The Cat's Meow II

Mark Stevens and Karl Lutzen, Editors

2nd Edition
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Introduction

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

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

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

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

–Mark Stevens
–Karl Lutzen

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Chapter 1: Pale Ale

Clara Bell

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

- O.G., 1.059

Dry Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Pale Ale

Source:

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

Ingredients:

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

Procedure:

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

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

Comments:

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

Specifics:

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

Too Sweet Ale

Source:

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

Ingredients:

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

Comments:

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

Pale After Math Ale

Source:

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

Ingredients:

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

Procedure:

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

Specifics:

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

The Drive Pale Ale

Source:

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

Ingredients (for 10 gallons):

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

Procedure:

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

Comments:

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

Specifics:

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

Perle Pale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Mild Ale

Source:

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

Ingredients:

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

Procedure:

Water was treated with 2 gm each MgSO4, CaSO4, KCl, and CaCO3. Mash grains in 3 gallons of water at 134 degrees. Hold 120-125 degrees for 55 minutes, raise to 157 degrees for 55 minutes. Raise to 172 degrees for 15 minutes. Sparge with 5-3/4 gallons water. Boil 15 minutes. Add bittering hops. Boil 55 minutes. Add finishing hops and boil 5 more minutes. Chill and pitch with Sierra Nevada or Wyeast Northern Whiteshield yeast. Ferment and bottle or keg.

Comments:

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

Specifics:

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

1990 Christmas Ale

Source:

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

Ingredients (for 9 gallons):

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

Procedure:

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

Decent Extract Pale Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

British Bitter

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Six Cooks Ale

Source:

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

Ingredients (for 10 gallons):

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

Procedure:

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

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

Comments:

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

Specifics:

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

Samuel Adams Taste-Alike

Source:

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

Ingredients (for 4 gallons):

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

Procedure:

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

Comments:

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

Specifics:

- Primary Ferment: 2 days

Frane's House Ale

BEST BATCH

Source:

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

Ingredients:

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

Procedure:

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

Comments:

Yummy.

Specifics:

- Primary Ferment: 2 weeks at 65 degrees

Specifics:

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

Striped Cat I.P.A.

BEST BATCH

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Crying Goat Ale

Source:

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

Ingredients (for 11 gallons):

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

Procedure:

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

Comments:

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

Specifics:

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

India Pale Ale

Source:

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

Ingredients:

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

Procedure:

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

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

Comments:

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

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

Specifics:

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

American I.P.A.

Source:

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

Ingredients:

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

Procedure:

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

Comments:

Think Liberty on this one. Enjoy.

Full Sail Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

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

Specifics:

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

Bass-Alike

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Comments:

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

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

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

Specifics:

- O.G.: 1.045

Chapter 2: Lager

German Malz Bier

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Munich Style Lager

Source:

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

Ingredients:

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

Procedure:

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

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

Comments:

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

Specifics:

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

Lager

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Twelfth Lager

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Maerzen Beer

Source:

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

Ingredients:

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

Procedure:

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

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

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

Comments:

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

Specifics:

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

Helles Belles Maibock

Source:

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

Ingredients (for 10 gallons):

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

Procedure:

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

Beat Me Over the Head with a Stick Bock

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Light Wheat Lager

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Burst Bubbles, No Troubles Munich Dunkel

Source:

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

Ingredients:

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

Procedure:

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

Specifics:

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

Brewhaus Golden Lager

Source:

Ron Downer, Brewhaus

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.047

Chapter 3: Wheat

Weizen? Why Not?

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Weizen

Source:

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

Ingredients (for 15 gallons):

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

Procedure:

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

Comments:

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

Specifics:

- Original Gravity: 1.055

Casual Dunkelweizen

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Wheat Beer

Source:

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

Ingredients (for 4 gallons):

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

Procedure:

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

Comments:

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

Hoppy Amber Wheat

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Wheat Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Chapter 4: Steam, Smoked, Sour-Mash

Ole Bottle Rocket (Steam)

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Rauchbier

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Steam Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Desert Storm American Steam Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Chapter 5: Stout and Porter

Oatmeal Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Mackeson's Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Crying Over Spilt Stout

Source:

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

Ingredients (for 15 gallons):

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

Procedure:

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

Comments:

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

Specifics:

- Original Gravity: 1.048

David Smith's Porter

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Halloween Stout

Source:

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

Ingredients:

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

Procedure:

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

Specifics:

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

Cream of Oats Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Mega Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Ursa Major Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Crankcase Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

An experiment in extravagance.

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

Specifics:

- Method: Extract
- Secondary Ferment: 3 weeks +

Tina Marie Porter

Source:

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

Ingredients:

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

Procedure:

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

Comments:

This was a marvelous bitter-sweet velvet black porter.

Colorado Crankcase Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Martin's Porter

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Partial Mash Porter

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Broglio's Quaker Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Original Oatmeal Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Most Recent Oatmeal Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

- Method: Extract
- Final Gravity: 1.030

Mocha Java Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Mach Guinness

Source:

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

Ingredients:

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

Procedure:

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

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

Comments:

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

Specifics:

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

Lutzen's Pleasing Porter

Source:

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

Ingredients:

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

Procedure:

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

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

Comments:

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

Specifics:

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

All-Grain Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Stout Stout

BEST BATCH

Source:

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

Ingredients:

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

Procedure:

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

Sweetport Porter

BEST BATCH

Source:

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

Ingredients (for 6 gallons):

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

Procedure:

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

Comments:

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

Specifics:

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

Dark of the Moon Cream Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

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

Specifics:

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

Stout ala Guinness

Source:

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

Ingredients:

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

Procedure:

Standard mashing procedure used.

Comments:

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

Clean Out The Closet Porter

Source:

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

Ingredients That I Found Laying Around:

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

Procedure:

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

Comments:

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

Specifics:

- Primary Ferment: 4 days

Brewhaus Porter

Source:

Ron Downer, Brewhaus

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.050

Chapter 6: Barleywine & Dopplebock

The Grommator

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Barleywine

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

- Method: Extract
- Primary Ferment: 7 months

Brain Death Barleywine

Source:

Chuck Cox (uunet!bose!synchro!chuck)

Ingredients:

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

Procedure:

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

Nothing Exceeds Like Excess

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Wanking Fresh Deathbrew

Source:

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

Ingredients (for 10 gallons):

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

Procedure:

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

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

Comments:

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

Specifics:

- O.G.: 1.063

Nightingale DoppleBock

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Chapter 7: Herb & Spice

Ginger Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Spicy Xmas Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Spruce Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Holiday Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

- Method: All grain
- Original Gravity: 1.045

North East Holiday Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Maple Syrup Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Garlic Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Legendary Mike Brown's Spruce Ale

Source:

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

Ingredients (for 6 gallons):

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

Procedure:

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

Comments:

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

Specifics:

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

Indian Summer Gingered Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Bob's Coriander Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Zulu's X-mas Lager

BEST BATCH

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Debbe's Garlic Beer

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Spruce Juice

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Chapter 8: Fruit

Blueberry Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

- Primary Ferment: 1 week

Apples in the Snow

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Pick of the Season Cherry Ale

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Blackberry Stout

Source:

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

Ingredients:

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

Procedure:

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

Comments:

This stout reaches prime in 4-6 weeks and rapidly deteriorates from there, acquiring a winey flavor as the residual blackberry sweetness erodes. An amateur judge commented, "Good and black. Good mouth feel. Unbelievable finish—seems to last forever! Fruit? I want the recipe. Nice job."

Cranbeery Ale

Source:

Tim Phillips (tcp@esl.ESL.com), Issue #327, 12/20/89

Ingredients:

- 5 pounds, pale malt extract syrup
- 1 pound, corn sugar
- 2 ounces, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 6 pounds, cranberries
- ale yeast
- corn sugar (priming)

Procedure:

Crush cranberries. Boil wort. Add cranberries to wort at time finishing hops are added. Turn off heat and steep at least 15 minutes. Pour wort into fermenter with enough water to make 5 gallons. Pitch yeast. After about 5 days, strain into secondary fermenter, avoiding sediment. Bottle after about 1 more week. Age bottles about 2 weeks.

Comments:

This isn't the best beer I've ever had, but the red color and mixture of cranberry, champagne, and beer tastes (in that order) together make wonderful conversation pieces. A perfect treat for the holidays. The cranberry taste is quite dominating: I might try just 2 or 3 pounds of cranberries in the future. This recipe is based on Papazian's Cherries in the Snow.

Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 1 week

Great Pumpkin Bitter

Source:

Barry Cunningham (abvax!calvin.icd.ab.com!bwc), Issue #299, 11/9/89

Ingredients:

- 1 can, Cooper's bitter hopped malt syrup
- 1-1/2 pounds, M&F dry malt extract
- 1/4 pound, black patent malt
- 1 cup, Brer Rabbit molasses
- 1/2 ounce, Tettnanger hop pellets (boil 30 minutes)
- 1/2 ounce, Tettnanger hops pellets (finish)
- 2 sticks, cinnamon
- 2-3 ounces, fresh grated ginger
- 10 pounds, pumpkin mush
- 1/2 cup, chopped cilantro
- 1-2 ounces, fresh grated ginger
- 2 packs, Pasteur champagne yeast

Procedure:

Steep black patent malt. Remove grain and add extracts. Boil wort 60 minutes with 2-3 ounces ginger, add boiling hops at 30 minutes. At 10 minutes add cinnamon. In last couple minutes, add finishing hops. Prepare pumpkin while wort is boiling: place pumpkin flesh in blender or food processor and mush. Mix chopped cilantro and 1-2 ounces fresh ginger in with mush. Place pumpkin mush, wort, and water to make 6-1/2 gallons in primary fermenter. Let primary fermentation proceed 1 week. Remove pumpkin mush and strain remaining liquid into 5 gallon carboy. Rack again after 3 weeks. Bottle after another 2 months.

Comments:

This is quite aromatic and will make a good sipping beer for next halloween. It is definitely not for consuming in large quantity.

Specifics:

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

My Framboise Recipe

Source:

Cher Feinstein (crf@pine.circa.ufl.edu), Issue #479, 8/22/90

Ingredients:

- 6.6 pounds wheat malt extract
- 1/2 pound crystal malt
- 1 ounce Hallertauer hops
- 1 pack Wyeast #3056, Bavarian wheat
- 5 or 6 bags frozen raspberries (12 ounce bags)

Procedure:

The wheat malt should ideally be a 60-40 mix of wheat and barley. The crystal malt is cracked and steeped in hot water for 20 minutes, then strained. The hops are then added and the mixture is boiled for 45 minutes. Chill and add yeast. Allow the beer to ferment for 7 days and then prepare raspberry mixture by defrosting berries and using blender to puree. Pitch in fermenter and after 48 hours, bottle. Next time I make this, I will modify the recipe to use 1 can (6.6#) of Ireks wheat malt, 3-4 pounds of light DME, 1 ounce of Hallertauer (35 minute boil), and again, Wyeast #3056. By using a 100% wheat extract, such as Ireks, I can control the amount of barley extract to assure 60% wheat to 40% barley.

Comments:

I've been getting a large head with good lace, and an enormous aroma of raspberries. The brew is also crystal clear, with a deep ruby color (which I consider to be just plain luck since wheat beers are characteristically cloudy). As aging continues, any hints of astringency are disappearing. It will probably need 4–6 months aging time, quite possibly more.

Specifics:

- Primary Ferment: 7 days
- Secondary Ferment: 48 hours

Purdue Red Hot Apple Ale

Source:

Lynn Zentner, Issue #607, 4/1/91

Ingredients:

- 4 pounds, Mountmellick Brown Ale Kit (Hopped)
- 1 pounds, Light DME
- 1 pound, Honey
- 1/2 pound, Crystal Malt
- 4 pounds, Sliced Winesap Apples (from Purdue Hort. Farms—hence, the name)
- 2 teaspoons, cinnamon
- 1 cup, Cinnamon Imperials (Red hots)
- 10 grams, burton salts
- 1 teaspoon, Irish Moss
- 1 package Brewer's Choice London Ale Yeast (#1028)
- 2/3 cup dextrose to prime

Procedure:

Bring 3 gallons water to boil and put in brew bucket to cool. Bring 1.5 gallons water and crystal malt to boil. Remove grain. Add extract, honey, burton salts, and irish moss and boil for 15 minutes. Add red hot candies. Turn heat to low after candies melt. Add apples and cinnamon and steep 15 minutes. Dump into brew bucket, then transfer to primary. (I made malted applesauce out of the apples by the way!)

Comments:

This ale is a nice light beer with little bitterness. You can't really taste the red hots too much, but the are definitely in the aroma. My husband had his doubts about this since the only hops were whatever was in the extract, but he was pleasantly surprised. The red hot candies make a very nice addition to the brew. I think they might be good in some other styles, too.

Apricot Ale

Source:

Michael Bass (lg562@koshland.pnl.gov), Issue #743, 10/18/91

Ingredients:

- 4–1/2 pounds light dry malt extract
- 1 pound, German pilsner malt (steeped at 150 F for 1 hour)
- 1/4 teaspoon, Irish moss
- 1/2 teaspoon, salt
- 1 ounce, Chinook hops (12.2% alpha)
- 1/2 ounce, Mt. Hood hops (5.3% alpha)
- 2 1/2 pounds, frozen, pitted, halved apricots
- 1 packet, ale yeast
- 3/4 cup, corn sugar for bottling

Procedure:

Steep pilsner malt at 150 degrees for 1 hour. Strain and sparge grain. Add malt extract. Bring to boil and boile for 60 minutes. Add 1 ounce Chinook hops at 30 minutes. Add Mt. Hood in the last 2 minutes. The apricots were added at the end of the boil. The wort was then sparged into the primary fermentor, say about 10 minutes after the apricots were added. The wort was cooled over night and the yeast was pitched in the morning. After a week, the beer was racked to the secondary. Here it rested for one month (either I'm busy or patient; I wish I could say the latter) before bottling.

Comments:

How did it turn out? It was a fine light ale. Nice golden amber color with a good hop bite. About half way through a mug, I start noticing the taste of cloves. But I didn't notice any apricot taste. I think it would be worth trying it again only letting the apricots sit in the primary fermentor. At least that's what I'd try next.

Specifics:

- O.G.: 1.050
- F.G.: 1.015
- Primary Ferment: 1 week
- Secondary Ferment: 1 month

Cranberry Beer

Source:

Dave Bonar (eebonar@sn01.sncc.lsu.edu), rec.crafts.brewing, 8/14/91

Ingredients:

- 6 pounds, extra light dry malt extract
- 1 pound, Munich malt
- 1 ounce, Fuggles boiling
- 3 bags frozen cranberries
- 1 ounce, Fuggles as finishing hops
- yeast

Procedure:

I thawed the berries and blended with enough water to make a little over 2 quarts of slush. Meanwhile I did a normal extract brew using the Munich malt as a specialty grain (i.e., put in a double layered pair of clean panty hose and stuck in the pot while I bring the cold water to a boil). At the end of the hour of boiling I put in the finishing hops and poured in the cranberry liquid for the final minute or two as I turned off the heat. I bottled after a week.

Comments:

I am finding it very tasty. After a month it is somewhat sweet with a distince fruit flavor. I'm not sure that you can identify the flavor as cranberries without knowing which fruit it is.. It turned out somewhat cloudy but the color is a pretty rose.

Specifics:

- Primary Ferment: 1 week

Chapter 9: Scotch, Trappist, Brown and Other Ales

My Own Scotch Ale

Source:

Todd Enders (enders@plains.NoDak.edu), Issue #566, 1/16/91

Ingredients:

- 6 pounds, Klages 2-row malt
- 1 pound, Munich malt (10L)
- 1 pound, Dextrin (Cara-pils) malt
- 1/2 pound, crystal malt (80L)
- 4 ounces, black patent malt
- 1 cup, dark molasses
- 3/4 ounce, East Kent Goldings hops (6.2 alpha)
- 1 pack, Wyeast #1028 London Ale
- 2/3 cup, corn sugar (priming)

Procedure:

Mash in 2 gallons water at 138 degrees, adjust pH to 5.2 using Calcium Carbonate. Protein rest 30 minutes at 158 degrees. Conversion rest 30 minutes at 158 degrees. Mash out 5 minutes at 168 degrees. Sparge with 5 gallons water at 165 degrees. Boil 90 minutes, adding hops in last 30 minutes. Chill wort, pitch yeast and ferment 1-2 days. Rack to secondary for 5 more days and bottle.

Comments:

This is the first try at formulating my own recipe. It turned out quite nice, malty with just a touch of hops. You may not be able to drink just one! This is one of the smoothest batches I ever brewed. It is really smooth even after only 2 weeks in the bottle. The rather intense malt flavor and low hopping rate makes it a refreshing change of pace from my steady production of IPA.

Specifics:

- Method: Full mash (decoction)
- Original Gravity: 1.055
- Final Gravity: 1.015
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

Sort of Nut Brown Ale

Source:

Todd Enders (enders@plains.NoDak.edu), Issue #448, 6/27/90

Ingredients (for 2 gallons):

- 2.4 pounds, pale ale malt
- 0.4 pound, crystal malt (80L)
- 1/4 pound, pan roasted barley
- 1/2 cup, dark molasses
- 1/2 ounce, Willamette hops (5.5 alpha)
- Wyeast #1028

Procedure:

This recipe makes 2 gallons. Raw unmalted barley was roasted in a pan over medium heat until the outside was quite dark but the inside was only tan—stir often to avoid scorching. Mashin in 132 degrees (5 quarts of water) at pH of 5.2 Mash 2 hours at 152-153 degrees. Mash out 5 minutes at 168 degrees. Sparge in 2-1/2 gallons of 165 degree water. Boil 90 minutes adding hops 30 minutes before end of boil. Chill and strain and pitch yeast.

Comments:

The toasted barley probably had a Lovibond rating around 80-100, the unfermented wort was delicious. This is similar to many stout recipes but the barley isn't roasted long enough to give it that much darkness.

Specifics:

- Original Gravity: 1.051

Geordie Brown Ale

Source:

Elaine May (elaine@hpmtlx.hp.com), Issue #362, 2/21/90

Ingredients:

- 2 cans, Geordie Extra Strong ale
- 1 cup, dark brown sugar
- 2 cups, corn sugar
- 1/2 pound, crystal malt
- 1/2 cup, maltodextrin
- 1/2 teaspoon, Irish moss
- 1 ounce, Willamette leaf hops

Procedure:

Bring grain to boil in 1 gallon water; remove grain when water starts to boil. Add another 1/2 gallon of water and bring to boil again. Add extract and sugars, boil for 15 minutes. Add Irish moss and hops for last 5 minutes of boil. Put it in fermenter with enough water to make 5 gallons. Add ale yeast and wait.

Comments:

The beer is a brown ale with sweetness from the sugars and crystal malt; not much hop flavor. The maltodextrin contributes a strange slightly syrupy quality (I think)—I might leave it out next time. Anyway, I thought it was a nice, drinkable brown ale.

Specifics:

- Original Gravity: 1.057
- Final Gravity: 1.018

Boonesburger Winterale

Source:

Florian Bell (florianb@tekred.cna.tek.com), Issue #324, 12/15/89

Ingredients:

- 5 pounds, light dry extract
- 3 pounds, 2-row pale malt
- 1/2 pound, crystal malt (40L)
- 2 ounces, roasted barley
- 4 ounces, wheat malt
- 2 ounces, dextrin malt
- 2 ounces, Cascade hops (5.2% alpha)
- 1/2 ounce, Tettnanger hops (4.9% alpha)
- 1/2 ounce, Perle hops (7.2% alpha)
- 1/2 ounce, Kent Goldings hops (5.2% alpha)
- 1 teaspoon, Irish moss
- 1 pack, Wyeast Irish

Procedure:

I used Papazian's partial mash method, except used 2 gallons of sparge water. I got 18 pints of sparge and added two pints of water to the boil, along with the dry extract. Boil 60 minutes. Add 1 ounce Cascade, 1/4 ounce Perle, and 1/4 ounce Tettnanger at 40 minutes. Add 1/2 ounce Cascade, 1/4 ounce Perle, and 1/4 ounce Tettnanger at 30 minutes. Add 1/2 ounce Cascade, and 1/2 ounce Kent Goldings in hop bag at 3 minutes. Strain into primary fermenter. Transfer hops bag to primary.

Comments:

Twelve days in the bottle was sufficient. I prefer this over Widmer Festbier, after which it was patterned. It's also a lot cheaper.

Specifics:

- Method: Partial mash
- Original Gravity: 1.060
- Final Gravity: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 9 days

Chimay Trippel

Source:

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

Ingredients (for 7 gallons):

- 3.3 pounds, pale unhopped extract syrup
- 12 pounds, pale dry extract
- 1 pound, 6-row pale malt
- 1 pound, wheat malt
- 1 pound, Vienna malt
- 2 pounds, light brown sugar
- 1/2 pound, corn sugar
- 10 grams, coriander
- 8 grams, orange peel
- 4 HBUs, Saaz hops (boil)
- 4 HBUs, Hallertauer hops (boil)
- 4-1/2 HBUs, Fuggles hops (boil)
- handful, hops (finish)
- 1 teaspoon, Irish moss
- Chimay yeast culture

Procedure:

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

Old Peculier

Source:

Mike Fertsch (FERTSCH@adcl.RAY.COM), Issue #225, 8/11/89

Ingredients:

- 4 pounds, dark malt extract
- 1/2 pound, roast barley
- 1/2 pound, crystal malt
- 2 pounds, dark brown sugar
- 2 ounces, Fuggles hops
- 5 saccharin tablets
- yeast

Procedure:

This recipe uses saccharin, but I will not use this in my beer; instead I may add brewer's licorice or lactose for sweetness. The amount of fermentables also seems low; I would add a pound or two of light extract to increase the gravity to the mid-fifties. The recipe also calls for priming with 3 ounces of black treacle, which is molasses. This seems low, and it also seems that different brands would contain different amounts of fermentable sugar.

Comments:

This recipe is for one of my favorite old ales—Old Peculier. It comes from Dave Line's book *Brewing Beers Like Those You Buy*.

Ides of March Ale

Source:

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

Ingredients:

- 1 can, Coopers Ale Kit
- 1-1/2 pounds, light dry malt extract
- 1 pound, rice syrup
- 1 cup, brewed Kenya AA coffee
- 1/4 pound, Black Patent malt
- 1/4 pound, chocolate malt
- 1/4 pound, 40 deg crystal malt
- 1-1/2 ounces, Willemette whole hops
- 1/2 cup, corn sugar - bottling
- finings (follow directions)

Procedure:

In three gallons of brewing water, put Black Patent and Chocolate malt. Bring to a boil. After boil just starts, strain out grains. Add coffee, crystal malt, rice syrup, dry ME and 1.5 ounce willemette hops. Boil 45 min. Add Cooper Ale Kit, and continue to boil 3 to 5 min. (much longer and the finishing hops in the Coopers kit make the brew bitter). Cool and pitch with Ale yeast from the Cooper Kit. Ferment 7 days. Rack and add finings (or polychlar). When settled, bottle with corn sugar.

Specifics:

- O.G.: 1.046
- F.G.: 1.012
- Primary Ferment: 7 days
- Secondary Ferment: Until clear

Modified Fillmore Ale

Source:

Mal Card, card@apollo.hp.com, Issue #695, 8/6/91

Ingredients (for 10 gallons):

- 12 pounds, Munton & Fison dried light extract
- 2 pounds, light clover honey
- 1 pound, crystal malt
- 5 ounces, black patent malt
- 5 ounces, Cascade hops
- 4 ounce, leaf Tettnager
- 5 teaspoons, yeast nutrient
- 2 orange rinds
- 1 6" x 3/4" root of ginger (pre-heat in microwave ~ 20 sec - squeeze juice into wort)
- 1 teaspoon, whole cloves (slightly crushed)
- 5 3-inch, cinnamon sticks (slightly crushed)
- 1 teaspoon, Irish moss
- newish cuttings from Blue Spruce sapling (~ 1.5 quart jar filled loosely)
- Whitbread dried ale yeast

Procedure:

Steep crystal and patent malts. Remove grain when boil begins. Add extract, honey, cascade hops and yeast nutrient. Boil for 40 minutes. Add Irish Moss. Put fruit and spices in a hop bag and add to wort, squeezing bag every few minutes with tongs. Boil for addition 10 minutes. Add tettnager hops and spruce cuttings. Boil 2 minutes. Turn off heat and strain hops, but leave the spruce cuttings during cool down. Cool wort for 20 minutes and then remove spruce cuttings. Fill primary fementer and pitch yeast. Blow off tube is required! After a week, rack to two 5 gallon carboys and dilute to 5 gallons each.

Comments:

After only 3 weeks I sampled and it tasted great. Orange and spruce flavor very evident. Even my wife liked it until I told her about the spruce cuttings.

Specifics:

- O.G.: 1.092 (before diluting)
- F.G.: 1.010
- Primary Ferment: 1 week
- Secondary Ferment: 2 weeks

Specifics:

- O.G.: 1.052
- F.G.: 1.010
- Primary Ferment: 5 days at 60–65 degrees
- Secondary Ferment: 10 days at 60–65 degrees

Brown Ale

Source:

bgros@garnet.berkeley.edu, rec.crafts.brewing, 1/16/92

Ingredients:

- 6 pounds, English Amber malt syrup
- 1/2 pound, Light English dried malt extract
- 1/2 pound, crystal malt (40L)
- 1/2 pound, chocolate malt
- 1 pound, light brown sugar
- 10 HBU, Cascade
- 1 ounce, Cascade (finishing; 5.8% alpha)
- WyYeast English Ale yeast

Comments:

This beer tastes fine. It is brown, malty, and slightly bitter. I don't get much nutty flavor, so I would increase the chocolate malt.

Specifics:

- O.G.: 1.064

Trappiste

BEST BATCH

Source:

Martin A. Lodahl (hpfcmr.fc.hp.com!hplabs!pbmoss!malodah), Issue #741, 10/9/91

Ingredients:

- 7 pounds, domestic 2-row pale malted barley
- 4 pounds, Munich malt
- 8 ounces, wheat malt
- 1-1/2 ounces, chocolate malt
- 1 pound, dark brown sugar (in boil)
- 1 ounce, Chinook (10.8% AA) (boil)
- 1/2 ounce, Tettnanger (4.7%), (finish)
- 1/2 ounce, Hallertauer (2.8%), (finish)
- 1/2 ounce, Kent Goldings (5.2%) (finish)
- yeast cultured from a bottle of Chimay Rouge
- Priming: 1 cup light dry malt extract

Procedure:

Heat 14 quarts of mash water to 135 degrees. Mash-in for 3 minutes. Adjust pH to about 5.3. Protein rest for 30 minutes for 131-128 degrees. Conversion of about 2 hours at 150-141 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5.5 gallons at 168-165 degrees. Boil 2 hours. Add boiling hops at 60 mins and finish hops at end of boil. Chill. Pitch yeast.

Comments:

The only substantial change I'd make to the hopping is to dry-hop rather than finish-hop, using the same quantities of the same varieties. After three weeks of fascinating fermentation, a strong beer was produced that was intriguingly complex and true to type. After a few months in the bottle it acquired a strong banana-ester component in the nose that priming with corn sugar rather than DME might have ameliorated. Good stuff, IMHO.

Specifics:

- O.G.: 1.078
- F.G.: 1.013
- Primary Ferment: 3 weeks
- Secondary Ferment: 5 days

Margarita's Moult Scotch Ale

Source:

Bill Slack, Issue #761, 11/15/91

Ingredients (for 4 gallons):

- 8 pounds, English 2 row pale malt
- 1–1/2 pounds, English crystal malt (40 L.)
- 1 ounce, chocolate malt
- 1/2 pound, dark brown sugar
- 1 pound, Munton & Fison light dried malt extract
- 1–1/2 ounces, Kent Goldings (4.7 alpha)
- 1/2 ounce, Styrian Goldings
- gypsum (if your water is soft)
- 14 grams, Whitbread dry ale yeast

Procedure:

Add 1 teaspoon gypsum (Nashua water is very soft) to 2 1/2 gal water. Heat to 165 degrees, add grains and dough in at 152 degrees. Mash for for 75 minutes (152 to 148 degrees). Mash out with 3 quarts boiling water (gives a temp of 160 degrees. Should be 165 degrees). Draw off a quart and recirclate for a total of 10 times. Sparge with five gallons water and 1 teaspoon gypsum at 168 degrees. (Gravity was only 1.055 so decided to include 1 pound light M&F DME.) Bring to a boil. Add the DME and 1/2 pound dark brown sugar. At 15 minutes into the add 1 1/2 ounces of Kent Goldings. (At 62 minutes, gravity was 1.070 and volume was low, so added a gallon of boiling water.) At 73 minutes, add 1/2 ounce Styrian Goldings. At 90 minutes, start wort chilling. After chilling, rack to carboy, aerate by gently sloshing the fermenter. Pitch rehydrated Whitbread ale yeast, slosh carboy again, install airlock.

Comments:

Looks nice, malty smell and taste, noticeably alcoholic, a little harsh. It's been in the bottle a little over a week now and is starting to smooth out. I wish I had made more of this. I like the Scotch Ale style, especially now that cool weather is coming.

Specifics:

- O.G.: 1.070 (estimated)
- F.G.: 1.019
- Primary Ferment: 2 weeks

Lambic

Source:

Martin A. Lodahl (pbmoss!malodah@PacBell.COM), Issue #681, 7/17/91

Ingredients:

- 7 pounds, 2-row Pale Malted Barley
- 3 1/2 pounds, brewers' flaked wheat
- 1/2 pound, crystal malt
- 1 ounce, Chinook hops
- 1 ounce, Willamette hops
- 1 ounce, Northern Brewer leaf hops
- Wyeast 1007 (German Ale) yeast
- Pediococcus damnosus culture
- Brettanomyces bruxellensis culture
- 1 teaspoon, yeast nutrient
- 3/4 cup, dextrose (priming)

Procedure:

Baked all hops for 1 hour at 300 degrees and left 3 days in the open air. Mash grains and flaked wheat in 14 quarts of 130 degree water with 1 tsp gypsum added, for 5 minutes. Protein rest for 20 minutes at 140 degrees. Starch conversion for 60 minutes at 158-155 degrees. Mash out 10 minutes at 170 degrees. Sparge with 170 degree water. Boil 2 hours with hops added near the beginning. Cool. Pitch yeast. After 12 days I pitched the Pediococcus. I have to admit, I didn't much care for the taste of either the beer or the starter solution. It only took about 10 days (and some premature hot weather) to produce decided ropiness, so I pitched the Brettanomyces.

Comments:

Marvelous! Crystal clear, with a pale amber color. A marvelous fruity aroma, with a distinctive Brettanomyces tang. Sour, but not excessively so, nutty, fruity, with a sort of "old leather" note. Apple-like finish.

Specifics:

- O.G.: 1.056
- F.G.: 1.015
- Primary Ferment: 12 days
- Secondary Ferment: 9 months

Chapter 10: Mead

Basic Small Mead

Source:

Cher Feinstein (crf@pine.circa.ufl.edu), Issue #267, 9/30/89

Ingredients:

- 2-3, cloves
- 2 sticks, cinnamon
- 2 thin, slices ginger
- 2-4 teaspoons, orange peel
- 2 pounds, honey yeast
- 1/4 cup, vodka or grain alcohol

Procedure:

In a 1-gallon pot, simmer cloves (lightly cracked), cinnamon (broken), and ginger. Add orange peel. The amount of orange peel will vary depending on type of honey used. Use less orange peel with orange blossom honey, for example. Simmer.

Add water to bring volume to 3 quarts. Return to simmer. Add honey, stirring constantly. Do not boil! Skim off any white scum. If scum is yellow, reduce heat. When no more scum forms, remove from heat, cover pot, and leave overnight. The next day, strain to remove as much spice particles as possible. Pitch yeast. Replace pot cover.

Twelve hours later, rack mead to 1-gallon jug, leaving dregs of yeast. Top off jug, bringing to base of neck. Take a piece of clean paper towel, fold into quarters, and put over mouth of jug. Seal with rubber band. Ferment for 36 hours, replacing paper towel whenever it becomes fouled. Refrigerate 8-12 hours. Rack to new jug and put back in refrigerator for 12 hours. Add 1/4 cup vodka to kill yeast. Rack to fresh jug. Refrigerate 3-4 days. Bottle.

Comments:

This is a quickie mead, drinkable in 2 weeks, however, it does improve with age. Aging at least a couple months is recommended. This mead is excellent chilled.

Specifics:

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

Prickly Pear Cactus Mead

Source:

John Isenhour (LLUG_JI.DENISON.BITNET), Issue #177, 6/15/89

Ingredients:

- 20 pounds, Mesquite honey
- 75-100, ripe prickly pear cactus fruits
- 2 packs, sherry wine yeast

Procedure:

See Papazian's book. This recipe was based on it.

Comments:

This is Dave Spaulding's version that won the grand prize at the 1986 Arizona State Fair.

Specifics:

- Original Gravity: 1.158
- Final Gravity: 1.050
- Secondary Ferment: 5 months

Riesling Pyment

Source:

Jackie Brown (BROWN@MSUKBS.BITNET), Issue #184, 6/24/89

Ingredients:

- 4-1/2 pounds, wildflower honey
- 5-1/2 pounds, partial blueberry honey
- 2 tablespoons, acid blend
- 1 tablespoon, pectic enzyme
- 4 pounds, Alexander's Johanissberg Riesling extract
- 1 pack, Red Star champagne yeast

Procedure:

Boil honey, acid, enzyme and Riesling extract for 1 hour (I have since learned that honey is best not boiled; subsequent batches have been made by holding the mixture for 2 hours). Cool and pitch yeast. Rack to secondary after 8 days. Bottle after 4 months.

Comments:

This is more winey than your straight mead, but very pleasant. Medium dry and spritzig—very nice as a table wine. Those of you set up to crush your own grapes might try a grape honey mix. A drink of noble history!

Specifics:

- Primary Ferment: 8 days
- Secondary Ferment: 48 days

Cyser

Source:

Arun Welch (welch@cis.ohio-state.edu), Issue #537, 11/14/90

Ingredients:

-
- 4 gallons, fresh cider (no Pot.Sorb)
- 5 to 6 pounds, honey
- 1 gallon, water
- 1 large stick, cinnamon
- 5 cloves
- 2 pods, cardamom
- 2 packs, Red Star Pasteur champagne yeast

Procedure:

Simmer the spices in the water for 10 minutes. Dissolve honey. Simmer and strain crud until there isn't any more. Transfer to primary, along with cider (this should bring primary to a good pitching temperature). Pitch yeast and wait 1 to 2 weeks for the foam to die down. Transfer to secondary. Ferment in secondary 3-6 months. Bottle and age another 3 or more months.

Specifics:

- Primary Ferment: 1–1/2 week
- Secondary Ferment: 3–6 months

Sack Mead

Source:

Kevin Karplus (karplus@ararat.ucsc.edu), Issue #538, 11/16/90

Ingredients:

- 3 gallons, water
- 16 pounds, honey
- 1/4 cup, keemun tea
- 1/4 cup, oolong tea
- 2 teaspoons, cinnamon
- 1/2 teaspoon, whole anise seed
- 18 clusters, cardamom, crushed
- 20 allspice, crushed
- 1 inch, galingale root, crushed
- yeast
- unflavored gelatin (fining)

Procedure:

Boil water, adding tea and spices. Remove from heat and stir in honey. (Some mead makers boil the honey, skimming the scum as it forms). Cover boiled water, and set aside to cool (this usually takes a long time, so start on the next step). Make a yeast starter solution by boiling a cup of water and a tablespoon or two of honey. Add starter to cooled liquid. Cover and ferment using blow tube or fermentation lock. Rack two or three times to get rid of sediment.

This recipe took about 6-1/2 months from brewing to bottling. First rack took place 15 days after brewing. 2nd rack 3 weeks later. 3rd rack 3 months later. Gelatin added 1 month later. Bottled about 2–1/2 months later. Yield 3.7 gallons.

Comments:

Sweet, smooth, potent. A dessert wine. This is perhaps the best of my 20 or more batches of mead.

Mead

Source:

Carl West (eisen@kopf.hq.ileaf.com), Issue #591, 3/7/91

Ingredients (for 1 gallon):

- 1 gallon, bottled water
- 2 pounds, generic honey
- 1 Medium lemon, zest and juice
- 1/4 teaspoon, Red Star Champagne yeast

Procedure:

Simmer these together and skim off the scum as it rises. If you wait for it all to rise so you can skim just once and you miss the moment, the scum sinks, never to rise again. Pitch yeast when cool and kept it at room temp (65-72) for 5 weeks where it bubbled about once every 5 seconds for the whole time.

Comments:

It was still bubbling when I bottled. Yes, I plan to begin drinking it soon, before it becomes a grenade six-pack.

Specifics:

- Primary Ferment: 5 weeks

Blueberry Mead Recipe

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Issue #643, 5/23/91

Ingredients:

- 12 pounds, Wildflower Honey
- 2 pounds, blueberries
- 2 teaspoons, gypsum or water crystals
- 3 teaspoons, yeast nutrient
- 1 ounce, Hallertauer Leaf hops
- 1 tablespoon, Irish Moss
- 2 packs, Red Star Pastuer Champagne yeast

Procedure:

Boil hops, yeast nutrient and water crystals for 30 - 45 minutes. Add Irish Moss in the last 15-30 minutes of the boil. Turn off the heat and add the honey and the blueberries, steep at 180-190 degrees for 15 minutes minimum (30 minutes is ok too). Pour the whole mixture to a bucket or carboy and let cool (or use a wort chiller if you have one). Add the yeast at the temperature recommended on the packet (85-90 degreesI think). Let it ferment. Rack the mead off the fruit after 6-7 days (you can actually let it go longer if you like). Let ferment for 4 more weeks in the secondary then bottle. Other people like to rack their meads at 3-4 week intervals and let it keep going in the carboy. I don't think too much fermentation went on after the first 4 weeks (I made this in July so it fermented fast), so if you keep racking you'll basically be doing some of the aging in the carboy, otherwise it will age in the bottles.

Comments:

This mead had a terrific rose color. It took over 8 months to really age, and was fantastic after 2 years. It had a nice blueberry nose to it, and quite a kick.

Specifics:

- Primary Ferment: 1 week
- Secondary Ferment: 4 weeks

Standby Mead

Source:

Michael Tighe (tighe@inmet.camb.inmet.com), Issue #697, 8/8/91

Ingredients (for 1 gallon):

- 1 gallon, Water
- 2 pounds, honey
- 1 Thumb size piece of ginger
- 2 Tablespoons, Orange peel (no white pith please)
- Champagne yeast

Procedure:

Bring the honey and water to a boil skimming off the white and brown foam as you heat it. Simmer/skim for about 5 minutes per gallon (5 gallons == 20 min). When the boiling is almost done, add the ginger and orange peel. Cool (I usually let it cool "naturally"). Work with yeast (Werka Mead Yeast is good, champagne or general purpose wine yeast will do). Bottle after two weeks (while it's still sweet and still quite active). Refrigerate the bottles after another two weeks (to avoid the glass grenade syndrome and to make the yeast settle out of the mead).

Comments:

To quote the original source: "It will be quick and pleasant from the very start and will keep for a month or more." Other variations inclued: Add lots more honey and let it ferment till it stops. Bottle and wait a month or more, you get champagne.

Use some other citris fruit peel, such as lemon or grapefruit.

Add some other fruit flavoring (crushed berries of some sort).

Load up on the ginger (my friend makes *Death by Ginger* by using pounds of ginger per gallon!)

Specifics:

- Primary Ferment: 2–3 weeks

Chapter 11: Cider

Hard Cider

Source:

(jwhite@anovax.enet.dec.com), Issue #508, 10/2/90

Ingredients:

- 5 gallons, sweet cider
- 3 pounds, brown sugar
- 3 pounds, honey
- 2 packs, champagne yeast

Procedure:

Strain 3 gallons of cider into a 5-gallon carboy. Strain 1/2 gallon into pot and heat enough to allow sugar and honey to thoroughly dissolve. Pour into carboy and finish filling to neck. Pitch yeast and seal with airlock. When fermentation stops, bottle. Prime with sugar to add carbonation.

Comments:

For this recipe to turn out well, do not use pasteurized apple juice. My last batch took 3 weeks to ferment. If you notice unpleasant smells during this time, you can ignore them. Boy, does this turn out great!

Specifics:

- Primary Ferment: 3 weeks

Hard Cider

Source:

A.E. Mossberg (aem@mthvax.miami.edu)

Ingredients:

- 1 gallon, unfiltered apple juice
- 1/3 packet, yeast

Procedure:

Remove 1 pint of juice to allow room for yeast activity. Add yeast. Let sit 4-10 days. Replace pint of juice. Place in refrigerator and enjoy.

Comments:

Sometimes I rack the cider before placing in refrigerator because there is a heavy build up of dead yeast and particulate matter from the apple juice.

Specifics:

- Primary Ferment: 4–10 days

Cider

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Cider Digest #59, 11/1/91

Ingredients:

- 2 to 2-1/2 gallons, fresh cider
- 1 gallon, water
- 1 pound, M&F Light DME (unhopped)
- 2 cups, Cane Sugar
- 1/2 cup, Brown Sugar Dash of Cinnamon
- 7-14 grams, Ale Yeast (Whitbread recomended)

Procedure:

Combine all ingredients except yeast. Boil for about 30 minutes, skim the top if you feel like it. After boiling take this off the stove, and add about 2 to 2-1/2 gallons of chilled fresh Cider. This should drop the temperature to below 90 degrees, if not chill it to below 90 degrees, then add an Ale Yeast, 7-14 grams of Whitbread or some other quality Ale Yeast as good. I let this ferment in the primary for 3-5 days, then rack to a secondary and let sit another 10-14 days before kegging. I artifically carbonated this one, but amounts of priming sugar typical for Ales would work well too.

Specifics:

- Primary Ferment: 3–5 days
- Secondary Ferment: 10–14 days

Cranberry Cider

Source:

Jay Hersh (hersh@expo.lcs.mit.edu), Cider Digest #59, 11/1/91

Ingredients (for 3 gallons):

- 3 gallons, Fresh Cider
- 12 ounces, Ocean Spray Cranberries, chopped in the blender
- 1 pack, Red Star Epernay Yeast

Procedure:

Toss all ingredients into a carboy at room temperature. Put on an airlock and go away. Rack after 2-3 weeks and go away again. After another 2-3 weeks bottle and go away for a few months!

Comments:

Drink in the spring, Yumm!

For a variation, substitute 24 ounces of frozen raspberries for cranberries. Equally yumm!

Holiday Cider

Source:

Nick Cuccia (cuccia@eris.berkeley.edu), Cider Digest #94, 12/17/91

Ingredients:

- 5 gallons, Apple Juice (Gravenstein/Jonathan blend)
- 6 cups, Maple Syrup
- 7/3 tablespoon, Whole Cloves
- 1/2 Whole nutmeg, grated
- 10 4 inch cinnamon sticks
- 3 lemons (juice and zest)
- 2 inches, ginger root, peeled and grated
- 1 pack, Red Star Champagne Yeast

Procedure:

Simmer 3/4 gallon apple juice, spices and ginger (in spice bags), syrup, and lemon juice and zest for 45 mins. Add simmered mix to 4–1/4 gallon. Put cider in carboy. Pitch yeast and top off with more apple juice. Ferment for 34 days. Rack to secondary and top off with more apple juice. Prime with 3/4 cup corn sugar and bottle. Age for 30 days and consume.

Comments:

Good sparkle, mildly yeasty (not careful enough with my secondary racking), complex flavor, some spice in the nose, too much alcohol (my calcs say that the alcohol content is about 15%, but it tastes much stronger). In general, I'm pretty pleased; almost everybody who's tried it has been pleased as well.

Specifics:

- O.G.: 1.100
- F.G.: 0.998
- Primary Ferment: 34 days
- Secondary Ferment: 22 days

Chapter 12: Other

Glog

Source:

A.E. Mossberg (aem@mthvax.miami.edu), 12/25/88

Ingredients:

- 1 quart, cheap red port
- 1 quart, cheap vodka
- 1-1/2 cups, sugar
- 4 cups, water
- 8 pods, cardamom
- 20 cloves
- 1 peel, of orange
- 2 sticks, cinnamon broken
- 1 handful, raisins
- 4 almonds

Procedure:

Dissolve sugar in water and add the last 6 ingredients. Boil 15 minutes then add vodka and port. Bring back to boil and remove from heat. Serve warm.

Comments:

This is a traditional Swedish holiday drink. It cures the common cold.

Berry Liqueur

Source:

Nicolette Bonhomme (bb13093@pbn33.prime.com), 12/21/88

Ingredients:

- 1 quart, frozen raspberries
- 1 quart, frozen blueberries
- 1 can, frozen grape juice concentrate
- 1 quart, brandy
- sugar

Procedure:

Soak berries, grape juice and brandy for at least one week. Strain into a jar, being sure to squeeze all juice out of fruit. Increase volume by 25-50% with a sugar syrup made from half water and half sugar. Cool syrup to room temperature before adding to liqueur mix.

Nathan's Ginger Beer

Source:

Bill Crick, Issue #314, 12/1/89

Ingredients:

- 1/2 pound, fresh ginger, peeled and grated
- 1, lemon
- 5 teaspoons, cream of tarter
- 5 cups, white sugar
- 2-1/2 gallons, water
- lager yeast

Procedure:

This stuff is dangerous—do not make it. WARNINGS: Use only real champagne bottles, beer bottles will explode. If left out of fridge more than 4 weeks, bottles will explode. Do not leave in fridge more than 4 weeks after bottles start to scare you, otherwise, bottles will explode. Set off outside—corks go 60-70'. Do not let bottles sit around too long—I'm not kidding!

Peel and grate ginger. Grate lemon, squeeze, and cut remainder into slices. Boil all ingredients, mixing. Cool to 80 degrees or less and add lager yeast. Ferment 3-7 days, then bottle in champagne bottles. Wire down plastic corks. Leave out 1 week, then move to cool area. Chill and test open 1 bottle each week until they start to scare you, then put all bottles in fridge and drink within 2 weeks.

Comments:

I've been making this for many years. It is very carbonated, and quite refreshing. Also, because it has a limited shelf life (after which it explodes), it prompts lots of impromptu ginger beer parties. I call several friends to say "I'm setting off a dozen ginger beers tomorrow afternoon. Wanna come?"

Specifics:

- Primary Ferment: 3–7 days
- Secondary Ferment: Couple weeks

Romulan Ale

Source:

Karl Wolff (wolff@aqm.ssc.af.mil) and Robert N. (robertn@fml.intel.com), Issues #531 and #532, 11/6/90

Ingredients:

Karl's Recipe:

- 1 fifth Bacardi 151
- 1 fifth Blue Curaco
- 2 liters Sprite or 7-Up

Robert's Recipe:

- 1 fifth Bacardi 151
- 1 fifth Everclear
- 1 fifth Blue Curaco

Procedure:

Mix all ingredients. Chill for approximately 3 hours and serve.

Comments:

Robert comments that this is done in shots because the average human cannot stand up to a tall cool glass of Romulan ale; he suggests that Karl's recipe may be fit for human consumption.

Ginger Ale

Source:

Jack Schmidling (arf@ddsw1.mcs.com), Issue #709, 8/26/91

Ingredients (for 1 gallon+):

- 1 Gallon, Water (for ale)
- 2 cups, water (for making extract)
- 2 ounces, Fresh Ginger root
- 2 cups, sugar
- 1 tablespoon, vanilla extract
- 1/8 teaspoon, yeast

Procedure:

Slice the ginger into thin sections and add them to two cups of boiling water. Simmer this on very low heat for 20 minutes. While this is simmering, boil the gallon of water and two cups of sugar for one minute and set aside. Pour the pan with the ginger into a blender and blend on high for about one minute. Strain this extract into the sugar water. With a soup ladle, pour a few cups of the hot brew through the pulp to extract a bit more of the ginger flavor. Cool to room temperature. When cool, add vanilla. Add yeast, stir and let sit for about 30 minutes. Then bottle and age.

Comments:

I recommend that you do not alter the recipe on the first batch. On subsequent batches you can alter the amount of ginger, sugar and vanilla to suit your own taste.

Gingane

Source:

Richard Ransom (rransom@bchm1.aclcb.purdue.edu) AKA: FATHER BARLEYWINE, Issue #710, 8/27/91

Ingredients:

- 1-2 pounds, ginger (yes, pounds!)
- 5-7 pounds, corn sugar
- 1-2 pounds, sucrose (table sugar)
- juice of several (3) citroids (lemon, lime, grapefruit, combination of high citric fruits like lime with oranges)
- various additives (fruitoids, spice thangs, herbs, hops, or whatever floats yer boat)
- 2 packages, champagne yeast

Procedure:

Chop ginger (leave that skin on!) in discs and blend with hot water. Use plenty of water, then filter homogenized ginger through several layers of cheesecloth. Squeeze dry, then add more water and squeeze again. Add water to make about 2 gallons, heat, and dissolve in sugars. Bring to boil, add citroid juices, and boil stirring frequently (to avoid excessive sugar carmelization) for about 30 minutes. Pour into fermenter containing 2 + gallons cold water carefully (to avoid hot stuff on cold glass) and add more water to make about 5 gallons. Pitch. Ferment. Bottle. Drink.

Comments:

If adding fruit, do so 5 minutes after you stop boil and give it 10 minutes to pastuerize a bit. Dump the whole bleeding thing into the fermenter, and strain off the fruit when passing into secondary (or just fergit the secondary and strain when bottling). I personally prefer to make a fruit extract (blend fruit and strain off juice) and add the juice to the finished product. Remember to bottle before fermentation stops, and be careful about the priming (1/2 to a maximum of 3/4 cup).

There are a couple of considerations....this stuff is high octane brew (10% alcohol and up) and it is very similar to champagne (high gas pressure) so I would ask you to be very careful with your bottles (use _only_ champagne bottles) or avoid the danger of explosion and use a Cornelius keg. Don't let this stuff ferment out completely so it has a bit of residual sweetness to mask any slight off flavours...being made of sugar and ginger, it has no body to mask imperfections. Fruit is also a nice addition, either with the pre-fermented mass or in the Dutch style as a final addition a few hours (1 day tops) before bottling.

Root Beer

Source:

Bob Gorman (semantic!bob@uunet.UU.NET), Issue #685, 7/23/91

Ingredients (for 2–1/4 gallons):

- 2 gallons of water
- 1 1/2 cups, honey
- 3 tablespoons, ground sarsaparilla
- 1 tablespoon, sassafras
- 1 heaping tablespoon, hops
- 1/4 teaspoon, ground coriander
- 1/4 teaspoon, wintergreen extract (Almost all natural)
- 1/4 teaspoon, yeast

Procedure:

Place the sarsaparilla, sassafras, hops, and coriander into an enameled or stainless steel pan. Cover them with water and bring to a boil. Reduce the heat and allow them to just barely simmer for 12 hours, making sure the water does not all evaporate. Strain out the solids and add the liquid to 2 gallons of water that has been boiled and cooled to lukewarm. Stir in the honey, wintergreen extract, and the yeast dissolved in 2/3 cup warm water. Stir the mixture thoroughly and allow it to mellow for several hours. You can then siphon off the root beer into a clean container before bottling, or fill the bottles immediately. Makes about two dozen 12-ounce bottles.

Comments:

Recipes from *Early American Life*, August 1975, Pg 12, titled ”Making Your Own Soda Pop”, by Caroline Kitchen Riddle.

Ginger Ale

Source:

Ingredients (for 2–1/4 gallons):

- 2 5/8 cups, honey
- 5 cups, sugar
- 2 gallons, water
- 3 beaten egg whites
- 1 tablespoon ginger, moistened with a little water
- Juice of 4 lemons
- 1/4 teaspoon, yeast
- 1 whole lemon

Procedure:

Dissolve the honey or sugar in 2 gallons water. Add the beaten egg whites and ginger. Bring to a boil and skim. Most of the flavor of the ginger will have been given out, so don’t worry that you loose much of it in the skimming. Add the whole lemon and set the mixture aside to cool. When it is lukewarm, add the lemon juice and the yeast dissolved in 1/4 cup warm water. Stir well and let stand for a while for the sediment to settle to the bottom. Strain through a cloth into a clean container. Give it a few more minutes to settle and you are ready to bottle.

Comments:

Recipes from *Early American Life*, August 1975, Pg 12, titled ”Making Your Own Soda Pop”, by Caroline Kitchen Riddle.

Irish Cream

Source:

Eric Anderson (randerson@cudnvr.denver.colorado.edu), rec.food.drink, 10/28/91

Ingredients:

- 1 cup, scotch whiskey
- 1–1/4 cups, half and half
- 1 can, sweetened condensed milk
- 3 drops, coconut flavoring
- 1 tablespoon, chocolate syrup

Procedure:

Mix scotch and milk. Add 1/2 and 1/2. Add rest. Stir.

Comments:

It is possible to purchase better, but this isn't bad, and is just fine for using in mixed drinks, or college students on a tight budget.

Chapter 13: Historical Interest

My Daddy's Beer Recipe

Source:

Stephen Hansen (hansen@gloworm.Stanford.edu), Issue #462, 7/18/90

Ingredients:

- 1 can, Blue Ribbon malt
- 1 pack, Fleishmann's yeast
- 1 cup, rice
- 1 tablespoon, salt
- 5 pounds, powdered cane sugar

Procedure:

In a large (3 gallon) porcelain pan, add 3 quarts water and bring to boil. Add sugar, stirring. Bring back up to boil and add 1 can of malt. Return to boil again and let simmer for 15 minutes. Fill large glass 1/2 full of luke warm water (not over 130 degrees) and add rice, yeast, and salt.

Clean crock and fill 1/3 full of warm water. Pour in wort. Add cold water to within 3 inches of top. Add yeast solution and cover. After 6-10 hours remove foam with wire strainer. Let sit until hydrometer says "bottle." Fill bottles, adding 1/2 teaspoon sugar to each. Cap and let stand 21 days.

Comments:

Back when I first started making beer (about 20 years ago now) I actually made several batches using this recipe. The results varied from barely drinkable to snail bait. I especially like his comparison in the last line of the original—"This should make 5 cases of pint bottles of beer equal to or superior to Millers High Life."

Roses for Arthur

Source:

Ye Olde Batte (mhalley%mun.BITNET), 11/31/88

Ingredients:

- rose petals
- water
- sugar
- dry yeast

Procedure:

Fill a glass container with rose petals. Cover with water and let set, covered by a clean cloth, for 3 days. Strain water through a cloth and measure. Add to it, one quarter of its volume of white sugar. Set in a glass jar or crock, add a pinch of dry yeast and stir well. When it is sparkling (3 days to a week), put into beer or champagne bottles and cap. Age 1-6 months.

Comments:

This recipe comes from a booklet called *The Delicious Rose* by Geraldine Duncann. It was called Rose Melemell, although it has no honey. This is an effervescent brew with a hint of summer roses.

Blue Ribbon 1

Source:

Robb Holmes (rholmes@uga.cc.uga.edu), Issue #795, 1/6/92

Ingredients:

- 1-3/4 pounds, sugar
- 1 can, Blue Ribbon hop-flavored malt syrup
- yeast

Procedure:

Dissolve sugar and malt syrup in 6 quarts of hot water. Stir until dissolved. Pour 14 quarts of cold water into a crock that has been scoured with Arm & Hammer baking soda and rinsed with clear water. Add hot solution of malt, sugar, and water. The temperature should be about 65F. Dissolve a cake of compressed or dehydrated yeast in a small quantity of luke warm water (about 8 ounces of 75F water) and add to crock. Stir thoroughly. Cover crock with clean cloth and allow to ferment 4 or 5 days. Skim off foam after first and second days.

Siphon beer into 12 ounce bottles. Before siphoning, place a scant 1/2 teaspoon of sugar into each bottle. Cap and allow to remain at 60-70F for 7-10 days. Cool and consume.

Things to remember: Cleanliness of utensils, including bottles, siphon hose, crowns and crock is essential for good results. Wash everything in soda solution or detergentbefore and after each batch. A 7 or 9 gallon crock can be used to prevent messy foam-over.

Many consumer failures can be averted by using a starter consisting of: 1 package of yeast, 2 ounces of sugar, 1 pint of 72F water. Let starter stand for 3-4 hours before mixing into crock with malt solution.

Comments:

Around 1975 or ’76, the first time I got interested in brewing, I bought a can of the mysterious Blue Ribbon malt syrup. The label invited me to write to Premier malt products for a recipe book, and I did. A few weeks later it arrived: a well-produced, four-color print job with recipes for using malt syrup in cakes, cookies, biscuits and the like, but not a word about making beer. A few weeks later a plain brown envelope with no return address appeared in the mail. Inside were two mimeographed sheets of beer recipes—including this recipe.

Blue Ribbon 2

Source:

Robb Holmes (rholmes@uga.cc.uga.edu), Issue #795, 1/6/92

Ingredients:

- 1 can, hop flavored malt syrup
- 3 or 4 pounds, sugar
- 1 cake of yeast, or Vierka lager yeast

Procedure:

Dissolve malt syrup and sugar in 2 quarts of hot water. Pour into crock and add 18-20 quarts of cold water. Mix yeast in lukewarm water (70F). With wooden spoon, gently stir into malt and sugar mix. Cover with clean cloth and ferment at room temperature (68-70F). Skim off foam for first 3 days. Fermentation is complete when no more bubbles appear (about 4 or 5 days). If tester or hydrometer is used, be sure red line is at surface. Gelatin may be used to settle yeast. Dissolve two small envelopes of Knox gelatin in hot water. Pour gelatin over top of brew in crock about a day before you plan to bottle.

Wash bottles and put scant 1/2 teaspoon of sugar in each, fill within an inch and a half and cap. Tip bottles upside down once and store upright in warm place (70-75F).

Things to watch: 1) If beer is cloudy or gritty, you disturbed the sediment by shaking or pouring too fast, 2) If beer tastes flat, you either bottled too late or did not allow it to age long enough, 3) If beer foams up or tastes airy, you bottled too soon.

Comments:

This recipe also came from the mimeographed sheet of beer recipes provided by Premier Malt Products in the 1970’s.

Pumpkin Ale

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Receipt for Pompion Ale:

Let the Pompion be beaten in a Trough and pressed as Apples. The expressed Juice is to be boiled in a Copper a considerable Time and carefully skimmed that there may be no Remains of the fibrous Part of the Pulp. After that Intention is answered let the Liquor be hopped cooled fermented &c. as Malt Beer.

Comments:

An anonymous recipe for pumpkin ale appeared in the papers of the *American Philosophical Society* in February, 1771. The author notes that he obtained this recipe from someone who claimed this tasted like malt ale, with only a slight "twang". After two years in the bottle, this twang had mellowed to an acceptable level.

Green Corn Stalk Beer

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Procedure:

The stalks, green as they were, as soon as pulled up, were carried to a convenient trough, then chopped and pounded so much, that, by boiling, all the juice could be extracted out of them; which juice every planter almost knows is of saccharine a quality almost as any thing can be, and that any thing of a luxuriant corn stalk is very full of it, ... After this pounding, the stalks and all were put into a large copper, there lowered down it its sweetness with water, to an equality with common observations in malt wort, and then boiled, till the liquor in a glass is seen to break, as the breweres term it; after that it is strained, and boiled again with hops. The beer I drank had been made above twenty days, and bottled off about four days.

Published in the *Virginia Gazette* on Feb. 14, 1775. A family recipe by Landon Carter.

Malt Liquors

Source:

Thomas Manteufel, tomm@pet.med.ge.com, Issue #748, 10/25/91

Directions for Brewing Malt Liquors:

You are first to have ready the following Implements, a mash Vat, to put your malt in; a Vessel under this to receive the Wort in; a Copper to boil in; a Rudder to stir your malt with, and Vessels to cool your Liquor in; First then fill your Copper with water, take then 6 Bushels of Malt and put into your mash Vat, leaving about a Peck to sprinkle over the Liquor when in, Let your water simper, and be in the next degree of boiling but not boil; lay it on upon the Malt well ground, and when you have laid on such a quantity as you can draw off a Barrel of Wort, stir the malt well together with your Rudder; and then sprinkle the remaining Peck of Malt over all covering it up with Cloths to keep the heat in; for three hours; only when it have stood an hour and half draw off a pail full or two; and lay it on again to clear your tap hole. This done the next Business is to boil a Copper of Water, to scald your other Vessels with; always taking care to have a Copper of Liquor hot to lay on, upon the malt when you draw off the first Wort, and this will be for small Beer. The three hours now expired; let go (as the Term is) which is let the first wort run off, putting into the Vessel which receives it a pound of Hops; when all drawn off lay on the hot Liquor for your small Beer, clean out your Copper and put the wort, Hops and all into the Copper and boil it for two hours; strain it then off thro: a Sieve into your Vessels to cool it; and put your small Beer into Copper and the same hops that come out of the first Beer and boil it an hour. When both are almost cool add Yeast to them; to set it to work, breaking the head in every time it rises; till it works itself clear and tun in; Bung it up with Clay and keep it in your Cellar, in three months you may bottle the strong Beer, the other in a weeks time will be fit to drink.

From the letters of Joseph Clarke, general treasurer of the Rhode Island colony, sometime around 1775.

Sir TJ's Mead

Source:

Ken Hinson (math5d@vtcc1.cc.vt.edu)

Ingredients:

- 3 pounds, honey per gallon of water
- 1/2 ounce, ginger root, sliced, per gallon
- 2 medium oranges (meat & peel with all pith removed) for 5 gal.lons
- 3 whole cloves

Procedure:

Combine the above ingredients with 1/2 gallon of water per total gallons desired, boiling and skimming until no more scum appears. Pour into primary fermenter, add: 1 stick cinnamon and top off to five gallons with cool water. Upon the wort reaching 75 degrees F, pitch Red Star Chanpagne yeast and cap with a fermentation lock. Upon a visible cessation of fermentation (around 3 weeks) rack into a secondary fermenter with fermentation lock and allow to age. Rack every month after until drunk. May be drunk after 3 weeks. (he suggests also adding 2 tbsps of lemon juice and a cup of strong black tea.)

Comments:

I've never tried this recipe, so I can't vouch for how good it is, but the basic elements are there. Recipe is based on *The Closet of the Eminently Learned Sir Kenelme Digby Kt. Opened: Whereby is Discovered Several ways for making of Metheglin, Sider, Cherry-Wine, &c.*.

Weak Honey Drink

Source:

Ken Hinson (math5d@vtcc1.cc.vt.edu)

Procedure:

Put in a six-quart pot one pint of honey and nine pints of water (spring water is suggested but not necessary). Stir well, dissolving the honey. Boil for about 30 minutes, skimming off the foam as it rises to the surface. About 1 minute before you remove the liquid from the heat, throw in a teaspoon of rinsed, sliced, or broken ginger (powdered will not do the right thing) and about the same amount of the rind of an orange (eat the rest of the orange). Set the mead aside for a few hours till it be lukewarm (5 hours is more than enough) and then add yeast to the mead, stirring well. Mead yeast is the real yeast to use, but any wine yeast will do. Do not use brewer's yeast or ale yeast. Let the mead stand a day or two (you can wait as much as a week if you want); then bottle it in clean bottles. In a few days it is drinkable, I like to wait a week.

Comments:

This recipe was taken from the SCA's *Known World Handbook* in an article written by Michael Tighe (Sir Michael of York).

(My notes on above recipe: play with the flavorings! If you don't like giner, try using nutmeg instead. This produces a very low alcohol drink, yet well-carbonated and sweet to the taste, though not cloying.) A few other things: Metheglin is fun to make: what I did was used honey/water ratios suggested for a generic mead, then went to the local health-food store and browsed in the spice section ("This smells good - grab a handful") Nothing scientific about this—a little of this and that. *DON'T* boil these herbs and spices in your wort! Instead, make a "tea" and add that to the wort as you pitch your yeast.

For any spices or herbs you use, never use the powdered stuff out of the jar if you can avoid it. Powdered cloves just don't have the same taste as whole cloves (by the way, for nutmegs: if you don't have a nutmeg grinder, use a hammer!)

Finally: to boil or not to boil. A friend made an unboiled mead and when he bottled it wound up with a wax deposit on the bottom 1/2 inch in his bottles. No harm, but esthetically icky.

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