.

Specifics:

- Method: Extract
- Primary Ferment: 7 months

Marigold Ale

Source:

Wayne Allen (wa%cadillac.cad.mcc.com@MCC.COM), Issue #567, 1/18/91

Ingredients:

- 10 pounds Munton & Fison light unhopped extract
- 2 pounds marigold honey
- 4 ounces Fuggles leaf hops (boil)
- 1 ounce Cascade pellets (finish)
- Munton & Fison ale yeast
- champagne yeast

Procedure:

Boil malt, honey, Fuggles for 60 minutes. Add Cascades in last five minutes. Pour in fermenter with 3-1/2 gallons cold water. Pitch ale yeast. When fermentation subsides, pitch champagne yeast. When clear, rack to secondary. Let sit a long time and then bottle. Age at least one year.

Comments:

This is the best beer I've ever brewed (and getting better by the year!) The hops may not seem to be enough, but it is. Watch out, you can get addicted to barleywine!

Specifics:

- Secondary Ferment: Long time

Norman Conquest Strong Ale

Source:

John Mellby (jmellby@ngst11.csc.ti.com), Issue #364, 2/23/90

Ingredients:

- 3.3 pounds, American light malt extract syrup
- 3.3 pounds, Coopers bitter ale kit
- 3.3 pounds, Coopers Draught ale kit
- 1 pound, amber malt extract
- 3/4 pound, crystal malt
- 2 ounces, Northern Brewer hops (boil)
- 2 ounces, Willamette hops (finish)
- 2 teaspoons, gypsum
- 1 pack, MEV 031 high-temp ale yeast

Procedure:

Start yeast 2 days ahead and add to quart of sterile wort 3 hours before brewing. Add gypsum to 2 gallons water, add crystal malt. Bring to boil. Strain out grain. After 10 minutes add Northern Brewer hops. 30 minutes into boil add Willamette hops. Boil a few more minutes. Remove from heat. Strain into fermenter with cold water to make 5 gallons. Pitch yeast.

Comments:

What I want to know is, how does the wort know exactly when my back is turned so it can instantly boil over? I never see it start to rise, but I turn to the sink for one second and when I turn around, the stove is covered with molten wort!

Brain Death Barleywine

Source:

Chuck Cox (uunet!bose!synchro!chuck)

Ingredients:

- 17-1/2 pounds, pale dry extract
- 3 pounds, crystal malt
- 1-1/2 pounds, flaked barley
- 1-1/2 pounds, wheat malt
- 1 teaspoon, gypsum
- 1 teaspoon, Irish moss
- 68 HBUs, Chinook hops (boil)
- 20 HBUs, Cascade hops (boil)
- 2-1/2 ounces, Goldings hops (finish)
- 10 grams, Chinook hops (dry hop)
- 20 grams, Kent Goldings hops (dry hop)
- 50 grams, Cascade hops (dry hop)
- Sierra Nevada ale yeast
- 1/2 - 1 pound, Herbal hops substitute

Procedure:

This recipe makes 5 gallons of full-strength barleywine plus 4 gallons half strength. Follow normal procedures, but brew in a 7-gallon kettle and then divide the wort into separate fermenters. The special hops substitute is a mix of hops repeatedly soaked and sparged in lukewarm water for at least 4 hours to eliminate water-soluble off-flavors. Special hops are added to the secondary fermenter about 1 week before kegging. Quantity used depends on quality of herbs/hops.

Nothing Exceeds Like Excess

Source:

Martin Lodahl (pbmoss!malodahl@PacBell.COM), Issue #536, 11/13/90

Ingredients:

- 12 pounds 2-row pale malt
- 2 pounds Munich malt
- 2 pounds crystal malt
- 4 pounds Edme light extract
- 4 pounds Alexander’s light extract
- 4 ounces dark molasses
- 1/4 cup priming sugar
- 2-1/2 ounce Northern Brewer @8%
- 1-1/2 ounces Kent Goldings @5.2%
- 1/2 ounce Hallertauer @2.8%
- 1/2 ounce Cascade @5.2%
- Wyeast Vintner’s Choice
- champagne yeast

Procedure:

Mash in 18 quarts water @148 degrees (adjust pH to 5.3). Starch conversion 2 hours at 150-141 degrees. Mash out 5 minutes at 168 degrees. Sparge at 168 degrees. Boil wort 2-1/2 hours. 90 minutes after start of boil, add extracts, molasses, and Northern Brewer hops. 30 minutes later, add Kent Goldings hops. In last 15 minutes, add Hallertauer and Cascade hops.

Comments:

This was not an easy batch. The yeast took off immediately and blew out 1-1/2 gallons through the blow tube. Once the yeast subsided, I let it sit for a week and then bottled. I should have taken a sample and pitched some Red Star Pasteur champagne yeast because it turns out the gravity was still 1.091! The flavor is impossibly syrupy, but I’ll put in the cellar and forget about it for a few months. This could be my most expensive failure yet, then again, maybe not. Maybe I can pour it over ice cream...

Specifics:

- Method: Partial mash
- Original Gravity: 1.126
- Final Gravity: 1.092

Barleywine

Source:

Fred Condo (fredc@pro-humanist.cts.com), Issue #566, 1/16/91

Ingredients (for 2 gallons):

- 5 pounds, Alexander's pale malt extract
- 1 pound, crystal malt
- 11 AAU, Nugget hops (boil)
- 1/2 ounce, Cluster hops (finishing)
- 1/2 ounce, Cluster hops (dry)
- ale yeast

Procedure:

This recipe makes 2 gallons. Steep the crystal malt and sparge twice. Add Nugget hops and boil. In last few minutes add 1/2 ounce Clusters and then dry hop with an additional 1/2 ounce of Clusters. Cool wort and pitch yeast.

Bock Aasswards

Source:

Darryl Richman (darryl@ism.isc.com), Issue #620, 4/22/91

Ingredients (for 15 gallons):

- 24 pounds, Munich malt
- 6 pounds, Vienna malt
- 6 pounds, 2 row Klages malt
- 1–1/2 pounds, 80L Crystal malt
- 200 grams, Hallertaur pellets
- Bavarian style yeast

Procedure:

Treat 10.5 gallons of medium hard water with 18 grams of Calcium Bicarbonate. Mash in grain. Follow a mash program of 50 minutes at 50C, 20 minutes at 58C, 40 minutes at 65C, 90 minutes at 70C, and a mash off for 15 minutes at 77C. Sparge for about an hour and a half. This will yield about 19 gallons at the end. (runoff gravity of about 1.010). Boil down to a volume of 15 gallons (about 3 hours and 20 minutes.) Add 200 grams of Hallertaur pellets about 2 hours into the boil. Cool and pitch yeast.

Specifics:

- O.G.: 1.075
- F.G.: 1.022
- Primary Ferment: 3 weeks at 48 degrees
- Secondary Ferment: 6 weeks at 36 degrees

Wanking Fresh Deathbrew

Source:

Richard Ransom AKA: FATHER BARLEYWINE (rransom@bchm1.aclcb.purdue.edu), Issue #732, 9/26/91

Ingredients (for 10 gallons):

- 20 pounds, 2-row brewer's malt, crushed
- 4 pounds, 80 L. crystal malt, crushed
- 5 ounces, Fuggles Leaf hops
- 2 ounces, Hallertauer leaf hops
- Yeast

Procedure:

Add crushed malt to 5 gallons water at 135 degrees, stir, add a bit of near boiling water to get about 120 - 125 degree protein rest. After thirty minutes of stir-well-every-10-minutes (by the way, I use a pair of 40 quart cooler chests for mashing) add boiling water gradually (usually takes 2 gallons) to raise temperature to 155 degrees. Do this in stages...add a quart or two, stir well, stick in your thermometer, give it 5, read, add, repeat. It takes a while to equilibrate temperatures in the porridge, and you can easily bring your mash to 170 degrees (a no no) if you add too fast. Let this sit with periodic stirring for a few hours until converted. Sparge with 11 gallons of water. Collect up all that good stuff (I sparge off between 11 and 13 gallons depending on how long I want to drink while boiling) and boil roil troil and trouble. About 30 minutes before you finally tire of boiling, add 5 ozs. Fuggles leaf hops. Rejoice in the aroma! Turn off the boil. Caper briefly. Add 2 oz. Hallertauer leaf hops. Cover. Cool. Pour into fermenting vessel, pitch yeast (the cake(s) from your last brew, recently stripped of their beery covering. Or be conventional, and use Whitbread Ale from the packet).

Ed. Note: Father Barleywine's original posting is extremely detailed. We edited it down for this compilation, but you should take a look in the archives at the original if you have the time. It is time well spent.

Comments:

Oh yes, the gravity on my last Deathbrew was about 1.063, which I consider on the light side. Very nice red color.

Specifics:

- O.G.: 1.063

Nightingale DoppleBock

Source:

Mark Nightingale (night@mapme7.map.tek.com), Issue #741, 10/9/91

Ingredients:

- 7 pounds, Light Scottish Malt Extract
- 1 pounds, Dry Dark Malt Extract
- 1–1/2 pounds, 80L Crystal Malt
- 6 ounces, Chocolate Malt
- 2 ounces, Black Patent Malt
- 8 ounces, Dextrin Malt
- 1/4 teaspoon, brewing salts
- 2 ounces, Perle Hops (bittering) alpha=7.6%
- 1 ounces, Hallertauer Hops (aromatic) alpha=3.9%
- 1/2 teaspoon, Gypsum
- 2 packets of Red Star Lager yeast
- 2/3 cup, corn sugar for priming
- Water to 5 gallons

Procedure:

Mash crushed crystal and dextrin malts in a pan of water at 150F for 1 hour. Strain through collander into main kettle and sparge with 150F water until it runs clear. Add enough water to kettle to dissolve extracts (approx. 3 gallons). Dissolve extracts, salt and gypsum into kettle and bring to a ROLLING boil. Stir in 1/2 oz. Perle hops and boil 15 min. Stir in 1 oz. Perle Hops and boil 15 min. Stir in chocolate and black patent malts (UNCRUSHED!) and boil 15 min. Stir in 1/2 oz. Perle hops and boil 15 min. Add Hallertauer hops in the last minute of the boil. Strain though a nylon meshed colander into Primary fermentor. Top up to 5 gallons with cold water. Cool wort as fast as possible. (I cooled it to 80 degrees in 9 minutes.) At 80F add yeast. Ferment for 12 days at 40-48 degrees. Rack it into the secondary and let it sit and ferment VERY slowly for 1 month at 32-40 degrees. Bottle and let age for a full month at 34 degrees.

Comments:

This brew is not quite as strong as a traditional dopplebock. However, the resulting beer was none less than excellent. It had a good shot of malt flavor (esp. the chocolate!). The head quite creamy. The hop ping was perfectly balanced. It is the smoothest homebrew I've ever had.

Specifics:

- O.G.: 1.060
- F.G.: 1.025
- Primary Ferment: 12 days @ 40–48 degrees
- Secondary Ferment: 1 month at 32–40 degrees

Barleywine

Source:

Ann Nelligan, anelliga@hamlet.Prime.COM, Issue #818, 2/6/92

Ingredients:

- 2 cans, Munton & Fison Light Malt Extract
- 2 pounds, Munton & Fison light dried malt extract
- 1/4 pound, Domino light brown sugar
- 3–1/2 ounces, Fuggles hops
- 1/2 ounce, Fuggles for finishing
- 2 packs, Munton & Fison ale yeast

Procedure:

We did a single stage fermentation, so I can't answer your question about how long to age in secondary.

We gave the finishing hops 10 minutes.

As far as conditioning in bottles—well, it's been 14 months now and it keeps getting better. At 2 months it was OK, but cloudy enough that we thought we should have used gypsum. It was also VERY sweet, but also very hoppy and quite smooth. By 9 months it was clear, but quite heavy and we thought maybe less sugar. Last week it had gotten considerably drier and VERY clear. It's really good now, so I don't know if it'll last long enough for me to give you an update later.

Chapter 7: Herb & Spice

Ginger Beer

Source:

(BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU), Issue #221, 8/5/89

Ingredients:

- 6 pounds, light dry extract
- 2-1/2 cups, crystal malt
- 4 ounces, grated ginger
- 1 ounce, Northern Brewer leaf hops (14% alpha)
- 3/4 ounce, Brambling leaf hops
- 1 pack, Edme ale yeast

Procedure:

Boil malt, ginger, and Northern Brewer hops in five gallons of water for 60 minutes. Remove from heat and add Brambling hops. Allow to steep 10 minutes. Force cool, and pitch yeast.

Comments:

This batch turned out pretty good. It's a light amber color, with a light sweetness. The ginger comes through nicely. Light and thirst-quenching for the summer months.

Spicy Xmas Beer

Source:

John Bates (bates%palmen.Colorado.EDU), Issue #518, 10/16/90

Ingredients:

- 3.3 pounds, Northwestern light malt extract
- 2 pounds, dark malt extract
- 2 pounds, wildflower honey
- 2 ounces, Hertsburger hops (boil)
- 1/2 ounce, Goldings hops (finish)
- 2 ounces, grated ginger (boil)
- 1 ounce, grated ginger (finish)
- 2 packs, Munton & Fison ale yeast

Procedure:

Start yeast. Boil malt extract, honey, boiling hops and boiling ginger for about 1 hour. Strain. Add finishing hops and ginger. Cool rapidly in tub. Pitch started yeast. Ferment. Prime and bottle.

Comments:

This was based on a ginger beer recipe from Papazian's book. It was tasty after just one week in the bottle. This is a light beer with a nice ginger aroma and flavor.

Specifics:

- Method: Extract
- Original Gravity: 1.049
- Final Gravity: 1.014
- Primary Ferment: 2 weeks

Ginger Beer

Source:

Jay Hersh (jhersh@yy.cicg.rpi.edu), 11/18/88

Ingredients:

- 1, True-Brew continental light beer kit
- 3.3 pounds, Munton & Fison hopped light extract syrup
- 1 cup, corn sugar
- 3 ounces, fresh grated ginger root
- 2 packs, Edme ale yeast

Comments:

This will produce a light beer with a fairly strong ginger character.

Garlic Beer

Source:

A.E. Mossberg (aem@mthvax.cs.miami.edu), Issue #334, 12/29/89

Ingredients:

- 1 can, Pilsner lager hopped malt extract
- 4 heads, garlic, cleaned
- 6 cups, corn sugar (dextrose)
- yeast

Procedure:

Bring 2 gallons of water to boil. Add dextrose, malt extract and garlic. Boil about 16 minutes or so. Remove from heat. You can either make super-garlic beer or regular-garlic beer. For regular garlic beer, strain out garlic. Add wort to fermenter with enough water to make 5 gallons. Pitch yeast. If making super garlic beer, rack to secondary after a few days, straining out garlic when racking.

Spruce Beer

Source:

Louis Clark (hplabs!mage!lou), Issue #453, 7/4/90

Ingredients:

- 6.6 pounds, Munton & Fison dark malt extract
- 3 pounds, dry dark extract
- 3 ounces, Cascade hops (4.3 alpha)
- 3 teaspoons, gypsum
- 1 ounce, Cascade hops
- 1/2 teaspoon, Irish moss
- 1/2 ounce, spruce essence
- Leigh & Williams Beer & Stout yeast

Procedure:

Boil malt and boiling hops for 1 hour. In last 10 minutes add the 1 ounce of Cascade finishing hops and the Irish moss. In the last 2 minutes add the spruce essence. Chill and pitch yeast.

Comments:

My tasting notes on this say that at 2-1/2 months after bottling it was "fair." This tells me that it was unremarkable. My recollection is that it was drinkable but unexciting. Perhaps the dark extract overwhelmed the spruce and more spruce essence should have been used. Where the bottle says "Sufficient for 8 gallons of spruce beer" they may mean for a somewhat lighter beer.

Specifics:

- Method: Extract
- Original Gravity: 1.040
- Final Gravity: 1.018

Holiday Ale

Source:

Doug Roberts (dzzr@lanl.gov), Issue #317, 12/6/89

Ingredients:

- 7-1/2 pounds, Klages malt
- 1-1/2 pounds, crystal malt (90L)
- 1/4 pounds, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, dextrin powder
- 1/2 cup, molasses
- 1 teaspoon, cardamom
- 1 teaspoon, cinnamon
- 1 teaspoon, ginger
- grated rind of 4 oranges
- 1-1/2 ounces, Nugget hops (boil)
- 1 ounce, Willamette hops (finish)
- Whitbread ale yeast
- 1/2 cup, molasses (priming)

Procedure:

Mash grains. Add dextrin (I was out of Cara-pils), 1/2 cup molasses, spices, boiling hops, and orange peel. Boil 1 hour. Add finishing hops in last few minutes. Strain into fermenter. Cool and pitch yeast.

Comments:

During the boil the spices combined with orange peel and malt made the house smell really good—kind of like a beer fruit cake. After smelling and tasting the wort, I think I've identified one of the secret ingredients in Anchor's Christmas Ale: cardamom. I'm guessing they use 1/4-1/2 teaspoon per five gallons.

Specifics:

- Method: All grain
- Original Gravity: 1.045

Honey Ginger Beer

Source:

Oliver Grillmeyer (topramen@ernie.Berkeley.EDU), Issue #101, 3/15/89

Ingredients:

- 4 pounds, honey
- 6 ounces, grated ginger
- 3 pounds, light malt extract
- 1 ounce, Brewers Gold leaf hops
- 1/2 ounce, Northern Brewer hops pellets
- 1/2 ounce, Saaz hops pellets
- yeast

Procedure:

Use two brew kettles. In the first, add 4 gallons water, honey, and ginger. Maintain at 180 degrees for 45 minutes. While first pot is heating, add malt extract to 3 gallons water in the second pot. Bring to boil. Add 1 ounce of Brewers Gold to boil for 45 minutes. Add 1/2 ounce of Northern Brewer at 30 minutes. When second pot is removed from heat, add 1/2 ounce of Saaz hops and steep. Combine pots, cool, and pitch. I also brewed a second batch with the same procedure, except that I used 8 pounds of honey instead of 4, 1/2 ounce of Northern Brewer hops replaced the 1 ounce of Brewers Gold, and 1/2 ounce of Galena replaced the 1/2 ounce of Northern Brewer.

Comments:

Six ounces of ginger seems about right to give a nice balanced flavor. The ginger was grated in food processor, but it had to struggle as the ginger tends to break up into strands that get stuck in the blades. (I did not peel the ginger). This beer had an amber color and all flavors were readily apparent—hops, malt, ginger, and light honey. The color was a medium amber shade.

Specifics:

- Method: Extract
- Original Gravity: 1.051

Ginger Beer

Source:

Jackie Brown (brown@MSUKBS.BITNET), Issue #618, 6/3/91

Ingredients:

- 3.3 pounds, Munton & Fison dark plain malt extract
- 1-1/2 pounds, Munton & Fison plain dark dry extract
- 1 cup, corn sugar
- 3/4 pound, crystal malt
- 1/2 pound, chocolate malt
- hunk, ginger, grated
- 2 ounces, Cascade hops (boil)
- 1 ounce, Fuggles hops (finish)
- ale yeast

Procedure:

Add crushed grains to 2 gallons cold water. When mixture begins to boil, remove grains. Boil 1 hour with malt extracts, ginger and Cascade hops. Turn off heat, add Fuggles and steep five minutes. Strain into primary, add water to bring to 5 gallons and ferment 3 days. Rack to secondary. Prime and bottle.

Comments:

My long-term taste bud memory says this was brown, bitter, and slightly sweet with a great ginger flavor and tingle at the back of the throat as it went down. It was overcarbonated (7/8 cup of priming sugar is too much!) I wish I could tell you how much ginger I used, but I remember I wished it were more. Go for it! I've found nothing better to drink with Chinese food.

Specifics:

- Primary Ferment: 3 days

North East Holiday Beer

Source:

Jim Conroy (AS2JXC%BINGVMA.BITNET), Issue #325, 12/18/89

Ingredients:

- 2 pounds, crystal malt
- 6 pounds, amber dry malt extract
- 2 ounces, Fuggles and Bullion hops (boil)
- 1-1/2 ounces, Saaz hops (finish)
- 3 ounces, fresh grated ginger
- 1 stick, cinnamon
- 1 pack, Edme ale yeast

Procedure:

Steep crystal malt until boil is reached. Strain out grain and add extract and boiling hops. Boil 60 minutes. Add Saaz hops, ginger and cinnamon in last 15 minutes of boil. Cool, top off fermenter and pitch yeast.

Comments:

This batch had a furious fermentation and blew the blow tube off the fermenter, losing about 1-1/2 quarts in the bargain.

Maple Syrup Stout

Source:

Jim, Kipps, reposted by Robert Nielsen (robertn%fml@sc.intel.com), Issue #320, 12/11/89

Ingredients:

- 6 pounds, Australian dark extract syrup
- 1-1/2 ounces, Bullion hops (boil)
- 12 ounces, maple syrup
- ale yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Add six ounces of the maple syrup during the boil and the other 6 in the last couple minutes of the boil (much like a finishing hops). Total boil time was 1 hour.

Comments:

This is a very good beer. I don't typically drink stouts, but I really like this one. I absolutely don't like Guinness, but I do like Young's Oatmeal Stout and Rubicon Stout. I think the maple stout is better than any of these. It is very smooth going down, and has sweet but mellow maple flavored aftertaste. Thanks to Jim Kipps for posting this recipe.

Sparky's After-Burner Brew

Source:

Marc Light (light@cs.rochester.edu), Issue #483, 8/28/90

Ingredients:

- 3.3 pounds, John Bull amber malt extract
- 1/2 pound, crystal malt
- 1/2 pound, dark dry malt
- 1/2 pound, corn sugar
- 10, fresh Jalapeno peppers
- 2 ounces, Cascade hops
- Munton & Fison ale yeast

Procedure:

Chop up Jalapeno peppers and boil them with the wort for 30 minutes or so. Strain them out when pouring wort into primary. Rack to secondary about 4 hours after pitching yeast.

Note: When handling jalapenos, be sure to wash hands thoroughly or wear rubber gloves. You'll find out why if you are a contact lens wearer. (I discovered this the hard way—making pickles, not beer.) — Ed.

Comments:

The beer is amber, clear, has enough hops for me, and has a great spicy (bordering on hot) aftertaste.

Specifics:

- Original Gravity: 1.020
- Final Gravity: 1.002
- Primary Ferment: 4 hours
- Secondary Ferment: 8 days

Bengal Butt Kicker

Source:

Chad Epifanio (chad@mpl.ucsd.edu), Issue #816, 2/4/92

Ingredients:

- 15 pounds, Klages malt
- 2–3/4 pounds, Munich malt
- 1 pound, Amber crystal
- 1/4 pound, Chocolate malt
- 1 ounce, Northern Brewers hops 10%AA (60min)
- 1 ounce, Northern Brewers (15 min)
- 1/2 ounce, Cascades 5.9%AA (15min)
- 2 ounces, fresh fennel (15 min)
- 6 ounces, fresh orange peel (15 min)
- 1/2 teaspoon, Irish Moss(15 min)
- 1 cup, American Lager yeast slurry
- 10 Bengal Spice tea bags, "dry hopped"
- 3/4 cup, Corn sugar to prime

Procedure:

Upwards infusion mash, low-temp conversion. Used water with high carbonate hardness.

Comments:

So far, the young beer tastes great with an unusual taste that is difficult to describe. I hadn't seen mention of using fennel before, so I thought I'd mention it. The beer has a dark orange color.

Specifics:

- O.G.: 1.070
- IBU: 35–40

Garlic Beer

Source:

Louis Clark (hplabs!mage!lou), Issue #580, 2/13/91

Ingredients:

- 4.5 kg Munton & Fison dark malt syrup
- 3/4 pound, 40L crystal malt
- 1/4 pound, roasted barley
- 2 ounces, Perle hops (7.5% alpha)
- 1 ounces, Willamette (4.6% alpha)
- 3 large garlic cloves chopped fine
- 1 ounce, Willamette for finishing
- ale yeast

Procedure:

Steep crystal malt and roasted barley for 30 minutes in two gallons of water. Strain out and discard spent grains. Add malt syrup and bring to a boil. Add Perle hops and garlic and boil for 1 hour. Toss in Willamette hops in the last two minutes. Pitch yeast when cool.

Comments:

Next time I make this I'll probably use more crystal and more hops.

Legendary Mike Brown's Spruce Ale

Source:

Mike Ligas (LIGAS@SSCvax.CIS.McMaster.CA), Issue #733, 9/27/91

Ingredients (for 6 gallons):

- 3.3 pounds, Steel City Ale Kit
- 2.2 pounds, John Bull plain light malt extract
- 1.1 pounds, plain light dried malt extract
- 1/3 pound, crushed chocolate malt
- 1/4 pound, crushed crystal malt
- 6 ounces, fresh spring spruce sprigs (boil)
- 8 spruce sprigs (finishing)
- 2 cups, culture of Munton & Fison Ale yeast

Procedure:

Place Crystal and chocolate malts in 1 gallon cold water and raise temperatire to 158 degrees and immediately strain into the brew kettle and sparge with 2 cups of 158 degree water. Add malt extracts and water to bring volume to 6 gallons. Add boiling sprigs when boil begins and boil for 60 minutes. Add finishing sprigs and boil for 3 minutes. Chill via wort chiller. Pitch yeast at 68 degrees. Single stage ferment in glass for 14 days then bottle using 1 cup corn sugar to prime.

Comments:

I didn't like this beer at first because I felt that a spruce essence was lacking in the flavour. However, two months in the bottle cured that problem and the beer was exquisite and "sprucey" and improved with further aging.

Specifics:

- O.G.: 1.046
- Primary Ferment: 14 days

Xmas Ale

Source:

Phoebe Couch (ithaca!amber!phoebe@uunet.UU.NET), Issue #750, 10/29/91

Ingredients (for 4 gallons):

- 4 1/4 pounds, Austrialian light extract malt (liquid)
- 1/2 pound, crystal malt
- 1/4 pound, chocolate malt
- 1/8 pound, flaked barley
- 1/2 cup, brown sugar
- 2 1/2 ounces, Northern brewer hops
- 1/2 cinnamon stick
- 1 teaspoon, whole clove
- 1 ounce, cascade (finishing)
- Ale yeast

Procedure:

Add all the grain and malt into the water and boil. After it starts to boil, add Northern brewer and spices. After about 45 minutes, turn off heat, add the Cascade. After 20 minutes, filter into carboy. Pitch yeast when cool. Clarify and bottle in a week.

Comments:

I had a party and everyone liked this brew (1 month aging.) It has a medium head, a pleasant hint of spices (not strong but very noticeable) and smooth taste.

Specifics:

- Primary Ferment: 1 week

Xmas Ale

Source:

larryba@microsoft.com, Issue #734, 9/30/91

Ingredients:

- 8 pounds, Klages malt
- 2 pounds, Munich malt
- 8 ounces, chocolate malt
- 12 ounces, honey (added to the boil, not mashed!)
- 1/2 ounce, Willamette hops (5.4%) for 45 min
- 1/2 ounce, Willamette hops (5.4%) for 30 min
- 6 ounce, fresh ginger (peeled, diced)
- zest of 4 oranges (valencia)
- 1 teaspoon, whole cloves
- 1 teaspoon, ground allspice
- 5 3" cinnamon sticks (crunched up)
- Ale yeast

Procedure:

Use Papazian's Step mash technique: 30 minutes at 130 degrees. 30 minutes at 155 degrees. Sparge with 175 degree sparge water. Collect about 6 gallons. Boil wort for one hour. Add 1/2 ounce. of Williamatte at 15 minutes. At 30 minutes add: 1/2 ounce Williamette, ginger, orange zest, cloves, allspice, and cinnamon. Cool. Pitch yeast.

Comments:

I kept the hop rates pretty low given that the spicing would be best with a sweeter flavor.

Specifics:

- O.G.: 1.068
- F.G.: 1.017
- Primary Ferment: 36 hours at 74 degrees
- Secondary Ferment: 4 days at 67 degrees

Indian Summer Gingered Ale

Source:

Jerry Gaiser (jerry@jaizer.intel.com), rec.crafts.brewing, 10/25/91

Ingredients:

- 6 pounds, dry light malt extract
- 1 pound, crystal malt (40L)
- 3 ounces, fresh ginger (boil)
- 1/2 ounce, Galena pellets (11.4%) (boil)
- 1 ounce, fresh ginger (finish)
- 1 ounce, Hallertaur pellets (4.?%) (finish)
- Wyeast British Ale yeast (#1098?)

Procedure:

Crush crystal malt, add to 2 gallons water and bring to about 170 degrees. Remove grains, add dry extract, 3 ounces ginger, boiling hops and boil for 1 hour. During last ten minutes add finishing ginger and hops. Chill. Pitch yeast.

Comments:

Wonderful color and smells delicious. Should be in the bottle next weekend and I'll report on how it turns out.

Bob's Coriander Ale

Source:

Bob Murphy (heisch@zen.radiology.arizona.edu), Issue #753, 11/1/91

Ingredients:

- 6 pounds, light unhopped malt extract,
- 1 pound, light crystal malt
- 1 ounce, Cascade hops, 5.5% alpha
- 1 ounce, whole Coriander Seed - 30 min
- 1 ounce, whole Coriander Seed - 10 min
- 1 teaspoon, Irish Moss - 10 min
- Chico Ale yeast (from a previous batch)

Procedure:

Steep crystal malt at 160 degrees for 1 hour. Sparge grain and add extract. Bring to a boil and add Cascade hops. (boil for 60 minutes.) Add 1 ounce coriander at 30 minutes and the final ounce for the last 10 minutes. Strain off the hops and coriander seed when transfering to the primary. Leave in the primary for 5 days, and in the secondary for around 10 days.

Comments:

Each batch has been a bit different, but good. The coriander isn't real strong, but is noticable. Some people have a hard time identifying it. For some reason they all seem to lack much head, maybe the oils in the coriander? Lack of head is not a problem any of my other beers have. Overall a nice slightly spicy light beer. Probably good for lawn mowing if I had a lawn. Good right away but seems to get better after 3 to 4 weeks in the bottle. The flavors blend together a bit more with age.

Specifics:

- O.G.: 1.040
- F.G.: 1.012
- Primary Ferment: 5 days
- Secondary Ferment: 10 days

Gak & Laurel's Garlic Beer

Source:

Richard Stueven (richard.stueven@corp.sun.com), Issue #757, 11/7/91

Ingredients:

- 6 pounds, plain light extract syrup (hopped? who knows...)
- 2 ounces, Cascade leaf (boil)
- 2 ounces, Cascade leaf (finish)
- one Big Thing of garlic (maybe half the size of your fist)
- Whitbread dry ale yeast

Procedure:

The procedure is the same as for any simple extract beer. Chop up the garlic and throw it into the boil for the full 60 minutes. If you don't want quite so much garlic flavor, strain the garlic bits out before racking (we didn't). Add 2 ounces of Cascade hops at begining of boil and again in the last ten minutes. Cool. Pitch yeast.

Phil Fleming's Christmas Ale

Source:

homer@drutx.att.com, Issue #747, 10/24/91

Ingredients:

- 3.3 pounds, Munton and Fison Stout Kit
- 3.3 pounds, Munton and Fison amber malt extract syrup
- 3 pounds, Munton and Fison light dry malt extract
- 1/2 ounce, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 3/4 pound, honey
- 5 3-inch cinnamon sticks
- 2 teaspoons, allspice
- 1 teaspoon, cloves
- 6 ounces, ginger root
- 6 rinds from medium size oranges (scrape the white insides of the rind away)
- Wyeast No. 1007 German ale liquid yeast
- 7 ounces, corn sugar for priming

Procedure:

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes). Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast. [Note: It's not made clear, but the honey/spice mix is added to the wort just before cooling, they're not boiled together.]

Comments:

Note: This recipe appeared Vol.2, #10 of The Wort Alert, the Hop Barley & the Alers newsletter from Nov. 1990, entitled "Anne's Choice Christmas Ale", and also appear in a *Zymurgy* special issue. There was a lot of discussion relating to the additional 3 pounds of malt extract. The final word is that this is the correct recipe.

Specifics:

- O.G.: 1.069
- F.G.: 1.030
- Primary Ferment: 14 days at 61 degrees

Zulu's X-mas Lager

BEST BATCH

Source:

Mike Zulauf (zulauf@orbit.Colorado.EDU), Issue #743, 10/18/91

Ingredients:

- 3.3 pound can, Munton & Fison Light Hopped Malt Syrup
- 2–3/4 pounds (approx.), light dry malt extract
- 2–1/2 pounds, light clover honey
- 1 pound, crystal malt
- 2 teaspoons, gypsum (soft water treatment)
- 2 ounces, Cascade hops (4.5% alpha)
- 1 ounce, Cascade hops
- 1/2 ounce, Cascade hops
- 1/2 ounce, Cascade hops
- 2 teaspoons, dried ground ginger
- 2 teaspoons, dried ground nutmeg
- 3 teaspoons, dried ground cinnamon
- grated orange peel from 4 oranges
- 1/4 teaspoon, Irish Moss
- 3/4 cup, corn sugar for priming
- M. eV. German Lager liquid culture in a 1 qt. starter

Procedure:

Steep crystal malt in brew pot. Remove grains before boil. Add extracts and honey and bring to a boil. Add 2 ounces Cascade at beginning of boil. Add ginger, nutmeg, cinnamon, orange peel, and Irish moss in last 10 minutes. Add 1 ounce of Cascade hops two minutes later. Add 1/2 ounce Cascade in last 5 minutes and the last 1/2 ounce in the last 2 minutes.

Comments:

This recipe makes a golden, rather than dark, Christmas beer. With the proportions of hops and spices used, you get a complex mix of aromas, with none of them being too dominant. Other than being a lager and using various temperatures, this is a very easy brew to make. If anyone else tries it out, I'd be curious to hear the results.

Specifics:

- O.G.: 1.071
- F.G.: 1.018
- Primary Ferment: 12 days at 50 degrees
- Secondary Ferment: 30 days at 40 degrees
- Lager: 30 days at 30 degrees

Spiced Ale

BEST BATCH

Source:

Ken Weiss (krweiss@ucdavis.edu), Issue #743, 10/18/91

Ingredients:

- 7 pounds, amber liquid extract (Alexanders, I think)
- 2 pounds, crystal malt, cracked
- 1 pound, chocolate malt cracked
- 2 ounces, Hallertauer hops
- 2 ounces, Saaz hops
- 4 ounces, fresh ginger, grated
- 2 tablespoons, ground cinnamon
- Wyeast American Ale (Sierra Nevada ?) yeast, 1 pint starter

Procedure:

Steep crystal and chocolate malt in hot, but not boiling, water for about 1/2 hour. Strain out grains, sparge with hot water. Add extract, stir until dissolved. Bring to a boil and add all the Hallertauer hops, the ginger and the cinnamon. Boil 1 hour. Chill the wort, transfer to primary, and add Saaz hops. Pitch the yeast. When the fermentation slows, transfer to secondary fermentor. Prime with 3/4 cup corn sugar and bottle when fermentation appears complete.

Comments:

Really nice balance of flavors. The dry-hopped Saaz blended with the ginger and cinnamon aroma really well, and the ginger flavor is perfect. The cinnamon didn't contribute much flavor, and seems to have led to a muddier beer than I usually get. Probably would have been better to use stick cinnamon instead of ground... The color is much lighter than I would have expected.

Old-Time Jaspers Gingered Ale

Source:

Peter Glen Berger (pb1p+@andrew.cmu.edu), Issue #765, 11/21/91

Ingredients:

- 9 pounds, Pale dry malt extract (M&F)
- 3/4 pound, crystal malt, cracked
- 3 pounds, light clover honey
- 1 ounce, Hallertau hops (boil)
- 1/2 ounce, Hallertau hops (finish)
- 6 ounces, fresh ginger, peeled and grated
- grated peels of 4 oranges
- 1–1/2 teaspoons, cinnamon
- 1/2 teaspoon, nutmeg
- 1–1/2 teaspoons, Irish moss
- Whitbread Ale yeast

Procedure:

Add cracked crystal malt. Remove as water comes to a boil. Add all fermentable sugars. Add 1 ounce of Hallertau. Add half (3 ounces I think) of the ginger and half of the orange peel. Add spices. Boil for 60 minutes. In the last ten minutes of the boil, add the remaining ginger, orange peel, and Irish moss. Cool. Pitch yeast.

Comments:

This brew is just barely sweet, at the threshold of perception. A strong, heavy body follows, the ginger and orange blending together and taking you through from the middrink to the aftertaste. The finish is incredibly long, both the high alcohol content and the ginger-orange aftertaste lingering for a full 8 or 9 seconds after swallowing.

Note: In retrospect, this could have used a stronger bittering hop; after aging the ginger asserted itself more and drowned out what hops there were. It was still great, though.

Specifics:

- O.G.: 1.071
- F.G.: 1.019
- Primary Ferment: 6 days
- Secondary Ferment: 6 days
- Aged: 1 month

Debbe's Garlic Beer

Source:

Douglas DeMers (dougd@uts.amdahl.com), rec.crafts.brewing, 10/4/91

Ingredients:

- 8 1/2 pounds, pale malt extract (Williams bulk extract.)
- 4 large bulbs garlic, peeled and cleaned
- 1 ounce, Northern Brewer hops (AAU not available)
- WYeast London Ale (pre-started)

Procedure:

Separate and peel the cloves from four entire bulbs of garlic and lightly score the surface of the garlic cloves to increase surface area during the boil. Add the extract, half of the garlic, and 1/2 ounce of hops. Total boil of 60 minutes The other half of the garlic goes in for the last 15 minutes along with the final 1/2 ounce of hops. After the boil, chill the wort and strain the cooled wort into a 6–1/2 gallon primary. After three days of vigorous ferment in 6 1/2 gallon primary (w/blowoff tube) I racked it to a 5 gallon secondary.

Comments:

The wort tasted very sweet and definitely **GARLIC**! Lethal stuff! I mean it was stomp-on-your-tongue rip-the-back-of-your-head-off _GARLIC_. Three weeks later my tongue still remembered the assault and was braced for a similar attack, but the attack was not forthcoming. There is absolutely no pronounced garlic taste! There is only a hint of something reminiscent of garlic. I purposely made the brew a little light on the hops, so the hops don't shine through either. To me, it is a fairly well-balanced, heavy beer and everyone who has tried it has really liked it. Next time, I think I'll leave the garlic cloves in the primary to see if I can get a more pronounced garlic taste in the final product.

Specifics:

- O.G.: 1.060
- F.G.: 1.018
- Primary Ferment: 3 days
- Secondary Ferment: 2 weeks

Spruce Juice

Source:

James P. Buchman (jpb@tesuji.dco.dec.com), Issue #598, 3/18/91

Ingredients:

- 5 pounds, Premier Malt hopped light malt extract
- 1 pound, dried light plain malt extract
- 20 ounces, cup loosely filled with blue spruce cuttings
- 1/8 pound, roasted barley
- 2 ounces, Cascade hops
- Ale yeast

Procedure:

Bring extract and 1 1/2 gallons of water to boil. Add Cascade hops and boil for a total of 45 minutes. Rinse spruce cuttings, then toss into the wort for the final twelve minutes of the boil. Cool. Pitch yeast.

Comments:

I tasted the sample which I took to measure the SG. The pine taste and smell were definitely present but not excessive; they added extra sharpness to the brew on top of the hops. Hard to say more from a flat, sweet, yeasty sample only halfway fermented.

Honey Basil Ale

Source:

Bryan Gros (bgros@sensitivity.berkeley.edu), Issue #825, 2/17/92

Ingredients:

- 2–1/2 pounds, barley malt
- 1/2 pound, wheat malt
- 1/2 pound, 40L Crystal malt
- 2 pounds, honey
- 1 pound, dried malt extract (pale)
- 2–1/4 ounces, Mt. Hood hops (3.3%, bittering)
- 1/2 ounce, Cascade hops (5.9%)
- 1 ounce, Basil leaves
- Whitbred dry yeast

Procedure:

I did my partial mash, then boiled the wort with the honey and DME and the Mt Hood for 70 min. I then turned the heat off, added the Cascade and Basil, and covered and let sit for 30 min.

Comments:

The basil I added may be a lot; it was about 1/3-1/2 of the "bunch" I bought at the grocery store. I talked to the brewmaster at the pub where I had the original Honey Basil and he said they used four "bunches" in 800 gallons. So we'll see.

Now it is fermenting, and is a pretty murky brown color. I didn't think that much 40L Crystal would make it this dark; much darker than I wanted. We'll see what happens when it is done—looks like I'll need to add the gelatin this time (I've had good luck with this in the past). I'll let you know what it tastes like.

And I hope the hops are light enough to let the basil and honey through. I think I have a pretty heavy hand with hops usually.

Chapter 8: Fruit

Blueberry Ale

Source:

Patrick Stirling (pms@Corp.Sun.COM), Issue #493, 9/11/90

Ingredients:

- 7 pounds, British amber extract
- 1-1/2 pounds, crystal malt
- 2 ounces, Northern Brewer hops (boil)
- 1 ounce, Fuggles hops (finish)
- Whitbread ale yeast
- 2 pounds, fresh frozen blueberries

Procedure:

Steep crystal malt while bringing to boil. Remove grains and add extract and boiling hops. Boil 60 minutes. Add finish hops and let steep 15 minutes. Sparge into ice, mix. Rack to 7-gallon carboy. At peak of fermentation add blueberries. Ferment 1 week and rack to secondary. Prime with corn sugar.

Comments:

When I tasted this during the bottling stage there was not much blueberry flavor. More blueberries may be required to give a stronger taste. The beer came out remarkably clear with a nice reddish tint.

Specifics:

- Primary Ferment: 1 week

Apples in the Snow

Source:

Shannon Posniewski imagesys!shannon@uu.psi.com, Issue #521, 10/19/90

Ingredients:

- 6.6 pounds, John Bull light malt extract (or other brand)
- 1 pound, corn sugar
- 2 ounces, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 12 pounds, apples (9 pounds Granny Smith, 3 pounds Macintosh)
- water crystals
- 2 packs, Edme ale yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Cut apples into 8-10 slices. Put 1-1/2 gallons water into pot, add boiling hops and bring to boil. Add extract and corn sugar. Boil 40 minutes. Add finishing hops and apples. Steep 15 minutes. Pour wort into 3-1/2 gallons cold water. Push apples to one side and pitch yeast. Ferment 3 weeks.

Comments:

This is based on Papazian"s “Cherries in the Snow.” We used Granny Smith and Macintosh because we wanted high-fructose varieties—besides, we like them. Perhaps the use of Saaz or a more delicate hops would be in order because this was too hoppy. Beer seems to improve with age and after a few months the flavor was described as “immaculate” but with balance tipped more toward hops than apple.

Specifics:

- Original Gravity: 1.050
- Final Gravity: 1.015
- Primary Ferment: 3 weeks

Feelix the Cat Dark Cherry Lager

Source:

Mike Herbert (michaelh@homebrew.wv.tek.com), Issue #441, 6/18/90

Ingredients:

- 3.3 pounds, John Bull dark unhopped malt extract
- 2 pounds, Munton & Fison light dry extract
- 1/2 cup, black patent malt
- 2 ounces, Cascades hops
- 2 tablespoons, gypsum
- 1 teaspoon, salt
- 3-5 pounds, pitted chopped cherries
- 1/2 ounce, Hallertauer hops
- yeast

Procedure:

Steep black patent malt in 2 gallons of water bringing to boil. Strain out grain. Add extract and boil with Cascade hops, gypsum, and salt. Boil 60 minutes. Remove from heat. Add finishing hops and cherries. Steep 30 minutes. Strain into fermenter with cold water to make 5 gallons. Pitch yeast.

Comments:

This recipe came from Charlie Papazian many years ago. This is supposed to make a lager, but I've never actually produced a lager with this recipe, only an ale. The cherries add a sweetness, but are not overpowering in a dark beer. I also tried another cherry beer called "Sinfully Red Cherry Ale" from the Spring 1984 issue of *Zymurgy*. This used 10 pounds of cherries and made a much lighter beer.

Dark as the Night Stout

Source:

Wayne Allen (wa@cadillac.cad.mcc.com), Issue #312, 11/29/89

Ingredients:

- 8 cans, blueberries (or 10 pints fresh, or 6# frozen)
- 1/2 pound, roasted barley
- 1/3 pound, black patent malt
- 1 pound, crystal malt
- 6.6 pounds, John Bull dark unhopped malt extract
- 1-1/2 ounces, Fuggles hops (boil)
- 1/2 cup, corn sugar (priming)
- yeast

Procedure:

Crush and boil blueberries in 1-1/2 gallons of water for 10 minutes. Strain out berries. Add grains and steep. Add extract and hops and bring to boil. Strain into fermenter with enough cold water to make 5 gallons. Pitch yeast. Give this lots of time in the secondary fermenter or add champagne yeast after initial fermentation.

Comments:

This tastes like a normal stout, but after 4 or 5 sips, a warm glow begins to suffuse your throat and tummy; great for winter nights. Don't worry about pectin haze, you definitely won't see it!

Pick of the Season Cherry Ale

Source:

Chuck Coronella (coronellrjds@che.utah.edu), Issue #447

Ingredients:

- 6 pounds, Laaglander light dry extract
- 1/4 pound, crystal malt
- 1/4 pound, lactose
- 7-8 pounds, fresh sweet cherries
- 1/2 ounce, Chinook hops (boil)
- 1/2 ounce, Chinook hops (finish)
- 1/2 ounce, Hallertauer hops (dry)
- 1/2 teaspoon, Irish moss
- Whitbread ale yeast

Procedure:

This recipe makes 5-1/2 gallons. Freeze cherries a couple days before brewing. Defrost in the fridge. While wort is boiling, remove stems and crush cherries. After boiling, pour wort over cherries in fermenter. Add cold water and pitch yeast. After a couple days, rack to secondary, straining out cherries.

Comments:

I decided to use lactose because several people thought Papazian's Cherries in the Snow was a bit dry.

Specifics:

- Primary Ferment: 2 days
- Secondary Ferment: 6–8 weeks

Blackberry Stout

Source:

Andy Wilcox (andy@mosquito.cis.ufl.edu), Issue #415, 5/9/90

Ingredients:

- 1 can, Mount Mellick Famous Irish Stout extract
- 3 pounds, M&F dark dry malt extract
- 4 pounds, frozen blackberries
- 1 pound, dark crystal malt
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 1-1/2 ounces, Hallertauer hops
- 1/2 ounce, Fuggles hops
- ale yeast
- corn sugar (priming)

Procedure:

Start grains in brewpot with cool water. Remove when boil commences. Add all malt and Hallertauer hops. Boil 1 hour. Add Fuggles and boil 5 more minutes. Remove from heat. Add thawed blackberries and steep 15 minutes. Cool. Dump whole mess into primary. After a couple rack to secondary, straining out berries.

Comments:

This stout reaches prime in 4-6 weeks and rapidly deteriorates from there, acquiring a winey flavor as the residual blackberry sweetness erodes. An amateur judge commented, "Good and black. Good mouth feel. Unbelievable finish—seems to last forever! Fruit? I want the recipe. Nice job."

Basic Fruit Beer

Source:

John Isenhour (LLUG_JI%DENISON.BITNET), Issue #177, 6/14/89

Ingredients:

- 4-pound can, Alexanders pale malt extract
- 1/2 pound, light dry extract
- 10 HBU, hops
- 1/4 teaspoon, Irish moss
- 2 gallons, fruit juice (such as apple, pineapple, cranberry, or raspberry)
- yeast

Comments:

This recipe was described in the Summer 1987 issue of *Zymurgy*. See the issue for procedural details. When I brew with fruit I do not add fruit to the boil, this will set the pectins to creating a haze. Instead add them after the boil and steep. I generally use a wheat malt extract to emulate a lambic frambozen. Try a Lindemann Framboise to see what you're shooting for. They use unmalted wheat in their beer.

Framboise

Source:

Cher Feinstein (crf@pine.circa.ufl.edu), Issue #402, 4/19/90

Ingredients:

- 6-7 pounds, light malt extract
- 1/4 pound, crystal malt
- 2-1/2 cups, raspberry puree
- 1 ounce, boiling hops (Hallertauer, Saaz, Tettnanger)
- yeast
- 10 cups, raspberry puree

Procedure:

Crack, steep, and strain crystal malt before boiling. Add extract and hops. Boil. Strain into primary. Add 2-1/2 cups raspberry puree. Add enough cold water to make 5 gallons. Pitch yeast. When racking to secondary, add another 10 cups raspberry puree.

Comments:

I figured that I'll sterilize anything I use to add the puree, while taking my chances with the puree itself (rather than heating it up and risking setting the pectins).

Cranbeery Ale

Source:

Tim Phillips (tcp@esl.ESL.com), Issue #327, 12/20/89

Ingredients:

- 5 pounds, pale malt extract syrup
- 1 pound, corn sugar
- 2 ounces, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 6 pounds, cranberries
- ale yeast
- corn sugar (priming)

Procedure:

Crush cranberries. Boil wort. Add cranberries to wort at time finishing hops are added. Turn off heat and steep at least 15 minutes. Pour wort into fermenter with enough water to make 5 gallons. Pitch yeast. After about 5 days, strain into secondary fermenter, avoiding sediment. Bottle after about 1 more week. Age bottles about 2 weeks.

Comments:

This isn't the best beer I've ever had, but the red color and mixture of cranberry, champagne, and beer tastes (in that order) together make wonderful conversation pieces. A perfect treat for the holidays. The cranberry taste is quite dominating: I might try just 2 or 3 pounds of cranberries in the future. This recipe is based on Papazian's Cherries in the Snow.

Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 1 week

Great Pumpkin Bitter

Source:

Barry Cunningham (abvax!calvin.icd.ab.com!bwc), Issue #299, 11/9/89

Ingredients:

- 1 can, Cooper's bitter hopped malt syrup
- 1-1/2 pounds, M&F dry malt extract
- 1/4 pound, black patent malt
- 1 cup, Brer Rabbit molasses
- 1/2 ounce, Tettnanger hop pellets (boil 30 minutes)
- 1/2 ounce, Tettnanger hops pellets (finish)
- 2 sticks, cinnamon
- 2-3 ounces, fresh grated ginger
- 10 pounds, pumpkin mush
- 1/2 cup, chopped cilantro
- 1-2 ounces, fresh grated ginger
- 2 packs, Pasteur champagne yeast

Procedure:

Steep black patent malt. Remove grain and add extracts. Boil wort 60 minutes with 2-3 ounces ginger, add boiling hops at 30 minutes. At 10 minutes add cinnamon. In last couple minutes, add finishing hops. Prepare pumpkin while wort is boiling: place pumpkin flesh in blender or food processor and mush. Mix chopped cilantro and 1-2 ounces fresh ginger in with mush. Place pumpkin mush, wort, and water to make 6-1/2 gallons in primary fermenter. Let primary fermentation proceed 1 week. Remove pumpkin mush and strain remaining liquid into 5 gallon carboy. Rack again after 3 weeks. Bottle after another 2 months.

Comments:

This is quite aromatic and will make a good sipping beer for next halloween. It is definitely not for consuming in large quantity.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 2 weeks + 2 months

Washington Apple Ale

Source:

Joe Shirey (jshirey@jarthur.Claremont.edu), Issue #370, 3/2/90

Ingredients:

- 4 pounds, Telford's Yorkshire nut brown ale hopped malt
- 1 pound, honey
- 1/2 pound, corn sugar
- 1/2 pound, dark crystal malt
- 4 pounds, red apples
- 2 teaspoons, cinnamon
- ale yeast

Procedure:

In cold water, place crushed dark crystal malt in a cheesecloth. Bring water to boil. When boiling commences, remove grain and add Telford's. Boil 15-20 minutes. Add sugar and honey and boil another 10 minutes. Reduce heat so that boiling stops. Add cinnamon and sliced apples and steep 15 minutes. Remove apples with strainer and transfer wort to primary.

Comments:

This beer has a medium body with a hint of apple flavor. It is very smooth with little or no bitterness, but that can be changed by adding finishing hops.

Raspberry Imperial Stout

Source:

Dan Miles (miles@cs.washington.edu), Issue #483, 8/28/90

Ingredients:

- 15-1/4 pounds, bulk light extract
- 3/4 pound, roasted barley
- 3/4 pound, black patent malt
- 3/4 pound, chocolate malt
- 2 pounds, English crystal malt
- 3-3/4 ounces, Bullion pellets (9.6 alpha)
- 1-1/4 ounces, Northern Brewer pellets (6.7% alpha)
- 2 ounces, Kent Goldings pellets
- 13 pounds, fresh raspberries
- 4 teaspoons, gypsum
- Sierra Nevada yeast
- 1 cup, corn sugar (priming)

Procedure:

This makes 6-1/2 to 7 gallons. This is based on Papazian's recipe from the Summer 1990 issue of Zymurgy, except that I use more raspberries than Charlie. Follow his directions, or E-mail me for directions. (Directions are pretty standard.)

The Bullion hops and Northern Brewer are used for bittering and are added to the boil. The Kent Goldings pellets are used for dry-hopping.

Comments:

This had a very strong raspberry taste with a slightly coffee/dark malt and hoppy/bitter aftertaste. The raspberry taste is accompanied by a sort of astringency or acidity that will supposedly soften with age. It's still very young for an Imperial stout.

Specifics:

- Original Gravity: 1.087
- Final Gravity: 1.022

My Framboise Recipe

Source:

Cher Feinstein (crf@pine.circa.ufl.edu), Issue #479, 8/22/90

Ingredients:

- 6.6 pounds wheat malt extract
- 1/2 pound crystal malt
- 1 ounce Hallertauer hops
- 1 pack Wyeast #3056, Bavarian wheat
- 5 or 6 bags frozen raspberries (12 ounce bags)

Procedure:

The wheat malt should ideally be a 60-40 mix of wheat and barley. The crystal malt is cracked and steeped in hot water for 20 minutes, then strained. The hops are then added and the mixture is boiled for 45 minutes. Chill and add yeast. Allow the beer to ferment for 7 days and then prepare raspberry mixture by defrosting berries and using blender to puree. Pitch in fermenter and after 48 hours, bottle. Next time I make this, I will modify the recipe to use 1 can (6.6#) of Ireks wheat malt, 3-4 pounds of light DME, 1 ounce of Hallertauer (35 minute boil), and again, Wyeast #3056. By using a 100% wheat extract, such as Ireks, I can control the amount of barley extract to assure 60% wheat to 40% barley.

Comments:

I've been getting a large head with good lace, and an enormous aroma of raspberries. The brew is also crystal clear, with a deep ruby color (which I consider to be just plain luck since wheat beers are characteristically cloudy). As aging continues, any hints of astringency are disappearing. It will probably need 4–6 months aging time, quite possibly more.

Specifics:

- Primary Ferment: 7 days
- Secondary Ferment: 48 hours

Purdue Red Hot Apple Ale

Source:

Lynn Zentner, Issue #607, 4/1/91

Ingredients:

- 4 pounds, Mountmellick Brown Ale Kit (Hopped)
- 1 pounds, Light DME
- 1 pound, Honey
- 1/2 pound, Crystal Malt
- 4 pounds, Sliced Winesap Apples (from Purdue Hort. Farms—hence, the name)
- 2 teaspoons, cinnamon
- 1 cup, Cinnamon Imperials (Red hots)
- 10 grams, burton salts
- 1 teaspoon, Irish Moss
- 1 package Brewer's Choice London Ale Yeast (#1028)
- 2/3 cup dextrose to prime

Procedure:

Bring 3 gallons water to boil and put in brew bucket to cool. Bring 1.5 gallons water and crystal malt to boil. Remove grain. Add extract, honey, burton salts, and irish moss and boil for 15 minutes. Add red hot candies. Turn heat to low after candies melt. Add apples and cinnamon and steep 15 minutes. Dump into brew bucket, then transfer to primary. (I made malted applesauce out of the apples by the way!)

Comments:

This ale is a nice light beer with little bitterness. You can't really taste the red hots too much, but the are definitely in the aroma. My husband had his doubts about this since the only hops were whatever was in the extract, but he was pleasantly surprised. The red hot candies make a very nice addition to the brew. I think they might be good in some other styles, too.

John's Raspberry Ale

BEST BATCH

Source:

John DeCarlo (jdecarlo@mitre.org), Issue #740, 10/8/91

Ingredients:

- 6 pounds, Williams' English Light malt extract
- 1/2 pound, crystal malt (unknown Lovibond)
- 2 ounces, Hallertauer hops (4.0 AA%) (45 minutes)
- 1/2 ounce, Hallertauer hops (4.0 AA%) (5 minutes)
- 4 pounds, raspberries
- Wyeast liquid yeast (London ale)

Procedure:

Prepare 1 quart starter two nights before. Purchase some fresh raspberries (if possible. Try local farmer's market). Freeze raspberries night before brewing to break down cell walls. Pre-boil some water. Cooled some and freeze some. Prepare wort as usual by steeping crystal malt in 150-160F water while the brew pot water is heating up and sparg into the brewpot. Boil about an hour. Add 2 ounces Hallertau at 15 minutes and another 1/2 ounces at end of boil. At the end of the boil, toss all the raspberries into the brewpot and let sit for fifteen minutes. Wort was pretty cool by then. Toss *everything* into the fermenter. (With the raspberries in there, I figured I couldn't get any S.G. readings, so I didn't try.)

Comments:

In spite of everything, this came out very very well, with rave reviews from everyone.

Strawberry Beer

Source:

s94taylo%usuhsb.bitnet@cunyvm.cuny.edu, Issue #659, 6/14/91

Ingredients:

- 3.3 pounds, M&F amber hopped syrup
- 3–1/2 pounds, dry light malt
- 1 pound, crushed crystal malt
- 1 ounce, Northern Brewer leaf hops, (alpha=8.0%) 1 hour boil
- 8 pints, fresh strawberries, washed, stemmed, pureed
- 4 Tablespoons, pectin enzyme
- Ale yeast starter

Procedure:

Make a yeast starter by boiling 1 cup dry malt extract in a quart of water and cool to below 90 degrees F. Add four of Red Star Ale yeast and agitate. Let set for two hours.

Steep crystal malt in 1 gallon of water for a while, then "rinse" in another 1–1/2 gallons. (I preboil.) Add malt and boiling hops and boil liquid for 1 hour. Turn down heat to very low flame and add pureed strawberries, heat for 15-20 minutes. Remove hops then cool wort. Dump in primary fermenter and add cold bottled water. The temp should be around 65-70. Dump in the yeast starter. The next day or sooner, add about 4 tablespoons of pectic enzyme, right into the beer. Rack after 3-4 days. Bottle with 3/4 cup corn sugar.

Comments:

Crystal malt adds sweetness, and helps to bring out the essence of the fruit. One other important ingredient was pectic enzyme, as the pasteurization sets the pectin very well. This results in a very nice looking crystal clear beer with a pink-amber hue.

Specifics:

- F.G.: 1.008

Apricot Ale

Source:

Michael Bass (lg562@koshland.pnl.gov), Issue #743, 10/18/91

Ingredients:

- 4–1/2 pounds light dry malt extract
- 1 pound, German pilsner malt (steeped at 150 F for 1 hour)
- 1/4 teaspoon, Irish moss
- 1/2 teaspoon, salt
- 1 ounce, Chinook hops (12.2% alpha)
- 1/2 ounce, Mt. Hood hops (5.3% alpha)
- 2 1/2 pounds, frozen, pitted, halved apricots
- 1 packet, ale yeast
- 3/4 cup, corn sugar for bottling

Procedure:

Steep pilsner malt at 150 degrees for 1 hour. Strain and sparge grain. Add malt extract. Bring to boil and boile for 60 minutes. Add 1 ounce Chinook hops at 30 minutes. Add Mt. Hood in the last 2 minutes. The apricots were added at the end of the boil. The wort was then sparged into the primary fermentor, say about 10 minutes after the apricots were added. The wort was cooled over night and the yeast was pitched in the morning. After a week, the beer was racked to the secondary. Here it rested for one month (either I'm busy or patient; I wish I could say the latter) before bottling.

Comments:

How did it turn out? It was a fine light ale. Nice golden amber color with a good hop bite. About half way through a mug, I start noticing the taste of cloves. But I didn't notice any apricot taste. I think it would be worth trying it again only letting the apricots sit in the primary fermentor. At least that's what I'd try next.

Specifics:

- O.G.: 1.050
- F.G.: 1.015
- Primary Ferment: 1 week
- Secondary Ferment: 1 month

Cranberry Beer

Source:

Dave Bonar (eebonar@sn01.sncc.lsu.edu), rec.crafts.brewing, 8/14/91

Ingredients:

- 6 pounds, extra light dry malt extract
- 1 pound, Munich malt
- 1 ounce, Fuggles boiling
- 3 bags frozen cranberries
- 1 ounce, Fuggles as finishing hops
- yeast

Procedure:

I thawed the berries and blended with enough water to make a little over 2 quarts of slush. Meanwhile I did a normal extract brew using the Munich malt as a specialty grain (i.e., put in a double layered pair of clean panty hose and stuck in the pot while I bring the cold water to a boil). At the end of the hour of boiling I put in the finishing hops and poured in the cranberry liquid for the final minute or two as I turned off the heat. I bottled after a week.

Comments:

I am finding it very tasty. After a month it is somewhat sweet with a distince fruit flavor. I'm not sure that you can identify the flavor as cranberries without knowing which fruit it is.. It turned out somewhat cloudy but the color is a pretty rose.

Specifics:

- Primary Ferment: 1 week

Framboise

Source:

Mike Charlton (umcharl3@ccu.UManitoba.CA), Issue #589, 3/5/91

Ingredients:

- 7 pounds, Lager Malt
- 7 pounds, crushed raspberries
- 3 pounds, Wheat Flakes
- 1 ounce, 2 year old Cluster hops that had been baked for 20 min.
- WYeast #1056 American Ale Yeast

Procedure:

We did a beta glucan rest at 120 degrees for 30 mins, a protein rest at 130 degrees for 30 mins, and a saccrafication rest at 155 for 1 hour. Be exta careful with the sparge because it has the potential to be very slow (although we managed to whip right through in 45 mins.). We boiled the wort for 2 hours, leaving the hops in for the entire boil. Cooled with an immersion chiller to 42 degrees and strained into a carboy. After 8 hours we racked the wort off of the trub and pitched the yeast. We left it in primary for 2 weeks and then racked it into a carboy and added the raspberries.

Comments:

We had a bit extra so we are doing a small fermentation (without the raspberies) of about 3/4 of a gallon. To this we added a teaspoon of yogurt to try to get a lacto bacillus infection and produce lactic acid. If it produces anything interesting I'll post the results. Anyway, I can't comment on how this beer will taste as it is still in secondary and is fairly expeimental.

Specifics:

- Primary Ferment: 2 weeks

Fruit Galore

Source:

Chad Epifanio (chad@mpl.UCSD.EDU), Issue #745, 10/22/91

Ingredients:

- 10 pounds, Klages pale malt
- 1/2 pound, amber crystal malt
- 2 ounces, Cascade(4.9%)
- 10 HBU, 3 pounds plums, depitted & sliced
- 7 oranges; flesh sliced, and peels diced(didn't remove pith)
- 2 lemons; flesh sliced, and peels diced(didn't remove pith)
- 1 tablespoon, ground nutmeg
- 3 teaspoons, whole cloves 5 2" sticks cinammon
- 1/2 cup, fresh grated ginger root
- William's English Brewery Ale yeast(from 12ounce starter)

Procedure:

Mash Klages and crystal malt at 158 degrees for 90 minutes. Sparge. Bring wort to a boil and add hops. Boil for 1 hour. Add fruit and spices during final 10 minutes of boil. Cooled to 80 degrees in half-hour and pitched. Racked after 5 days, and noted rocky head from fruit pulp. Added 2 tablespoon dissolved gelatin after 12 days. Bottled after 15 days. NOTE: I forgot the Irish Moss.

Comments:

There was too much particulate (orange pits, plum halves, etc) to get an original SG, so I didn't even bother with a FG. It tastes a bit tart, but the hops is a good balance for the sweetness. It is quite clear, considering all the stuff that went in it. A pale yellow color. Probably not enough spice character, namely the cloves and cinammon. All in all, quite drinkable, but the taste does stay with you for awhile.

Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 12 days

Chapter 9: Scotch, Trappist, Brown and Other Ales

My Own Scotch Ale

Source:

Todd Enders (enders@plains.NoDak.edu), Issue #566, 1/16/91

Ingredients:

- 6 pounds, Klages 2-row malt
- 1 pound, Munich malt (10L)
- 1 pound, Dextrin (Cara-pils) malt
- 1/2 pound, crystal malt (80L)
- 4 ounces, black patent malt
- 1 cup, dark molasses
- 3/4 ounce, East Kent Goldings hops (6.2 alpha)
- 1 pack, Wyeast #1028 London Ale
- 2/3 cup, corn sugar (priming)

Procedure:

Mash in 2 gallons water at 138 degrees, adjust pH to 5.2 using Calcium Carbonate. Protein rest 30 minutes at 158 degrees. Conversion rest 30 minutes at 158 degrees. Mash out 5 minutes at 168 degrees. Sparge with 5 gallons water at 165 degrees. Boil 90 minutes, adding hops in last 30 minutes. Chill wort, pitch yeast and ferment 1-2 days. Rack to secondary for 5 more days and bottle.

Comments:

This is the first try at formulating my own recipe. It turned out quite nice, malty with just a touch of hops. You may not be able to drink just one! This is one of the smoothest batches I ever brewed. It is really smooth even after only 2 weeks in the bottle. The rather intense malt flavor and low hopping rate makes it a refreshing change of pace from my steady production of IPA.

Specifics:

- Method: Full mash (decoction)
- Original Gravity: 1.055
- Final Gravity: 1.015
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

Sort of Nut Brown Ale

Source:

Todd Enders (enders@plains.NoDak.edu), Issue #448, 6/27/90

Ingredients (for 2 gallons):

- 2.4 pounds, pale ale malt
- 0.4 pound, crystal malt (80L)
- 1/4 pound, pan roasted barley
- 1/2 cup, dark molasses
- 1/2 ounce, Willamette hops (5.5 alpha)
- Wyeast #1028

Procedure:

This recipe makes 2 gallons. Raw unmalted barley was roasted in a pan over medium heat until the outside was quite dark but the inside was only tan—stir often to avoid scorching. Mashin in 132 degrees (5 quarts of water) at pH of 5.2 Mash 2 hours at 152-153 degrees. Mash out 5 minutes at 168 degrees. Sparge in 2-1/2 gallons of 165 degree water. Boil 90 minutes adding hops 30 minutes before end of boil. Chill and strain and pitch yeast.

Comments:

The toasted barley probably had a Lovibond rating around 80-100, the unfermented wort was delicious. This is similar to many stout recipes but the barley isn't roasted long enough to give it that much darkness.

Specifics:

- Original Gravity: 1.051

Full Moon Ale

Source:

David Haberman (habermand@afal-edwards.af.mil), Issue #106, 3/22/89

Ingredients:

- 6 pounds, dark Australian DME
- 1 pound, caramel crystal malt
- 1-1/2 ounces, Willamette hops
- 1-1/2 ounces, Fuggles hops
- 1 pack, Wyeast #1098: British Ale
- 3/4 cup, corn sugar (priming)

Procedure:

Boil 2 gallons of water and turn off heat. Add crystal malt and steep about 15 minutes. Strain through muslin into kettle. Heat another gallon of water to 170 degrees. Pour through grain into pot. Heat to boiling and add DME and 1/3 of hops. After 45 minutes add another 1/3 of hops. Turn off heat after 15 minutes and add last 1/3 of hops. Steep. Cool wort and add 2 gallons of cold water. Pour in wort and pitch yeast. Rack to secondary after 4 days top off with enough water to make 5 gallons. After 4 weeks, prime and bottle.

Comments:

I thought that the final gravity of this beer was a bit high, but the beer came out tasting great and no bottles exploded. In order to call this a porter it needs more hops, therefore I think it is a Scotch ale.

Specifics:

- Method: Extract
- Original Gravity: 1.055
- Final Gravity: 1.017
- Primary Ferment: 4 days
- Secondary Ferment: 4 weeks

Cat's Paw Brown Ale

Source:

Doug Roberts (roberts%studguppy@lanl.gov), Issue #378, 3/15/90

Ingredients:

- 7 pounds, Klages malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, crystal malt (90L)
- 1 ounce, Willamette hops (boil)
- 4/5 ounce, Perle hops (boil)
- 1/2 ounce, Willamette hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- Whitbread ale yeast

Procedure:

The mash was done using Papazian's temperature-controlled mash. The boiling hops (Willamette and Perle) equal 9.84 AAUs. The finishing hops are added after the boil (while chilling with an immersion chiller). The ale yeast is rehydrated in 1/2 cup of 100 degree water.

Comments:

This batch was what my fond memories of drinking London Brown Ales in Canterbury, UK were all about. A classic.

Geordie Brown Ale

Source:

Elaine May (elaine@hpmtlx.hp.com), Issue #362, 2/21/90

Ingredients:

- 2 cans, Geordie Extra Strong ale
- 1 cup, dark brown sugar
- 2 cups, corn sugar
- 1/2 pound, crystal malt
- 1/2 cup, maltodextrin
- 1/2 teaspoon, Irish moss
- 1 ounce, Willamette leaf hops

Procedure:

Bring grain to boil in 1 gallon water; remove grain when water starts to boil. Add another 1/2 gallon of water and bring to boil again. Add extract and sugars, boil for 15 minutes. Add Irish moss and hops for last 5 minutes of boil. Put it in fermenter with enough water to make 5 gallons. Add ale yeast and wait.

Comments:

The beer is a brown ale with sweetness from the sugars and crystal malt; not much hop flavor. The maltodextrin contributes a strange slightly syrupy quality (I think)—I might leave it out next time. Anyway, I thought it was a nice, drinkable brown ale.

Specifics:

- Original Gravity: 1.057
- Final Gravity: 1.018

Boonesburger Winterale

Source:

Florian Bell (florianb@tekred.cna.tek.com), Issue #324, 12/15/89

Ingredients:

- 5 pounds, light dry extract
- 3 pounds, 2-row pale malt
- 1/2 pound, crystal malt (40L)
- 2 ounces, roasted barley
- 4 ounces, wheat malt
- 2 ounces, dextrin malt
- 2 ounces, Cascade hops (5.2% alpha)
- 1/2 ounce, Tettnanger hops (4.9% alpha)
- 1/2 ounce, Perle hops (7.2% alpha)
- 1/2 ounce, Kent Goldings hops (5.2% alpha)
- 1 teaspoon, Irish moss
- 1 pack, Wyeast Irish

Procedure:

I used Papazian's partial mash method, except used 2 gallons of sparge water. I got 18 pints of sparge and added two pints of water to the boil, along with the dry extract. Boil 60 minutes. Add 1 ounce Cascade, 1/4 ounce Perle, and 1/4 ounce Tettnanger at 40 minutes. Add 1/2 ounce Cascade, 1/4 ounce Perle, and 1/4 ounce Tettnanger at 30 minutes. Add 1/2 ounce Cascade, and 1/2 ounce Kent Goldings in hop bag at 3 minutes. Strain into primary fermenter. Transfer hops bag to primary.

Comments:

Twelve days in the bottle was sufficient. I prefer this over Widmer Festbier, after which it was patterned. It's also a lot cheaper.

Specifics:

- Method: Partial mash
- Original Gravity: 1.060
- Final Gravity: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 9 days

Barrel Bottom Black Bitter

Source:

Ted Manahan (tedm@hpldola.hp.com), Issue #309, 11/23/89

Ingredients:

- 6 pounds, Australian dark malt extract syrup
- 2/3 pounds, chocolate malt
- 1/3 pound, crystal malt
- 2 ounces, Perle hops
- 1-1/2 ounces, Cascade hops
- Burton liquid ale yeast

Procedure:

Soak malt in a pot of hot water for 1 hour. While soaking, begin boiling Australian dark malt with the Perle hops. After 1 hour, add Cascade hops and turn off heat. Steep about 30 minutes. Strain everything into primary and add cold water to bring volume to 5 gallons. Pitch yeast when cool.

Comments:

Barrel Bottom is a very dark, rich and bitter brew with a full head of tan foam. It could pass as a stout. The only bad part is that my 5 gallons is almost gone, in less than two months. Ingredients were obtained from William's Brewing, the Australian extract is their darker variety.

Chimight (Chimay Light)

Source:

Chuck Cox (bose!synchro!chuck@ uunet.UU.NET), Issue #556, 12/18/90

Ingredients (for 9 gallons):

- 15 pounds, pale unhopped extract
- 3/4 pound, brown sugar
- 1 pound, crystal malt
- 1 pound, flaked barley
- 1 pound, pale malt
- 1/2 pound, wheat malt
- 1/4 teaspoon, gypsum
- 1/4 teaspoon, salt
- 1 teaspoon, Irish moss
- 7 HBUs, Northern Brewer hops (boil)
- 14 HBUs, Chinook hops (boil)
- 1 ounce, Saaz hops (finish)
- 1/2 ounce, Tettnanger hops (finish)
- Chimay yeast

Procedure:

This is a 9-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries. Then keg (or bottle). The yeast was cultured from a bottle of Chimay.

Chimay Trippel

Source:

Chuck Cox (bose!synchro!chuck@ uunet.UU.NET), Issue #556, 12/18/90

Ingredients (for 7 gallons):

- 3.3 pounds, pale unhopped extract syrup
- 12 pounds, pale dry extract
- 1 pound, 6-row pale malt
- 1 pound, wheat malt
- 1 pound, Vienna malt
- 2 pounds, light brown sugar
- 1/2 pound, corn sugar
- 10 grams, coriander
- 8 grams, orange peel
- 4 HBUs, Saaz hops (boil)
- 4 HBUs, Hallertauer hops (boil)
- 4-1/2 HBUs, Fuggles hops (boil)
- handful, hops (finish)
- 1 teaspoon, Irish moss
- Chimay yeast culture

Procedure:

This is a 7-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries or a 7-gallon secondary. Then keg (or bottle). The yeast was cultured from a bottle of Chimay.

Old Peculier

Source:

Mike Fertsch (FERTSCH@adcl.RAY.COM), Issue #225, 8/11/89

Ingredients:

- 4 pounds, dark malt extract
- 1/2 pound, roast barley
- 1/2 pound, crystal malt
- 2 pounds, dark brown sugar
- 2 ounces, Fuggles hops
- 5 saccharin tablets
- yeast

Procedure:

This recipe uses saccharin, but I will not use this in my beer; instead I may add brewer's licorice or lactose for sweetness. The amount of fermentables also seems low; I would add a pound or two of light extract to increase the gravity to the mid-fifties. The recipe also calls for priming with 3 ounces of black treacle, which is molasses. This seems low, and it also seems that different brands would contain different amounts of fermentable sugar.

Comments:

This recipe is for one of my favorite old ales—Old Peculier. It comes from Dave Line's book *Brewing Beers Like Those You Buy*.

Scottish Steamy Ale

Source:

Ken Ellinwood (!sun!suntzu!aimla!ken), Issue #299, 11/9/89

Ingredients:

- 6 pounds, M&F light dry extract
- 1 pound, Scottish crystal malt (40L)
- 1 ounce, Northern Brewer leaf hops (boil)
- 1/2 ounce, Northern Brewer (finish)
- Brewers Choice American ale yeast

Procedure:

Boiling hops are put in kettle for a 55 minute boil. The finishing hops are put in for an additional 5 minutes.

Comments:

My last batch came out too light because I added only 1/2 pound of the crystal malt—I was convinced it was in the 90 Lovibond range. I also used 6.6 pounds of canned extract. The resulting beer was about 1/3 as dark as the original.

Trappist Monkey

Source:

C.R. Saikley (grumpy!cr@uunet.uu.net), Issue #606, 3/29/91

Ingredients (for 6 gallons):

- 8 pounds, Klages pale malt
- 4 pounds, Munich malt (10L)
- 1 pound, crystal malt (40L)
- 1 pound, malted wheat
- 1 pound, wheat flakes (unmalted)
- 1 pound, dark brown sugar
- 2 ounces, chocolate malt (uncracked)
- 2 ounces, Cascade hops (I didn't have time to age them 3 years!)
- 1 quart, starter cultured from Chimay dregs

Procedure:

Mash temp 158 degrees, pH 5.3, 1 hour mash, final temp 155 degrees. Mash out with 1-1/2 gallons boiling water, resultant temp 168 degrees. Sparge @ 168 degrees, sparge water acidified with lactic acid to pH 6.5. Collect 8 gallons sweet wort. Add brown sugar. Boil for 1-1/2 hours. Add all hops 30 minutes into the boil. Cool to 70 degrees (counterflow chiller). Pitch Chimay starter. Ferment for 2 months in a single stage fermentation. Prime with 44 ounce sweet wort (from the original brew, stored very carefully). Bottle, yield 6 gals.

Specifics:

- O.G.: 1.072
- F.G.: 1.014
- Primary Ferment: 2 months

Ides of March Ale

Source:

Kevin L. Scoles (kscoles@pnet51.orb.mn.org), Issue #646, 5/28/91

Ingredients:

- 1 can, Coopers Ale Kit
- 1-1/2 pounds, light dry malt extract
- 1 pound, rice syrup
- 1 cup, brewed Kenya AA coffee
- 1/4 pound, Black Patent malt
- 1/4 pound, chocolate malt
- 1/4 pound, 40 deg crystal malt
- 1-1/2 ounces, Willemette whole hops
- 1/2 cup, corn sugar - bottling
- finings (follow directions)

Procedure:

In three gallons of brewing water, put Black Patent and Chocolate malt. Bring to a boil. After boil just starts, strain out grains. Add coffee, crystal malt, rice syrup, dry ME and 1.5 ounce willemette hops. Boil 45 min. Add Cooper Ale Kit, and continue to boil 3 to 5 min. (much longer and the finishing hops in the Coopers kit make the brew bitter). Cool and pitch with Ale yeast from the Cooper Kit. Ferment 7 days. Rack and add finings (or polychlar). When settled, bottle with corn sugar.

Specifics:

- O.G.: 1.046
- F.G.: 1.012
- Primary Ferment: 7 days
- Secondary Ferment: Until clear

Modified Fillmore Ale

Source:

Mal Card, card@apollo.hp.com, Issue #695, 8/6/91

Ingredients (for 10 gallons):

- 12 pounds, Munton & Fison dried light extract
- 2 pounds, light clover honey
- 1 pound, crystal malt
- 5 ounces, black patent malt
- 5 ounces, Cascade hops
- 4 ounce, leaf Tettnager
- 5 teaspoons, yeast nutrient
- 2 orange rinds
- 1 6" x 3/4" root of ginger (pre-heat in microwave ~ 20 sec - squeeze juice into wort)
- 1 teaspoon, whole cloves (slightly crushed)
- 5 3-inch, cinnamon sticks (slightly crushed)
- 1 teaspoon, Irish moss
- newish cuttings from Blue Spruce sapling (~ 1.5 quart jar filled loosely)
- Whitbread dried ale yeast

Procedure:

Steep crystal and patent malts. Remove grain when boil begins. Add extract, honey, cascade hops and yeast nutrient. Boil for 40 minutes. Add Irish Moss. Put fruit and spices in a hop bag and add to wort, squeezing bag every few minutes with tongs. Boil for addition 10 minutes. Add tettnager hops and spruce cuttings. Boil 2 minutes. Turn off heat and strain hops, but leave the spruce cuttings during cool down. Cool wort for 20 minutes and then remove spruce cuttings. Fill primary fementer and pitch yeast. Blow off tube is required! After a week, rack to two 5 gallon carboys and dilute to 5 gallons each.

Comments:

After only 3 weeks I sampled and it tasted great. Orange and spruce flavor very evident. Even my wife liked it until I told her about the spruce cuttings.

Specifics:

- O.G.: 1.092 (before diluting)
- F.G.: 1.010
- Primary Ferment: 1 week
- Secondary Ferment: 2 weeks

Lagaresque Ale

Source:

Todd Enders (enders@plains.NoDak.edu), Issue #706, 8/21/91

Ingredients:

- 4 pounds, Alexanders light unhopped malt extract
- 1-1/2 pounds, Light dried malt extract (DME)
- 5 AAU's of your favourite bittering hops (e.g., 1/2 ounce. of 10% alpha chinook)
- 1-1/2 ounces, Hallertauer or Tetnanger hops for finishing
- Ale yeast (Wyeast American Ale #1056, aka Sierra Nevada *strongly* recomended)

Procedure:

Dissolve the extracts in 5 gallons of brewing water. Bring to boil. After 15 minutes, add bittering hops. Boil 60 minutes total. Turn off heat and add finishing hops. Cool as rapidly as possible to 60-70F. Rack to fermenter, fill to 5 gallons, pitch yeast, relax, etc.

Comments:

Ferment as cool as you can muster, to keep the esters down. If you can, rack the wort off the trub before the fermentation really gets started (i.e. let it settle out for 4-6 hours, then rack, but pitch the yeast *first* to avoid nasty suprises). Use an ale yeast that is clean (i.e. produces few esters). Reportedly, Wyeast #1056 (American Ale) is supposed to be the best yeast in this regard. You can also culture this strain (or one with a *very* similar flavour profile) from Sierra Nevada ales. Boil the full volume of your wort. The more dilute wort gives better hop utilization, and helps avoid carmelization of the wort. After bottling or kegging and subsequent carbonation, let the brew lager in the refrigerator for 4-6 weeks.

Don's Most Wickid Ale

BEST BATCH

Source:

Don McDaniel (dinsdale@chtm.eece.unm.edu), Issue #740, 10/8/91

Ingredients:

- 6 pounds, pale ale malt
- 3/4 pound, crystal malt
- 1/4 pound, black patent malt
- 1 pound, corn sugar
- 1 cup, blackstrap molasses (strong stuff. don't mess with any wimpy Brer Rabbit stuff.)
- 10 AAU, Northern Brewer, 60 min. boil
- 6 AAU, Cascade, steep
- Wyeast 1028 London Ale yeast
- 1/2 cup, corn sugar to prime

Procedure:

Mash grains in 10 quarts water at 150 degrees for 90 min. Mash pH 5.5. Mash-out 5 min. @ 168 degrees. Sparge with 5 gallons water @ 168 degrees. Disolved sugar and molases into runnings. Boil 90 minutes. Add Northern Brewer hops 30 minutes into boil. Turn off heat and add Cascades. Cool. Let sit over night. Rack off trub and pitch yeast. Temp at pitching: 62 degrees. After five days in primary, rack to secondary. Let sit for ten days then rack into bottling bucket with disolved priming sugar and bottled.

Comments:

Tasted quite smoky and bitter at bottling. Kind of like a Porter rather than the brown ale I had in mind. Four weeks later...WOW! Both the smokyness and bitterness had mellowed. The beer was very dark, very malty with a complex flavor from the molases and black patent malt. The malt was balanced perfectly by the hops. My best beer yet. Had a thick, rich, smooth and long lasting head. I'm not aware of any commercial brew with which this beer can be compared. It sits between the brown ales available and something like an imperial stout or Mackeson XXX. Finally, don't Knock the use of a pound of sugar. It comes to only about 1/7 of fermentables, sugar is standard in British brewing and most importantly IT WORKED!

Specifics:

- O.G.: 1.052
- F.G.: 1.010
- Primary Ferment: 5 days at 60–65 degrees
- Secondary Ferment: 10 days at 60–65 degrees

Brown Ale

Source:

bgros@garnet.berkeley.edu, rec.crafts.brewing, 1/16/92

Ingredients:

- 6 pounds, English Amber malt syrup
- 1/2 pound, Light English dried malt extract
- 1/2 pound, crystal malt (40L)
- 1/2 pound, chocolate malt
- 1 pound, light brown sugar
- 10 HBU, Cascade
- 1 ounce, Cascade (finishing; 5.8% alpha)
- WyYeast English Ale yeast

Comments:

This beer tastes fine. It is brown, malty, and slightly bitter. I don't get much nutty flavor, so I would increase the chocolate malt.

Specifics:

- O.G.: 1.064

Trappiste

BEST BATCH

Source:

Martin A. Lodahl (hpfcmr.fc.hp.com!hplabs!pbmoss!malodah), Issue #741, 10/9/91

Ingredients:

- 7 pounds, domestic 2-row pale malted barley
- 4 pounds, Munich malt
- 8 ounces, wheat malt
- 1-1/2 ounces, chocolate malt
- 1 pound, dark brown sugar (in boil)
- 1 ounce, Chinook (10.8% AA) (boil)
- 1/2 ounce, Tettnanger (4.7%), (finish)
- 1/2 ounce, Hallertauer (2.8%), (finish)
- 1/2 ounce, Kent Goldings (5.2%) (finish)
- yeast cultured from a bottle of Chimay Rouge
- Priming: 1 cup light dry malt extract

Procedure:

Heat 14 quarts of mash water to 135 degrees. Mash-in for 3 minutes. Adjust pH to about 5.3. Protein rest for 30 minutes for 131-128 degrees. Conversion of about 2 hours at 150-141 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5.5 gallons at 168-165 degrees. Boil 2 hours. Add boiling hops at 60 mins and finish hops at end of boil. Chill. Pitch yeast.

Comments:

The only substantial change I'd make to the hopping is to dry-hop rather than finish-hop, using the same quantities of the same varieties. After three weeks of fascinating fermentation, a strong beer was produced that was intriguingly complex and true to type. After a few months in the bottle it acquired a strong banana-ester component in the nose that priming with corn sugar rather than DME might have ameliorated. Good stuff, IMHO.

Specifics:

- O.G.: 1.078
- F.G.: 1.013
- Primary Ferment: 3 weeks
- Secondary Ferment: 5 days

Wee Heavy/Old Ale

Source:

Martin A. Lodahl (hpfcmr.fc.hp.com!hplabs!pbmoss!malodah), Issue #751, 10/30/91

Ingredients:

- 10 pounds, 2-row pale malted barley
- 2 pounds, 80 Lovibond crystal malt, smoked
- 8 ounces, wheat malt
- 1 ounce, chocolate malt
- 1 pound, brown sugar (in boil)
- 1 ounce, Northern Brewer (7.4 AAU) (boiling)
- 1/2 ounce, Willamette
- 1/2 ounce, Hallertauer
- 1/4 ounce, Cascade
- 3/4 cup, light dry malt extract (priming)
- Wyeast 1098 "English" (Whitbread) ale yeast

Procedure:

Heat 18 quarts of mash water to 140 degrees, ph 5.3. Mash-in for 5 minutes at 130 degrees. Continue without a protein rest. Starch conversion of 60 minutes, 158-150 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5 gallons water at 168 degrees, ph 5.7. Add brown sugar and boil for 90 minutes. Add boiling hops at 30 minutes. Dry hop with 1/2 ounce each of Willamette and Hallertauer 3 days after pitching, and bottled 4 weeks later.

Comments:

It's confession time. This was intended to be a Scottish Wee Heavy, but works much better as an Old Ale. I just haven't quite captured that uniquely malty characteristic of Scotch ales, but I'm still trying. I tried smoking the crystal malt over a peat fire, which really wasn't terribly successful in imparting peaty flavors to the malt. Next time I'll get the peat really soggy; perhaps that will work better. It's rich, vinous, with complex port-like ethers and not a hint of astringency (a common hard-water problem) or off-flavors. Next time I brew it, though, I'll delete the wheat malt (plenty of head, for the style, without it) and the brown sugar (the vinousness is too much for a Scotch ale), substitute 2 pounds dextrine malt or flaked barley (still mulling this over) for an equal weight of pale malt, and smoke the cystal more heavily.

Specifics:

- O.G.: 1.070
- F.G.: 1.020
- Primary Ferment: 4 weeks

7–Mile Red Ale

Source:

Karl Lutzen (lutzen@apollo.physics.umr.edu)

Ingredients:

- 6.6 pounds, of Northwestern amber malt extract
- 3/4 pound, 60 degree L Crystal Malt
- 2-1/2 ounces, Fuggles hop plugs (4.6% alpha)
- 1 ounce, Cascades whole leaf hops. (5%-ish alpha)
- 1 package, Glen-brew ale yeast

Procedure:

Steep crystal malt for 30 minutes in 150 degree water. Sparge into brew pot of hot water and add malt extract. Bring to boil and add 1 ounce Fuggles. 20 minutes later add another ounce. At the 40 minute mark, toss in the final half ounce of fuggles. (Almost threw in a full ounce, but after tasting wort, decided against it—plenty bitter at this point.) Turn off heat and add Cascades. Stirred down the hops slowly and let sit for about 10 minutes. Strain all into fermenter containing ice water. Cooled. Pitched yeast. Single stage ferment. Keg, and age a few days.

Comments:

I came up with the name when helping install a phone system and after the job was done, I had pulled over seven miles of phone line...ugh! It's a good ale, but not the "Great Ale" that I'm still looking for...maybe it's in the fermenter now?

Specifics:

- O.G.: 1.044
- F.G.: 1.010
- Primary Ferment: 10 days

Margarita's Moult Scotch Ale

Source:

Bill Slack, Issue #761, 11/15/91

Ingredients (for 4 gallons):

- 8 pounds, English 2 row pale malt
- 1–1/2 pounds, English crystal malt (40 L.)
- 1 ounce, chocolate malt
- 1/2 pound, dark brown sugar
- 1 pound, Munton & Fison light dried malt extract
- 1–1/2 ounces, Kent Goldings (4.7 alpha)
- 1/2 ounce, Styrian Goldings
- gypsum (if your water is soft)
- 14 grams, Whitbread dry ale yeast

Procedure:

Add 1 teaspoon gypsum (Nashua water is very soft) to 2 1/2 gal water. Heat to 165 degrees, add grains and dough in at 152 degrees. Mash for for 75 minutes (152 to 148 degrees). Mash out with 3 quarts boiling water (gives a temp of 160 degrees. Should be 165 degrees). Draw off a quart and recirclate for a total of 10 times. Sparge with five gallons water and 1 teaspoon gypsum at 168 degrees. (Gravity was only 1.055 so decided to include 1 pound light M&F DME.) Bring to a boil. Add the DME and 1/2 pound dark brown sugar. At 15 minutes into the add 1 1/2 ounces of Kent Goldings. (At 62 minutes, gravity was 1.070 and volume was low, so added a gallon of boiling water.) At 73 minutes, add 1/2 ounce Styrian Goldings. At 90 minutes, start wort chilling. After chilling, rack to carboy, aerate by gently sloshing the fermenter. Pitch rehydrated Whitbread ale yeast, slosh carboy again, install airlock.

Comments:

Looks nice, malty smell and taste, noticeably alcoholic, a little harsh. It's been in the bottle a little over a week now and is starting to smooth out. I wish I had made more of this. I like the Scotch Ale style, especially now that cool weather is coming.

Specifics:

- O.G.: 1.070 (estimated)
- F.G.: 1.019
- Primary Ferment: 2 weeks

Lambic

Source:

Martin A. Lodahl (pbmoss!malodah@PacBell.COM), Issue #681, 7/17/91

Ingredients:

- 7 pounds, 2-row Pale Malted Barley
- 3 1/2 pounds, brewers' flaked wheat
- 1/2 pound, crystal malt
- 1 ounce, Chinook hops
- 1 ounce, Willamette hops
- 1 ounce, Northern Brewer leaf hops
- Wyeast 1007 (German Ale) yeast
- Pediococcus damnosus culture
- Brettanomyces bruxellensis culture
- 1 teaspoon, yeast nutrient
- 3/4 cup, dextrose (priming)

Procedure:

Baked all hops for 1 hour at 300 degrees and left 3 days in the open air. Mash grains and flaked wheat in 14 quarts of 130 degree water with 1 tsp gypsum added, for 5 minutes. Protein rest for 20 minutes at 140 degrees. Starch conversion for 60 minutes at 158-155 degrees. Mash out 10 minutes at 170 degrees. Sparge with 170 degree water. Boil 2 hours with hops added near the beginning. Cool. Pitch yeast. After 12 days I pitched the Pediococcus. I have to admit, I didn't much care for the taste of either the beer or the starter solution. It only took about 10 days (and some premature hot weather) to produce decided ropiness, so I pitched the Brettanomyces.

Comments:

Marvelous! Crystal clear, with a pale amber color. A marvelous fruity aroma, with a distinctive Brettanomyces tang. Sour, but not excessively so, nutty, fruity, with a sort of "old leather" note. Apple-like finish.

Specifics:

- O.G.: 1.056
- F.G.: 1.015
- Primary Ferment: 12 days
- Secondary Ferment: 9 months

Father Ale

Source:

Father Barleywine (rransom@bchm1.aclcb.purdue.edu), Issue #601, 3/21/91

Ingredients (for 10 gallons):

- 16 pounds, 2-row brewer's malt
- 2 pounds, crystal malt (40 Lovibond)
- 2 pounds, crystal malt (90 Lovibond)
- 2 ounces, Northern Brewer leaf hops (Freshops)
- 3 ounces, Hallertauer leaf hops (Freshops) after turning off heat
- yeast

Procedure:

Crush all malts. Bring 5+ gallons water to 180 degrees, pour into 40 quart or larger cooler chest, stir in crushed malt. Check temperature, should be near 155 degrees. Mash stirring every 15 minutes for 2 hours. Sparge with 170+ degree water to yield 12 gallons. Boil for 1 hour, adding 2 ounces Norther brewer at 30 minutes. Add 3 ounces Hallertauer after turning off heat. Cover and let sit 5 minutes. Cool and pipe onto the yeast cake from a past batch (see HB Digest #600). Ferment at least 2 months at 65 degrees. Drink.

Sour Brown Kriek

Source:

Micah Millspaw, Issue #800, 1/13/92

Ingredients:

- 10 pounds, 2–row Klages
- 15 pounds, wheat malt
- 2 pounds, chocolate malt
- 1/4 ounce, Styrian Goldings
- 2 ounces, Clusters
- 16 ounces, cherry concentrate
- Cultures: (prise de mousse (S. bayanus), Pediococus D., and Brettenomyces

Procedure:

This is a single temperature infusion mash at 165 degrees for 1–1/2 hours. prise de mousse (S. bayanus) and Pediococus D. in the fermenter 7 day primary, 14 day secondary kegged with 16 ounce cherry concentrate (68 brix) and Brettenomyces culture.

Comments:

Making a sour brown type beer is somewhat easier than a lambic. So here is my recipe for an excellent sour brown kreik beer.

The lambic's flavour/aroma is a result of a unique fermentation process involving a host of yeasts and bacteria, I recommend J.X. Guinard's *Lambic* book for more info. It is unfortunate that articles in *Zymurgy* wriiten by CP lead people to beleive that sour mashing is a part of lambic, perhaps he could read Guinards book after all isn't he the publisher!

Specifics:

- O.G.: 1.070
- F.G.: 1.020

Chapter 10: Mead

Basic Small Mead

Source:

Cher Feinstein (crf@pine.circa.ufl.edu), Issue #267, 9/30/89

Ingredients:

- 2-3, cloves
- 2 sticks, cinnamon
- 2 thin, slices ginger
- 2-4 teaspoons, orange peel
- 2 pounds, honey yeast
- 1/4 cup, vodka or grain alcohol

Procedure:

In a 1-gallon pot, simmer cloves (lightly cracked), cinnamon (broken), and ginger. Add orange peel. The amount of orange peel will vary depending on type of honey used. Use less orange peel with orange blossom honey, for example. Simmer.

Add water to bring volume to 3 quarts. Return to simmer. Add honey, stirring constantly. Do not boil! Skim off any white scum. If scum is yellow, reduce heat. When no more scum forms, remove from heat, cover pot, and leave overnight. The next day, strain to remove as much spice particles as possible. Pitch yeast. Replace pot cover.

Twelve hours later, rack mead to 1-gallon jug, leaving dregs of yeast. Top off jug, bringing to base of neck. Take a piece of clean paper towel, fold into quarters, and put over mouth of jug. Seal with rubber band. Ferment for 36 hours, replacing paper towel whenever it becomes fouled. Refrigerate 8-12 hours. Rack to new jug and put back in refrigerator for 12 hours. Add 1/4 cup vodka to kill yeast. Rack to fresh jug. Refrigerate 3-4 days. Bottle.

Comments:

This is a quickie mead, drinkable in 2 weeks, however, it does improve with age. Aging at least a couple months is recommended. This mead is excellent chilled.

Specifics:

- Primary Ferment: 2 days
- Secondary Ferment: 2 weeks

Prickly Pear Cactus Mead

Source:

John Isenhour (LLUG_JI.DENISON.BITNET), Issue #177, 6/15/89

Ingredients:

- 20 pounds, Mesquite honey
- 75-100, ripe prickly pear cactus fruits
- 2 packs, sherry wine yeast

Procedure:

See Papazian's book. This recipe was based on it.

Comments:

This is Dave Spaulding's version that won the grand prize at the 1986 Arizona State Fair.

Specifics:

- Original Gravity: 1.158
- Final Gravity: 1.050
- Secondary Ferment: 5 months

Blueberry Mead

Source:

Jonathan Corbet (gaia!jon@handies.ucar.edu), 11/28/88

Ingredients (for 6–1/2 gallons):

- 7-10 pounds, fresh blueberries
- 1-2 pounds, corn sugar
- 1-2 ounces, hops (Cascades is fine)
- 10 pounds, honey
- yeast
- lemon grass tea (optional)

Procedure:

To make 6-1/2 gallons of mead, Boil the honey, sugar, and hops for at least an hour (although boiling honey is not favored by most digest subscribers, it works fine and is the method used by Papazian). Clean berries and mash well. Put mashed berries, hot wort, and enough water to make 6-1/2 gallons into a fermenter. Pitch yeast. After one week, strain out berries and rack to secondary. Ferment at least one more month and then bottle, priming with corn sugar and perhaps some lemon grass tea. Age 6 months to a year.

Comments:

This mead usually comes out quite dry. This recipe makes 6-1/2 gallons.

Specifics:

- Primary Ferment: 1 week
- Primary Ferment: 1 week

Peach Melomel

Source:

Michael Bergman (bergman%odin.m2c.org@ RELAY.CS.NET), Issue #90, 3/1/89

Ingredients:

- 6 pounds, peaches
- 3/4 pint, elderflowers
- 2-1/2 pounds, acacia honey
- 1/30 ounce, tannin
- Graves yeast
- 1/4 ounce, tartaric acid
- 1/4 ounce, malic acid

Procedure:

Press peaches (after removing pits). Dissolve honey in 4 pints warm water, blend in peach juice along with acid, tannin, and nutrients. Add 100 ppm sulfite (2 campden tablets). After 24 hours, add yeast starter, allow to ferment 7 days before adding elderflowers. Ferment on flowers for 3 days then strain off flowers and top off to 1 gallon with cold water. Ferment until specific gravity drops to 10, then rack. Rack again when gravity drops to 5, and add 1 tablet campden. Rack again when when a heavy deposit forms, or after 3 months, whichever comes first. Add another campden tablet. Rack again every 3-4 months, adding a tablet after every second racking.

Comments:

This recipe is based on procedures outlined in Making Mead, by Bryan Acton and Peter Duncan. They advocate the use of campden rather than boiling because they feel that after boiling for a long time most of the essences of the honey are gone. Read the "Basic Procedures" section of Acton & Duncan for more info.

Riesling Pyment

Source:

Jackie Brown (BROWN@MSUKBS.BITNET), Issue #184, 6/24/89

Ingredients:

- 4-1/2 pounds, wildflower honey
- 5-1/2 pounds, partial blueberry honey
- 2 tablespoons, acid blend
- 1 tablespoon, pectic enzyme
- 4 pounds, Alexander's Johanissberg Riesling extract
- 1 pack, Red Star champagne yeast

Procedure:

Boil honey, acid, enzyme and Riesling extract for 1 hour (I have since learned that honey is best not boiled; subsequent batches have been made by holding the mixture for 2 hours). Cool and pitch yeast. Rack to secondary after 8 days. Bottle after 4 months.

Comments:

This is more winey than your straight mead, but very pleasant. Medium dry and spritzig—very nice as a table wine. Those of you set up to crush your own grapes might try a grape honey mix. A drink of noble history!

Specifics:

- Primary Ferment: 8 days
- Secondary Ferment: 48 days

Cyser

Source:

Arun Welch (welch@cis.ohio-state.edu), Issue #537, 11/14/90

Ingredients:

-
- 4 gallons, fresh cider (no Pot.Sorb)
- 5 to 6 pounds, honey
- 1 gallon, water
- 1 large stick, cinnamon
- 5 cloves
- 2 pods, cardamom
- 2 packs, Red Star Pasteur champagne yeast

Procedure:

Simmer the spices in the water for 10 minutes. Dissolve honey. Simmer and strain crud until there isn't any more. Transfer to primary, along with cider (this should bring primary to a good pitching temperature). Pitch yeast and wait 1 to 2 weeks for the foam to die down. Transfer to secondary. Ferment in secondary 3-6 months. Bottle and age another 3 or more months.

Specifics:

- Primary Ferment: 1–1/2 week
- Secondary Ferment: 3–6 months

Wassail Mead

Source:

Mal Card card@apollo.hp.com, Issue #538, 11/15/90

Ingredients:

- 12-1/2 pounds light clover honey
- 4 teaspoons acid blend
- 5 teaspoons yeast nutrient
- wine yeast

Procedure:

Add honey, acid blend, and yeast nutrient to 2 gallons of water and boil for 1/2 hour. Add this to 1-1/2 gallons of cold water in the primary fermenter. Pitch yeast when the temperature reaches 70-75 degrees. Use a blow off tube if you use a carboy. Allow fermentation to proceed for 3 weeks or more (up to several months). When the mead becomes fairly clear, rack to secondary. Attach air-lock. Leave the mead to sit at least 3 weeks. When yeast settles to bottom and is clear, it is ready to bottle. Adding 3/4 cup of corn sugar at bottling will produce a sparkling mead. Sparkling meads should not be made with an original gravity higher than 1.090.

Specifics:

- Original Gravity: 1.100
- Final Gravity: 1.000

Quick Mead

Source:

Kevin Karplus (karplus@ararat.ucsc.edu), Issue #538, 11/16/90

Ingredients:

- 3 gallons, water
- 5 pounds, honey
- 1/3 cup, jasmine tea
- 1/2 teaspoon, ground ginger
- 2 teaspoons, cinnamon
- 1/2 teaspoon, ground allspice
- 1/2 teaspoon, ground cloves
- 1/2 teaspoon, ground nutmeg
- ale yeast

Procedure:

Boil water, adding tea and spices. Remove from heat and stir in honey. (Some mead makers boil the honey, skimming the scum as it forms). Cover boiled water, and set aside to cool (this usually takes a long time, so start on the next step). Make a yeast starter solution by boiling a cup of water and a tablespoon or two of honey. Add starter to cooled liquid. Cover and ferment using blow tube or fermentation lock. Rack two or three times to get rid of sediment.

The less honey, the lighter the drink, and the quicker it can be made. 1 pound per gallon is the minimum, 5 pounds per gallon is about the maximum for a sweet dessert wine. This mead is a metheglin because of the tea. The yeast is pitched one day after starting the batch, the crud skimmed about 10 days later, then wait 3 days and rack to second- ary. Wait 2 more weeks and bottle—about 4 weeks from start to finish.

Comments:

Yield is 3.1 gallons. Excellent clarity, fairly sweet flavor, slight sediment, light gold color. An excellent batch.

Sack Mead

Source:

Kevin Karplus (karplus@ararat.ucsc.edu), Issue #538, 11/16/90

Ingredients:

- 3 gallons, water
- 16 pounds, honey
- 1/4 cup, keemun tea
- 1/4 cup, oolong tea
- 2 teaspoons, cinnamon
- 1/2 teaspoon, whole anise seed
- 18 clusters, cardamom, crushed
- 20 allspice, crushed
- 1 inch, galingale root, crushed
- yeast
- unflavored gelatin (fining)

Procedure:

Boil water, adding tea and spices. Remove from heat and stir in honey. (Some mead makers boil the honey, skimming the scum as it forms). Cover boiled water, and set aside to cool (this usually takes a long time, so start on the next step). Make a yeast starter solution by boiling a cup of water and a tablespoon or two of honey. Add starter to cooled liquid. Cover and ferment using blow tube or fermentation lock. Rack two or three times to get rid of sediment.

This recipe took about 6-1/2 months from brewing to bottling. First rack took place 15 days after brewing. 2nd rack 3 weeks later. 3rd rack 3 months later. Gelatin added 1 month later. Bottled about 2–1/2 months later. Yield 3.7 gallons.

Comments:

Sweet, smooth, potent. A dessert wine. This is perhaps the best of my 20 or more batches of mead.

Mead

Source:

Carl West (eisen@kopf.hq.ileaf.com), Issue #591, 3/7/91

Ingredients (for 1 gallon):

- 1 gallon, bottled water
- 2 pounds, generic honey
- 1 Medium lemon, zest and juice
- 1/4 teaspoon, Red Star Champagne yeast

Procedure:

Simmer these together and skim off the scum as it rises. If you wait for it all to rise so you can skim just once and you miss the moment, the scum sinks, never to rise again. Pitch yeast when cool and kept it at room temp (65-72) for 5 weeks where it bubbled about once every 5 seconds for the whole time.

Comments:

It was still bubbling when I bottled. Yes, I plan to begin drinking it soon, before it becomes a grenade six-pack.

Specifics:

- Primary Ferment: 5 weeks

Melomel

Source:

Michael Zenter (zentner@ecn.purdue.edu), Issue #592, 3/8/91

Ingredients:

- 16 pounds, wildflower honey
- 5 gallons, water
- 5 kiwis
- 3 star fruits
- 1 pound, cranberries
- acid blend to .45 tartaric
- MeV liquid mead yeast culture

Procedure:

Pasteurized the honey and fruit at about 180 degrees for 10-15 minutes, ran through a chiller, pitched with VERY vigorous aeration. Let it sit with the fruit in for 7 days, then rack off.

Comments:

Now for the weirdness. I pitched at about 6 PM. No real activity the following day until about 4 PM when all of the sudden, there was a violent eruption of foam out of the airlock. No warning at all.

Specifics:

- O.G.: 1.124

Sweet Mead

Source:

Rob Derrick (rxxd@doc.lanl.gov) posted this recipe from C. J. Lindberg, Issue #610, 4/4/91

Ingredients (for 1 gallon):

- 5 pounds, Honey (Smith's brand)
- 1 teaspoon, Citric Acid
- 1/4 pint, Strong Tea
- 1 package, Champagne Yeast
- Yeast Nutrient

Procedure:

Boil 1 quart of water, honey and citric acid for seven minutes. Then the add the tea and boil for five more minutes. The mixture was then added to 48 FL. oz. of cold water in the one gallon jug. The wort was then cooled overnight to 70 degrees. Add yeast and yeast nutrient. Ferment for four months.

Specifics:

- O.G.: 1.153
- Primary Ferment: 4 months

Blueberry Mead Recipe

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Issue #643, 5/23/91

Ingredients:

- 12 pounds, Wildflower Honey
- 2 pounds, blueberries
- 2 teaspoons, gypsum or water crystals
- 3 teaspoons, yeast nutrient
- 1 ounce, Hallertauer Leaf hops
- 1 tablespoon, Irish Moss
- 2 packs, Red Star Pastuer Champagne yeast

Procedure:

Boil hops, yeast nutrient and water crystals for 30 - 45 minutes. Add Irish Moss in the last 15-30 minutes of the boil. Turn off the heat and add the honey and the blueberries, steep at 180-190 degrees for 15 minutes minimum (30 minutes is ok too). Pour the whole mixture to a bucket or carboy and let cool (or use a wort chiller if you have one). Add the yeast at the temperature recommended on the packet (85-90 degreesI think). Let it ferment. Rack the mead off the fruit after 6-7 days (you can actually let it go longer if you like). Let ferment for 4 more weeks in the secondary then bottle. Other people like to rack their meads at 3-4 week intervals and let it keep going in the carboy. I don't think too much fermentation went on after the first 4 weeks (I made this in July so it fermented fast), so if you keep racking you'll basically be doing some of the aging in the carboy, otherwise it will age in the bottles.

Comments:

This mead had a terrific rose color. It took over 8 months to really age, and was fantastic after 2 years. It had a nice blueberry nose to it, and quite a kick.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 4 weeks

Standby Mead

Source:

Michael Tighe (tighe@inmet.camb.inmet.com), Issue #697, 8/8/91

Ingredients (for 1 gallon):

- 1 gallon, Water
- 2 pounds, honey
- 1 Thumb size piece of ginger
- 2 Tablespoons, Orange peel (no white pith please)
- Champagne yeast

Procedure:

Bring the honey and water to a boil skimming off the white and brown foam as you heat it. Simmer/skim for about 5 minutes per gallon (5 gallons == 20 min). When the boiling is almost done, add the ginger and orange peel. Cool (I usually let it cool "naturally"). Work with yeast (Werka Mead Yeast is good, champagne or general purpose wine yeast will do). Bottle after two weeks (while it's still sweet and still quite active). Refrigerate the bottles after another two weeks (to avoid the glass grenade syndrome and to make the yeast settle out of the mead).

Comments:

To quote the original source: "It will be quick and pleasant from the very start and will keep for a month or more." Other variations inclued: Add lots more honey and let it ferment till it stops. Bottle and wait a month or more, you get champagne.

Use some other citris fruit peel, such as lemon or grapefruit.

Add some other fruit flavoring (crushed berries of some sort).

Load up on the ginger (my friend makes *Death by Ginger* by using pounds of ginger per gallon!)

Specifics:

- Primary Ferment: 2–3 weeks

Honey Ale (Mead)

Source:

David Haberman (habermand@afal-edwards.af.mil), Issue #722, 9/12/91

Ingredients:

- 4 pounds, Buckwheat honey
- 4 ounces, Styrian Goldings hops
- 7 grams, Red Star Ale yeast
- 1 teaspoon, acid blend
- 1 teaspoon, yeast nutrient
- 1 cup, corn sugar

Procedure:

Boil honey and 3 gallons water with 3 ounces hops for 47 minutes, add 1 ounce last 7 minutes. Before adding hops, skim off the scum that rises to the top. Cool and pour into fermenter and top to 5 gallons. Add acid blend, nutrients and re-hydrated yeast. When fermentation completes, mix with 1 cup sugar, a little yeast and bottle.

Comments:

This was the very first beer I ever made and 7 years ago most people I knew didn't worry about the bittering units of the hops. I would guess that they were around 3% AAU's. Red star was the main yeast used at the time. Yeast nutrient is necessary since the honey does not have the required food for the beasties. I used buckwheat honey because I like the flavor. Do not drink this beer until at least 1 month after bottling. Since it is made from honey the ale improves with age. A bottle that I saved for 4 and a half years tasted so good that I wish I had saved more! The beer had a very nice honey aroma and flavor. The hops were enough to balance the sweetness. I don't think that I would change anything except try to make more and keep it a while before drinking.

Specifics:

- O.G.: 1.031
- F.G.: 0.997

Orange Ginger Mead

Source:

Brian Bliss (bliss@csrd.uiuc.edu), Issue #618, 4/18/91

Ingredients (for 6 gallons):

- 15 pounds, clover honey
- 181 grams, grated ginger
- 2 tablespoons, gypsum
- 3 teaspoons, yeast energizer
- 1 ounce, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 4-5 pounds, oranges
- juice from 1 orange
- 1/2 teaspoon, irish moss
- champagne yeast (Red Star)

Procedure:

Combine honey, ginger, orange juice, 1/2 ounce of hops, and yeast energizer and bring to a boil. Remove a small amount of wort to be used for a yeast starter (Allow starter to cool, and add yeast). Boil the remaining wort 30 minutes. Add another 1/2 oz hops and boil for additional 30 minutes. Turn off heat. Cut 4-5 lbs of oranges in half, and squeeze into the wort. Toss in orange halves after squeezing. Let sit 12 min. Strain into fermenter sparged into cold water, while removing the orange halves and squeezing the last bit out (with clean hands—very hot—ouch!).

Comments:

After several months it's just getting drinkable now. If I let a bottle sit in the fridge for about a week, and decant very carefully, it's very good, and gives one heck of a buzz.

Specifics:

- O.G.: 1.088
- F.G.: 0.998
- Primary Ferment: 12 days at 65–70 degrees
- Secondary Ferment: 1 month

Chapter 11: Cider

Hard Cider

Source:

(jwhite@anovax.enet.dec.com), Issue #508, 10/2/90

Ingredients:

- 5 gallons, sweet cider
- 3 pounds, brown sugar
- 3 pounds, honey
- 2 packs, champagne yeast

Procedure:

Strain 3 gallons of cider into a 5-gallon carboy. Strain 1/2 gallon into pot and heat enough to allow sugar and honey to thoroughly dissolve. Pour into carboy and finish filling to neck. Pitch yeast and seal with airlock. When fermentation stops, bottle. Prime with sugar to add carbonation.

Comments:

For this recipe to turn out well, do not use pasteurized apple juice. My last batch took 3 weeks to ferment. If you notice unpleasant smells during this time, you can ignore them. Boy, does this turn out great!

Specifics:

- Primary Ferment: 3 weeks

Hard Cider

Source:

A.E. Mossberg (aem@mthvax.miami.edu)

Ingredients:

- 1 gallon, unfiltered apple juice
- 1/3 packet, yeast

Procedure:

Remove 1 pint of juice to allow room for yeast activity. Add yeast. Let sit 4-10 days. Replace pint of juice. Place in refrigerator and enjoy.

Comments:

Sometimes I rack the cider before placing in refrigerator because there is a heavy build up of dead yeast and particulate matter from the apple juice.

Specifics:

- Primary Ferment: 4–10 days

Killer Cider

Source:

Al Taylor (s94taylor@usuhsb.bitnet), Issue #723, 9/13/91

Ingredients (for 1 gallon):

- 1 gallon, pasteurized apple cider
- 12 ounce can (Seneca?) 100% Granny Smith apple juice concentrate
- 1 cup white sugar
- Champagne yeast

Procedure:

Pour out enough cider to make room in the glass jug for the concentrate and the sugar and the re-hydrated yeast (I would recommend using champagne yeast). Mix thoroughly and put an airlock on it. Come back about a week later, check the gravity and if it bottoms out, prime it with 1/5 of 3/4 cup of white sugar, then bottle it in two 2-liter plastic soda bottles, well-cleaned, of course. Let it condition for about a week and...enjoy!

Fall Cider

Source:

Mike Ligas (LIGAS@SSCvax.CIS.McMaster.CA), Issue #733, 9/27/91

Ingredients (for 6 gallons):

- 6 gallons, fresh apple cider (no preservatives)
- 3 teaspoon, acid blend
- 1 teaspoon, yeast nutrient
- 2-1/2 teaspoon, pectic enzyme
- 1 cup, Dextrose (corn sugar)
- 1-1/4 teaspoon, sulfite crystals (potassium metabisulphite)
- 2 packs, dried yeast (Edme)

Procedure:

Mix all ingredients except the yeast into the primary, cover and let stand for 24 hours to dissipate SO_2 from sulfite. Hydrate yeast in 1 cup water at 95-104 degrees for 5-10 minutes and then pitch into cider with vigorous stirring to aerate. Primary ferment for 5 days. Secondary ferment for 3 weeks. Prime and bottle as usual.

Comments:

This stuff is peaking after 3 months in the bottle, IMHO.

Specifics:

- O.G.: 1.055
- Primary Ferment: 5 days
- Secondary Ferment: 3 weeks

Cider

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Cider Digest #59, 11/1/91

Ingredients:

- 2 to 2-1/2 gallons, fresh cider
- 1 gallon, water
- 1 pound, M&F Light DME (unhopped)
- 2 cups, Cane Sugar
- 1/2 cup, Brown Sugar Dash of Cinnamon
- 7-14 grams, Ale Yeast (Whitbread recomended)

Procedure:

Combine all ingredients except yeast. Boil for about 30 minutes, skim the top if you feel like it. After boiling take this off the stove, and add about 2 to 2-1/2 gallons of chilled fresh Cider. This should drop the temperature to below 90 degrees, if not chill it to below 90 degrees, then add an Ale Yeast, 7-14 grams of Whitbread or some other quality Ale Yeast as good. I let this ferment in the primary for 3-5 days, then rack to a secondary and let sit another 10-14 days before kegging. I artifically carbonated this one, but amounts of priming sugar typical for Ales would work well too.

Specifics:

- Primary Ferment: 3–5 days
- Secondary Ferment: 10–14 days

Cranberry Cider

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Cider Digest #59, 11/1/91

Ingredients (for 3 gallons):

- 3 gallons, Fresh Cider
- 12 ounces, Ocean Spray Cranberries, chopped in the blender
- 1 pack, Red Star Epernay Yeast

Procedure:

Toss all ingredients into a carboy at room temperature. Put on an airlock and go away. Rack after 2-3 weeks and go away again. After another 2-3 weeks bottle and go away for a few months!

Comments:

Drink in the spring, Yumm!

For a variation, substitute 24 ounces of frozen raspberries for cranberries. Equally yumm!

Raspberry Cider

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Cider Digest #59, 11/1/91

Ingredients (for 3 gallons):

- 3 gallons, Fresh Cider
- 4 6–ounce packages, Red Raspberries, chopped in the blender
- 1 pack, Red Star Epernay Yeast

Procedure:

Toss all ingredients into a carboy at room temperature. Put on an airlock and go away. Rack after 2-3 weeks and go away again. After another 2-3 weeks bottle and go away for a few months!

Comments:

Drink in the spring, Yumm!

NE Cider

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Cider Digest #59, 11/1/91

Ingredients (for 3 gallons):

- 3 gallons, Cider
- 4 cups, cane sugar
- wild yeast (ie. Don't add any yeast)

Procedure:

Toss 3 gallons of a good blend of Cider along with 4 cups of cane sugar into a carboy. Shake until the sugar dissolves. Put a blow off hose into the top of the carboy and let stand at room temperature. After a few days (or even weeks) the wild yeast will take off and things will start moving in the carboy and blow off will rise up from the cider. Be sure to empty the blowoff jar as needed. Eventually things will settle down, then put an airlock on and take the blow off hose off. Place the carboy in a cool dark place (45-55 degrees). After 2-3 months you can rack this off to another carboy. At this point you can rack onto some unpreserved raisins which will add yeast nutrients and sugars and kick in a secondary ferment. Let this go for a month or two more and then bottle. You can prime at bottling time if you want a sparkling cider (use bottles that can handle some pressure like American Champagne bottles), or unprimed for a still cider.

Specifics:

- Primary Ferment: 2–3 months
- Secondary Ferment: 1–2 months

Holiday Cider

Source:

Nick Cuccia (cuccia@eris.berkeley.edu), Cider Digest #94, 12/17/91

Ingredients:

- 5 gallons, Apple Juice (Gravenstein/Jonathan blend)
- 6 cups, Maple Syrup
- 7/3 tablespoon, Whole Cloves
- 1/2 Whole nutmeg, grated
- 10 4 inch cinnamon sticks
- 3 lemons (juice and zest)
- 2 inches, ginger root, peeled and grated
- 1 pack, Red Star Champagne Yeast

Procedure:

Simmer 3/4 gallon apple juice, spices and ginger (in spice bags), syrup, and lemon juice and zest for 45 mins. Add simmered mix to 4–1/4 gallon. Put cider in carboy. Pitch yeast and top off with more apple juice. Ferment for 34 days. Rack to secondary and top off with more apple juice. Prime with 3/4 cup corn sugar and bottle. Age for 30 days and consume.

Comments:

Good sparkle, mildly yeasty (not careful enough with my secondary racking), complex flavor, some spice in the nose, too much alcohol (my calcs say that the alcohol content is about 15%, but it tastes much stronger). In general, I'm pretty pleased; almost everybody who's tried it has been pleased as well.

Specifics:

- O.G.: 1.100
- F.G.: 0.998
- Primary Ferment: 34 days
- Secondary Ferment: 22 days

Chapter 12: Other

Glog

Source:

A.E. Mossberg (aem@mthvax.miami.edu), 12/25/88

Ingredients:

- 1 quart, cheap red port
- 1 quart, cheap vodka
- 1-1/2 cups, sugar
- 4 cups, water
- 8 pods, cardamom
- 20 cloves
- 1 peel, of orange
- 2 sticks, cinnamon broken
- 1 handful, raisins
- 4 almonds

Procedure:

Dissolve sugar in water and add the last 6 ingredients. Boil 15 minutes then add vodka and port. Bring back to boil and remove from heat. Serve warm.

Comments:

This is a traditional Swedish holiday drink. It cures the common cold.

Berry Liqueur

Source:

Nicolette Bonhomme (bb13093@pbn33.prime.com), 12/21/88

Ingredients:

- 1 quart, frozen raspberries
- 1 quart, frozen blueberries
- 1 can, frozen grape juice concentrate
- 1 quart, brandy
- sugar

Procedure:

Soak berries, grape juice and brandy for at least one week. Strain into a jar, being sure to squeeze all juice out of fruit. Increase volume by 25-50% with a sugar syrup made from half water and half sugar. Cool syrup to room temperature before adding to liqueur mix.

Rice Wine—Saki

Source:

David Herron (mailrus!ukma!davids.UUCP!david), Issue #48, 1/10/89

Ingredients:

- 2-1/2 pounds, rice (husked or raw)
- 1/2 pint, grape concentrate
- 7 pints, hot water
- 2-1/2 pounds, corn sugar or honey
- 3 teaspoons, acid blend
- 3/4 teaspoon, yeast energizer
- 1 tablet, Campden
- 1 pack, sherry yeast

Procedure:

Wash and crush rice. Place rice in nylon straining bag and place in primary. Pour hot water over rice and stir in all ingredients except yeast and engergizer. Wait 48 hours. Add yeast and energizer and cover primary. Stir daily, checking gravity and pressing pulp lightly. When gravity reaches 1.050 (2-3 days), add another 1/4 pound dissolved sugar or honey per gallon. When gravity drops to 1.030 (6-7 days) strain any juice from bag. Rack to secondary. Attach airlock. Rack again in 2 months, if necessary. Bottle when ready. It is possible to continue building up alcohol by adding additional sugar until fermentation ceases. For a sweeter drink, add 1/2 teaspoon stabilizer and 1/4 pound dissolved sugar.

NOTE: Any additional sugar added should be corn sugar, not cane sugar.

Comments:

This recipe came from a collection of wine recipes by Raymond Massaccesi titled *Winemakers Recipe Handbook*. Various digest subscribers question the authenticity of this recipe. Sake should contain only rice—no corn sugar, grape concentrate, or honey. Authentic sake should also be inoculated with koji. There is a sake brewery in Berkeley, California, that will conduct tours for those interested in learning more about sake. Sake is discussed by Fred Eckhardt in Best of Beer and Brewing Vol. 1-5, available from the AHA. Koji is available from Great Fermentations of Santa Rosa.

Note to 2nd Edition: Fred Eckhardt is now putting out a brief newsletter, on an infrequent periodic basis, geared strictly toward the sake brewer. He lists various places to buy koji, sources of polished rice, commercial sake brewers, etc.

Chuck's Homemade Ozark Rootbeer

Source:

Chuck Cox (bose!chuck@uunet.UU.NET), Issue #338, 1/9/90

Ingredients:

- 2 ounces, birch beer extract
- 10 ounces, root beer extract
- 1 pound, honey
- 1 cup, blackstrap molasses
- 1 cup, grade B maple syrup
- 1 gallon, sugar (about 8 pounds)

Procedure:

This recipe makes 15 gallons. Mix all ingredients in a standard keg. Add water to fill keg. Carbonate. Drink.

Comments:

I thought the molasses taste was a bit harsh and will try either regular molasses, or use less. I will also try substituting 2 ounces of sarsaparilla extract for 2 ounces of the rootbeer extract. This recipe makes a strong tasting rootbeer with about half the sweetness of commercial rootbeers. This was made with artificial carbonation, but it could be adapted to make alcoholic rootbeer by substituting malt extract for some of the sugar.

Nathan's Ginger Beer

Source:

Bill Crick, Issue #314, 12/1/89

Ingredients:

- 1/2 pound, fresh ginger, peeled and grated
- 1, lemon
- 5 teaspoons, cream of tarter
- 5 cups, white sugar
- 2-1/2 gallons, water
- lager yeast

Procedure:

This stuff is dangerous—do not make it. WARNINGS: Use only real champagne bottles, beer bottles will explode. If left out of fridge more than 4 weeks, bottles will explode. Do not leave in fridge more than 4 weeks after bottles start to scare you, otherwise, bottles will explode. Set off outside—corks go 60-70'. Do not let bottles sit around too long—I'm not kidding!

Peel and grate ginger. Grate lemon, squeeze, and cut remainder into slices. Boil all ingredients, mixing. Cool to 80 degrees or less and add lager yeast. Ferment 3-7 days, then bottle in champagne bottles. Wire down plastic corks. Leave out 1 week, then move to cool area. Chill and test open 1 bottle each week until they start to scare you, then put all bottles in fridge and drink within 2 weeks.

Comments:

I've been making this for many years. It is very carbonated, and quite refreshing. Also, because it has a limited shelf life (after which it explodes), it prompts lots of impromptu ginger beer parties. I call several friends to say "I'm setting off a dozen ginger beers tomorrow afternoon. Wanna come?"

Specifics:

- Primary Ferment: 3–7 days
- Secondary Ferment: Couple weeks

Romulan Ale

Source:

Karl Wolff (wolff@aqm.ssc.af.mil) and Robert N. (robertn@fml.intel.com), Issues #531 and #532, 11/6/90

Ingredients:

Karl's Recipe:

- 1 fifth Bacardi 151
- 1 fifth Blue Curaco
- 2 liters Sprite or 7-Up

Robert's Recipe:

- 1 fifth Bacardi 151
- 1 fifth Everclear
- 1 fifth Blue Curaco

Procedure:

Mix all ingredients. Chill for approximately 3 hours and serve.

Comments:

Robert comments that this is done in shots because the average human cannot stand up to a tall cool glass of Romulan ale; he suggests that Karl's recipe may be fit for human consumption.

Jasmine Tea Liqueur

Source:

Paul L. Kelly (pkel@psych.purdue.edu), Issue #594, 3/12/91

Ingredients:

- 1 pint, dark rum
- 1/2 cup, jasmine tea
- 1 cup, sugar syrup

Procedure:

Steep the tea in the rum for 24 hours, and remove. Make the sugar syrup by boiling 1 cup of sugar in 1/2 cup of water (it will be VERY thick). When the syrup cools, add to the rum. It's ready to drink immediately.

Comments:

This is a very nice after dinner liqueur, but you may drink it any time you want to. If the tea flavor is too strong, try steeping for a shorter time, cutting down on the amount, etc. Likewise, the amount of sugar may be a bit excessive for many tastes, so experiment.

Ginger Beer

Source:

Eric Pepke (pepke@gw.scri.fsu.edu), Issue #630, 5/6/91

Ingredients (for 1 gallon):

- 1 gallon, water
- 3-4 ounces, fresh ginger
- 2 lemons
- 2 cups, sugar (sucrose or brown sugar or both)
- Yeast

Procedure:

Peel the ginger and slice into 1/8 inch slices. Mix the water with the sugar and put in the ginger. Boil an hour or so. Slice the lemons, add to the boil, and boil for about 15 minutes. Allow to cool to room temperature. Add yeast. Let the yeast grow overnight. Bottle in very strong bottles. Let sit at room temperature for about 12 hours to carbonate. Put bottles in the fridge. Open very carefully.

Comments:

Every time I did not peel the ginger, the yeast did not multiply properly. There may be a causal relationship. The more you let the lemons boil, the more bitterness will be extracted from the peels. For a result a lot like Canada Dry's Bitter Lemon, increase the number of lemons to 4, let the lemons boil for about 1/2 hour, and cut back on the ginger.

Ginger Ale

Source:

Jack Schmidling (arf@ddsw1.mcs.com), Issue #709, 8/26/91

Ingredients (for 1 gallon+):

- 1 Gallon, Water (for ale)
- 2 cups, water (for making extract)
- 2 ounces, Fresh Ginger root
- 2 cups, sugar
- 1 tablespoon, vanilla extract
- 1/8 teaspoon, yeast

Procedure:

Slice the ginger into thin sections and add them to two cups of boiling water. Simmer this on very low heat for 20 minutes. While this is simmering, boil the gallon of water and two cups of sugar for one minute and set aside. Pour the pan with the ginger into a blender and blend on high for about one minute. Strain this extract into the sugar water. With a soup ladle, pour a few cups of the hot brew through the pulp to extract a bit more of the ginger flavor. Cool to room temperature. When cool, add vanilla. Add yeast, stir and let sit for about 30 minutes. Then bottle and age.

Comments:

I recommend that you do not alter the recipe on the first batch. On subsequent batches you can alter the amount of ginger, sugar and vanilla to suit your own taste.

Gingane

Source:

Richard Ransom (rransom@bchm1.aclcb.purdue.edu) AKA: FATHER BARLEYWINE, Issue #710, 8/27/91

Ingredients:

- 1-2 pounds, ginger (yes, pounds!)
- 5-7 pounds, corn sugar
- 1-2 pounds, sucrose (table sugar)
- juice of several (3) citroids (lemon, lime, grapefruit, combination of high citric fruits like lime with oranges)
- various additives (fruitoids, spice thangs, herbs, hops, or whatever floats yer boat)
- 2 packages, champagne yeast

Procedure:

Chop ginger (leave that skin on!) in discs and blend with hot water. Use plenty of water, then filter homogenized ginger through several layers of cheesecloth. Squeeze dry, then add more water and squeeze again. Add water to make about 2 gallons, heat, and dissolve in sugars. Bring to boil, add citroid juices, and boil stirring frequently (to avoid excessive sugar carmelization) for about 30 minutes. Pour into fermenter containing 2 + gallons cold water carefully (to avoid hot stuff on cold glass) and add more water to make about 5 gallons. Pitch. Ferment. Bottle. Drink.

Comments:

If adding fruit, do so 5 minutes after you stop boil and give it 10 minutes to pastuerize a bit. Dump the whole bleeding thing into the fermenter, and strain off the fruit when passing into secondary (or just fergit the secondary and strain when bottling). I personally prefer to make a fruit extract (blend fruit and strain off juice) and add the juice to the finished product. Remember to bottle before fermentation stops, and be careful about the priming (1/2 to a maximum of 3/4 cup).

There are a couple of considerations....this stuff is high octane brew (10% alcohol and up) and it is very similar to champagne (high gas pressure) so I would ask you to be very careful with your bottles (use _only_ champagne bottles) or avoid the danger of explosion and use a Cornelius keg. Don’t let this stuff ferment out completely so it has a bit of residual sweetness to mask any slight off flavours...being made of sugar and ginger, it has no body to mask imperfections. Fruit is also a nice addition, either with the pre-fermented mass or in the Dutch style as a final addition a few hours (1 day tops) before bottling.

Kvass

Source:

Ronald Leenes, romix@bsk.utwente.nl, Issue #819, 2/7/92

Ingredients:

- 500 grams Rye-bread
- 8 litres, water
- 25 grams yeast (the book mentions yeast to make bread)
- 225 grams sugar
- 4 spoons of luke warm water
- 1 lemon
- 2 spoons of raisins
- 2 branches of peppermint

Procedure:

1. Put the slices of rye-bread in the oven (200 degrees Celsius) for about 45 mins, until they're dried.
2. Boil the 8 liters of water. Crumble the dried rye-bread, put it in the boiling water for about 5 mins.
3. Let it the water, and rye-bread rest for 4 hours, covered with a tea-cloth.
4. Crumble the yeast, 15 mins before the 4 hours are over. Mix the crumbled yeast with some sugar and the luke warm water. Let it rest for 15 mins.
5. Filter the water-rye-bread mix in a kitchen sieve. Carefully extract all water from the rye- bread.
6. Wash, and peel the lemon. Add the lemon-peel, the sugar, the yeast and the pepermint. Stir the solution, and let it rest (covered) for 8 hours.
7. Sieve the solution (tea-cloth).
8. Bottle it.
9. Put some raisins, a bit of lemon-peel, and a fresh leaf of peppermint in every bottle, close the bottles, and keep them in a cool place.
10. Ready when the raisins start floating.
11. Sieve the stuff one more time in a tea-cloth.
12. Put the Kvas in the fridge 4 hours before drinking.

Comments:

I got this recipe from a book called *dinerparty a la perestrojka*. I tried it once, it tasted terrible, but that was probably due to the fact that the rye-bread was almost burned.

This is more or less the description the book gives. Remember this is a recipe for non-brewers. It is a cookbook after all.

Kvass

Source:

John S. Watson (watson@pioneer.arc.nasa.gov), 2/11/92

Ingredients (for 10 bottles):

- 1 pound (1/2 k), Dry Black Bread
- 24 cups, Boiling Water
- 1 1/2 lbs (3/4 k) Sugar
- 2 ounces (56g), Fresh Compressed Yeast
- 1/2 cup, Sultanas (yellow seedless raisins)

Procedure:

Put the bread into a large container and then add the boiling water. When the mixture is lukewarm squeeze the liquid from the bread very thoroughly, making sure that the bread itself does not come through because this clouds the drink.

Add the sugar and yeast, mix, cover and leave for ten hours. Pour the drink into clean bottles, and three sultanas to each, put the corks and tie them down—then refrigerate immediately.

Comments:

This recipe is from an old wine and spirits book I have at home. Kvass is very refreshing on a hot summer's day and is quickly made from black bread and yeast. It is quite like weak beer and is fermented and slightly alcoholic, but must be stored in the refrigerator using corks, not screw-in stoppers or else it will go on fermenting and blow.

This, to me, looks very similar to the Sumerian recipe which Anchor Brewery of San Francisco recreated a couple of years ago.

Root Beer

Source:

Bob Gorman (semantic!bob@uunet.UU.NET), Issue #685, 7/23/91

Ingredients (for 2–1/4 gallons):

- 2 gallons of water
- 1 1/2 cups, honey
- 3 tablespoons, ground sarsaparilla
- 1 tablespoon, sassafras
- 1 heaping tablespoon, hops
- 1/4 teaspoon, ground coriander
- 1/4 teaspoon, wintergreen extract (Almost all natural)
- 1/4 teaspoon, yeast

Procedure:

Place the sarsaparilla, sassafras, hops, and coriander into an enameled or stainless steel pan. Cover them with water and bring to a boil. Reduce the heat and allow them to just barely simmer for 12 hours, making sure the water does not all evaporate. Strain out the solids and add the liquid to 2 gallons of water that has been boiled and cooled to lukewarm. Stir in the honey, wintergreen extract, and the yeast dissolved in 2/3 cup warm water. Stir the mixture thoroughly and allow it to mellow for several hours. You can then siphon off the root beer into a clean container before bottling, or fill the bottles immediately. Makes about two dozen 12-ounce bottles.

Comments:

Recipes from *Early American Life*, August 1975, Pg 12, titled "Making Your Own Soda Pop", by Caroline Kitchen Riddle.

Ginger Ale

Source:

Ingredients (for 2–1/4 gallons):

- 2 5/8 cups, honey
- 5 cups, sugar
- 2 gallons, water
- 3 beaten egg whites
- 1 tablespoon ginger, moistened with a little water
- Juice of 4 lemons
- 1/4 teaspoon, yeast
- 1 whole lemon

Procedure:

Dissolve the honey or sugar in 2 gallons water. Add the beaten egg whites and ginger. Bring to a boil and skim. Most of the flavor of the ginger will have been given out, so don't worry that you loose much of it in the skimming. Add the whole lemon and set the mixture aside to cool. When it is lukewarm, add the lemon juice and the yeast dissolved in 1/4 cup warm water. Stir well and let stand for a while for the sediment to settle to the bottom. Strain through a cloth into a clean container. Give it a few more minutes to settle and you are ready to bottle.

Comments:

Recipes from *Early American Life*, August 1975, Pg 12, titled "Making Your Own Soda Pop", by Caroline Kitchen Riddle.

Sima

Source:

Laura Tiilikainen (laura@vipunen.hut.fin), rec.food.drink, 1/15/92

Ingredients:

- 1/2 kilogram, brown sugar
- 1/2 kilogram, white sugar
- 2-3 lemons
- 5 liters water
- 1/4-1/2 teaspoon, yeast
- raisins and sugar for bottling

Procedure:

Wash the lemons thoroughly and peel the yellow skin. Pour the boiling water on the lemon skins and sugars. Remove the white skin from the lemons and slice the lemons crosswise. Add the slices into the slightly cooled liquid. Let cool until the liquid is at body temperature. Add the yeast and let ferment for a day to day and a half. When the drink is bottled, remove the lemon slices and skins. Add a spoonful of sugar and some raisins to every bottle. Close the bottles loosely. After a day, tighten the caps and move the bottles to refrigerator. The drink is ready when the raisins have risen from the bottom to surface.

Comments:

Sima is a Finnish homebrew.

Kahlua

Source:

Eric Anderson, randerson@cudnvr.denver.colorado.edu, rec.food.drink, 10/28/91

Ingredients:

- 4 cups, water
- 5 teaspoons, instant coffee
- 2–1/2 cups, sugar
- 1–1/2 cups, vodka
- 1 tablespoon, chocolate syrup

Procedure:

Boil water. Add cofee. Add sugar. Simmer, 20 min. Remove from heat, add chocolate. Allow to cool. Add vodka (or don't cool if you want some of the alcohol to boil off).

Comments:

This recipe has been passed on through time immemorial from college student to college student where I went to school, and was drunk late at night, often in the form of khalua and cream, and as far as I can tell is indestinguishable from the original, and a lot cheaper.

Irish Cream

Source:

Eric Anderson (randerson@cudnvr.denver.colorado.edu), rec.food.drink, 10/28/91

Ingredients:

- 1 cup, scotch whiskey
- 1–1/4 cups, half and half
- 1 can, sweetened condensed milk
- 3 drops, coconut flavoring
- 1 tablespoon, chocolate syrup

Procedure:

Mix scotch and milk. Add 1/2 and 1/2. Add rest. Stir.

Comments:

It is possible to purchase better, but this isn't bad, and is just fine for using in mixed drinks, or college students on a tight budget.

Chapter 13: Historical Interest

My Daddy’s Beer Recipe

Source:

Stephen Hansen (hansen@gloworm.Stanford.edu), Issue #462, 7/18/90

Ingredients:

- 1 can, Blue Ribbon malt
- 1 pack, Fleishmann’s yeast
- 1 cup, rice
- 1 tablespoon, salt
- 5 pounds, powdered cane sugar

Procedure:

In a large (3 gallon) porcelain pan, add 3 quarts water and bring to boil. Add sugar, stirring. Bring back up to boil and add 1 can of malt. Return to boil again and let simmer for 15 minutes. Fill large glass 1/2 full of luke warm water (not over 130 degrees) and add rice, yeast, and salt.

Clean crock and fill 1/3 full of warm water. Pour in wort. Add cold water to within 3 inches of top. Add yeast solution and cover. After 6-10 hours remove foam with wire strainer. Let sit until hydrometer says "bottle." Fill bottles, adding 1/2 teaspoon sugar to each. Cap and let stand 21 days.

Comments:

Back when I first started making beer (about 20 years ago now) I actually made several batches using this recipe. The results varied from barely drinkable to snail bait. I especially like his comparison in the last line of the original—“This should make 5 cases of pint bottles of beer equal to or superior to Millers High Life.”

Roses for Arthur

Source:

Ye Olde Batte (mhalley%mun.BITNET), 11/31/88

Ingredients:

- rose petals
- water
- sugar
- dry yeast

Procedure:

Fill a glass container with rose petals. Cover with water and let set, covered by a clean cloth, for 3 days. Strain water through a cloth and measure. Add to it, one quarter of its volume of white sugar. Set in a glass jar or crock, add a pinch of dry yeast and stir well. When it is sparkling (3 days to a week), put into beer or champagne bottles and cap. Age 1-6 months.

Comments:

This recipe comes from a booklet called *The Delicious Rose* by Geraldine Duncann. It was called Rose Melemell, although it has no honey. This is an effervescent brew with a hint of summer roses.

Prohibition Pilsner

Source:

Robb Holmes (RHOLMES@uga.cc.uga.edu), Issue #805, 1/20/92

Ingredients:

- 1 can, hop-flavored malt syrup
- 3/4 pound, granulated sugar
- 1 cake, compressed yeast (or Vierka dry lager yeast)

Procedure:

Dissolve syrup and sugar in boiling hot water—pour into cold water to make five gallons—allow to further cool for two hours, then add one cake yeast. Cover crock or other fermenting vessel with clean cloth. Keep in a cool, dark place. Watch carefully and when bubbles of gas cease coming to surface fermentation has been completed and liquor should be quite clear (approximately four days).

Now siphon off clear liquid to another clean crock, leaving the thick sediment behind. To the liquor in the second crock add 1/4 pound granulated sugar and stir until dissolved. Fill into bottle by siphoning or pouring. Cap and immediately store in a cool dark place. The beverage will be ready for use when clear—requires one to two weeks.

Comments:

One crock can be eliminated if the liquid is siphoned directly into the bottles from the fermented crock. In this case, place 1/2 teaspoon sugar in each pint or one teaspoon in each quart bottle. Best consistent results can be obtained if a five gallon bottle is used instead of a crock for the fermenting vessel, using a water seal. All vessels and tubing should be entirely clear and sanitary before use. A 2-3% warm lye solution is an excellent one for the purpose. Rinse with water after the use of lye solution. Use of Hydrometer is not necessary if the above directions are followed. The specific gravity at the time of bottling will however, be 1.012 - 1.016.

This is the third and final installment of traditional "Prohibition Pilsner" recipes received anonymously, presumably from the makers of Blue Ribbon malt syrup, in the mid-1970's. Previous installments of Historical Homebrew appeared in Homebrew Digest # 795 and # 800. This is posted here purely for historical interest, and not as a recommended recipe, although the techniques called for here seem to be much closer to currently recommended procedures for beginning brewers, than in the earlier historical postings. The format of the original is retained as much as possible.

Blue Ribbon 1

Source:

Robb Holmes (rholmes@uga.cc.uga.edu), Issue #795, 1/6/92

Ingredients:

- 1-3/4 pounds, sugar
- 1 can, Blue Ribbon hop-flavored malt syrup
- yeast

Procedure:

Dissolve sugar and malt syrup in 6 quarts of hot water. Stir until dissolved. Pour 14 quarts of cold water into a crock that has been scoured with Arm & Hammer baking soda and rinsed with clear water. Add hot solution of malt, sugar, and water. The temperature should be about 65F. Dissolve a cake of compressed or dehydrated yeast in a small quantity of luke warm water (about 8 ounces of 75F water) and add to crock. Stir thoroughly. Cover crock with clean cloth and allow to ferment 4 or 5 days. Skim off foam after first and second days.

Siphon beer into 12 ounce bottles. Before siphoning, place a scant 1/2 teaspoon of sugar into each bottle. Cap and allow to remain at 60-70F for 7-10 days. Cool and consume.

Things to remember: Cleanliness of utensils, including bottles, siphon hose, crowns and crock is essential for good results. Wash everything in soda solution or detergentbefore and after each batch. A 7 or 9 gallon crock can be used to prevent messy foam-over.

Many consumer failures can be averted by using a starter consisting of: 1 package of yeast, 2 ounces of sugar, 1 pint of 72F water. Let starter stand for 3-4 hours before mixing into crock with malt solution.

Comments:

Around 1975 or ’76, the first time I got interested in brewing, I bought a can of the mysterious Blue Ribbon malt syrup. The label invited me to write to Premier malt products for a recipe book, and I did. A few weeks later it arrived: a well-produced, four-color print job with recipes for using malt syrup in cakes, cookies, biscuits and the like, but not a word about making beer. A few weeks later a plain brown envelope with no return address appeared in the mail. Inside were two mimeographed sheets of beer recipes—including this recipe.

Blue Ribbon 2

Source:

Robb Holmes (rholmes@uga.cc.uga.edu), Issue #795, 1/6/92

Ingredients:

- 1 can, hop flavored malt syrup
- 3 or 4 pounds, sugar
- 1 cake of yeast, or Vierka lager yeast

Procedure:

Dissolve malt syrup and sugar in 2 quarts of hot water. Pour into crock and add 18-20 quarts of cold water. Mix yeast in lukewarm water (70F). With wooden spoon, gently stir into malt and sugar mix. Cover with clean cloth and ferment at room temperature (68-70F). Skim off foam for first 3 days. Fermentation is complete when no more bubbles appear (about 4 or 5 days). If tester or hydrometer is used, be sure red line is at surface. Gelatin may be used to settle yeast. Dissolve two small envelopes of Knox gelatin in hot water. Pour gelatin over top of brew in crock about a day before you plan to bottle.

Wash bottles and put scant 1/2 teaspoon of sugar in each, fill within an inch and a half and cap. Tip bottles upside down once and store upright in warm place (70-75F).

Things to watch: 1) If beer is cloudy or gritty, you disturbed the sediment by shaking or pouring too fast, 2) If beer tastes flat, you either bottled too late or did not allow it to age long enough, 3) If beer foams up or tastes airy, you bottled too soon.

Comments:

This recipe also came from the mimeographed sheet of beer recipes provided by Premier Malt Products in the 1970’s.

Major Thomas Fenner's Receipt to Make Bear

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Ingredients:

One ounce of Sentry Suckery or Sulindine one handful Red Sage or Large 1/4 Pound Shells of Iron Brused fine take 10 quarts of Water Steep it away to Seven and a quart of Molases Wheat Brand Baked Hard. one quart of Malt one handful Sweeat Balm Take it as Soone as it is worked.

Translated Ingredients:

- One ounce of the dried leaves of the senna tree, chicory, or celandine.
- One handful of red sage or crushed 1/4 pound shells of iron [which may be the hop-like fruit from an ironwood, *Ostrya Virginica*, also known as the hophornbeam. The ironwood is known as hophornbeam because the fruit it produces look so much like hop bracts, unlike the fruit of the American Hornbeam, which don't.]
- 10 quarts of water, boiled down to seven.
- A quart of molasses.
- A cake of hard baked wheat bran.
- A quart of malt.
- One handful of barm. [brewers yeast cake from a previous batch]

Drink it as soon as it's fermented.

Col. George Washington's Small Beer

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

To Make Small Beer:

Take a large Siffer [Sifter] full of Bran Hops to your Taste. - Boil these 3 hours then strain out 30 Gall[ons] into a cooler put in 3 Gall[ons] Molasses while the Beer is Scalding hot or rather draw the Melasses into the cooler & St[r]ain the Beer on it while boiling Hot. let this stand till it is little more than Blood warm then put in a quart of Yea[s]t if the Weather is very Cold cover it over with a Blank[et] & let it Work in the Cooler 24 hours then put it into the Cask - leave the bung open till it is almost don[e] Working - Bottle it that day Week it was Brewed.

Comments:

I made this after two Civil War beers (bay leaf/ginger and the spruce beer). I had molasses and the barm from the second Civil War beer, so I brewed this. I used 2 ounces of hops. (It really doesn't make much difference what kind. The water is pretty bitter after boiling for an hour.) I let it ferment a week before bottling. It is undrinkable by modern standards. The only flavor is the bitterness of the molasses, followed by the hop bitterness. The flavors never melded; there is just the distinct double bitterness. One pound of molasses is about one pint in volume.

Most of these historical beer recipes can be found in *Brewed in America*, by Stanley Baron.

Pumpkin Ale

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Receipt for Pompion Ale:

Let the Pompion be beaten in a Trough and pressed as Apples. The expressed Juice is to be boiled in a Copper a considerable Time and carefully skimmed that there may be no Remains of the fibrous Part of the Pulp. After that Intention is answered let the Liquor be hopped cooled fermented &c. as Malt Beer.

Comments:

An anonymous recipe for pumpkin ale appeared in the papers of the *American Philosophical Society* in February, 1771. The author notes that he obtained this recipe from someone who claimed this tasted like malt ale, with only a slight "twang". After two years in the bottle, this twang had mellowed to an acceptable level.

Green Corn Stalk Beer

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Procedure:

The stalks, green as they were, as soon as pulled up, were carried to a convenient trough, then chopped and pounded so much, that, by boiling, all the juice could be extracted out of them; which juice every planter almost knows is of saccharine a quality almost as any thing can be, and that any thing of a luxuriant corn stalk is very full of it, ... After this pounding, the stalks and all were put into a large copper, there lowered down it its sweetness with water, to an equality with common observations in malt wort, and then boiled, till the liquor in a glass is seen to break, as the breweres term it; after that it is strained, and boiled again with hops. The beer I drank had been made above twenty days, and bottled off about four days.

Published in the *Virginia Gazette* on Feb. 14, 1775. A family recipe by Landon Carter.

Malt Liquors

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Directions for Brewing Malt Liquors:

You are first to have ready the following Implements, a mash Vat, to put your malt in; a Vessel under this to receive the Wort in; a Copper to boil in; a Rudder to stir your malt with, and Vessels to cool your Liquor in; First then fill your Copper with water, take then 6 Bushels of Malt and put into your mash Vat, leaving about a Peck to sprinkle over the Liquor when in, Let your water simper, and be in the next degree of boiling but not boil; lay it on upon the Malt well ground, and when you have laid on such a quantity as you can draw off a Barrel of Wort, stir the malt well together with your Rudder; and then sprinkle the remaining Peck of Malt over all covering it up with Cloths to keep the heat in; for three hours; only when it have stood an hour and half draw off a pail full or two; and lay it on again to clear your tap hole. This done the next Business is to boil a Copper of Water, to scald your other Vessels with; always taking care to have a Copper of Liquor hot to lay on, upon the malt when you draw off the first Wort, and this will be for small Beer. The three hours now expired; let go (as the Term is) which is let the first wort run off, putting into the Vessel which receives it a pound of Hops; when all drawn off lay on the hot Liquor for your small Beer, clean out your Copper and put the wort, Hops and all into the Copper and boil it for two hours; strain it then off thro: a Sieve into your Vessels to cool it; and put your small Beer into Copper and the same hops that come out of the first Beer and boil it an hour. When both are almost cool add Yeast to them; to set it to work, breaking the head in every time it rises; till it works itself clear and tun in; Bung it up with Clay and keep it in your Cellar, in three months you may bottle the strong Beer, the other in a weeks time will be fit to drink.

From the letters of Joseph Clarke, general treasurer of the Rhode Island colony, sometime around 1775.

General Amherst's Spruce Beer

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Procedure:

Take 7 Pounds of good spruce & boil it well till the bark peels off, then take the spruce out & put three Gallons of Molasses to the Liquor & and boil it again, scum it well as it boils, then take it out the kettle & put it into a cooler, boil the remained of the water sufficient for a Barrel of thirty Gallons, if the kettle is not large enough to boil it together, when milkwarm in the Cooler put a pint of Yest into it and mix well. Then put it into a Barrel and let it work for two or three days, keep filling it up as it works out. When done working, bung it up with a Tent Peg in the Barrel to give it vent every now and then. It may be used in up to two or three days after. If wanted to be bottled it should stand a fortnight in the Cask. It will keep a great while.

Comments:

From the journal of General Jeffrey Amherst, governor-general of British North America.

Benjamin Franklin's Spruce Beer

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

A Way of Making Beer with Essence of Spruce:

For a Cask containing 80 bottles, take one pot of Essence and 13 Pounds of Molases. - or the same amount of unrefined Loaf Sugar; mix them well together in 20 pints of hot Water: Stir together until they make a Foam, then pour it into the Cask you will then fill with Water: add a Pint of good Yeast, stir it well together and let it stand 2 or 3 Days to ferment, after which close the Cask, and after a few days it will be ready to be put into Bottles, that must be tightly corked. Leave them 10 or 12 Days in a cool Cellar, after which the Beer will be good to drink.

Comments:

Translated from the french while he was stationed in France.

Metheglin of My Lady Windebanke

Source:

Jacob Galley, gal2@midway.uchicago.edu, Issue #761, 11/15/91

A Receipt for Metheglin of My Lady Windebanke:

Take four Gallons of water; add to it, these Herbs and Spices following. Pellitory of the Wall, Sage, Thyme, of each a quarter of a handful, as much Clove gilly-flowers, with half as much Borage and Bugloss flowers, a little Hyssop, Five or six Eringo-roots, three or four Parsley-roots: one Fennel-root, the pith taken out, a few Red-nettle-roots, and a little Harts-tongue. Boil these Roots and Herbs half an hour; Then take out the Roots and Herbs, and put in the Spices grosly beaten in a Canvass-bag, viz. Cloves, Mace, of each half an Ounce, and as much Cinnamon, of Nutmeg an Ounce, with two Ounces of Ginger, and a Gallon of Honey: boil all these together half an hour longer, but do not skim it at all: let it boil in, and set it a cooling after you have taken it off the fire. When it is cold, put six spoonfuls of barm to it, and let it work twelve hours at least; then Tun it, and put a little Limon-peel into it: and then you may bottle it, if you please.

Comments:

This is from *The Closet of Sir Kenelme Digbie, Kt. Opened* (London: H. Brome, 1669) (Reproduced without permission, naturally.)

Sir TJ's Mead

Source:

Ken Hinson (math5d@vtcc1.cc.vt.edu)

Ingredients:

- 3 pounds, honey per gallon of water
- 1/2 ounce, ginger root, sliced, per gallon
- 2 medium oranges (meat & peel with all pith removed) for 5 gal.lons
- 3 whole cloves

Procedure:

Combine the above ingredients with 1/2 gallon of water per total gallons desired, boiling and skimming until no more scum appears. Pour into primary fermenter, add: 1 stick cinnamon and top off to five gallons with cool water. Upon the wort reaching 75 degrees F, pitch Red Star Chanpagne yeast and cap with a fermentation lock. Upon a visible cessation of fermentation (around 3 weeks) rack into a secondary fermenter with fermentation lock and allow to age. Rack every month after until drunk. May be drunk after 3 weeks. (he suggests also adding 2 tbsps of lemon juice and a cup of strong black tea.)

Comments:

I've never tried this recipe, so I can't vouch for how good it is, but the basic elements are there. Recipe is based on *The Closet of the Eminently Learned Sir Kenelme Digby Kt. Opened: Whereby is Discovered Several ways for making of Metheglin, Sider, Cherry-Wine, &c.*.

Weak Honey Drink

Source:

Ken Hinson (math5d@vtcc1.cc.vt.edu)

Procedure:

Put in a six-quart pot one pint of honey and nine pints of water (spring water is suggested but not necessary). Stir well, dissolving the honey. Boil for about 30 minutes, skimming off the foam as it rises to the surface. About 1 minute before you remove the liquid from the heat, throw in a teaspoon of rinsed, sliced, or broken ginger (powdered will not do the right thing) and about the same amount of the rind of an orange (eat the rest of the orange). Set the mead aside for a few hours till it be lukewarm (5 hours is more than enough) and then add yeast to the mead, stirring well. Mead yeast is the real yeast to use, but any wine yeast will do. Do not use brewer's yeast or ale yeast. Let the mead stand a day or two (you can wait as much as a week if you want); then bottle it in clean bottles. In a few days it is drinkable, I like to wait a week.

Comments:

This recipe was taken from the SCA's *Known World Handbook* in an article written by Michael Tighe (Sir Michael of York).

(My notes on above recipe: play with the flavorings! If you don't like giner, try using nutmeg instead. This produces a very low alcohol drink, yet well-carbonated and sweet to the taste, though not cloying.) A few other things: Metheglin is fun to make: what I did was used honey/water ratios suggested for a generic mead, then went to the local health-food store and browsed in the spice section ("This smells good - grab a handful") Nothing scientific about this—a little of this and that. *DON'T* boil these herbs and spices in your wort! Instead, make a "tea" and add that to the wort as you pitch your yeast.

For any spices or herbs you use, never use the powdered stuff out of the jar if you can avoid it. Powdered cloves just don't have the same taste as whole cloves (by the way, for nutmegs: if you don't have a nutmeg grinder, use a hammer!)

Finally: to boil or not to boil. A friend made an unboiled mead and when he bottled it wound up with a wax deposit on the bottom 1/2 inch in his bottles. No harm, but esthetically icky.

Prohibition Chicago Style

Source:

Bruce T. Hill, dannet!bruce@uunet.UU.NET, Issue #788, 12/23/91

Ingredients:

- one 3–pound can, hop-flavored malt syrup
- 3 pounds, corn sugar
- 1 package, settler
- 1 cake, Fleischmann's yeast

Procedure:

1. Bring one gallon water to boiling point using a pan large enough to hold water, malt syrup and corn sugar. Add malt syrup and stir until mixed. Stir in corn sugar slowly until dissolved. Settler should be mixed in with sugar at this time for best results.
2. Place crock on box or chair (not on floor), pour in three gallons of luke warm water, then add hot ingredients. Now add sufficient luke warm water to make 5 and 1/2 gallons of liquid in the 6 gallon crock.
3. Dissolve yeast in cup of luke warm water and 1 teaspoon sugar. Allow mixture to stand until yeast starts working, usually within 1/2 hour. Add the working yeast to mixture in crock and stir until mixed throughly.
4. Chill before serving. When pouring, slant bottle and glass and pour slowly to prevent clouding.
5. If it is cloudy or tastes gritty, you have disturbed the sediment by shaking it up or by pouring too fast.
6. If it tastes "flat" you either bottled it too late, or did not allow it to age long enough.
7. If it tends to foam up or tastes "airy", you bottled it too soon. The mixture had not completed.
8. Use of tester. Tester is accurate when it is kept at uniform 65 or 70. The tester will settle the first day between 3 and 6. This is the approximate alcohol content. When the tester settles to 1/2% or the red line "B" it is ready to bottle. If the test settles to "W" it means it is too flat. Taste to determine if it has turned sour. If not, then add one teaspoon of sugar to the quart of 1/2 teaspoon to the pint before capping, to resotre life to it. In the event it has soured, it is spoiled.

Comments:

My sister-in-law's mother gave this following recipe to me. It dates back to the 1930's. They grew up in a predominantly Polish part of Chicago where it was traditional to make home-made beer for festive occasions (like Christmas!). The recipe is pretty rough by our modern homebrewing standards, but it shows that the homebrewing spirit was alive and well several decades ago.

Index

O

P

R

S

T

V

W

X

Y