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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.

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.)

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.

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.

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.

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.

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.

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.

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

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 SO2 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

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

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

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.

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.

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

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

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!

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

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.

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.

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

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

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

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).

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!

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.

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

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

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

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

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

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.

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.

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

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!

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

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

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

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

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.

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

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

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

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.

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

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

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

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

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.

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.

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.

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.)

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

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.

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

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

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

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

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

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.

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

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

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!

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

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.

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)

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

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

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