
The Cat's Meow₃

Collected Beer Recipes From
Internet Homebrewing Forums

January 1997



Edited by Mark Stevens and Karl Lutzen

P r e f a c e

PREFACE

About Cats Meow...

The Cat's Meow is an archive of homebrew recipes posted to a variety of Internet-based homebrewing forums, especially Homebrew Digest and the Usenet newsgroup rec.crafts.brewing, although some recipes also come from the Mead Lovers Digest and the Cider Digest.

History

The Cats Meow began sometime around 1991 when Mark Stevens and Karl Lutzen began archiving only recipes from Homebrew Digest. The first Cats Meow contained 84 recipes. The collection has grown since then, with this version containing just over 1,000 recipes.

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More Recipe Sources

What? 1,000 recipes isn't enough for you?? Okay, here are some other places to find recipes:

- *Homebrew Favorites*, Karl Lutzen and Mark Stevens, Storey Publishing, 1994, ISBN 0882666134. Similar organization to Cats Meow, but different recipes from non-Internet sources. Recipes are generally tested, solid recipes. 240 recipes.
- *More Homebrew Favorites*, Karl Lutzen and Mark Stevens, Storey Publishing, 1997, ISBN 0882669680. 260 new and improved recipes, with more information about brewing to style and including tips on formulating recipes that can win homebrew competitions.
- *Zymurgy* magazine. Every issue contains dozens of recipes, mostly ribbon winners from the AHA National Homebrew Competition.

Future Cats Meows

At this time, we are not sure whether we will continue developing or supporting Cats Meow. You can still contact us with any questions or comments about the collection, although we don't guarantee that there will be a future update.

"Official" versions of Cats Meow will still reside on the Brewery web server at <http://homebrew.com/brewery/>

Cheers!

Mark Stevens
stevens@alpha.rollanet.org
stevens@stsci.edu

Karl Lutzen
lutzen@alpha.rollanet.org
kfl@umr.edu

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PALE ALE

CATEGORY 1

Clara Bell

Classification: pale ale, extract

Source: Doug Roberts (dzzr@lanl.gov)

Issue #244, 9/2/89

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

Ingredients:

- 7 pounds, light, unhopped syrup
- 1 pound, Cara-pils 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.

Specifics:

- O.G.: 1.059

Dry Ale

Classification: pale ale, extract

Source: Martin Lodahl

(pacbell!pbmoss!mal@hplabs.HP.COM)

Issue #203, 7/18/89

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).

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*.

Yeast Test Recipe

Classification: pale ale, extract

Source: Jeff Casey

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

This is a 7-gallon recipe that was divided into 7 1-gallon fermenters for the purpose

of testing different yeasts. Fermentation was carried out at 75-85 degrees. Best results were obtained with Edme ale yeast which was well-rounded and slightly sweet. Some diacetyl, but nice balance.

Whitbread ale yeast was lighter and crisper, but had a poorer head and some esters. CWE ale yeast was very dry but had a good head and no esters---fermentation was frighteningly fast.

Ingredients:

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

Procedure:

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

Pale Ale

Classification: pale ale, all-grain

Source: Rob Bradley

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

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

Ingredients:

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

Procedure:

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

Depending on when you stop the mash your gravity may vary as high as 1.050. That's a lot of body!

Specifics:

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

Pale Ale

Classification: pale ale, all-grain

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

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

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 Haller-

tauer 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.

Specifics:

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

Too Sweet Ale

Classification: pale ale, extract

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

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.

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

KGB Bitters

Classification: pale ale, extract

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

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

Ingredients:

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

Procedure:

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

Pale Ale #2

Classification: pale ale, all-grain

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

Ingredients (for 2 gallons):

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

Procedure:

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

Specifics:

- O.G.: 1.041
- F.G.: 1.010

Pale After Math Ale

Classification: pale ale, extract

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

Classification: pale ale, extract

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

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.

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.

Specifics:

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

Killer Party Ale

Classification: pale ale, extract

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

This recipe comes from Craig McTyre at Wine & Brew By You. The Lyle's syrup is available in many grocery stores, usually located near the pancake syrup.

BrewMagic is some sort of yeast nutrient/additive. It is available from Wine & Brew By You.

Ingredients:

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

Procedure:

In 1 gallon water, boil malt, golden syrup, sugar and 1-1/2 ounce hops for 8 minutes. Add remaining hops and boil another 2 minutes. Pour into primary fermenter with 2 gallons water.

Bring another gallon of water to a boil and add flaked maize. Turn off heat and 1/3 pack of BrewMagic. Let sit 10 minutes. Add another 1/3 pack of BrewMagic. Let sit 10 more minutes.

Strain maize into primary fermenter, and rinse with cold water. Discard maize. Fill primary to 5 gallon mark.

Specifics:

- O.G.: 1.090
- F.G.: 1.015

Summer Pale Ale

Classification: pale ale, all-grain

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.045
- F.G.: 1.015

Perle Pale

Classification: pale ale, all-grain

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

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

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.

Mild Ale

Classification: mild ale, all-grain, brown ale

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

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.

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.

Specifics:

- O.G.: 1.031
- F.G.: 1.011

India Pale Ale

Classification: India pale ale, I.P.A., all-grain

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

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

Ingredients: (for 2 gallons)

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

Procedure:

This is a 2-gallon batch. Mash in 5 quarts 132 degrees (140 degree strike heat).

Adjust mash pH to 5.3. Boost temperature to 150 degrees. Mash 2 hours, maintaining temperature at 146-152 degrees. Mash out 5 minutes at 168 degrees. Sparge with 2 gallons of 165 degree water. Boil 90 minutes, adding hops in last hour. Add finishing hops 5 minutes before end of boil.

Ferment at 70 degrees, 6 days in primary, 4 days in secondary.

Specifics:

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

Special Bitter

Classification: pale ale, E.S.B., bitter, extract

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

Ingredients: (for 10 gallons)

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

Procedure:

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

1990 Christmas Ale

Classification: pale ale, all-grain, holiday beer, 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

Classification: pale ale, extract

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

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.

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.

Hot Weather Ale

Classification: pale ale, partial mash

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

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

Ingredients:

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

- 1 cup, corn sugar (priming)

Procedure:

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

Really Incredible Ale

Classification: pale ale, all-grain

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

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

Ingredients:

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

Procedure:

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

British Bitter

Classification: pale ale, extract, bitter

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

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.

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.

Specifics:

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

Six Cooks Ale

Classification: pale ale, extract

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

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

Ingredients:

- 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.

Specifics:

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

Bass Ale

Classification: pale ale, all-grain, Bass Ale

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

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

Ingredients:

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

Procedure:

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

Carp Ale

Classification: pale ale, extract, Bass Ale

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

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

Ingredients:

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

Procedure:

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

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

Specifics:

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

Samuel Adams Taste-Alike

Classification: pale ale, extract

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

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.

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.

Specifics:

- Primary: 2 days

Frane's House Ale

Classification: pale ale, all-grain

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

Yummy.

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.

Specifics:

- Primary: 2 weeks at 65 degrees

Brew Free or Die IPA

Classification: pale ale, extract

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

After one week in the keg the beer was clear, carbonated, and very drinkable although it had a very noticeable alcoholic nose. After 2 weeks the beer was incredibly smooth, bitter, and wonderfully aromatic.

Several friends raved about this beer including one who lived in England for a while said that this was one of the best IPAs he's ever had and definitely the best homebrew he's ever had. After 2-1/2 weeks it was all gone because we drank the whole thing.

Ingredients:

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

Procedure:

Add the crystal malt to cold water and apply heat. Simmer for 15 minutes or so then sparge into boiling kettle. Add DME, top up kettle and bring to boil. When boil starts, add boiling hops and boil for 60 minutes. 10 minutes before end of boil add 1 teaspoon of Irish Moss.

When boil is complete, remove heat, add finishing hops and immediately begin chilling wort. Strain wort into fermenter and pitch yeast starter. Primary fermentation took about 4 days. Let the beer settle for another 2 days and then rack to a sanitized, primed (1/3 cup boiled corn sugar solution) and oxygen purged keg and apply some CO2 blanket pressure.

Specifics:

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

Number 23

Classification: pale ale, extract

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

This is a report on my second use of "maltose" (a cheap rice malt available from most Oriental Markets). In the previous attempt ("Number 17", see HBD #541 or The Cat's Meow:) there were a few prob-

lems. It was also my first attempt at culturing yeast (from a Sierra Nevada Pale

Ale), and for various reasons, it didn't work very well. The other problem was I used too much maltose, about 40%, which made the result a little too light. This time I decided to use about 20% maltose, which IMHO, is just about right. I've also since perfected yeast culturing. The result is a nice thirst quenching, summer ale, which, with my favorite pizza, is heaven*2. Taste: Excellent!

Ingredients:

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

Procedure:

About a week before, make a starter from 2 bottles of Sierra Nevada Pale Ale. Use about 4 tablespoons of plain light malt extract syrup and a couple of hop pellets. Boil major ingredients, ala Complete Joy of Home Brewing, in 2 gallons of water. (60 minute boil). Add 1/3 ounce Chinook hops at start of boil, 1/3 ounce Chinook at 30 minutes and 1/3 ounce of Cascade hops in the last two minutes of the boil. Then combine with 3 gallons of ice cold tap water (which was boiled the previous night, and cooled in the freezer) in a 7 gallon carboy. Ferment in primary for a week. Put 1/2 ounce of Cascade pellets in bottom of secondary and rack beer into secondary. Bottle three weeks later.

Specifics:

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

Striped Cat I.P.A.

Classification: pale ale, extract, I.P.A., India pale ale

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

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

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 Papa-zian...steep grains, boil 1 hour (boil Brewers Gold and Bullion). Remove from heat and add the cascades. Cool wort. Pitch yeast.

Specifics:

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

Crying Goat Ale

Classification: pale ale, all-grain

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

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 hopping, so don't skip it if you really want to duplicate this flavor profile.

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 temperature 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.

Specifics:

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

Double Diamond

Classification: pale ale, all-grain, Double Diamond

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Bass Ale

Classification: pale ale, extract, Bass Ale

Source: Ron Ezetta (rone@bad-blues.wr.tek.com) 1/15/92

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.048

India Pale Ale

Classification: pale ale, all-grain, India pale ale, I.P.A.

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

I've fallen head over heels in love with 1059 American Ale Yeast. I find it gives wonderful pear and raspberry 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 krausen. 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".

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.

Specifics:

- Primary: 7 days
- Secondary: 5 days

Mom's Special Ale

Classification: pale ale, extract

Source: Steve McRuiz
(stevem@tulsa.com), The Brewery,
12/2/96

I used cinnamon sticks in the fermenter, but they didn't come out in the taste much at all, so I don't consider it a spice beer.

This beer came out really good after only 2 weeks in the bottle. Balanced pretty nicely. I was actually going for a McNally's type Irish ale with some cinnamon spice added, but the cinnamon is just barely present (you wouldn't know it was there unless you knew it was in the ingredient list).

It's just barely fruity, definitely not estery. The Morgan's Caramalt contributed greatly to the colour, a deep reddish, with a touch of copper. Slightly alcoholic finish. Makes for hoppy-tasting burps, too. Nice, full bodied beer. After 4 weeks, it just keeps getting better.

Ingredients:

- 6 lbs. English Light syrup malt extract
- 2 lbs. English Light dry mail extract
- 2.2 lbs. Morgan's Master Blend Caramalt syrup malt extract
- 1 lb. 80 L. crystal malt
- 2.5 oz. Fuggle hops (boil)
- 1 oz. Challenger hops (finishing)
- 1 oz. Perle (7.3% alpha) hops (aromatic)
- 1 tsp. Irish Moss
- Wyeast #1968 London ESB yeast
- 10 cinnamon sticks (4"-5")
- .75 cup corn sugar (priming)

Procedure:

Place 80 L. crystal malt in straining bag and suspend in 3 gallons cold water, bring to boil. Once water comes to boil, remove spent crystal malt grains and feed to awaiting birds outside. Add all syrup and dry malt extracts, along with Fuggle hops for the boil. Boil for 30 minutes, then stir in Irish moss. Boil for an additional 25 minutes, then stir in Challenger hops. Boil for 5 more minutes, then remove pot from flame. Cool until 100 degrees F., then mix into fermenter holding 2 gallons cold water, top until 5 gallons total capacity. Pitch with Wyeast #1968 yeast. Add cinnamon sticks to primary fermenter and let sit for 2 weeks. Rack to secondary fermenter

and dry hop with Perle hops (pellets), let sit for 1 week. Prime with corn sugar and bottle.

Specifics:

- OG: 1.066
- FG: 1.022
- 6% abv

American I.P.A.

Classification: pale ale, all-grain, India pale ale, I.P.A., Liberty Ale

Source: (Jim Busch,
ncdstest@nssdca.gsfc.nasa.gov) r.c.b.,
2/13/92

Think Liberty on this one. Enjoy.

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.

Taking Liberty Ale

Classification: pale ale, all-grain, India pale ale, I.P.A., Liberty Ale

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

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

minutes at 150F. Mashed off at 170F, sparged with 170F water.

Ingredients:

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

Procedure:

Mash all grains for 90 minutes at 150F, adjust PH as needed. Mashed off at 170F, sparged with 170F water. This has a total BU of 43.7. If you don't reach around 1.060, adjust the dry hopping accordingly.

Snail Trail Pale Ale

Classification: pale ale, all-grain, India pale ale, I.P.A.

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

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

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.

Specifics:

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

Full Sail Ale

Classification: pale ale, extract, Full Sail Ale

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

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 surprised--- 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.

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.

Specifics:

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

Bass-Alike

Classification: pale ale, extract, Bass Ale

Source: Herb Peyerl (Herb.Peyerl@nova-tel.cuc.ab.ca) r.c.b., 2/24/92

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...

Ingredients:

- 2 pounds, light DME
- 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.

Specifics:

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

Brewhaus I.P.A.

Classification: pale ale, all-grain, India pale ale, I.P.A.

Source: Ron Downer, Brewhaus

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

Ingredients:

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

Procedure:

Toasted Malt: Spread 2-row Klages on cookie sheet and toast at 350 degrees until reddish brown in color. Mash grain in 12 quarts mash water (treated with gypsum and lactic acid) at 154 degrees until conversion is complete. Sparge with 170 degree water to collect 6 gallons. Bring wort to boil and boil for 15 minutes before adding hops. Add 1/2 of boiling hops. Boil for 30 minutes and add remaining boiling hops. Boil for another 45 minutes and add Irish moss. Boil for a final 30 minutes. Total boiling time is 2 hours. Cut heat, add aromatic hops, and let rest for 15 minutes, or until trub has settled. Force cool wort to yeast pitching temperature. Transfer to primary fermenter and pitch yeast. Add dry hops at end of primary fermentation. Transfer to clean, sterile carboy when fermentation is complete. Boil oak chips for one minute to sterilize and add chips and gelatin to carboy. Age until desired oak flavor is achieved. Allow bottled beer to age two weeks before consuming.

Specifics:

- O.G.: 1.058

Draught Bass

Classification: pale ale, all-grain, Bass Ale

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

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 sugar, not that 'orrible white granulated.) I use isinglass finings instead of Gelatine, it's less 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!

Ingredients: (6 gallons---5 Imperial gallons)

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

Procedure:

Raise the temperature of the water to 60C and stir in the crushed malts. Stirring continuously, raise the mash temperature up to 66C. Leave for 1 1/2 hours, occasionally returning the temperature back to this value. Contain the mashed wort in a large grain bag to retrieve the sweet wort. Using slightly hotter water than the mash, rinse the grains to collect 4 gallons (UK) (20 litres) of extract. Boil the extract with the fuggles hops and the first batch of goldings for 1 1/2 hours. Dissolve the main batch of sugar in a little hot water and add this during the boil. Also pitch in the Irish moss as directed on the instructions. Switch off the

heat, stir in the second batch of goldings and allow them to soak for 20 mins. Strain off the clear wort into a fermenting bin and top up to the final quantity with cold water. When cool to room temperature add the yeast. Ferment 4-5 days until the specific gravity falls to 1012 and rack into gallon jars or a 25 litre polythene cube. Apportion gelatine finings and the rest of the dry hops before fitting airlocks. Leave for 7 days before racking the beer from the sediment into a primed pressure barrel or polythene cube. Allow 7 days before sampling.

Specifics:

- O.G.: 1.045

Mo' Better Bitter

Classification: pale ale, extract

Source: Peter Glen Berger,
(pb1p+@andrew.cmu.edu) 4/1/92

This is assertive and full-bodied, but drinkable by all. Keep the fermentation temperature relatively high, around 68-70 fahrenheit, as a nice dicetyl is necessary to round this out.

Ingredients:

- 3 pounds, M&F dry light malt extract
- 3 pounds, M&F dry amber extract
- 1--1/2 pounds, Laaglander dry light extract
- 1/2 pound, cracked toasted 2--row malt
- small handfull, roasted barley
- 1 ounce, Galena hops 8% alpha (boil)
- 1 ounce, Fuggles hops 4% alpha (boil)
- 1/2 ounce, Fuggles (finish)
- Wyeast Irish ale yeast

Procedure:

Substitute boiling hops at will, as long as you end up with 12 HBU. The roasted barley is to add a hint of red color and just a touch of flavor; if you despise the taste of roasted barley use chocolate malt instead. The toasted barley is essential. I used Wyeast Irish, but London ale would probably be even better. I wish I had dry hopped this batch with an extra 1/2 ounce of Fuggles.

Liberty Ale

Classification: pale ale, extract, Liberty Ale, India pale ale, I.P.A.

Source: Caitrin Lynch
(lun6@midway.uchicago.edu) Issue #841,
3/11/92

About a month ago, I asked for suggestions on how to duplicate Liberty Ale. This recipe is based on Jim Busch's suggestions. Everyone who replied emphasized dry hopping and Cascade hops. This seems to have done the trick.

My best beer ever, and IMHO better than most beer available in the local store (cheaper too). I attribute the success of this beer entirely to the use of liquid yeast, or perhaps also merely to changing yeast. Previous brews were marred by a slight tang, which I eventually traced to the yeast (thank you Jack Schmidling). The American ale yeast made all the difference in the world. Everyone should at least try it, if only in the spirit of fun. After all, that's why I brew in the first place.

My next brew will be similar but I am aiming for an English bitter. I plan to use the same recipe, only more bittering hops, and substituting Kent Goldings for the cascade.

Ingredients:

- 5--1/2 pounds, light malt extract
- 1/2 pound, crystal malt
- 1--1/2 ounces, Fuggles hops plugs (60 minutes)
- 1 ounce, Cascade hops (30 minutes)
- 1--1/2 ounces, Cascade hops (added handful at a time over last 10 minutes)
- Wyeast American ale yeast
- 1--1/2 ounces, Cascade hops (dry hopping)

Procedure:

The brewing procedure was pretty much standard. Fermented from 1040 down to about 1010 in two weeks. I dry hopped it in the secondary for 1 1/2 weeks. Using only whole cascades (apart from the fuggles for bittering), really made a difference in flavour and aroma of the beer.

Pale Ale

Classification: pale ale, extract

Source: John Yoost
(yoost@judy.indystate.edu) Issue #847,
3/19/92

This was brewed trying to simulate Anchor Steam flavor. The taste is close to what I want but the beer is cloudy. Also has a somewhat 'thin' taste. I want more hop nose so I am going to dry hop with about an ounce of Northern Brewer next time and probably use a different bittering hop than Willamette.

Ingredients:

- 3.3 pounds, light M&F DME
- 3 pounds, light unhopped M&F malt extract
- 1 pound, crystal malt
- 2 ounces, Willamette hops
- Wyeast #1007

Procedure:

Started yeast 48 hours prior to brew. Used 1 cup DME boiled in 2 cups water for primer.

1 ounce Willamette at start of boil 1, ounce at end. Boiled 1/2 hour, sat 1/2 hour, strained into primary, pitched yeast, fermented at 78 in primary for 1 week, secondary for 2 weeks. Used bottled water because my water has a high concentration of calcium and no chlorine.

Goldenflower Ale

Classification: pale ale, extract, honey

Source: Peter Glen Berger
(pb1p+@andrew.cmu.edu) Issue #855,
4/2/92

This may be the best beer I've ever brewed. It is without question the lightest. This is an extremely estery beer...heavy on the pear and raspberry. If you want to understand the difference between ale and lager, brew this one. It is the epitome of "fruity." The slight hop aroma and very mild bitterness, tied with the lightness of the beer, really allow the esters to shine through; I suspect the honey aided them strongly.

This is the easiest drinking beer I've ever made. Low alcohol, too. Make it make it make it.

Ingredients:

- 3--1/2 pounds, Laaglander dry extra light malt
- 1 pound, fragrant clover honey
- 8 grams, Galena hops (8% alpha) (boil)
- 1/2 ounce, Fuggles hops (dry hop)
- Wyeast American ale yeast

Procedure:

Boil water, malt, honey, and galena hops. Cool, transfer to fermenter (preferably with blow-off tube) and add started yeast. After krausen subsides, rack to carboy with Fuggles in it, ferment until hydrometer readings stabilize, about 5 days, probably. Bottle. Drink young.

Primary fermentation should be around 68-71 degrees Fahrenheit. Secondary should be closer to 61-63.

English Pale Ale

Classification: pale ale, extract

Source: Tony Babinec (tony@spss.com)
Issue #864, 4/14/92

This will be somewhat light, in the style of Bass Ale.

Ingredients:

- 4--1/2 pounds, unhopped light dry malt extract
- 1/2 pound, dark crystal malt
- 1/2 pound, dark brown sugar
- 1 ounce, Kent Goldings hops (60 minute boil)
- 1/2 ounce, Fuggles hops (boil 60 minutes)
- 1/2 ounce, Fuggles (boil 30 minutes)
- 1/2 ounce, Kent Goldings (10 minute boil)
- 1/2 ounce, Kent Goldings (2 minute boil)
- Whitbread ale yeast (or Munton & Fison or Brewers Choice)
- 1 teaspoon, gypsum or Burton salts

Procedure:

Notice that the recipe calls for unhopped, light, dry malt extract. Use unhopped extract because you're going to add your own hops. Use light-colored extract because you're going to get some color from the crystal malt. Use dry malt because you can measure it out, unlike syrups. The crystal malt should be cracked. Your homebrew supply store can do that for you.

Steep the crystal malt for 30 minutes in your water at 150 degrees F. Then strain the husks out, bring the water to boil, add the gypsum or salt, and add the dry malt. After the wort has been boiling for 10 minutes, add the first hops and follow the hop schedule indicated above. Hops are English hops. Brown sugar can be added as soon as the boil starts. If you use dry packaged yeast, use the above brands. Others are lousy! If you like the recipe, vary only the yeast, and you get a somewhat different beer next time! Whitbread dry yeast and Wyeast "British" ale are the same yeast.

American Pale Ale

Classification: pale ale, extract

Source: Tony Babinec (tony@spss.com)
Issue #864, 4/14/92

Somewhat in the style of Sierra Nevada Pale Ale or Anchor Liberty Ale.

Ingredients:

- 5 pounds, unhopped light dry malt extract
- 1/2 pound, dark crystal malt
- 1 ounce, Cascade hops (60 minute boil)
- 1/2 ounce, Cascade (30 minute boil)
- 1/2 ounce, Cascade (10 minute boil)
- 1/2--1 ounce, Cascade (dry hop)
- Wyeast American ale yeast

Procedure:

"Dry hopping" consists of adding hops not to the boil but after boil and especially after fermentation. When your beer is done fermenting, you must rack it into a second sanitized vessel, preferably a glass carboy for which you have a fermentation lock. The beer and the hops are both added to that second vessel, and the beer is left from 1 to 3 weeks in the vessel. It isn't fermenting, but it's picking up flavors from the hops. If you don't want to do this, then instead of dry-hopping, add that last hop addition 2 minutes until end of boil. When you turn the flame off, let the beer sit with the lid on for 20 minutes before chilling it and racking it into the fermenter. But, I recommend that you try dry hopping sooner or later, as it adds flavor and aroma that is just right for this beer! English Pale Ale (previous recipe) also benefits from dry hopping.

Al's Pale Ale

Classification: pale ale, extract

Source: Al Korzonas (korz@ilpl.att.com)
Issue #866, 4/17/92

Here's my foolproof Pale Ale extract+crystal recipe. It has a better nose than Bass, but a little less than SNPA (the one I fondly remember). The Wyeast #1028 "London Ale" imparts a bit of a woody flavor. It has had various names throughout it's various re-incarnations, but let's call it: "AL'S PALE ALE."

Hop rates based upon a *5.5 GALLON BOIL*--- if you do a partial boil, you need to increase the boil hops to compensate for the higher boil gravity. See the Zymurgy Special Issue on Hops for the compensation formula. In any event, boil all the water to sanitize it and drive off any chlorine. If you don't like the woody taste, try substituting Wyeast #1056 American Ale yeast, but the FG will be different.

Ingredients:

- 3.3 pounds, Munton & Fison Old Ale extract (throw away yeast)
- 3 pounds, Laaglander light dry malt extract
- 1/2 pound, crushed crystal malt (40 L.)
- 1 ounce, Clusters pellets (60 minute boil)
- 1/2 ounce, Fuggles pellets (15 minute boil)
- 1 ounce, Goldings, Fuggles, Cascade, or Willamette whole hops (dry hop)
- 1/3 ounce, Burton water salts
- 5--1/2 gallons, water
- Wyeast #1028 "London Ale" yeast
- 5--1/2 ounces, Laaglander light dry extract (priming)

Procedure:

Steep the crushed crystal malt in a grain bag in the water as you bring it from cold to 170F, then remove. Don't boil the grains! I use two polyester hop bags, one for each addition, to simplify removing the hops after the boil. The wort must be cooled to 70 or 80F before aeration. I use an immersion chiller, which brings it from 212F to 70F in 15 minutes, and then pour the beer through a large funnel into the fermenter on top of the yeast. I recommend the blowoff method of fermentation---non-blowoff versions of this beer have tasted harsh, astringent and too bitter.

Primary fermentation: 3 weeks in glass at 66F. Dryhops added directly into fermenter (no hop bag) after kraeusen falls (about 4-6 days). No secondary. Boil the priming extract in 16 ounces of water for 15 minutes to sanitize.

Specifics:

- O.G.: 1.046
- F.G.: 1.014

Grizzly Peak Pale Ale

Classification: pale ale, all-grain

Source: Nick Cuccia (cuccia@eris.berkeley.edu) Issue #867, 4/20/92

Based on Jackie Brown's Summer Pale Ale (see page 3.)

Heavenly Kent Goldings aroma; big mouthfeel; nice malt and hop flavors up front, with a good hop bite going down. Definitely not Lawnmower Brew.

Ingredients:

- 8 pounds, Klages malt
- 1 pound, Munich malt (20 L.)
- 1 cup, Cara-Pils malt
- 1--1/2 tablespoons, gypsum
- 1/2 teaspoon, Irish moss
- 3--1/2 ounces Kent Golding hops
- 3/4 cup, corn sugar (priming)
- Wyeast Chico ale yeast

Procedure:

User Papazian's temperature controlled mash (30 minutes at 130--120 F., 120 minutes at 155--145 F., sparge at 170). Add 1 ounce Kent Goldings at beginning of boil. Add another ounce 30 minutes later. In last 15 minutes, add another ounce of Kent Goldings and Irish moss. Chill, strain, pitch yeast.

Specifics:

- O.G.: 1.043
- F.G.: 1.008

Mid-West Mild Ale

Classification: mild ale, all-grain, brown ale

Source: Rob Bradley (bradley@adx.adelphi.edu) Issue #902, 6/15/92

The beer turned out much paler than I imagined. To the eye it was just noticeably darker than pale malt. It smelled nutty and toasty, though. It was easy to differentiate from pale malt with the sense of smell. I believe it to be 2-row.

Ingredients:

- 6 pounds, mild ale malt
- 4 ounces, chocolate malt
- 1--1/2 ounces, Fuggles (pellets) - boil
- 1/2 ounce, Fuggles (pellets) - finish
- yeast

Procedure:

Bottled on day 13. At it's best fresh; weeks 3-6. I believe the original gravity figure (which suggests more than 80% efficiency) was in error. Around 1037 seems more likely.

Specifics:

- O.G.: 1.040
- F.G.: 1.014

Generic Ale

Classification: pale ale, all-grain

Source: Jack Schmidling, (arf@ddsw1.mcs.com) Issue #908, 6/23/92

As a born-again brewer, with a scientific bent and perhaps a wooden tongue, I decided that the best way to learn brewing was to start with the most basic recipe and process and find out just what basic beer, i.e. Generic Ale should taste like. Once I had that firmly established, I could then venture into other "flavor elements" using Generic Ale as a standard.

If that recipe produces a "not tasty, thin, flavorless" beer on the tongue of an expert, I certainly will not argue nor try to defend it other than to say that, that is what one gets when one uses those ingredients. That IS Generic Ale and it is my starting point for new adventures. Everytime I try something new, I have some GA as a standard to compare it with. I might also add that I am glad that I am not expert enough to find it boring and tasteless.

Ingredients:

- 9 pounds, 2--row Harrington malt
- Edme ale yeast
- 1 ounce, Chinook hops

Procedure:

Use standard mashing procedure. I always add 1/4 of the hops after the boil so a nominal attempt at aroma is SOP.

English Bitter

Classification: pale ale, all-grain, bitter

Source: ?

This comes out tasting something like draught Bass, or Fuller's London Pride. To this recipe I add adjuncts such as amber malt, chocolate malt, roast barley, Fuggles instead of Goldings, etc to yield what looks and tastes a very different beer, but has 90-95% identical ingredients.

Ingredients: (for 5 UK gallons, 6 US gallons, 22-1/2 litres)

- 7--8 pounds, crushed pale malt
- 1/2 pound, crushed crystal malt
- 1 teaspoon, CaSO₄
- 1 teaspoon, Irish moss
- 3 ounces, Goldings (60 minutes)
- 1/2 ounce, Goldings (10 minutes)
- 1/2 ounce, Goldings (steep)
- 1/4 ounce, Goldings (dry hop in secondary)
- Edme ale yeast

Procedure:

Mash in 3 gallons boiled water with 1 teaspoon gypsum (66 C., for 3 hours, or overnight). Sparge to 4--1/2 gallons. Boil 1--1/2 hours with 1 teaspoon Irish moss. Add hops as indicated above. Cool with immersion chiller, rack and aerate. Pitch Edme yeast. Rack to secondary after 4 days. Fine if necessary. Dry hop with 1/4 ounce Goldings in secondary. Keg or bottle after 2 weeks (primed with 3 ounces, malt extract).

Specifics:

- O.G.: 1.042--1.048
- F.G.: 1.020

Ersatz Theakston's Old Peculier

Classification: pale ale, all-grain, Theakston's Old Peculier

Source: Andy Phillips
(phillipsa@lars.afrc.ac.uk) Issue #910, 6/25/92

A good beer with a deep malty taste, a dense, lasting head and a wonderful reddish-black colour---but otherwise totally unlike OP. So---back to the drawing board...

P.S. My last batch of "basic bitter" was an accidental experiment in altered mashing conditions: I let the temperature rise to 75C in the first 30 minutes, so although I got a good conversion, a lot of this was unfermentable (due to excessive destruction of the beta amylase, which produces maltose from dextrins). So the starting gravity was 1.048, but finished at 1.020. As Conn Copas noted in HBD 909, it is thus possible to produce a relatively low alcohol beer which doesn't taste too weak. In fact, it's rather good, IMHO.....

Ingredients: (for 5 UK gallons, 22-1/2 litres, 6 US gallons)

- 7 pounds, crushed pale malt
- 2 pounds, wheat malt
- 4 ounces, chocolate malt (for reddish hue)
- 4 ounces, roast barley
- 4 ounces of Fuggles hops (timing same as in "English Bitter" recipe above)
- Treacle (priming)
- 1 teaspoon, CaSO₄
- 1 teaspoon, Irish moss
- Edme ale yeast

Procedure:

Mash in 3 gallons boiled water with 1 teaspoon gypsum (66 C., for 3 hours, or overnight). Sparge to 4--1/2 gallons. Boil 1--1/2 hours with 1 teaspoon Irish moss. Cool with immersion chiller, rack, and aerate. Pitch Edme yeast. Rack to secondary after 4 days. Fine if necessary. Keg or bottle after 2 weeks (primed with 3 ounces, malt extract).

Rocky Raccoon Ale

Classification: pale ale, extract, honey

Source: Kevin Martin
(kmartin@magnus.acs.ohio-state.edu) Issue #910, 6/25/92

After two weeks in the bottle, the carbonation had reached an acceptable level, but

the taste was a little green. After another month the taste has mellowed out. This beer is turning into a favorite of my friends who don't appreciate my usual heavy ales. I enjoy it because it has more taste and body than BudMillCors!

Ingredients:

- 1 can, M&F light malt extract (unhopped)
- 3 pounds, clover honey
- 2 ounces, Willamette hops (5.0 AAU's)
- Wyeast London liquid ale yeast
- 1/3 cup, clover honey (priming)

Procedure:

The malt extract, honey, and 1 oz. of the hops were boiled in 3 gallons of water for 1 hour; the remainder of the hops were then added and steeped for 15 minutes. The wort was passed through a strainer into a plastic primary and diluted to 5 gallons. After reaching room temperature, the yeast was added. The initial SG was equal to 1.040. After 6 days in the primary (60-65 F) and 10 days in a glass secondary fermentor (60-65 F) the final SG was equal to 1.000 (Ed: ???, 1.010??). The beer was then primed with honey and bottled.

Minnesota Wild Rice Amber

Classification: pale ale, extract, wild rice

Source: Steve Yelvington,
(steve@thelake.mn.org) r.c.b., 6/16/92

Rapid fermentation. The color is a nice gold, not too light, not too deep. It tastes good, not green at all. I'll try not to drink it all before it has a chance to age. :-) The wild rice isn't noticeable. I might be tempted to double or triple the rice next time and perhaps use an enzyme supplement rather than rely on the enzymes from the barley malt. I also might try using a medium crystal or caramel malt and maybe a little more of the Chinook hops, which have a wonderful flavor.

Ingredients:

- 3.1 pounds, Superbrau light unhopped malt extract syrup
- 2 pounds, Gold dry malt extract (spray malt)
- 1/2 pound, 2-row malted barley
- 1/2 pound, Special roast barley
- 1/2 pound, Wild rice

- 1/2 ounce, Chinook hop pellets, alpha 13.6 (boiling)
- 1/2 ounce, Willamette hop pellets, alpha 5 (aromatic)
- 1 pack, Windsor ale yeast (Canadian)

Procedure:

I put all the grains into a saucepan with enough hot water to cover, and kept it hot (not boiling) while stirring periodically for about an hour. The malted barley was supposed to supply enough enzymes to convert the wild rice's starches into sugars. I don't know how well it worked, but the resulting wort was amber and sweet.

I sparged it into a brewpot by dumping the grains into a colander and running a bit of hot water through. I did recirculate once, but it was a clumsy process and I wouldn't swear that I did a thorough job of either extracting or filtering.

I added the extracts and the boiling hops (the latter in a bag), and boiled it for a little over half an hour, then added the aromatic hops while I prepared the fermenter. This was the first time I used a hop bag. I don't know if it cuts down on the extraction from the pellets or not. I do know that it cut down on the mess in the fermenter.

I poured the hot wort into the fermenter, added three or four gallons of very cold water and pitched the yeast.

IPA

Classification: pale ale, all-grain, India pale ale, I.P.A.

Source: Larry Barelo
(polstra!larryba@uunet.uu.net) Issue #920, 7/7/92

This is based on an IPA recipe from Darryl Richman. Since it is such a fine beer I thought I would share my latest effort with the HBD. The latest was modified a tad due to material shortages---the changes shouldn't affect the results too much.

The original recipe used 1 ounce each of Willamette and Kent Goldings instead of the Chinook, and used Cascade instead of the Willamette in the second addition. Also, it used 12 ounces of 16L and 4 ounces of 70L crystal instead of the 36L stuff, above. The changes should yield the same color and bitterness. The aroma and body will be a bit different, but with all that

dry hopping I doubt many will be able to tell the difference. With the above hopping levels this beer is not as bitter as, say, Grant's IPA---but then I don't like overly hopped beers (shields up)---yet it is bitter enough to make it an IPA and not just a random pale ale.

Ingredients:

- 7 pounds, GWM pale malt
- 14 ounces, Carastan malt (36L) (Huge Baird)
- 1/2 ounce, chocolate malt
- 7--1/4 gallons water, treated with 1/2 ounce gypsum and pinch of chalk
- 1/2 ounce, Chinook pellets (60 minute boil)
- 1/2 ounce, Willamette pellets (5 minutes)
- 1 ounce, Kent Goldings (5 minutes)
- 1/4 teaspoon, Irish moss (10 minutes)
- 1/2 ounce, Cascade pellets (dry hop---see "Procedure")
- 1 ounce, Kent Goldings (dry hop---see "Procedure")
- Wyeast #1028 (London Ale)

Procedure:

Mash in with 8 quarts at 170F. for a target of 153-155. Conversion done in 30 minutes. Mash out at 168. Sparge with remaining supply liquor to collect 6--1/4 gallons. 90 minute boil. Chill and pitch yeast. Ferment at about 68F.

Rack to secondary after fermentation dies down and dry hop with Cascade pellets and Kent Goldings. Let sit until fermentation completely done (e.g., pellet crud sinks)---about a week or two. Prime and bottle or keg in the usual manner.

Specifics:

- O.G.: 1.051 in 5-1/2 gallons

Sierra Nevada Pale Ale

Classification: pale ale, all-grain, Sierra Nevada

Source: Tony Babinec (tony@spss.com) Issue #926, 7/18/92

The crystal malt is fairly dark for some color, the cara-pils is there for added body and sweetness. But, don't overdo it with the specialty grains. The relatively high starch conversion temperature will promote body and sweetness. Perles are the

signature bittering hop, while Cascades are for

flavor and aroma. If I remember, SNPA comes in at about 32-35 IBUs, and the above hop schedule should get you in the ballpark. I don't believe Chico dry-hops SNPA, but go ahead if you so desire.

Ingredients:

- 9 pounds, U.S. 2--row pale malt
- 1/2 pound, crystal malt (60L)
- 1/4 to 1/2 pound, cara-pils malt
- 1 ounce, Perle (alpha 6.5), (60 minute boil)
- 1/2 ounce, Cascade (alpha 6.3) (15 minute boil)
- 1/2 ounce, Cascade (steep at end of boil)
- Wyeast "American Ale" yeast

Procedure:

Mash at starch conversion temperature of 153/5 degrees F. Hop according to schedule above. This recipe assumes 75% extract efficiency. Chill and pitch.

Winters Tavern Pale

Classification: pale ale, extract, cream ale

Source: Greg Winters
(gsw@thebrewery.EBay.Sun.com) r.c.b., 6/25/92

Ingredients:

- 8 pounds, Alexanders pale malt extract
- 1/4 pound, Crystal 40L (light)
- 1/4 pound, Crystal 80L (medium)
- 1/2 ounce, Chinook (12%), 60 min. boil
- 1 ounce, Cascade (5.5%), 30 min. boil
- 1 to 1--1/2 ounce, Cascade - Dry-hopped
- Wyeast #1056 American Ale Yeast
- 3/4 cup, corn sugar to prime

Procedure:

Let the initial primary fermentation go for a couple of days, I usually dump the wort into a plastic bucket filled with cold water and get just about the right temp as well as a great cold break. I let this sit for about an hour and rack to a 5 gallon carboy (to get rid of all the trub) and then pitch my starter and relax...

After primary rack (without splashing!) to a secondary and add dry-hops. You can either use a hop bag or just throw them in.

I have not had any trouble siphoning off for bottling with that little orange plug they give you with the racking tube. Let this go 1-2 weeks at about 65-68 degrees. Bottle.

It should be drinkable after a week or two, but if you can hold out for 4-6 you will have a magnificent brew...

Use a yeast starter for best results!

Specifics:

- O.G.: 1.045

Cream Ale

Classification: pale ale, extract, cream ale

Source: Stephen Peters
(sp2q+@andrew.cmu.edu) Issue #937,
7/29/92

I read in Papazian's book that using malt for priming makes for different bubbles that have a creamier texture. Sure enough, it does. The result was a light, refreshing brew with a delicate delicious flavor that leaves your tongue floating on a cloud.

Ingredients:

- 3 pounds, dry light malt extract
- 1 pound, dried rice solids
- 1/2 cup, roasted barley
- 1 ounce, Hallertauer hops (boiling)
- 1/2 ounce, Hallertauer hops (aromatic, 10 minute boil)
- 1/2 ounce Hallertauer hops (finish)
- Wyeast American ale yeast

Citadel Summer Amber

Classification: pale ale, extract

Source: Phillip Seitz
(0004531571@mcimail.com) Issue #945,
8/11/92

The idea was to combine the gravity and carbonation of an English mild with the color and flavor of a Pacific Northwest amber (Hale's Moss Bay Extra is my favorite). The hop bitterness and flavor is quite citrus-like, and dominates the flavor profile. This is rather standard for West Coast beers but pretty explosive in comparison to ordinary commercial brews. It turned out quite nicely, and amazingly fast: from kettle to beer glass in 15 days. Cheap, too.

Ingredients: (for 15 gallons)

- 3.3 pounds, American Classic light liquid extract
- 1 pound, Laaglander light dry malt extract
- 1/2 pound, crystal malt (40L)
- 1 teaspoon, Irish moss (10 minute boil)
- 1/2 ounce, Cascade pellets (60 minute boil)
- 1--1/2 ounces, Cascade pellets (20 minute boil)
- 1 ounce, Cascade pellets (finish after boil)
- 1 ounce, Cascade pellets (dry hop in secondary)
- 2 packages, Munton & Fison ale yeast (rehydrated)
- 1/2 cup, corn sugar (priming)

Specifics:

- O.G.: 1.033
- F.G.: 1.010

Northern Lights

Classification: pale ale, all-grain, corn flakes

Source: John Wyllie (skl6p@cc.usu.edu)
r.c.b., 8/20/92

This is a light bitter ale, kinda modelled after some of Washington's bitters. In particular the ESB and Ballard Bitter from Redhook. My landlord/friend had just been there and brought a bunch back, and I was inspired. Now my brew didn't have the same taste as these, but I think it became a nice bitter pale which many folks enjoyed the night we killed the keg.

Ingredients:

- 13 pounds, 2--row pale malted barley
- 2 pounds, 20L crystal malt
- 1 pound, corn flakes
- 1 pound, wheat malt
- 2 ounces, Cascade leaf hops (boil)
- 1/2 ounce, Perle leaf hops (boil)
- 1/2 ounce, Fuggles leaf hops (boil)
- 1 ounce, Chinook leaf hops (boil)
- 1/2 ounce, Chinook leaf hops (finish)
- 1/2 ounce, Fuggles leaf hops (finish)
- Wyeast German ale yeast #1007
- 1 ounce per carboy, Northern Brewer hops pellets (dry hop in secondary)

Procedure:

I did a step mash, following normal procedure.

Taken Liberties Ale

Classification: pale ale, extract, India pale ale, I.P.A., Liberty Ale

Source: Frank Tutzauer
(comfrank@ubvmsb.cc.buffalo.edu) Issue #969, 9/15/92

This recipe is an extract version of Rick Larson's "Taking Liberty Ale" (see page 9).

Two weeks after priming, I did a side-by-side with a bottle of Liberty Ale. The beers were of a similar clarity and hue, although Liberty Ale is slightly lighter in color. Liberty is also more

aggressively carbonated, but the heads are similar. Liberty Ale is slightly more bitter, but, paradoxically, it also has a slightly maltier taste. (Incidentally, my Anchor Steam clone has the same difference in malt taste. I use M&F for it, too.) The Cascade aroma of the two beers is similar, but Liberty Ale has a more pronounced Cascade flavor, and definitely a more pronounced Cascade aftertaste. My beer is smoother and has more body. The brews are similar enough that if you served mine to someone who was expecting Liberty Ale, they probably would not be able to tell the difference, although a side-by-side comparison would reveal the imposter. Next time, I'm going to decrease the lovi-bond of the crystal a little bit (to get a lighter color), and also use a little more Cascades for finishing and dry hopping (say on the order of a quarter ounce).

Ingredients:

- 1/2 pound, crystal malt (60L)
- 1 cup, English 2--row pale malt
- 7 pounds, light Munton & Fison dry malt extract
- 1/2 ounce, Galena pellets (12% alpha), 60 minute boil
- 1/2 ounce, Irish moss, 15 minute boil
- 1 ounce, Cascade pellets (5.5% alpha), 12 minute boil
- Wyeast American ale #1056
- 1 ounce, Cascade pellets, dry hop
- 1/2 cup, corn sugar (priming)

Procedure:

Cracked grains and steeped in 2 (U.S.) quarts 150-155F water for 45 minutes. Collected runoff and sparged with an additional 1--1/2 gallons 170F water. Added to brew kettle with enough additional water to make 5--1/2 gallons. Dissolved extract and

boiled 65 minutes, adding hops and Irish Moss as shown. Chilled with an immersion chiller down to 70F. Racked off break and pitched onto dregs of the secondary of a previous batch, a la Father Barleywine. Active fermentation in under 12 hours. O.G. = 1.056; IBU = approximately 33 (not counting the dry hopping which would have added a point or two). Single-stage blowoff fermentation in the low 70's. Primary was 4 days, after which I attached a fermentation lock and dumped in the dry-hopping hops. After another 19 days of secondary, I racked to a Cornelius keg primed with 1/2 cup of corn sugar. After waiting a week or so, I tapped, keeping 20 psi on the keg at all other times.

Granolabrau

Classification: pale ale, all-grain, oatmeal, corn, rice, honey

Source: Joseph Hall
(joseph@joebloe.maple-shade.nj.us)
r.c.b., 9/23/92

An unusual taste the honey, corn and millet flavors are prominent and give this beer a lovely character, especially when served ice cold. This brew ages very well. I think it is probably at its best starting at around 6 months. It has a lagerlike character, but an unusual flavor. The last batch I made had head retention that was just unbelievable--a fine, creamy, featherweight froth that just sat atop the very pale beer.

Ingredients:

- 6 pounds, 6-row cracked pale malt
- 1 pound, white or brown rice
- 1 pound, yellow corn grits or flaked maize
- 6 ounces, flaked barley
- 4 ounces, oatmeal
- 4 ounces, millet
- 1-1/2 pounds, clover or orange blossom honey
- Hops to 12-15 HBU, e.g., 1 oz. Hallertau + 1 oz. Centennial, or 3 oz. Goldings
- Wyeast German ale yeast (#1007)

Procedure:

Cook rice, grits, oatmeal and millet together in plenty of water for 3 hours to gelatinize. The result should be a mushy, gummy mess.

Mash malt, barley and gelatinized grains in moderately hard water at 150F for 1-1/2 hours. Raise to 168F to deactivate enzymes. Sparge with hot water (168F) to collect 250+ degrees of extract (e.g., 6 gallons at S.G. 1.042).

Boil 1-1/2 hours, adding all but 1/2 ounce of hops after 1 hour, honey towards end of boil. Chill wort and add cold water to bring S.G. to 1.050. Pitch with working starter. Dry-hop with reserved hops in hopping bag. Primary fermentation takes 5-7 days. Wyeast 1007 will require 3-4 weeks in secondary fermenter to settle out. Bottle, then age 2 months. Drink and enjoy!

Pete's Wicked Clone

Classification: brown ale, all-grain, Pete's Wicked Ale

Source: Richard Stern
(rstern@col.hp.com) r.c.b., 10/16/92

I've requested a recipe for Pete's Wicked Ale, but nobody sent one, so I guess I'm going to have to wing it. This recipe is based on the GABF program, which says "Pete's has: pale, crystal and chocolate malts, and Chinook and Cascade hops. OG: 14P" (Isn't that 1.056?)

Pete's is pretty malty with a low hop bitterness and aroma. I think the malt combination should be ok, as long as I get enough body from the 155F mash temperature.

Ingredients:

- 8-9 pounds, pale malt
- 1 pound, crystal malt
- 1/4 pound, chocolate malt mash at 155F
- 1/2 ounce, Cascade (60 min boil)
- 1/4 ounce, Chinook (60 min boil)
- 1/2 ounce, Cascade (10 min finish)
- Wyeast #1056

Procedure:

Mash malts at 155 F. Add 1/2 ounce Cascade and 1/4 ounce of Chinook for boil. Use 1/2 ounce Cascade to finish.

Al's Special London Ale

Classification: pale ale, extract

Source: Al Korzonas
(iepubj!korz@ihlpa.att.com) Issue #996,
10/22/92

Closest attempt yet to Young's Special London Ale. Could use a bit more diacetyl. At the 1992 AHA National Conference, Charlie said: "Great London Ale!"

Ingredients:

- 6.6 pounds, M&F unhopped light malt extract
- 1 pound 10 ounces, Laaglander light dried malt extract
- 1 pound, crushed 2-row british crystal malt ~40L
- 1/2 teaspoon, Burton water salts
- 2 ounces, Northern Brewer Pellets (6.2% AA) (60 min. boil)
- 1/4 teaspoon, Irish Moss (15 minutes)
- 1/2 ounce, East Kent Goldings (whole) (5 minute boil)
- 8 ounces, starter from Wyeast #1028
- 1 ounce, East Kent Goldings (whole) (dryhop last 7 days before bottling)
- 1/2 cup, corn sugar for priming

Procedure:

Start with 5--1/2 gallons tap water. Steeped crushed crystal malt in a grain bag while the liquor and Burton water salts went from tapwater temperature up to 165F. Removed grain bag and let wort drain out of it. After boiling down to 5 gallons, OG was 1071, so I added an additional 1/2 gallon of boiled water (not a big deal, but hop utilization would have been different with a 6 gallon boil). By the way, Chicago water is quite soft---I suspect distilled would be close enough.

Fermentation in glass, with blowoff, at 68F. Dryhops simply stuffed into the primary after fermentation ended, seven days before bottling.

Specifics:

- O.G.: 1.064
- F.G.: 1.022

Special Bitter #9E.

Classification: pale ale, E.S.B., bitter, all-grain

Source: Todd Enders
(enders@plains.NoDak.edu) Issue #1032,
12/14/92

Ingredients:

- 7 pounds 2-row pale malt
- 1 pound crystal malt (60 L.)
- 1/2 pound wheat malt

- 1 ounce black patent malt
- 1 ounce Centennial hops (10.9% alpha)
- Wyeast 1028

Procedure:

Mash in: 12 qt. @ 140F

Mash: 60 min. @ 150-156 F pH 5.2

Mash out: 15 min. @ 170F

Sparge: 5 gal. acidified to pH 5.8 w/lactic acid. Boil: 90 minutes Hops: 1 addition, 45 min. from end.

I used the theoretical values in Miller's CHoHB, and the SG points available from the grain bill were 290. Multiply 58 by 5 and be amazed as I was! Yes, I got 100% of theoretical extraction, and only sparged 5 gal.! How? I'll describe my sparge procedure this time, because I believe herein lies the key.

For lautering, I use the bucket in bucket tun. I'd suspect that it's the same as many other brewers use. It isn't insulated, or anything fancy. Sparge water was acidified with lactic acid ala Miller. Here's the difference. I recirculated the initial runoff for the equivalent of 6 gal. Then I began the sparge with 1/2 of the water heated to 170F and recirculated it once. I finished up with the last 2.5 gal., which was also recirculated once. Total sparge time was about 2.5 hours. The sparge was a good bit longer than usual, but those results!!! The runoff was reheated between recirculations, BTW. The last runnings had no perceivable tannic taste.

Specifics:

- O.G.: 1058

Dana's Smilin' Irish Eyes Red Ale

Classification: pale ale, red ale, extract

Source: Guy McConnell
(gdmconn@mspe5.b11.ingr.com) Issue #1069, 2/3/93

The two best commercial examples of this (non?)style IMHO are Boulevard Brewing Co. (of Kansas City MO.) "Irish Ale" and Birmingham Brewing Co. "Red Mountain Red Ale". I know the guy who started the Birmingham Brewing Co. and he gave me the details of his recipe. It has 2-row pale malt, Carapils, and Belgian Special B with "18-20" IBU of hops (he didn't tell me

what type but I believe Cascades are used) and Irish Ale yeast. After trying either of these, you will realize just how pale a reflection Killian's is of this all but forgotten style. Another victim of the American Mass Brewing monster.

Ingredients:

- 6 pounds Alexander's Pale Malt Extract Syrup
- 1 pound Orange Blossom Honey
- 1 pound (4 cups) Belgian Special B (200 L)
- 3 ounces Cascade Hop Pellets
- 1 tsp Irish Moss
- 1 pack Wyeast #1084 Irish Ale

Procedure:

Place cracked grains in 2 quarts cold water and bring temperature up to 170 degrees. Steep for 15 minutes and sparge into brewpot. Add malt extract and 1 oz. hops and boil for 45 minutes. Add Irish moss, 1 oz. hops, and honey & boil for 15 more minutes. Remove from heat & add remaining 1 oz. hops. Cool quickly, add to 3 gallons cold water in primary fermenter, and pitch yeast. Rack to secondary after vigorous fermentation subsides. Bottle when fermentation completes.

Not So Pale Ale

Classification: pale ale, all-grain

Source: Rob Bradley
(bradley@adx.adelphi.edu), HBD Issue #1019, 11/24/92

Here's a question for you judges/style gurus. I just bottled a beer which I had intended to be a pale ale. I often add 1/2 to 1 pound of crystal to a pale. I attempted to get the same color by using 2 ounces of chocolate malt. I now know that <= 1 ounce is the correct amount. So I now have what I consider to be a very fine beer, true to pale ale style in every respect but that the colour is a dark amber (actually, it's kind of an orange colour!). Suppose I was entering it in a competition (I'm not); what category would achieve best results?

Ingredients:

- 8 lb Munton & Fison 2-row pale malt
- 2 oz U. S. Chocolate malt
- 1 oz Northern Brewer pellets (60 min. boil)
- 1/2 oz Willamette flowers (30 min. boil)

- 1/2 oz Herrsbrucker plug (15 min. boil)
- 1/2 tsp Irish Moss
- 1/2 oz Herrsbrucker plug (add at end of the boil; steep 15 min.)
- WYeast 1098 (Whitbread)
- Gelatine finings
- 1/2 oz Herrsbrucker plug (dry hops, last 5 days in secondary)

Procedure:

Infusion mash for 75 minutes at 150-155 F. 3 days in primary. 11 days in secondary. Finings and dry hops added after day 6.

Specifics:

- O.G.: 1.045
- F.G.: 1.012

Orange Blossom Amber

Classification: pale ale, amber ale, honey, extract

Source: Dave Fortner (Fortner-D@3mail.ksc.nasa.gov), r.c.b., 1/5/93

I sort started "grabbing things" in the brew shop one day and this is what I ended up with. At all of my tasting parties this has been a unanimous favorite.

Of all of the beers that I have shared with friends, this is almost unanimously the favorite. I should note that it is very important to use Orange Blossom Honey, I made this once with Clover Honey and it had a "grassy" after taste. I have noticed this "grassy" after taste in every beer recipe in which I used Clover honey, USE ORANGE BLOSSOM HONEY, it provides a residual sweetness that I find very appealing in an amber ale like this.

Ingredients:

- 6.6 pounds, Northwestern Amber Extract
- 2 cups Orange Blossom Honey (boil)
- 0.5 pound, crystal malt
- 1.5 ounces, Hallertauer hops (boil)
- 0.5 ounce, Hallertauer hops (finish)
- 1 tsp. Irish Moss
- M&F ale yeast
- 5/8 cup Orange Blossom Honey (priming)

Procedure:

Steep crystal malt while bringing water to a boil. Remove crystal malt and add extract, honey and boiling hops. Boil for 15

min., add Irish Moss, boil for another 30 min. Add finishing hops for 1-2 min. boil. After fermentation is complete, bottle using 5/8 cup of honey with one pint water for priming.

Pete's Wicked Clone

Classification: brown ale, Pete's Wicked Ale, extract

Source: Mike Lemons
(mikel@netlink.nix.com), HBD Issue #1236, 9/29/93

Tasting Notes: In a side-by-side comparison with Pete's Wicked Ale, the two beers were nearly identical. The homebrew was preferred because the roasted-coffee-like flavor component was slightly stronger and much more persistent in the homebrew. This was probably due to the freshness of the homebrew. (Who knows how long the Pete's Wicked Ale has been sitting on a shelf!)

Ingredients:

- 6 lb bag of William's nut brown extract: "includes a blend of pale, victory, crystal,
- chocolate, dextrin, and other malts" from Williams Brewing
- 6 oz of crushed chocolate malt. (Lovibond 350)
- 1 & 1/3 ounce cascade hops
- 1 cup of corn sugar for priming
- Wyeast American/Chico Ale

Procedure:

Prepare the chocolate malt in a separate boiling pot containing at least a gallon of water. Add the chocolate malt to cold water. Raise the temperature to 170 F. Pour the hot liquid through a strainer into the main brew pot to remove spent grains.

Hops added : "Cascade" State: "Whole 1992 4.6%" Amount: 0.95oz Boiled for: 70

Hops added : "Cascade" State: "Whole 1992 4.6%" Amount: 0.30oz Boiled for: 10

You probably could substitute a simple pale ale extract with some crystal malt for the William's nut brown extract.

Specifics:

- O.G.: 1.043
- F.G.: 1.012

Pale Ale

Classification: pale ale, all-grain

Source: Jim Busch
(busch@daacdev1.stx.com), HBD Issue #1237, 9/30/93

Notes: Since this is the time of year that I run out of whole hops (mostly cascade and centennial), I was using up some inventory of Perle (good kettle hop) and goldings (great flavor hop). A brewer friend of mine had a 5oz pack of saazer plugs that he asked me to use (tough situation), so I brewed up the above recipe. I had just made an IPA of 1.060 gravity, so when this batch ended up at 1.063, I decided to continue my experiments with pre ferment dilution. I had already convinced myself prior to this that I could water down a batch considerably with no great impact on flavor, so I went for it here. I am using a counterflow pipeline to run my wort from the brewery to the conditioning room, so I merely hooked up the hot liquor tank to the counterflow pipeline and let 170F water enter the pipeline, chilling and rinsing the line somewhat. After topping up the fermenter, I added O2 and yeast.

Tasting: A good amber color, almost no detectable biscuit character, but this may change with more yeast dropping out. The goldings flavor comes through real well but not too strong. The finish of saazer and goldings adds a bit of complexity to the otherwise dominant saazer dry hopping. I had never dry hopped with saaz before, and it is a great change from the norm.

Malt notes: Despite the well known limitations of american 2 row malt, I use it without difficulty. The key is to tailor your recipe so that there are abundant flavoring malts/caramel malts to give the body/dextrins/color desired. By adjusting the munich and caramel malts, a very full bodied beer can be brewed with a terminal gravity as low as 1.008.

Ingredients:

- 2 row american *breiss* base malt, target OG 1.063 (total)
- CaraVienna (DeWolf-Cosyns) 12% of grist
- Munich (DeWolf-Cosyns) 6% of grist
- Aromatic (DeWolf-Cosyns) 4% of grist
- Biscuit (DeWolf-Cosyns) <1% of grist
- Gypsum in mash
- US Whole Perle, ~8% alpha in Kettle-60 min

- Goldings Pellets ~5% 30 min
- Goldings Pellets 10 and 2 min
- Saazer Whole Plugs ~3% 2 min
- Saazer Whole Plugs ~3% dry hopped
- Dominion ale yeast

Procedure:

Add ~1 qt per lb hot water, gypsum and malt. Hold 20 min at 144F. Raise to 152-154, hold 45-60 min, raise to 172, lauter. Boil, hop.... Counter flow chill, add ~10% boiled water to dilute to ~1.050 force oxygen, pitch thick Dominion Ale Yeast

Specifics:

- O.G.: 1.050
- F.G.: 1.008

Dans Red Ale

Classification: pale ale, Killian's Red, all-grain

Source: Michael R. Kenny
(mkenny@cbnewsb.cb.att.com), r.c.b., 10/28/93

Here's an all grain recipe that scored a 41 and 43 in a recent judging. perhaps you could use a pale extract inplace of the pale malt.

Ingredients: (for 12 gallons)

- 12 lbs Briess 2 Row Pale
- 4 lbs Briess 10L Munich
- 3 lbs American 6 row
- 1 lb American Cara-pils
- 3 oz Kent Goldings (5%) 60min
- 2 oz Cascade (5.5%) 30min
- 2 oz Cascade (5.5%) 5min
- 1 oz Cascade (5.5%) steep after burner off
- 1 tsp Burton Salts
- Wyeast 1338 European Ale (1/2 gal starter)

Procedure:

Mash all grains at 155F 60min, mashout 30min at 178F (this was an accident but it must of helped). Sparge to collect 14gal and boil 90min starting hops after first 30min. CF chilled into 2 7 gal glass carboys. Primary ferment 13 days and second day glass for 15 days.

Specifics:

- O.G.: 1.060 @ 60 F.
- F.G.: 1.018 @ 60 F.

Red Hook ESB

Classification: pale ale, bitter, E.S.B., Red Hook, extract

Source: Al Vaughn
(al.vaughn@castles.com), r.c.b., 8/8/94

I have been making a Red Ale that's close to Red Hook (maybe not but it tastes good to me) that I got from the local supply shop. It is an extract based recipe.

The last batch turned out great and even my wife likes it! (I must have done something wrong!)

Ingredients:

- 6 lbs of light malt extract syrup
- 4 oz of crystal malt (40L)
- 4 oz of chocolate malt
- 4 oz of roasted barley
- 1.5 oz of Northern Brewer for Bittering
- 1 oz of Cascade for Finishing
- ale yeast

Procedure:

I have also modified this as of late to increase the 'redness' in the ale by increasing the roasted barley and crystal malt to 6 oz and 10 oz respectively, while keeping the chocolate the same. I did the usual batch by adding the specialty grains in a grain bag until 170F and then adding half the bittering hops at 60 minutes and the other half at 30 minutes with the finishing at the end with a simmer/steep for 10 minutes without heat and covered.

Fullers ESB

Classification: pale ale, bitter, E.S.B., Fuller's, all-grain

Source: Jim Busch
(busch@daacdev1.stx.com), HBD Issue #1163, 6/16/93

In the brewery they serve Fullers ESB Cask Conditioned Ale. This is near the gravity of the draft US version but is cask hopped with K. Goldings Hop Plugs (just like homebrewers use). An interesting point is that the UK bottles/cans and polypins are packaged with hop oil and therefore do not have hop parts floating.

Also, the London Pride Cask is 4.0 ABV while the canned/bottled version is 4.7. This is fairly typical in that you are expected to pound 20 oz pints in the pub.

Ingredients:

- <10# 2-row
- 1/2# crystal, 60L - 90L
- 1/2# carapils
- 1# brown sugar, 60 minutes
- 2 oz Fuggles, 60 minutes
- .5 oz Kent Golding, 30 minutes
- .5 oz Kent Golding, 5 minutes
- 1.5 oz Kent Golding, dry hopped in secondary
- Wyeast London Ale (1028) yeast

Procedure:

There is no Fuggles in ESB or any of the Fullers beers. They use English Target, Challenger and Northdown. EKG is in the finish & cask hopping of both Chiswick Bitter (very good bitter) and ESB. BTW the kettle hops are Lupofresh (challenger, 91) pellets from Kent and Worscester. They "Burtonize" the brewing water using mineral salts. A single temp infusion is employed. The ESB is 1.052 OG (apparently this was reduced for the US market, according to a brewer I was drinking with in the Pub next door). I was told they used to use sugar but this is no longer required with the new mash tuns. I missed out on the Maize part so I do not know, but I assume George has this correct. Try 5- 10% in the mash. Skip the sugar, use caramel malts to get the color and sweetness.

Specifics:

- O.G.: 1.048
- F.G.: 1.012

IRS IPA `92

Classification: pale ale, India pale ale, extract

Source: Al Korzonas
(korz@iepubj.att.com), HBD Issue #1017, 11/20/92

This one works for me, but is a bit underhopped, I think.

Ingredients:

- 6.6 lbs Northwestern Gold Extract
- 1 lb Laaglander Light Dried Malt Extract
- 1.1 lb Roger's (Canadian) Demerara-Style Brown Sugar

- 2 oz Bullion Pellets (%AA unknown) -- (90 min boil)
- 1/2 oz East Kent Goldings Whole (4%AA) (15 min boil)
- 1 oz East Kent Goldings Whole (4%AA) (dryhop - last 7 days before bottling)
- 1/3 oz Wines Inc. Burton Water Salts
- 1/2 lb 6 row Crystal Malt (40L)
- 5 gallons distilled water
- 1 gallon Chicago (soft) tapwater
- yeast recultured from 3 bottles of Sierra Nevada Pale Ale

Procedure:

Nothing special -- crush the crystal (actually, I used a rolling pin and a ziplock bag) and put the crystal into a mesh grain bag. Suspend the bag in the pot from the spoon as the water and Burton Water Salts go from cool to 165F. Remove and let drain. Bring to boil, add malt extracts and hops in hop bags at the proper times. Chill as quickly as possible. Aerate and pitch. Use blowoff method.

Specifics:

- OG: 1071
- FG: 1020

Rusty Cream Ale

Classification: pale ale, cream ale, extract

Source: W. Mark Witherspoon
(mwithers@hannibal.ATL.GE.COM), HBD Issue #1257, 10/28/93

It ain't cream ale. It looks and tastes like a Killians Red clone.

Ingredients:

- 2 lbs of pale malt
- 1 lbs of flaked corn
- 1 lbs of crystal malt (about 50 l)
- 4 lbs of Alexanders Pale Malt
- 1 oz of Tettanger Hops (3.8%) (boil @ 45 min)
- 1 oz of Liberty Hops (3.2%) (half and half boil/finish)
- Whitbread ale yeast

Procedure:

It appears that the Whitbread yeast that I used was really atteuntuave. The % alcohol/vol is around 6.5. The preliminary tastes puts it nice, smooth, a bit thin (its' been ageing about 2 weeks). It should have some character in about 1-2 months.

Specifics:

- O.G.: 1.052
- F.G.: 1.012

Pale Ale

Classification: pale ale, all-grain

Source: Roy Rudebusch
(roy.rudebusch@travel.com), HBD Issue #1087, 3/1/93

Ingredients: (for 11 gallons)

- 14# U.S. 2-row
- 4# Munich, Ireks
- 4# CaraVienne
- 2# Aromatic
- 30 HBUs Centennial
- 1 1/2 oz Centennial loose hops (boiled 5 min.)
- Yeast #1028

Procedure:

Hop nose is achieved by boiling pellet hops for two min. and loose hops for 5 min.

Dry-hopping seems to contribute mostly to palate flavor.

The best way to achieve maximum hop nose would be to utilize a "hop cage". Run hot wort through these hops on the way to a counterflow chiller. This would be "distillation" of the volatile hop compounds.

Chilled with immersion chiller.

I have also discovered that filtering tends to *improve* the hop flavor and hop nose of a beer. The beer flavors are cleaned up thus allowing the hop goodness to shine through.

Specifics:

- O.G.: 1.060

First All-Grain

Classification: pale ale, all-grain

Source: Kenneth Haney
(haney@soul.ampex.com), HBD Issue #1090, 3/4/93

Well I finally took the plunge and tried an all-grain beer. I am so excited I just had to post it. Everything seemed to go amazingly smooth without any real hic-ups. I think I need to make a bigger lauter-tun, the one I've been using for partial mashes just isn't big enough, the grain comes to the top of

the bucket. Anyway here is my first attempt.

I sure hope this batch turns out OK, because it sure was fun and not as hard as I had always thought it would be.

Ingredients:

- 9 lbs. Munton & Fison Lager (purchased precrushed, don't have a mill)
- 1/2 lbs. same grain toasted for 10 min at 350 in oven
- 1/2 lbs. Munton & Fison Crystal Malt (No idea about L. rating)
- 1 oz. Kent Goldings 60 min boil
- 1/2 oz. Hersbrucker Hallertau 30 min boil
- 1/2 oz. Hersh. Hall. 10 min boil
- pinch Irish Moss 10 min boil
- 1 pk Edme dry yeast

Procedure:

I used a step mash ala Miller's TCHOHB. Lauter-tun got filled up to the top with grain so there was no way to keep sparge water above the grain bed, still seemed to go smooth. I only have small pots so I had to use 4 of them to hold and boil all of the wort. I also split up the hops between the pots so they all got some. I chilled with my new immersion chiller thanks to a none brewer friend that found a copper coil in his travels and gave it to me. Boy it sure beats the cold bath tub bit. It is now fermenting as we speak.

Pete's Wicked Clone

Classification: brown ale, Pete's Wicked Ale, all-grain

Source: Tom Leith (trl@photos.wustl.edu), HBD Issue #1105, 3/25/93

Ingredients:

- 8# domestic 2-row
- 1# CaraMunich
- 1# CaraVienne
- 1# dark German
- 8 oz CaraPils
- 6 oz chocolate
- 4.4 aau Fuggles for 60 minutes
- 4.4 aau Fuggles for 30 minutes
- 5.2 aau Kent Goldings for 2 minutes
- Yeast 1098

Procedure:

Mash-in 4 gallons at 57 C (135F) strike heat. Falls to 52C (126F). Protein rest 30 minutes. Raise to 68C (154F), Saccharification 2 hours. No mashout due to brain-cloud. (You should mash out).

Sparge with 6 gallons at 75C (167F) Got 7-1/2 ~ 7-3/4 gallons. Gravity is 1046.

Extraction = 29.7 points/#/gallon.

Boil 90 minutes.

Chill to 25C (75F). Pitch yeast.

If your extraction rates are routinely below mine, add grain accordingly in your recipe. Just add to the two-row, don't bother to adjust the specialty malts, its just not necessary. My water is fairly soft, and slightly alkaline. I use two tsp gypsum in my mash water. Your mileage, of course, may vary. If you want a 1055 beer, lose 1# of two-row. But I like mine at 1060. FG was 1018. I had to add 1/2 gallon water at bottling to bring volume up to 5 gallons.

Specifics:

- O.G.: 1.060

Feedback:

From Jim Busch
(busch@daacdev1.stx.com):

While I think this is a fine recipe, for a Petes Clone, try all Cascade for the hopping. I would also tone down the OG into the 1.052 - 1.055 range (as Tom indicated by suggesting less pale malt). One can also try the Worlds Greatest Yeast (tm): Yeast 1056/Narragansett/Dominion Ale. You can also make a fine example of this beer with a single step infusion. In fact, the body may go up in the final product when a single step is used due to the rapid conversion of domestic pale malt between 130 and 150F. Tom certainly has plenty of body in his 1.060/1.018 beer, but if you try the Worlds Greatest Yeast (tm), the FG will approach 1.010- 1.012. By dropping both OG and FG, you will end up with roughly the same alcohol by volume.

Best Pale Ale

Classification: pale ale, all-grain

Source: Richard Soennichsen
(rich1@netcom.com), r.c.b., 4/27/93

I've just tried my newest batch of ale and it is my best yet!

Ingredients:

- 9 lbs pale two row malt
- .5 lbs pils 2-row
- .5 lbs crystal 55L
- 1 oz Perle at 45 min remaining
- .5 oz Cascade at 15 min remaining
- 1 oz Hallertauer (10 min. steep)
- Wyeast American pale ale

Procedure:

I used a three step mash with a mash in of 132 f., conversion at 152 f., and mash out of 168. Sparged with 168.

Surprisingly the beer was not exceptionally hoppy with full body resembling a Full Sail ale.

I used wyeast american pale and my original gravity was 1.053. I do not know the final as I have broken my hydrometer. Mash efficiency was 75%. IBU's were 35.7 without the Hallertau steep and 41.7 with.

Specifics:

- O.G.: 1.053

Pirate Ale

Classification: pale ale, all-grain

Source: Riccardo Cristadoro (rcristad@weber.ucsd.edu), HBD Issue #1143, 5/18/93

Ingredients:

- 8 # British 2-row
- .5 # British crystal malt
- .5 # Wheat Malt
- .5 # Golden Brown sugar
- .75 oz Willamette (60 mins)
- .50 oz East Kent Goldings (EKG) (60) - ---I had to use up some hops
- 1 oz EKG leaf hops (60)
- 1 oz EKG leaf hops (30)
- 1 oz EKG leaf hops (5)
- Irish Moss
- Wyeast #1098 (British Ale) started two days before in a starter

Specifics:

- O.G.: 1.046

Neshanic Bitter

Classification: pale ale, bitter, all-grain
Source: Mark Nevar (man@lcwdw1.att.com), HBD Issue #1149, 5/26/93

Ingredients: (for 13 gallons)

- 16.0 lbs DeWolf-Cosyns Pale Ale
- .9 lbs DeWolf-Cosyns Cara Munich
- .6 lbs DeWolf-Cosyns Wheat
- 1 Tbsp gypsum in mash
- 22.4 AAU Northern Brewer Whole Hops (60 minutes)
- Wyeast Chico (second generation)

Procedure:

8.5 gal mash water @ 175 F (a little to hot for this much grain, try 5 F less). Mash for 1 hour. Recycle 1 quart. 8.5 gal sparge water @ 180 F. Acidified with 10cc 88% lactic acid. 75 min boil. Counter-flow chilled. Fermenting @ 65 F.

Specifics:

- O.G.: 1.039

Pyle Style Pale Ale

Classification: pale ale, all-grain

Source: Norm Pyle (npyle@n33.stortek.com), HBD #1193, 7/30/93

This is a keeper. It is rare for me to brew a recipe more than once, but this one will happen again. This is only the second in 16 batches that I vow to repeat. Enter it in a contest? Hah! I wouldn't waste 3 bottles of this on Michael Jackson...

Color is pale, about like a Sierra Nevada (the lightest colored brew I've ever brewed).

Hops! Cascades are all over the place, mostly aroma. This is not a bitter beer, but is loaded with aroma. I expect some of this to fade with time, bringing out the malt. At this point, the hops dominate, which I expected.

Very clean tasting, very little esters.

Ingredients:

- 5.00 lb American pale malt from Briess
- 4.00 lb English pale malt from Hugh Baird

- 0.75 lb Belgian crystal malt
- 1.00 oz Mt. Hood pellets (a=3.9)
- 1.00 oz Cascade pellets (a=5.1)
- 0.60 oz Cascade leaf hops (a=5.6) from Mark Nightingale's garden 1992 crop
- 1056 Wyeast American Ale yeast dated 6/23/93 made a one quart starter 24 hours in advance
- 1.00 tsp Irish moss (added in last 10 minutes of boil)
- 0.75 c corn sugar for bottling

Procedure:

Mash water was 9 qts of 168F water poured into a room temperature 48 qt rectangular cooler mash/lauter tun. Doughed in pale malts only. Mash-in temperature was 150F after stabilizing. Mashed at 145-155 (added 1 qt of 180F water when temp dropped to 145F). Conversion complete in one hour. Crystal was added at mash-out. Dumped 20 qts of 180F water into tun and stirred (mashout and batch sparge in one step). Sparge was very slow, nearly stuck twice, so I back flushed the copper manifold to loosen it up (need to adjust my grainmill!). Start of boil, the volume was around 32 qts. Boiled down to 22 qts. at 1.045. Points of extract = (45pts. * 5.5 gal.) / 9.75 lbs. = 25 pts/lb/gal.

Hopping schedule:

60 min: 0.50 oz MH IBU = 8.3

30 0.50 MH 4.5

0.50 Cp 5.8

10 0.50 Cp 2.5

dry 0.60 Cl 1.0 (leave on for 10 days)

Approximate Total IBU = 22.1 (Balanced beer at 1.045 = 20 IBU)

A note about hopping: I was attempting to get most of my IBUs later in the boil to reduce some back of the tongue bitterness. I wanted this to be a hop flavored beer, rather than just have bitterness to balance the malt. On most beers I try for 50-60% of the bitterness at the 60 minute addition, but as you can see, I did not do that here. I achieved my goal I think (see tasting notes).

Full fermentation in 12 hours, high krausen in 36 hours. Dry hops were just thrown on top of beer in secondary.

Specifics:

- O.G.: 1.045
- F.G.: 1.008

Red Hook ESB Clone

Classification: pale ale, bitter, E.S.B., Red Hook, all-grain

Source: Charlie Gow
(Charlie.Gow@f131.n109.z1.fidonet.org),
r.c.b., 9/16/93

Here's a recipe that comes fairly close. Red Hook ESB is the reason I took up home-brewing. Can't find it here in the beer wasteland, so I had to try to brew something close. Anyway...

The only tricky thing is getting the appropriate yeast. While Paul Shipman is fairly reticent about his process, he does allow that his yeast is a British Ale yeast. I have had good results with culture Sierra Nevada Pale Ale yeast (Basically a Naragansett) and Wyeast #1098 British Ale Yeast.

This beer ages out fairly quickly (around 3 weeks at 65F cellar temp). While it doesn't duplicate Red Hook (as if anything could), it comes pretty close.

Ingredients:

- 3500gm Klages Two-Row Malt
- 575gm Toasted Klages Two-Row Malt (Toast at 375F for 15 minutes)
- 225gm 60L Crystal Malt
- 500gm Cara-Pils Dextrine Malt
- 65gm 4.6% Alpha Willamette Whole Hops (60 min)
- 20gm 4.6% Alpha Willamette Whole Hops (20 min)
- 40gm 3.9% Alpha Tettnanger Whole Hops (10 min)
- Sierra Nevada cultured yeast or Wyeast #1098 British Ale yeast

Procedure:

Use a one step infusion mash (Adjust water according to local conditions). Mash in at 145F, then raise mash to 156F for starch conversion. Hold at 156F for 75 minutes, boost to 168F and mash out for 10 minutes. Sparge with sufficient water at 165F to yield 6.5 gallons of wort. I keep the mash temp on the high side to leave some residual roundness in the finished product, and the Crystal give the beer a hint of sweetness.

Boil entire volume of wort for 90+ minutes, adding hops as indicated. Force chill to pitching temperature (app. 70F). Ferment at 64-68F for 6 days in primary, then rack to secondary for 14-21 days. Prime

according to personal preference. I use either 1/2 cup dextrose in 1 pint of water or 3/4 cup Light DME.

Celebration IPA

Classification: pale ale, India pale ale, all-grain

Source: John Wyllie COYOTE
(slk6p@cc.usu.edu), HBD Issue #1320, 1/10/94

Soon it will be time to cask the IPA. I brewed it last monday, and it's been happily/hoppily blebbing away since. I'm hoping I can get it through 2ndary and conditioned before the 22nd to celebrate and inebriate my birthday celebration. Good excuse to kill the entirety in one night! :)

Ingredients: (for 7 gallons)

- 10# 2 row pale malt
- 2# 2 row vienna malt
- 1.5 # 40L crystal
- 1.5 # 80L crystal
- 1 # Wheat
- 1 ounce Chinook (13% alpha, boil)
- 1/2 ounce Northern Brewer (7.6% alpha, flavor)
- 1/2 ounce Cascade (homegrown, finish)
- 1/2 ounce Northern Brewer (finish)
- Burton ale yeast, then Bohemian Lager

Procedure:

Burton ale yeast, then bohemian lager. OG: 1.048 for 7 gallons. Fermented primary at 70, 2ndary to 55. I plan to fine the 2ndary, then rack/prime in cask. Low pressure!

Specifics:

- O.G.: 1.048

Anchor Liberty Clone

Classification: pale ale, India pale ale, Anchor Liberty, Liberty clone, extract

Source: Timothy Ball (ballti@uh2372p03.daytonoh.NCR.COM), HBD Issue 1423, 5/16/94

Ingredients:

- 6 lbs. Northwestern Pale liquid extract
- 1 lbs. Lagglander Pale dry extract
- 1/2 lbs. Crystal 40L

- 1/2 lbs. Toasted 25L
- 3 oz. Cascade (whole leaf) 5.5%, 60min (Partial Boil)
- 1 oz. Cascade (whole leaf) dry hop, one week
- 1 tsp. gypsum
- 1tsp Irish Moss
- Wyeast London

Procedure:

If I were to use only 1/2 oz. dry hop I think they would be identical. Primary ferment was one week at 68 degrees. Secondary ferment was one week. For the dry hop I just threw them in the secondary. The hops float so you can siphon from underneath them. The longer you dry hop the more the hops get "water logged" and start to sink. You may want to try 5 days instead of 7. When I transferred it to the bottling bucket I did get some hops in there. Wracking to a second bottling bucket might help but I was to lazy.

I did waste a little more beer than usual during bottling trying to avoid the hops. It is worth the extra effort to use whole hops. The hop nose is awesome.

If you do a full boil, you may want to cut back on the bittering hops a bit. Mine was nicely bitter (maybe a bit more than Liberty).

Specifics:

- O.G.: 1.053
- F.G.: 1.010

First Ames Brew American Pale Ale

Classification: pale ale, all-grain

Source: Dan A. Morey
(dmorey@iastate.edu), HBD Issue #1423, 5/16/94

It's flavor reminds me of SNPA and has the color of Bass. I hope some of you might be able to get ideas from it.

Ingredients:

- 7 lbs pale malt
- 1 lb Munich malt
- 1 lb special roast malt (45L)
- 1/4 lb crystal malt (40L)
- 1/2 lb wheat malt
- 1/4 lb dextrine malt
- 1/8 lb black patent
- 1 oz cascade hops 5.5% AA (1 hour)

- 1 oz tettnang hops 3.8% AA (1 hour)
- 3/4 oz hallertauer 2.6% AA (1/2 hour)
- 3/4 oz hallertauer 2.6% AA (10 minutes)
- 1/2 cup corn sugar priming
- Wyeast American Ale #1056

Procedure:

This was the first beer I brewed when I moved back to Ames, IA hence its name. But enough of that. Crush all grains and add to hot tap water (approximately 2.5 gallons). Let mash set for 15 minutes. Raise temperature to 122 F for protein rest and hold for 35 minutes. Add 3/4 gallon of boiling water to bring mash to 140 F, hold for 30 minutes. Add additional 3/4 gallon of boiling water to bring temperature up to 155 F. Hold at this temperature for 1 hour. Sparge till your hearts content and begin boil. Boil hops for indicated times (I put the hops in boiling bags). After 1 hour, stop boil and chill wort and siphon into primary fermenter. Pitch yeast from starter.

Da Beer

Classification: pale ale, Sierra Nevada pale ale, partial mash

Source: Jack Skeels (0004310587@mci-mail.com), HBD Issue #1446, 6/10/94

This is less hopped than Sierra Nevada Pale Ale.

Ingredients: (for 13 gallons)

- 10 lbs. Alexander's pale malt extract
- 8 lbs. Klages 2-row
- 3 lbs Cara-Pils
- 2 lbs Crystal 10L
- 1 lbs Victory Malt (Brewtek)
- 1 oz Perle (60 mins)
- 1 oz Cascade (60 mins)
- 2 oz Cascade (30 mins)
- 1 oz Cascade (Steep while cooling)
- SNPA Yeast

Procedure:

I used a Brewtek Lauter/Sparge rig made from Phil's-brand components and did the 14lbs partial (not) mash using it with what seemed like great success.

Jeff's ESBB Extra Special Basenji Bitter

Classification: bitter, pale ale, E.S.B., all-grain

Source: Jeff Guillet (jeff.guillet@lcabin.com), r.c.b., 7/26/94

Turned out pert darn good, IMHO. Let me know how you like it if you use it.

Ingredients:

- 2 lbs. British Crystal Cracked Grains
- 6 lbs. Dutch Amber Dry Malt Extract
- 2-1/4 oz Northern Brewer Hops (for brewing)
- 1-1/2 oz Cascade Hops (finishing hops)
- 1 pkg. CWE A6 Dry Yeast
- 1 C+2 T English Light Dry Malt Extract (for priming)
- 2 tsp Irish Moss (last 30 minutes of boil)
- 2 tsp Sparkoloid (last 15 minutes of boil)
- 1/2 oz Cascade Hops (for hop tea at bottling)
- If your water is soft, add 1/4 t Citric Acid and 1-1/2 t Gypsum.

Procedure:

Put British Crystal cracked grains in straining bag and add to 2 gal. cold water. Heat to boil, removing grains just before boil starts. Sparge grains. Add Dutch Amber DME. Boil 1 hour. Add Northern Brewer in straining bag to wort. Boil. Add Cascade finishing hops 1 minute before end of boil. Remove from heat and let hops steep for 10 minutes. Sparge. Make a starter from 1 cup wort and 1 cup water, add yeast. Add enough water to top off to 5 gal. Pitch starter. Ferment for 1 week. Rack to carboy for 3 weeks. At bottling, siphon out 2 cups of beer and warm on stove. Dissolve English Light DME into hot beer and bring to boil. Add 1/2 oz Cascade hops and steep for 10 minutes. Pour primer in bottling bucket and siphon carboy into bucket. Bottle. Let bottles condition for 3 weeks.

Specifics:

- O.G.: 1.060
- F.G.: 1.015

Fullers ESB Clone

Classification: pale ale, bitter, E.S.B., Fuller's, all-grain

Source: Larry Bristol (LBRISTOL@SYSUBMC.BMC.COM), HBD Issue #1509, 8/24/94

Fuller's ESB is by far and away my favorite (commercial) beer, and it has always been a high priority with me to find a way to clone it. Several attempts have brought forth some very pleasing beers, but they never quite matched up to the taste of the commercial variety.

Until the most recent attempt, that is! I think I have a very close clone on tap right now. I keg rather than bottle, and I am comparing this brew to the draught Fuller's that is available in the Houston area; I would suspect (hope, anyway) that the same recipe, if bottled, would be comparable to the bottled Fuller's ESB species.

Incidentally, I am just about 125% sure that Fuller's does *NOT* use centennials in their ESB. This recipe is not an attempt to duplicate their processing or ingredients, just the flavor of the finished product. So no flames about how this could not possibly be an authentic recipe, please! A reasonable substitute (and probably closer to reality) would be to use all fuggles (about 2.75 oz for equivalent bittering).

Ingredients: (for 5 gallons)

- 12# British pale ale malt
- 1.5# British light carapils
- 1# British medium crystal
- 1oz Centennial hops (11.2% AA)
- 1oz British fuggles (4.0% AA)
- 0.25oz Kent Goldings (5.2% AA)
- 1/3 oz Burton water salts (treatment for very soft water)
- Wyeast #1968 (London ESB)

Procedure:

Mash at 154F (high temp to promote dextrans) for 60 mins or until starch test negative. Sparge to collect 6 gallons. Boil for 20 minutes before hop addition. Boil centennials for 60 mins; add fuggles when 15 mins remain; goldings for dry hopping in secondary. I calculate the hop rate at 12.2 HBU.

Kegged and force carbonated at 8psi/40F, tapping after 18 days. At first, I was concerned that the dry hops had given it too much of a hop character, certainly more

than present on the target. But after a few more days, the hops had blended and softened quite a bit and seems to be about right. If anything is wrong with the recipe, I think it gives a bit more body than Fuller's, so I will probably cut back slightly (maybe reduce the carapils from 1.5# to only 1#) next time. A

Specifics:

- O.G.: 1.060
- F.G.: 1.016

Boddington's Bitter

Classification: pale ale, bitter, ordinary bitter, all-grain, Boddington's

Source: Fred Hardy (fcmh@access4.digex.net), r.c.b., 9/26/94

This recipe and the description of Boddington's Bitter are derived (sometimes copied) from the book *Brew Your Own Real Ale At Home*, Graham Wheeler and Roger Protz, CAMRA, St. Albans,

Herts, Eng., 1993. It is presented without the consent of the publisher, but hopefully with their understanding.

Target profile for this recipe: SG 1037, IBU 31.6, SRM 8-9. Published recipe is for 23 litres, and all units are metric. I have converted units to USA system and modified recipe quantities to yield 5 US Gallons using my own Brew design model.

Ingredients: (for 5 gallons)

- 6 lbs. (2720 g) English 2-row pale malt
- 1 oz. (28 g) black patent malt
- 3 ozs. (85 g) Cane (white table) Sugar
- 3/8 Cup (packed) soft dark brown sugar for priming
- 1 oz. (28 g) Fuggles hop pellets (4.5 alpha acid)
- 1 1/8 ozs. (38 1/2 g) E.K. Goldings hop pellets (4.6 alpha acid)
- 1/8 oz. (3.5 g) Northern Brewer hop pellets (7.6 alpha acid)
- 1 tsp gypsum added to mash water
- 1 tsp gypsum added to sparge water
- 1/4 tsp Epsom Salts added to kettle
- Wyeast #1968 Special London Ale (or other suitable ale yeast) made up to a 1 quart
- (1 litre) starter

Procedure:

Crush all grains and mash into 9 quarts of brewing water preheated to 130 degrees F

(54 C). When grist is thoroughly mixed in with no dry spots, add 4 quarts of boiling brewing water and increase mash heat to 152 degrees F (66-67 C). Hold for two hours, stirring and returning to proper heat every 20 minutes or so. Mash out at 168 degrees F (76 C) for 5 minutes. Sparge with 3 1/2 gallons of 170 degree F (77 C) brewing water. Top up kettle to 6-6 1/2 gallons for full length boil.

Bring the wort to a boil along with the Fuggles hops and 3/4 ounce (21 g) of the E.K. Goldings hops. Boil 1 1/2 hours, adding the cane sugar during the boil. Add the balance of the hops for the last 15 minutes of the boil. If you use Irish moss, add 1 1/2 tsp. for the last 20 minutes of the boil.

Force chill the wort, rack it off of the trub into the fermenter being sure to aerate well, pitch the yeast starter and ferment to completion. Estimated FG of 1014.

Make up the dark brown sugar with a pint of water for priming, and bottle the brew. Sample after two weeks.

Malt Extract Recipe:

Substitute 5 pounds (2270 g) of amber dry malt extract (not Laaglander's, too dextrinous) for the pale malt. No grains are needed. Bring 2 gallons (8 litres) of brewing water to a full boil. As soon as the water boils, remove it from the heat and add sugar and DME. Stir until they are completely dissolved. Only then can you return the wort to the heat, add the hops as above, and return to a boil. Boil 1 hour, adding the last batch of hop pellets for the final 15 minutes. Again, Irish moss is optional.

Force chill and make up to the full 5 gallons (19 litres) with brewing water, aerate well and follow the directions for all grain for fermentation and bottling.

American Pale Ale

Classification: pale ale, all-grain

Source: Rick Garvin (rgarvin@btg.com), HBD Issue #1210, 8/24/93

Ingredients: (for 15 gallons)

- 22 lbs Great Western 2 row
- 1 lb Dewolf-Cosyns Cara Munich 70 Lovibond
- 2 oz Perle 8.1% AA 60 minutes
- 2 oz Perle 8.1% AA 60 minutes
- 3 oz Perle 8.1% AA 30 minutes
- 1 oz Mt Hood 3.9% AA 10 minutes

- 1 oz Cascades 5% AA 5 minutes
- 1 oz Mt Hood 3.9% AA 0 minutes
- 1 teaspoon Gypsum
- 2 tablespoons Irish Moss
- ale yeast

Procedure:

Single step infusion mash at 152-150F with Gypsum. Sparge with 170-190F water to collect 15 gallons in 2 hours 30 minutes. Boil for 30 minutes before adding first hop addition. Add Irish moss for last 30 minutes. Use immersion chiller for 30 minutes while setting up "counter flow" chiller. Divide unfermented beer between 3 carboys with air locks (blow off tubes? Not this decade). Add 1/3 gallon yeast starter to each (1.040 OG starter) at 62F. Shake to aerate. Ferment in from of window AC. Krausen appears over night.

Specifics:

- O.G.: 1.052
- F.G.: 1.009

Liberty Ale Success

Classification: pale ale, India pale ale, Liberty ale, extract

Source: Stephen Tinsley (a207613@sun278.dseg.ti.com), HBD Issue #1570, 11/4/94

Good news from the home front, my Liberty Ale came out great! Three weeks ago I began an attempt at Anchor Liberty Ale (one of my all-time faves), which was also my first foray into the partial-mash world. It was extremely hard work, having never mashed before, and I was getting a little worried (apologies to Charlie) that it wouldn't come out. I got the base recipe off of the Cat's Meow, then consulted with some local homebrew club regulars to come up with some grain additions.

Medium color, about like Anchor Liberty, but not as "orange". More of a light red color, reminiscent of Bass Ale. Serious hop nose! The cascade smell jumps right out of the glass. Good initial bitterness, Cascade is very assertive on the palate, and finishes with light orange notes and a hint of spice. Pleasant aftertaste, and no off flavors. Excellent mouth-feel, plenty of body. No alcohol hotness at all, though the feeling in my head tells me it's all there! If I make this one again, and I think I probably will, I might use less Cascades for dry hopping.

I used nothing but hop pellets, but I think next time I'll try using plugs, at least in the secondary. I thought I was going to have a problem with particles in the beer from the hop pellets in the secondary, but they eventually sank to the bottom, and I just siphoned above them. The beer is perfectly clear. I would suggest this recipe for anyone trying to emulate Anchor Liberty Ale.

Ingredients:

- 8 lbs Munton and Fisons light malt extract
- 1/2 lb 40L Crystal Malt
- 1/2 lb Munich Malt
- 1/2 lb Cara Pils Malt
- 1.5 oz Fuggles Hops (bittering)
- 3.5 oz Cascade Hops (flavor, aroma, dry-hop etc)
- Wyeast 1056 American Ale yeast culture

Procedure:

Mash the Crystal, Munich and Cara Pils malts in a couple of quarts of 150 degree (all degrees in Fahrenheit, sorry non-US) water for about 30 minutes. Raise the temperature to 158 degrees, and hold it for 15 minutes. Raise the temperature to 168 degrees briefly, then sparge with another quart or two of 170 degree water. Add a gallon of water to mash, then boil it with the malt extract for 60 minutes. At the beginning of the boil add 1.5 oz Fuggles Hops. At 30 minutes add 1 oz Cascades. At 10 minutes add 1/2 oz Cascades. At the end of the boil, turn off the burner and add 1/2 oz of Cascades. Let this steep for 5-10 minutes. Cool and strain (if you aren't using hop bags) into fermenter. Pitch yeast and top off with cold water. Rack it in 1 week, and add 1.5 oz Cascades to the secondary fermenter. Wait one more week and bottle with 3/4 cups corn sugar. Wait one more week and serve very cold.

Erik's American IPA #1

Classification: pale ale, India pale ale, all-grain

Source: Erik Speckman (especkma@reed.edu), HBD Issue #1584, 11/21/94

Several weeks ago I brewed my first partial mash where I used a significant amount of grain. It has been in the bottle about a month now and after extensive QC I think

it is safe to post the recipe here without fear of recrimination.

I was trying to come up with something like Anchor liberty ale. I haven't tried them side by side so I won't guess how close I came.

The resulting beer was strong and well hopped. The FG of 1.016 left it with a medium body and a slight residual sweetness which was overbalanced by hop-bitterness. The flavor and aroma of the cascades was quite evident after a month in the bottle.

This is my best beer to date, to make it better I will probably boost the bittering hops a bit and cut out the extract to replace it with more pale two-row.

Ingredients:

- 6 lbs. American Pale 2-row
- 0.75 lbs. 60L American Crystal
- 0.25 lbs. Carapils
- 4.25 lbs. M&F Bulk Pale LME (added at 25 minutes)
- 0.5 oz. Nugget Hops (11.8%AA) @100 minutes to end
- 0.5 oz Nugget @40
- 0.5 oz. Cascade (6.5% AA) @30
- 0.5 oz. Cascade @15
- 0.5 oz. Cascade @8
- 0.33 oz. Cascade @0
- Wyeast 1028 London Ale
- 1-1/2 ounce Cascade (dry hop)
- 1/2 ounce Nugget (dry hop)

Procedure:

I used 1 qt of water per lb of grain (7 qts total, soft, pre boiled seattle water with 2 tsp of Gypsum) I used a short 20 minute protein rest and a long 2 hr mash @156F for some residual body and sweetness in the finished beer.

I only collected about 4.5 gallons of wort because I don't have a big enough brew pot. I was within a point or two of my target OG based on my assumed efficiency of 85% of Dave Miller's optimal numbers. I boiled about 3.5 gal wort with the hops in a 4 gal pot. In another pot I boiled the remaining sweet wort and added it to the main pot as space became available.

All hops were whole hops from the Hop Source (good hops, good prices, no financial or personal interest). I adjusted my IBU calculations for the estimated SG in the main pot. I assumed a more-or-less linear increase in SG between the SG at the start of the boil and the estimated SG at the

time I added all runnings to the main pot. When calculating the IBUs for the early additions I did not try to take into account the dramatic boost in OG over the last 25 minutes of the boil caused by the addition of the LME.

I cooled the wort over 40 minutes time in a covered kettle in a tub-full of cold water. Yeast was pitched at about 75F. Fermentation proceeded at 60F. Racked to carboy after 5 days, dry hopped for 8 before bottling.

Specifics:

- O.G.: 1060
- F.G.: 1016

Trolleyman ESB

Classification: ESB, bitter, pale ale, Redhook ESB, extract

Source: Michael Lloyd (mllody@cuix.pscu.com), HBD Issue \$1630, 1/13/95

I am pleased to offer my mash-extract recipe for a clone of Redhook ESB. I call it Trolleyman ESB and the figures for a 5 gallon batch are OG: 1.050 and FG: 1.013 with a color of 12.1 SRM.

You will note that I use no water treatment. During a Redhook brewery tour, I was told that they use no water treatment. Since I live near Seattle and use the same water, I opted to not use gypsum. Our water is very soft, your water may of course vary.

I have refined this recipe over several batches. It cannot be told from Redhook ESB in a blind taste test. The fresh Tettang finish lasts longest when oxygen absorbing caps are used on the bottles.

Ingredients:

- 6.6 lbs Alexander light malt extract syrup
- 10 oz. 60 degree Lovibond crystal malt (crushed)
- 4 oz. malto-dextrin
- 32 IBU Willamette hop pellets (boil)
- 1.0 oz Tettang hop pellets (finish)
- 1.0 oz. Tettang hop pellets (dry hop)
- 1 tsp Irish moss
- Wyeast # 1098 (British ale) liquid yeast
- 3/4 cup corn sugar for priming

Procedure:

Steep crystal malt in 4 gallons 160 degree water for 30 minutes and strain out grains. Bring water to boil and add malt extract syrup, malto-dextrin and Willamette hops for a 60 minute boil. Add Irish moss for last 30 minutes of boil and add Tettnang hops for last two minutes of boil.

Turn off heat and allow to steep for 30 minutes while chilling your wort. Transfer to primary, top off to 5 gallons and pitch yeast at 72 degrees.

Rack to secondary and add 1 oz. Tettnang hop pellets as dry hop. Add appropriate clarifiers, add 3/4 cup corn sugar and bottle.

Specifics:

- O.G.: 1.050
- F.G.: 1.013

Roger's Real Ale

Classification: pale ale, extract

Source: John Grant
(as160@FreeNet.Carleton.CA)

This is a version of CP's Righteous Real Ale from Roger at Defalco's in Ottawa. It is any easy recipe for anyone wanting to go beyond the beer produced from kits. Roger writes:

"Perhaps I could have pushed the finishing gravity lower with aeration and/or enzyme additives, but I like the residual sweetness as it is. The beer is a light amber colour, with excellent body, pleasing hoppiness, and low carbonation. These properties make it similar (except in colour) to an English Pale Ale. I like it but will probably experiment with more bitterness in the next batch. P.S. Don't serve this beer too cold. 55-60F is about right."

Ingredients: (for 5 imperial gallons, 23L)

- 3 kg Light Dry Malt (hold back 1-1/2 cups for priming)
- 2 1/2 cups Crystal malt
- 50g Cascade hop pellets (boiling)
- 17g Willamette hop pellets (finishing)
- 2 1/2 tsp Burton water salts
- 1 tsp Irish moss
- 2 pkgs Nottingham English Ale Yeast

Procedure:

Bring cracked crystal malt just to the boil in approx. 2 litres of water. Strain this "tea" into your boiling pot, discarding the grains. Stir the dry malt into about 2 litres cold water to dissolve. Mix the dissolved malt, Cascade hops, and Burton water salts into the "crystal malt tea". Boil for 1 hour. In the last 15 minutes of the boil, add the Irish moss. In the last 5 minutes, add the Willamette hops. Transfer immediately (through a strainer) into your primary fermentor containing 2-3 gallons of cold water. Top up with cold water to 23L (5 gal) mark. Check the temperature and pitch yeast when ready (68-70F, 20-23C). Ferment at about 68F until the foam subsides, usually 3-4 days. Rack to a secondary fermentor. Check the gravity in about 1 week. When the readings are stable for 2-3 days, you are ready to bottle. Mix the 1 1/2 cups dry malt in 1 1/2 cups cold water. Bring to a boil, then stir into the beer as you rack it into another container just prior to bottling. Bottle and leave to condition at room temperature for 1-2 weeks, then store in a dark cool place for a few more weeks, or until it tastes right to you.

Specifics:

- OG: 1045
- FG: 1020

Flaherty's Red

Classification: pale ale, red ale, Irish red, all-grain, potato beer

Source: Dennis Flaherty (denisf@denix.elk.miles.com), r.c.b., 4/8/95

The roast barley and 80L crystal should make for a deep red color, maybe too dark. I'll have to see when it's done.

Roast barleys differ greatly in color. What Briess sells, for example, is only 300L, whereas De Wolf's and other imports are over 500L. If you use anyone else's roast barley, scale back the amount accordingly. The victory and cara-pils malts are strictly to taste, but the potato shouldn't affect the flavor in any way. The yeast is known to finish sweet.

Ingredients:

- 4 oz Briess Roast Barley
- 8 oz Briess 80L Crystal
- 8 oz Briess Victory

- 8 oz Briess Cara-Pils
- 8 lbs Briess 2-Row (your 6-7 lbs of pale extract is equiv.)
- 1 potato, peeled and grated, added to grist
- 1 oz Cascade (6%), boiling
- 1 oz Fuggle, finish
- WYeast European Ale

Sierra Nevada Clone

Classification: pale ale, Sierra Nevada, extract

Source: Patrick Humphrey
(HUMPHREY.PATRICK@igate.abbott.com), HBD #1681, 3/16/95

I recently brewed Tony Babinec's Sierra Nevada Pale Ale clone from the Cat's Meow (see page 15). Tony helped me convert the recipe to a partial extract formulation. Here it is.

A taste of the primary at racking was rather bitter. Is this the style of an American ale of this type? How long might it be before some of this extra bitterness subsides? I like a hoppy brew but not extremely bitter. Tony suggests that the bitterness might be due to the very late addition of the Cascades.

Tony Babinec's Comments:

Offline, Patrick reported that he found the beer to be "bitter" on racking. I wondered what the source of the perceived bitterness might be. The Perle addition should contribute more or less 30 IBUs of clean bitterness. The Cascades will only contribute to bitterness in a minor way, but ought to contribute their signature flavor and aroma. So, the total bitterness of the beer ought to be in the medium to high range. Note that the AHA American Pale Ale style guidelines call for high hop bitterness. Also, I think SNPA weighs in at about 32-36 IBUs. In the end, I don't see that the beer Patrick brewed could be over-bitter, and am wondering what he's tasting in the beer. In any event, the flavors should soften a bit with time. The challenge in an SNPA clone is balancing the hopping with that elusive delightful malt sweetness. Hopefully, the specialty grains help in this regard.

Ingredients:

- 6.6# light unhoppled malt extract
- 1/2# Cara-pils
- 1/2# caramel
- 1 oz. Perles (boil) 8.5 alpha
- 1/2 oz. Cascade 4.6(?) alpha (15 min. remaining)
- 1/2 oz. Cascade 4.6(?) alpha (5 min.)
- Wyeast 1056

Procedure:

Specialties steeped 1 hour at 155-160 deg. F (68-71 deg. C). 1 hour boil. The %AA of the Perles is higher than Tony's recipe. His calls for 6.5% The %AA of the Cascades were lower (his, 6.3%).

Specifics:

- OG: 1048
- FG: 1010
- Primary: 8 days
- Secondary 12 days +

IPA

Classification: pale ale, India pale ale, IPA, extract

Source: Carl Price (dzyn@msg.ti.com), r.c.b., 4/1/95

I made this recipe several months ago and was very pleased with the results.

Ingredients:

- 5# Pale Malt Extract Syrup
- 4# Amber Malt Extract Syrup
- 1# Crystal Malt
- 1/2# Toasted Malted Barley
- 2 Tsp Gypsum
- 2 oz. Northern Brewers Hops (boil)
- 3/4 oz Cascade Hops (finishing)
- Wyeast British Ale (w/starter)

Procedure:

Hold grains at 150 for 30 mins. Remove, add extracts and proceed as normal with a one hour boil. This time I plan to toast my own barley, add irish moss and use dry yeast because I don't have time to wait for the starter (and I'm getting cheap :). Sorry, don't have the O.G. and F.G. only the ingredient list with me.

Amber Ale

Classification: amber ale, pale ale, all-grain

Source: Rick Gontarek (GONTAREK@FCRFV1.NCIFCRF.GOV), HBD #1654, 2/10/95

Ingredients:

- 10 lbs american 2-row pale malt
- 1 lb Vienna Malt
- 1/2 lb Cara-pils malt
- 1 lb light Crystal malt
- 1/2 lb crystal malt (60L)
- 1/2 cup chocolate malt
- 1 ounce Cascade hops (boil)
- 1/2 ounce Fuggles hops (flavor)
- 1/2 ounce Cascade hops (finishing)
- 1000 ml Yeast starter- Wyeast Chico Ale

Procedure:

Mash grains in 4.3 gallons of water at 75 degC, to bring temp to 67 degC. Hols at 64-67degC for 1 hour and 20 minutes. Sparge with 4 gallons of 77 degC water. (Mash pH was between 5.0 and 5.5). Collect wort, boil for one hour etc etc. Chill with wort chiller. Pour into fermenter, allowing pelletized hops and cold break to settle for a few hours. Rack wort to another clean fermenter. Aerate, pitch yeast.

My ESB

Classification: ESB, pale ale, bitter, all-grain

Source: Jim Busch (busch@eosdev2.gsfc.nasa.gov), HBD #1656, 2/13/95

Its not Fullers ESB, but on an engine, its close enough!

Ingredients:

- Munton & Fison Pale ale malt
- Dewolf Munich 3-5%
- Dewolf CaraVienne 3-5%
- Dewolf CaraMunich 3-5%
- 70g Styrian Goldings, 60 min
- 15g Styrian Goldings, 25 min
- 36g East Kent Goldings, 0 min (finish)
- 36g East Kent Goldings, dry hop
- British yeast like Wyeast 1098/1968

Procedure:

Note these are whole hops (5%), reduce if you use pellets. Mash 148F 10 min, raise to 152-4F for 45, raise to 170, lauter.

I actually brew this to an cast out OG of 16.3P and dilute to 13.2P. If you brew a regular version, then go low or skip the Munich malt. I dont list pounds of malt, since this will vary with each brewers system.

Specifics:

- OG: 13.2
- FG: 3.2

Bob's Sandia Pale Ale

Classification: pale ale, extract

Source: Robert Christner (rchris@jemez.varad.unm.edu), 4/13/95

This is a recipe that appeals to just about everyone who has tried it.

This brew has a fine gold color with a thick creamy white head. This yeast will produce a fine smooth flavor which combines well with the hops to make a brew you make again and again this recipe is great for trying out different hop strategies.

Ingredients:

- 6 lbs light dry malt extract
- 1 lb carapils malt
- 1/4 cup malto dextrine
- 1 oz northern brewers pellets (boil)
- 2 oz cascade plugs (aroma and dry hop)
- Wyeast (1968) london esb see note below
- 2/3 cup dextrose and small amount of any brewers yeast for prime and bottle

Procedure:

Start wyeast in usual fashion (at least 24 hrs prior). Steep grains at 158F for 15min in 1 gallon water, sparge with 1 gallon ~170F. Start boil with this original 2 gallons add DME, malto dextrine, and northern brewers pellets, boil 45 min, add 1/2 oz cascade, boil 10 more minutes then add another 1/2 oz cascade and turn off heat. Let sit 5 minutes, cool and add to ~3.5 gallons for a total volume 5 - 5.5 gallons. Pitch yeast (should be ~ 1 liter of starter).

Note this yeast (wyeast 1968) activity is low and very little carbon dioxide is given off. This yeast is very flocculant and it will leave bottled beer flat, so just add a small

amount of any other yeast with the dextrose at bottling to get good carbonation, however it produces a very smooth character to the brew that makes it worth using.

Primary fermentation is complete in 4 days. Rack to secondary and add 1/2 cascade (dry hop). Bottle after ~ 7 days in secondary using 2/3 cup dextrose, and being careful to add additional yeast a 1/4 tsp of any dry yeast is plenty.

Specifics:

- OG: 1048
- FG: 1008
- Primary ferment: 4 days
- Secondary: 7 days

Arizona Pale Ale

Classification: pale ale, extract, oak chips

Source: Jim Volker, (jimv@sunnet.chotel.com) 03/01/95

As an Arizona resident, I wanted to create a brew compatible with the active lifestyles of myself and other 'Zonies'. Arizona Pale Ale characteristics: is a copper colored (for the Copper State), alcohol content does not impare outdoor activities, ale that is easily quaffable in the summer heat, act as a base recipe allowing other flavor elements to be added.

I have found this Ale is tasteful, alcohol is not predominant like a full India Ale could be, the flavor of the Oak chips is in the background, and the mouth feel is not heavy. In short, it fits my guidelines. This recipe also serves as a starting point for other Ales.

I used hops for boiling (of course) and flavoring, not for aromatic qualities.

Ingredients:

- 6-7 pounds, pale malt extract
- 1 package Wyeast American Ale Liquid yeast (#1059)
- 2 tsp. gypsum
- Either: 1 pound Crystal malt, 1/2 pound toasted malted barley
- Or: 1 pound Crystal malt, 1/2 pound Victory malt
- 2 ounces Northern Brewer hops (boiling): 10HBU
- 1 ounce Cascade hops (finishing)
- 1 tsp Irish Moss
- 2 cups steamed (sanitized) American Oak Chips (secondary)
- 3/4 cups corn sugar (bottling)

Procedure:

If using Victory malt, toasting is not necessary since it already is. If not, use standard procedure for toasting grains--spread the grains on a cookie sheet in a preheated oven, cook at 350 degrees for 10 minutes.

Combine all grains in a pot with 1 gallon water. I have found skipping a grain bag obtains a more intense color. Hold at 150 degrees for 30 minutes.

In another pot, heat water for sparging, 1 gallon should do. Sparge grains into the brew pot. I fetched my water from a local Water Mart. This is Reverse Osmosis (RO) water, and could be too thin for a (India) Pale Ale. Thus, I add gypsum. I could have added Burton Water Salts at the expense of quaffability.

Boil wort for 1 hour. Add the Cascade hops and Irish Moss after the boil and for 5-10 minutes to sanitize, as well as obtain flavor instead of merely imparting aroma.

I did not use a yeast started since the liquid American Ale yeast was less than one month old when purchased.

Age four weeks in the bottle.

Specific Gravities:

- Original: 1.054
- Terminal: 1.015

Full Sail Amber

Classification: pale ale, amber ale, all-grain, Full Sail

Source: Patrick Bardel (prbardel@ucdavis.edu), r.c.b., 4/27/95

I'd like to share a full mash recipe I created and brewed recently for a beer something like the above mentioned. I actually like my recipe a bit better than the original. Its slightly darker, has a bit less malt flavor with a bit more assertive bitterness than FSA.

Ingredients:

- 10.5 lbs Klages malt
- 8 oz 90 L crystal malt
- 2 oz chocolate malt
- 3/4 oz chinook (11.3 %), 90 minutes
- 1 oz cascade plugs (5.7 %) 15 minutes
- 1/2 oz cascade plugs (finish)
- 1/2 oz cascade plugs (dry hop)
- culture of Brewers Resource's English Draft Ale yeast

Procedure:

Mash at 152 F, 90 minutes.

I used a culture of Brewers Resource's English Draft Ale, which has worked well for me in a couple of batches that I've made with it.

Specifics:

- OG: 1058
- 40 IBU (SUDS calculation)

Richard's Red

Classification: pale ale, red beer, extract, Holy Cow

Source: R.E. Hawkins (rhawk-ins@iastate.edu), r.c.b., 4/25/95

This beer is modeled on beer from the Holy Cow! brewery.

Sidenote: about 4oz of roast barley & maybe half a pound of dark (120) crystal will be enough to give you nice red.

Ingredients:

- 1 lb munich
- 1 lb dark crystal
- .75 lb cara pils
- 1 lb toasted 2-row
- .25 lb roast barley
- 3.5 lbs light dry malt extract
- 1.3 oz olympic hops at boil
- 2/3 oz cascade hops when heat cut
- Irish ale yeast
- 1.5 oz oak chips

Procedure:

Toast the 2-row grain for 10 minues in an oven preheated at 350 before crushing.

Crush all the grain.

Put the 4 lbs of grain in a grain bag in 4 gal water. If you must use multiple bages, make sure each bag has it's proportion of munich malt; this is where the enzymes are.

Heat the water to 160 and maintain for an hour and a half. Every 10 minutes or so wring out the grain bag, & stir it around. This may be cut to as short as one-half hour if you use an iodine test and it confirms conversion.

Wringe out the grain and put it into a colender (sp?), sieve, or strainer over the water. Slowly pour another gallon (or whatever it takes to get to 5 gallons,

depending upon how much you boil off, have already boiled, etc.) of 170 degree water through it to wash off remaining sugars.

Raise to boil, add hops and extract as usual.

Steam the oak chips to sterilize them--i put a bit of water into a pan, and hold them above in a strainer with a lid over it for about 10 minutes.

Toss the hops in the fermenter along with the wort, & add the oak as well (i suggest leaving them all in cheesecloth bags). transfer the oak chips to your secondary as well. If you use a keg, toss them in.

Et Tu Brute?

Classification: pale ale, Saranac, extract, bitter

Source: Michael S Ferdinando (msf2@cornell.edu), r.c.b., 4/25/95

I wasn't trying to copy it, but my recent "Et Tu Brute? Bitter" reminded me of Saranac Pale Ale. It's an all-extract recipe.

It was drinkable in a week, not bad in two, and pretty darn good now (five weeks in the bottle).

Ingredients:

- 2 lbs. (guesstimate) Munton & Fison light DME
- 3.3 lbs. Munton & Fison amber DME
- 1 lb crystal malt
- 2-1/2 oz Cascade hops (boiling)
- 1 oz Fuggles hops (flavor)
- 1/2 oz Fuggles (aroma)
- Edme dry ale yeast (forgot to start the Wyeast English Ale)

Procedure:

I did the usual procedure of bringing 2-gal of water to a high-but-not-boiling temperature (I have no thermometer), and steeped the crushed crystal malt for 30 min, then strained out. I then upped the heat to a boil, added the DME and stirred to dissolve. Then, I added the boiling hops. Boiled 1 hour uncovered. I added the flavor hops, boiled 10 min, covered, then added aroma hops, boiled 2 min, removed from heat. I skimmed out the hops, ran the hot wort through my chiller into my primary, and diluted to 5 gal. Then, I pitched the hydrated Edme yeast.

I racked to a secondary after seven days, and gave it a 2-week secondary fermentation. I primed with 3/4 cup of M&F light DME and bottled.

Tyrant Ale

Classification: brown ale, Pete's Wicked Ale, extract

Source: Jeff Hewit (jhewit@freenet.vcu.edu), HBD #1719, 5/1/95

I've been trying to brew something close to Pete's Wicked Ale, IMO one of the better widely available micros. I found a number of recipes here and on RCB, all different. I merged what seemed to be the better suggestions from these recipes, plus what I read on the label (without looking, can anyone tell me what two ingredients are indicated on the neck label?) and came up with Tyrant Ale (Tyrants are wicked, aren't they?).

This brew is a bit darker than the real thing, but tastes very similar. I am very pleased with it, and will probably brew it again someday.

Ingredients:

- 6.6 lb amber LME (I used Northwestern)
- 1.0 lb amber DME
- 1.0 lb amber crystal malt
- 0.5 lb chocolate malt
- 1.25 oz Brewers Gold Hops - boiling (60+ min)
- 1.00 oz Willamette Hops - aroma (end of boil)
- 0.50 oz Willamette Hops - dry
- 1 tsp gypsum
- 1 tsp Irish Moss
- Liquid Ale Yeast (I used William's English Brewery Ale)
- 0.75 cup corn sugar for priming

Procedure:

Add gypsum to 2 gal water, and steep grains @ 150 deg F for 30 min). Add boiling and aroma hops at appropriate times; add Irish Moss whenever you think it's the right time (I've noticed widely varying opinions on this, and I think they're all right) After about a week, transfer to secondary fermenter and add dry hops - prime and bottle after another 2 or 3 weeks.

Pete's Wicked Red Clone

Classification: pale ale, red ale, Pete's Wicked Red clone, extract

Source: Phil Russo (RUSS4036@splava.cc.plattsburgh.edu), HBD Issue #1723, 5/5/95

I tried reproducing Pete's Wicked Red according to the label. Even the Michelob Light drinkers in my house liked it. This was surprising because it came out way darker than the red beer I was trying to recreate.

Ingredients:

- 1/2 lb Roasted Barley
- 1/2 lb Munich
- 1/2 lb Caramel???
- one can of John Bull amber
- one can of M&F amber
- 1 oz EKG fresh hops..bitting..@ 60 min to go
- 1 oz " " " " @ 30 min to go
- 1 oz Tettnanger hops.aroma @ 10 Min to go
- ale yeast

Procedure:

I steeped the grains til the boil and then removed. I added the cans of malt extract and boiled for about 60 min...adding the hops as shown above. I forgot the OG and FG (I know the people on here love those figures) but it came out a little over 5% alcohol. After it was done fermenting I put it in the beer ball and primed with a little over a half a cup of corn sugar. I threw out the first cup full of yeasty beer but the rest was awesome.

Pale Ale

Classification: pale ale, all-grain

Source: Greg Tatarian (Anatum@aol.com), HBD Issue #1725, 5/8/95

I am not the most advanced brewer, and have tried to perfect my techniques with rather simple ale recipes. This one is simple, but has some subtle flavors.

This is the only recipe I've come up with that I am willing to use again without modifying - hope you like it.

Ingredients:

- 9.5 lbs. Klages 2-row
- 1.5 lbs. Crystal 40L
- 1 lb. Cara-Pils
- 1 lb. Red wheat malt
- 1.5 oz. Northern Brewers - 60 min.
- .5 oz. Cascade - 60 min.
- .5 oz. Northern Brewers - 30 min.
- .25 oz. Cascade - 15 min.
- .75 oz. Cascade - dry hop in primary
- 2 Teaspoons gypsum in mash water
- 2 TBS Dextrin powder in boil
- 1 Tsp. Irish Moss in boil
- 1/2 oz. Crushed coriander in boil (yeah, yeah)
- Wyeast 1056 Chico Ale yeast

Procedure:

1.4 qts./lb. mash water

Protein rest @ 125 deg. - 30 min.

Conversion @ 155 deg. - 60 min.

Mash-out 170 deg.

5.5 gal. sparge water, pH 5.5 w/citric acid

Ferment w/Wyeast 1056 Chico Ale yeast - 68 - 70 deg.

5 days primary, 12 days secondary, 10 days bottle before drinking.

Pale Ale

Classification: pale ale, all-grain

Source: Timothy Laatsch (LAATSCH@kbs.msu.edu), HBD Issue #1726, 5/9/95

I just wanted to pass along some comments on the first of a series of pale ales that I'm brewing in an attempt to hone my mashing/ brewing technique. This beer came out pretty good and I would only change a couple things.

Beautiful deep golden color, chill haze, medium bodied, mild hop bitterness, very hoppy aroma and flavor (citrusy!), mild malty finish.

I presume the chill haze is to be expected with a single infusion of klages. A brief protein rest might "clear" this up, but I don't want to hurt the body. I would boost the bittering hops a little and slightly decrease the amount and duration of dry-hopping (maybe 0.5 oz for 1 weeks). I also plan to use gelatin for clarification in future batches. The big deficiency from my perspective is maltiness---maybe a half pound

of aromatic would make things come alive a little. Any suggestions are welcome.

Note: I have already brewed pale #2 and, of course, I changed too many damned variables at once to determine the predominant influences. Oh well, I have the rest of my life to work out the details. I made some of the changes noted above, substituting toasted malt for aromatic (use what you have), and threw in a half pound of malted wheat just for fun. Mash-in stabilized at 125 F and I immediately heated to rest @ 140 F for 30 min, then on to 156 for 1 hour. Perhaps this brief stint in the protein-rest range will aid in clarification. I also made the classic mistake (read: adventure) of using a different yeast. I bought Wyeast 1084 Irish Ale for an oatmeal stout and then chickened out because I had no 6-row to aid sparging---couldn't let that precious yeast go to waste, so it ended up in pale ale #2. Any ideas what I will end up with here? Brewing in style is over-rated anyway. ;-)
The Irish is presently CRANKING away @ 64 F.

Ingredients:

- 9.0 lbs US 2-row
- 1.0 lbs 40L crystal
- 0.5 lbs cara-pils
- 1.0 oz BC Kent Goldings pellets---60 min
- 0.5 oz " 40 min
- 0.5 oz " 20 min
- 0.5 oz " 5 min
- 0.5 oz " steep for aroma
- 1.0 oz " dry-hop, 3 weeks in secondary
- Wyeast 1028 London Ale 500-ml starter

Procedure:

Single Infusion

3.5 gallons

65 min @ 68 C (154 F)

Mashout: Infused additional 1.5 qts. Held 10 min @ 76 C (169 F)

Sparge: Recirculated about 15 qts. Collected 6.5 gallons over 1 hour period

Ferment: 1 week primary, 3 week secondary, 20 C (68 F)

Force-carbonated in keg

Specifics:

- OG: 1057
- FG 1012
- IBU: 22.7 (Suds 3.0)

Bass Ale Clone

Classification: pale ale, Bass clone, extract

Source: Rick Hammerstone (hammer@quasar.eng.pko.dec.com), r.c.b., 5/12/95

I tried some last night (couldn't wait any longer), and it tasted, well, strange. It was flat, which I can attribute to not enough time in the bottle, but the flavor was very fruity and very bitter. The overall taste was somewhat reminiscent of grapefruit juice.

I'm not sure where this flavor is coming from. Is the fruit/citrus flavor coming from the brown sugar? Or is it from the yeast? I don't think that the amount of hops I used should be making this as bitter as it seems to be. Or should it? How much of this will mellow away with age?

Ingredients:

- 3lb Munton & Fison Light DME
- 1/2lb Medium crystal (L ~50)
- 1/2lb Dark brown sugar
- 1 oz Fuggles @ 60 min
- 1/2 oz Kent Goldings @ 30 min
- 1/2 oz Kent Goldings @ 2 min
- Wyeast 1098

Procedure:

This was a three gallon batch. I steeped the crystal in 170F water for about 20 min or so, and then added it to the pot. I pitched from a 1 pint starter at 75F, and fermented (primary only) at about 62F for ten days. I didn't get an OG (forgot), but the FG was down to 1.004, so I bottled it last weekend.

Specifics:

- FG: 1004

Sister Star of the Sun (1993)

Classification: pale ale, IPA, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/22/95

This beer won Best of Show at the 1993 CAMRA/Victoria homebrew competition. Of all the beers in my repertoire, the IPA is the one I have brewed the most, and make certain that I always have some around. I like an IPA to have an assertive hop profile, and this beer certainly fits that bill. You

will find, however, that it also has a nice balancing maltiness.

Ingredients for Five Gallons:

- 13# Munton & Fison English Pale malted barley
- 3 oz Chinook hops (60 minutes)
- 2 oz East Kent Golding hops (15 minutes)
- 1 oz imported Fuggle hops (1 minute)
- 1 tsp. Irish Moss (@30 minute mark)
- Wyeast 1028 (London Ale)

Procedure:

Mash in a single infusion at 155F for 60 minutes. The hops were, and always are, whole flower. Fermented in a controlled environment at 65F for two weeks. This batch did not use a starter for the yeast, although I highly recommend using a one-pint starter for ales. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

This batch of beer resulted in some very nice comments from judges. Several likened it to Anchor Liberty; in fact two judges at the 1993 Dixie Cup initially believed it to be a ringer for Liberty. In 1994 I incorporated several suggestions from better judging sheets, resulting in Sister Star of the Sun, which has remained unchanged since.

Specifics:

- O.G.: 1.061
- F.G.: 1.013

Sister Star of the Sun

Classification: pale ale, IPA, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/22/95

This is the current incarnation of my IPA. This is probably my favorite beer, and I make sure that I have some of it on tap or in bottles at my house at all times. Every batch that I have entered has won at least a second place ribbon at competition. The changes between this beer and the older version of Sister Star are minor but important. The 135 crystal adds a coppery hue and some caramel notes to the maltiness. The wheat merely aids in head retention.

The base malt was changed from M&F to HB because the Hugh Baird is what I get in bulk; I do prefer it to most pale ale malts but M&F works well enough in this recipe. Stay away from domestic 2-row for this beer, or DeWolf-Cosyns Pale Ale malt. Marris Otter-based malts, such as that offered by Crisp Malting, is a stunning malt in this beer.

The conversion temperature had been reduced to 151, more in line with what a pale ale ought to be mashed at. The finishing hop has been doubled, and I now add that while chilling -- I do not boil the hop at that stage. When I keg this beer, (which I will be doing today, in fact) I add a quarter-ounce of fresh imported Fuggles to the keg as a dry-hop. This beer does have an impressive hop profile. In the words of Alan Marshall, this beer is "not for the hop virgin." Marshall rated this beer **** on his four-star scale.

Ingredients for Five Gallons:

- 13# Hugh Baird English Pale malted barley
- 1/4# Hugh Baird 135L crystal malt
- 1/4# Great Western malted wheat
- 3 oz Chinook hops (60 minutes)
- 2 oz East Kent Golding hops (15 minutes)
- 2 oz imported Fuggle hops (while chilling)
- 1 tsp. Irish Moss (@30 minute mark)
- Wyeast 1028 (London Ale), pint starter.

Procedure:

Mash in a single infusion at 151F for 60 minutes. The hops were, and always are, whole flower. Fermented in a controlled environment at 65F for two weeks. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

Specifics:

- O.G.: 1.060-65
- F.G.: 1.012

Fullers ESB Clone

Classification: pale ale, Fullers ESB, extra special bitter, extract

Source: Christopher R. Vyhna (Christopher.R.Vyhna@Dartmouth.EDU), HBD Issue 1766, June 27, 1995

Here's the Fuller's recipe I've been working on for awhile--I haven't yet bottled this particular batch, but it tasted great at racking.

You want an O.G. of around 1.052 - 1.054 (this recipe gave me 1.053). Bittering hops in Fuller's, from what I've read, are not Bullion but Challenger, Target, and/or Northdown (which can be tough to find). Any high AAU, British hop should get you pretty close as long as you finish with Goldings.

The flaked maize is a must and needs to be 8-10% of your total grain bill. I used the dark Belgian candi sugar to try and get a little closer to the right amber/orange color (my first try came out too light).

If you don't want to mash any grains, I'd suggest using another can of M&F, and a pound of corn sugar instead of the grains. You could darken the beer a little by caramelizing some of the extract (leave your kettle on the burner when you add the extract).

Ingredients:

- 3.3# Munton & Fison extra light extract syrup
- 4.5# 2-row malt
- 0.5# crystal (40 deg. L)
- 1.0# flaked maize
- 0.25# dark Belgian candi sugar (275 deg. L)
- 1 oz Bullion pellets (8.5 AAU) 60 mins
- 1 oz Bullion pellets (8.5 AAU) 20 mins
- 1 oz Goldings flowers (4.5 AAU) 20 mins
- 0.75 oz Goldings flowers (4.5 AAU) 10 mins
- 0.25 oz goldings flowers dry-hopped in secondary
- Wyeast 1968 London Ale

Procedure:

1 step infusion, mini-mash @ 154 deg. F for 70 minutes, or until conversion. Mash-out @ 170 deg. F for 20 minutes. Sparge w/ 3 gallons water @ 150 deg. F to collect 4.25 gallons.

Specifics:

- OG: 1052-1054

Rick's Wicked Summer Ale

Classification: pale ale, all-grain, Pete's Wicked Summer Brew, lemon

Source: Rick Gontarek (GONTAREK@FCRFV1.NCIFCRF.GOV), HBD Issue #1744, May 30, 1995

Hi everyone! A few have asked for a clone of Pete's new Wicked Summer Ale. This is not a clone, but an attempt to create a quaffable, refreshing brew for summertime consumption. It is basically a low-hopped ale with wheat malt and some lemon added for flavor. IMHO, a fine brewski for enjoying along with some charcoal-grilled swordfish, grilled red peppers, grilled vidalia onions, and fresh Summer berries. Ah, but I digress...

This is a nice refreshing brew with a hint of lemon. Let me know if you brew and enjoy this one!

Ingredients:

- 4 lbs. American 2-row pale malt
- 3 lbs American 6-row pale malt (had some sitting around)
- 3 lbs wheat malt
- 1/2 cup crystal malt (40L)
- 1 oz cascade pellets (6.3%AAU)
- 1/2 ounce Tettneng pellets -flavor- (4.5%AAU)
- Grated lemon peel from 2 lemons (do *not* use the bitter white pith)
- Juice from 2 lemons
- Wyeast 1056 500ml starter

Procedure:

Step-mash: Add 2.25 gal of 54degC water to crushed grains and stabilize to 50-51degC for 30 min. Add 1.25 gallons of 93degC water to bring temp to 65degC; hold there for 90 min. Mash out, sparge, etc.

Bring wort to a boil and add Cascade hops. After 30 min, add 1/2 ounce tettnang hops, lemon peel, and lemon juice. Boil for another 30 min or so until volume is about 6 gallons. Chill wort, put into fermenter, let trub settle out for a few hours, transfer clear wort to a sanitized glass carboy, and pitch yeast. OG= 1.052 (for a lighter beer, bring volume to six gallons)

When bottling, add 3/4 cup corn sugar and juice and zest from 2 lemons.

Specifics:

- OG: 1.052

Mittelfrueh Brew

Classification: pale ale, extract

Source: Jeff Hewit (jhewit@freenet.vcu.edu), HBD Issue #1749, June 5, 1995

I recently brewed a batch of ale using the Mittelfrueh hops I received from Boston Beer. Some previous postings described brew hopped with Mittelfrueh as unpleasantly "earthy." I have just tried my batch, which I bottled just two weeks ago, and would also describe the aroma and flavor as "earthy." However, I am very pleased with my batch, and I hope I can control my imbibing so it will have the opportunity to age before it's all gone. For anyone who's interested, here's my recipe.

Ingredients:

- 6.6 lb Amber LME (I used Northwestern)
- 1.0 lb Amber DME
- 0.75 lb med crystal malt
- 0.25 lb chocolate malt
- 0.25 lb roasted barley
- 1.5 oz Cluster hops - bittering - 60+ min
- 1.0 oz Mittelfrueh hops - 15 min
- 0.5 oz Mittelfrueh hops - end of boil
- 1.0 oz Mittelfrueh hops - dry hop
- 1.0 tsp gypsum
- 1.0 tsp Irish Moss
- Liquid ale yeast (I used William's California Ale, aka Wyeast American)
- 0.75 cup corn sugar - priming

Procedure:

Steep grains with gypsum @ 150 deg F for 30 minutes. Add Irish Moss whenever you think it should be added. Ferment in primary for about 1 week, transfer to secondary and add dry hops. Bottle after a few more weeks (I waited 3).

American Pale Ale

Classification: pale ale, American pale ale, all-grain

Source: Timothy P. Laatsch (LAATSCH@kbs.msu.edu), HBD Issue #1782, July 15, 1995

I recently purchased Terry Foster's style-series book *Pale Ale*. I was quite disappointed that the American Pale Ale category was essentially ignored in this fine treatise on British Pales. Thank goodness for Norm Pyle's most recent article in *Brewing Techniques* regarding emulating and outbrewing your favorite micro, in which he outlines the classic American Pale style quite well. Because I am limited (financially/conveniently) to using American 2-row pale in my brews, I find myself using more crystal malt than recommended by Foster to bump the malty character up a bit, usually around a pound per 5-gallon batch (from various countries of origin and of various lovibond ratings).

Ingredients:

- 9.0 lbs US 2-row pale malt (Briess)
- 1.0 lbs crystal malt (combo of British 50L, US 40L, Special B)
- 0.5 lbs US dextrin malt
- 27-32 IBU from Goldings (bitterness)
- 0.5 oz Cascade or Goldings (flavor)
- 0.5-1.0 oz Cascade or Goldings (aroma)
- 0.5-1.0 oz Cascade or Goldings (dry-hop)
- 1 tsp rehydrated Irish moss
- Wyeast Irish 1084 repitched
- gelatin finings

Procedure:

Mash: 1.5 qts per pound total water 90 min @ 152 F.

Boil 90 minutes. 1 week primary, 2-week secondary, one of which is for dry-hopping. Add gelatin finings 2 days before kegging.

Fullers London Pride

Classification: pale ale, Fullers London Pride, all-grain

Source: Rob Haiber (RobHaiber@eworld.com), in HBD Issue #1788, July 22, 1995

There is a book, *Brew Your Own Real Ale at Home*, that has scores of recipes using

Challenger and other British hops. The book contains ACTUAL brewery recipes, and not generic ones. The book retails for \$14.99 (S&H included with pre-paid orders) and may be purchased from:

The Info Devel Press

Reilly Road

La Grangeville NY 12450

Roger Protz's description: "An astonishing complex beer for its gavity, fine for drinking on its own, or with well-flavoured food. A multi-layered delight of malt and hops, and a deep, intense finish, with hop and ripening fruit notes.

Note: for a partial mash recipe, replace the pale malt with 2,000gm of diastatic malt extract such as Edme DMS.

Ingredients:

- Pale malt: 2750gm (65%)
- Crystal malt: 430gm (10%)
- Flaked maize: 430gm (10%)
- Invert cane sugar: 640gm (15%)
- Target hops: 20gm (start of boil)
- Challenger hops: 20gm (start of boil)
- Northdown hops: 9gm (last 15min)
- Irish moss: 1tsp (last 15-30min)
- ale yeast

Procedure:

Mash pale, crystal, and flaked maize. Single infusion mash, 65 C, 90 minutes.

Boil 2 hours. Add invert sugar and target hops to boil, then follow schedule listed above.

Specifics:

- OG: 1040
- FG: 1006
- Bitterness: 30 EBU
- Alcohol: 4.6%

Light Pale Ale

Classification: pale ale, American pale ale, extract

Source: tgnnee@uno.edu, r.c.b., 7/6/95

I brewed it in May and it made a very refreshing brew as hot weather set in...

You might want to increase the hops amount to 2 oz for extra hoppiness...

Ingredients:

- 6 lbs Alexanders Pale malt extract

- 1.5 oz cascade hops pellets
- 1 packet dry ale yeast
- 3/4 cup corn sugar (for bottling)
- 1 packet knox unflavored gelatin

Procedure:

Add malt extract and 1 ounce hops pellets to 1.5 gallons boiling water. Boil for 30 minutes and add remainder of hops (0.5 ounce). Boil for 10 more minutes.

Place wort in primary fermenter and add water to make 5 gallons. Wait for temperature to reach 70 degrees F and pitch yeast.

After most fermentation activity stops (3 to 4 days), rack to secondary fermenter. Dissolve gelatine in one cup boiling water and add to wort. Keep in secondary fermenter one week.

Dissolve 3/4 cup corn sugar in 2 cups boiling water, add to wort and bottle. This beer clears nicely after one week.

Hot Summer Nights

Classification: pale ale, light ale, extract

Source: Robert Balch (balch@nmt.edu), r.c.b., 7/11/95

This beer is light and crisp with a great hallertau aroma...

Ingredients:

- 6lbs extra light liquid malt extract (30% corn in mash)
- 1/2 lb light crystal malt (Lov 10) steeped before boil.
- 1 oz Hallertau 5 minutes into boil (1 hour boil)
- 1/2 oz Hallertau in muslin bag @ 55 min into boil, and left in primary
- Wyeast German Alt liquid yeast

American Light

Classification: pale ale, American pale ale, light ale, extract

Source: Robert Balch (balch@nmt.edu), r.c.b., 7/11/95

This beer is more hoppy and has a distinct amber color. If you are using dry malt extract you should use about 5lbs total per recipe.

Ingredients:

- 6lbs american light liquid extract
- 1/2 lbs light crystal malt (lov 10) steeped before boil.
- 3/4 oz Cascade hops @ 5 min into boil (1 hour boil)
- 1/2 oz Cascade hops @ 30 min into boil
- 1/2 oz hallertau @ 55 min (in sock and left in primary)
- Wyeast California Ale liquid yeast

Heavy Weather

Classification: pale ale, summer brew, extract

Source: thaddeus@panix.com, r.c.b., 8/31/95

It's been hot in NYC this summer, but as long as you've got a fridge (and a roommate mellow enough to relinquish space in it in exchange for a homebrew) you can still brew a good beer. To wit: I put together a recipe I like to call Heavy Weather.

100 percent refrigerated ale. For those on upper floors who would rather spend money on new brewing equipment than on AC and electric bills.

Ingredients:

- 1 can Munton's yorkshire bitter
- 2 lbs light malt extract
- 1 lb dark malt extract
- 1 oz goldings hops
- 1/4 tsp irish moss
- 1 whole vanilla bean (use 1/2 if you hate a sweetish beer)
- Munton's ale yeast

Procedure:

Boil with 1 1/2 gals H2O for 60 mins. add 1/2 the hops, irish moss, and vanilla bean at 15 mins before end of boil. Toss the rest of the hops in 3 mins before done boiling.

Have 3 1/2 gals chilled H2O in fermenter and filter in the wort through strainer. Get the batch to 75f or so and pitch the yeast (rehydrated). Agitate the wort, stick on the air lock, and lock it away in the fridge (35f) for 9 days. Prime w/ 3/4 cup corn sugar and bottle away. It was quite drinkable after 2 weeks in bottles, but the longer it stays there, the better it gets.

TGIF Pale Ale

Classification: pale ale, summer beer, extract

Source: Ed Wyatt (XUUI75A@prod-igy.com), r.c.b., 5/26/95

This is a great lawn mower beer!

Ingredients:

- 6 lbs Light Dry Malt Extract
- 1 lb Crystal Malt 40L
- 1/2 oz Northern Brewer Hops 60 min. (pellets)
- 1/2 oz Northern Brewer Hops 30 min. (pellets)
- 1/2 oz Cascade Hops 10 min. (plug or whole)
- 1/2 oz Cascade Hops dry (plug or whole)
- 1 tsp Irish Moss 30 min.
- 1 pkg Whitbread dry yeast

Procedure:

Steep crushed grain for 60 min. @ 152F, remove add DME boil 60 min.

Too Much Head

Classification: pale ale, Sierra Nevada clone, all-grain

Source: Roy J. Bourcier (rjbourc@nmia.com), HBD Issue #1797, August 2, 1995

I've been brewing for about 1 1/2 years, all grain for 1 year. For the past 6 months, I've been trying to refine my house pale ale. Started out looking for a SNPA clone, but drifted into more "floral" brew (I LOVE Cascades). With my last batch, I'm getting close - with one problem. The head on this brew is TOO THICK. It's somewhere between whipped cream and lemon meringue. Fun to have around to impress homebrew skeptics, but not what I'm looking for. I figure I probably went overboard with the head retention malts. But maybe something is off in my procedure? Here's a rundown of the brew in question.

Ingredients:

- 8 lb 2 row Klages malt
- 1 lb 20 L Crystal
- 1/2 lb Cara-pils
- 1/2 lb Malted Wheat
- 1/2 oz Perle hops (60 min)
- 1/2 oz Perle hops (30 min)

- 1 1/2 oz Cascade hops (30 min)
- 1 oz Cascade hops (2 min)
- 1 1/2 oz Cascade hops (dry)
- RO water with 2 tsp Gypsum/5 gal, 1/2 tsp Epsom salts/5 gal, 1/4 tsp NaCl/5 = gal
- 1/4 tsp powdered Irish Moss (10 min)
- Yeast Labs American Ale Yeast (16 oz starter)

Procedure:

Protein rest 30 min @ 122F

Mash 154F to conversion

Mashout at 175F and sparge at 170F

Boil for 60 min.

Specifics:

- OG: 1.052
- FG: 1.007

Bass Clone

Classification: pale ale, extract, Bass clone

Source: Vance Sabbe (sabbe@zymurgy.stortek.com), r.c.b., 8/15/95

This is the recipe of the month from our store's online newsletter.

If you enjoy the taste of this famous imported English Ale you will be pleased to know that there is a homebrew recipe that is very close to the original Bass Ale. Of course you must start by using ingredients from England.

Ingredients:

- 6.6 lbs Munton & Fisons light unhopped liquid malt extract
- 2 1/2 gallons Artesian bottled water or boil and cool water, store in sanitized plastic
- milk jugs
- 1 1/2 lb Crystal Malt 20L
- 1 oz. Kent Goldings hops 5.0 AA (boil)
- 1/2 oz. Fuggle hops 4.8 AA (boil)
- 1/2 oz. Willamette hops (finish)
- 1 tsp Gypsum 1/2 tsp. Irish Moss
- 1 pkg. #1098 British Ale Liquid Yeast
- 1 1/4 cup Light DME or 3/4 cup corn sugar (priming)

Procedure:

Add crushed grains to 2 1/2 gallons of cold tap water, add gypsum. Heat to 170 degrees, remove from heat cover and let sit for 15 minutes. Remove grains from liquid, add liquid malt extracts and boiling hops.

Boil for 60 minutes. Add Irish moss in last 15 minutes of boil. Add finishing hops last 2 minutes of boil. After boiling cover pot and set into cold water bath in sink for 30 minutes. Add 2 1/2 gallons of cold water to the 5 gallon carboy. Add cooled wort to carboy. Shake carboy to add oxygen to wort. Add yeast pkt., shake carboy again to mix yeast.

Specifics:

- OG: 1.045
- FG: 1.011

Celebration Ale Clone

Classification: pale ale, Sierra Nevada Celebration Ale, all-grain

Source: Jeff Frane (jfrane@teleport.com), r.c.b., October 13, 1995

There was an early issue of Amateur Brewer (post-Eckhardt, pre-American Brewer, I believe) that had a recipe for Celebration Ale provided by one of the SN brewers.

Here is a 10 gallon version, with a little fiddling. I'm pretty sure they harden the water with gypsum; I know I had to with Portland's soft water.

I've subsequently made versions I liked better, although they weren't as true to the original. I substituted some dextrine malt for some pale (about 2 pounds), and use British caramel malt rather than (yuk) American. Problem is, it's richer and darker that way.

You can't really over-hop this beer, and my experience was that the dry-hopped beer reached its peak after about 4 weeks in the keg. Problem was that the beer usually ran out at about that point. The SN brewer made a similar comment about aging it on the hops (4-6 weeks, I remember) before kegging/bottling.

Ingredients: (for 10 gallons)

- 20# Klages (Harrington's these days)
- 3# Briess crystal malt
- 2 oz Chinook after 30 min
- 1.5 oz Cascade after 60 min
- 1.5 oz Cascade at end-boil
- 1 oz Cascade dry-hopped
- Wyeast Chico ale yeast

Procedure:

Mash at 150 F. for 90 minutes.

Specifics:

- OG: 1.057

Pale Ale

Classification: pale ale, extract

Source: Alan P Van Dyke, (llapv@utxdp.dp.utexas.edu), HBD Issue #1622, 1/4/95

I finally, after a 3 month absence, got to brew a batch of beer on Saturday. Usually, I use liquid yeast, following the manufacturer's instructions & popped the yeast the day before. Unfortunately, that was Thursday, being as that I thought I would get to brew on Friday. Well, I thought that this was the perfect opportunity to do a proper starter. So, following my local homebrew shop proprietor's suggestions, I boiled up a pint of H2O with a couple of tablespoons of priming malt in the microwave, put a clean lid on it, & after it cooled, I added the already puffed up package of WYeast British Ale (sorry, don't recall the number). This foamed up nicely, & I pitched it in the wort on the actual brewing day, Saturday.

It's supposed to be a pale ale. Anyway, the problem is that it started to ferment rather nicely, but the head never got more than 3/4 of an inch thick. The fermentation has been very active (it slowed down on Monday night some), & the yeast on top looks healthy, but it's just not thick. I did use a filter on the funnel when I put the wort into the carboy, & I had to top it off with about a gallon of preboiled water. I'm not worried about it, but I am curious as to what's going on. Usually I get this head that's 2 inches thick & looks alive. The temp has been sitting at 68, BTW.

A couple of observations unrelated to the above: Sam Adams Triple Bock tastes good on vanilla ice cream. Baptists don't believe in drinking because most of them drink real cheap beer.

Ingredients:

- 3/4# American Crystal malt
- 1/2# Aromatic grains
- 7# Alexander's pale malt extract
- 1/2# malto-dextrin
- 1/4# turbinado
- 2 tbsp Irish moss
- hops galore (pellets)
- the yeast

Light Ale

Classification: pale ale, light ale, extract

Source: Andy Donohue (andy2@hogpe.ho.att.com), r.c.b., 2/15/95

I made a light ale for my wife that came out good (after a little aging).

It's got much more hop character than Budswillers but you can leave out 1/2 the hops if that's a problem. I might try something like this again but with 2-row and real rice.

Ingredients:

- 4# light malt extract (Northwestern)
- 2# rice extract (from a Chinese grocery)
- 1/2# crystal malt
- 2 oz low alpha hops
- Wyeast Chico ale yeast

Pete's Wicked Ale Clone

Classification: brown ale, Pete's Wicked ale, extract

Source: Tim Fields (74247.551@compuserve.com), HBD #1872, 11/1/95

Here is a Pete's Wicked Ale Clone recipe from *Mother Earth News*, Dec '94 or Jan '95 issue.

Note: This recipe is by George Hummel, owner of Home Sweet Homebrew in Philadelphia, PA. It appeared in "Mother Earth News" December 1994, and is used in Cats Meow with the permission of the author.

Ingredients: (5 gallons)

- 8 oz 2-row Klages Malt
- 8 oz 60 Lovibond Crystal Malt
- 8 oz Special Roast Malt
- 4 oz Chocolate Malt
- 6.6 lbs Northwestern Gold Malt Extract (unhopped)
- 1.5 oz Brewer's Gold Pellets (bittering, 60 minute boil)
- 1 oz Brewer's Gold Pellets (last 10 minutes)
- Wyeast 1056 American Ale yeast
- 1/2 ounce Brewers Gold pellets (dry hopping)

Procedure:

Here is what I would suggest:

Add grains to a grain bag, steep in 2 Gal water at 155F for 45 mins to 1 hr, stirring occasionally. Remove grains, add extract and bring to a boil.

Total boil time 75 mins.

-Boil for 15 mins, then add bittering hops.

-Continue for 50 mins, then add aroma hops (10 mins before knockoff)

Cool to pitching temp, pitch yeast (build a starter for the yeast)

Add dry hops after fermentation has completed, so the escaping gas will not carry your hop aroma out of the airlock. I would probably ferment in primary for a week, rack to secondary and add the dry hops after activity had subsided. Others have suggested using primary only, just wait till all fermentation activity has subsided.

Cooper's Sparkling Ale Clone

Classification: Adelaide sparkling ale, Cooper's Sparkling Ale, pale ale, all-grain

Source: Michael Hoopes (decadent@fishnet.net), r.c.b., 12/2/95

I just formulated a recipe ("almost clone") for an Adelaide Sparkling Ale. I based it upon the known OG and hopping schedule for Coopers Sparkling; I added black malt and Crystal 60L to give it some of the character it used to possess back when they blended stout with the golden ale.

The yeast is probably the most important factor; I believe you can culture from a bottle of Coopers or use YeastLabs A01 (they're the same). My recipe is partial mash, with 1 lb. of Belgian candi sugar (added to the boil or as a prime for the secondary) and 1 lb. of pale DME.

Ingredients:

- 5.00 lbs. Harrington 2-row pale
- 6.00 oz. English crystal malt 37L
- 4.00 oz. Crystal malt 60L
- 2.00 oz. Black patent 525L
- 1.00 lbs. DME Australian Pale
- 1.00 lbs. Belgian candi sugar (white)
- 0.50 oz. Pride of Ringwood 9.5% (60 min)
- 0.50 oz. Pride of Ringwood 9.5% (15 min)
- 0.50 oz. Pride of Ringwood 9.5% (2 min)
- Yeast: YeastLabs A01

Dr. Bruce's Skull and Crossbones Old Ale

Classification: pale ale, all-grain

Source: Bruce A Weisberg (baw2@columbia.edu), r.c.b., 10/20/95

Thick, hoppy with a sexy reddish-amber color. You'll love it!

Ingredients:

- 9 lbs light malt (6-row)
- 1 lb Cara-pils
- 1 lb Crystal malt (medium or dark)
- Ale yeasts of your choice (I used Munton dried yeast)
- 4 oz Fuggles hops
- ale yeast

Procedure:

Using light malt only, proceed with protein rest @ 122 degrees f for 30 minutes. Raise temp to 158 f, and add toasted, cara-pils and crystal malts. Mash until conversion is complete, raise temp to 180 and hold for 20 minutes. Sparge until 5-5.5 gallons is obtained. Use 2 oz. hops for boiling, 1 oz for flavoring 10 minutes before end of boil and another oz 2 minutes before for aroma. Primary fermentation is one week, secondary ferm. for another week. Bottle. You have to leave this stuff for a while to mellow it out a bit. Yield will be less than 5 gallons, don't worry as long as your OG is about 1.050 (of course a little higher is fine)

Specifics:

- OG: 1050

Delightful IPA

Classification: pale ale, India pale ale, Wild Goose IPA, extract

Source: mattj1066@aol.com, r.c.b., 5/13/95

Just thought I'd share my favorite IPA recipe. It is a cleanly bitter ale with a floral aroma that is modeled after Wild Goose, from Cambridge, MD. This is using extracts from Williams Brewing.

Ingredients:

- 0.5 lbs amber crystal, steep until boil
- 6 lbs. English light malt extract: boil 60 min.
- 1 oz. Galena (11% a.a.): boil 60 min
- 1 oz. Willamette whole leaf hops (4% a.a.): boil 10 min.

- 1 oz. Willamette: put in nylon hop bag and pour the hot wort over it in the primary.
- English brewers yeast

Procedure:

You can carry the hop bag over into the secondary if you rack. This English brewers is so fast it really finishes before you need a secondary. If you do rack, or when you bottle, the hop nose will hit you like a baseball bat. Oh, its good.

Too Sweet Clone

Classification: pale ale, extract

Source: John Herman (jmherman@gonix.gonix.com), HBD #1881, 11/11/95

I just got done tasting My concoction of Bill Pemberton's Too Sweet Ale (see page 2) and let me tell you, my batch came out perfect! This is the batch of beer I brewed that had white spots at the top. Be aware of the judging, I am not a judge, I just judged it based on my experiences of tasting English Brown Ales.

Ingredients:

- 3.3 lbs M&F Unhopped Amber Extract (boil 30 mins)
- 3.3 lbs M&F Unhopped Light Extract (boil 30 mins)
- .5 lbs Crystal Malt 60L
- 1 oz Northern Brewers Plugs (boil 30 mins)
- .5 oz Northern Brewers Plugs (boil 20 mins)
- .25 oz Cascade Pellets (boil 10 mins)
- .25 oz Cascade Pellets (boil 0 mins, let sit for 20 mins)
- M&F Dry Ale yeast
- 1/4 teaspoon Irish Moss (boil 10 mins)

Procedure:

Add Crystal malt to 1 1/2 galls of cold water and bring to a boil. Remove Crystal malt, add extract and 1 oz of Northern Brewers Hops. Boil for 30 mins adding 1/2 oz of Northern Brewers Hops at 20 mins, 1/4 oz of Cascade Hops at 10 minutes, Irish Moss at 10 minutes, and 1/4 oz of Cascade Hops at the end of the boil. Remove heat and let sit for 20 minutes. Strain into primary fermenter. Add 3 1/2 galls of cold water. Cool using a submersion Wort Chiller to 70

degrees (f). Add yeast. Ferment at room temperature. After one week in primary, transfer to secondary fermenter and let sit at room temperature for one week. Transfer to bottling bucket, add 1 pint of boiled water with 3/4 cup of corn sugar for bottling. Bottle and wait.

Specifics:

- OG: 1050
- FG: 1014

Alex's Delicious E.S.B.

Classification: pale ale, ESB, bitter, extract

Source: alex@conline.com, 12/22/95

Ingredients:

- 6 lbs munton's amber dry malt extract
- 1 lb 60l crystal
- 4 ounces british chocolate malt (for a smoother, less burned flavor)
- 1 oz. 5.3 alpha East Kent Goldings 60 minutes
- 0.5 oz. 4.5 alpha Fuggles 30 minutes
- 0.5 oz. 5.0 alpha tetnanger 10 minutes
- 1 oz. 3.5 alpha Saaz 5 minutes
- 1 oz. 3.5 alpha saaz dryhop in secondary
- 2 tbsps of gypsum
- 1/2 t-spoon of irish mos fifteen minutes before end of boil
- wyeast London Ale Yeast
- 1/2 c corn sugar to prime

Procedure:

Put grains in 1.5 gal of water and bring to a boil. Remove grains, take pot off heat, and add gypsum and malt extract. Stir well until extract is thoroughly dissolved. Put back on heat and bring to boil. Add Goldings. Wait thirty minutes and add fuggles. Wait fifteen minutes and add irish moss. Wait another five minutes and add tetnanger. Wait five minutes more and add Saaz. Cool when hour is up and sparge into fermenter. Pitch yeast. Rack after four days and dryhop for three weeks in secondary.

This beer should be fermented between sixty five and seventy degrees. You want some esters in an ESB for complexity. The chocolate malt will give the beer a roasted taste in the background. I do not call this an english ESB because of the german and czech hops used for flavoring and aroma but it's every bit as tasty.

Specifics:

- OG: 1050-1052
- FG: 1010-1012
- IBU: 32-33.5

Groovy Time Pale Ale

Classification: pale ale, extract

Source: Philip Scoggins (recorde9@telalink.net), r.c.b., 2/21/96

After a week and a day in the bottle... it's GREAT! Think that the slow warming of the 2 gallons of water with the crystal malt might have produced some unfermentables resulting in my high final gravity, but it's a great beer so who cares!

Alright, that was my turn, let's get some recipe trading going. I'm looking for a Black Dog Pale Ale taste alike in case anyone has replicated that one in particular...

Ingredients:

- .5 lb 120L Crystal Malt
- 6.6 lb Home Brewery Light Malt Extract (3.3 hopped, 3.3 unhopped)
- 1.5 oz Saaz Hops
- .333 oz. Fuggles Hops
- .5 oz. Cascades Hops
- Doric dry ale yeast
- 3/4 cup corn sugar (priming)

Procedure:

In 2 Gallons of Water I Added the cracked Crystal Malt, heated and removed at 170 deg. f (Approx 30 min) Added the hopped and unhopped extract along with 1 oz. of the Saaz and .333 Fuggles at beginning of boil (boiled for 75 min total) Added .5 oz. Saaz last 10 minutes Added .5 oz. Cascades then cut off the heat.

Had made a yeast starter of 4 Tbls of brewing sugar in 2 cups of water (boiled) then poured into sanitized grolsh bottle with an airlock on top, when it reached 90 deg. f I pitched (2) 5 gram packs of Doric dry ale yeast, it was bubbling like crazy when I pitched it about 45 minutes after pitching the yeast into the bottle.

I used Crystal Springs bottled spring water, nasty water in Smyrna Tennessee.

Primed with 3/4 cup brewing sugar.

Specifics:

- OG 1.048
- FG 1.020

Nebraska Red

Classification: pale ale, red ale, extract

Source: Paul McFarland, (Bucket@aol.com), HBD #1993, 3/25/96

I would like to thank those fine people that replied with advice about my Honey-Wheat recipe. It will be racked and bottled soon, and I'll post the result.

I have been experimenting recently, trying to make an amber - red ale (Along the lines of a red dog clone) and have been moderately successful with the following recipe.

My Friend George Shutelock has pronounced this recipe a Russian Red Bitter, and since it practically blew the lid of my fermenter, I dubbed it the "Red Russian Atomic Ale", after more consideration, since it does not run true to any given style, I have renamed it..... enjoy.

This ale is very lightly hopped, it does have a nice balance between the sweetness added by the crystal malt and the hops that were used. Next time I try this recipe (Which will be soon) I will use more hops to bring up the bitterness a little. But for now, I have a very nice red ale that is highly enjoyed by my friends that normally don't light darker beers.

Ingredients:

- 6.6 Lbs Munton & Fison Amber Malt Extract (Unhopped)
- 1.0 Lbs Crystal Malt (Steeped 45 minutes at 150-170 F)
- 2.0 Oz Roasted Barley (Same as above)
- 1.0 Oz Cascade Hops (for bittering, First wort Hopped, added with specialty grain,
- steeped 45 minutes then boiled for one hour)
- 0.5 Oz Cascade Hops (For flavor, Boiled 15 minutes)
- 0.5 Oz Cascade hops (for aroma, Boiled 2 minutes)
- 1.0 Tsp Irish moss, (Rehydrated and added for fining added for last 15 minutes of boil.)
- 2 - 6 Gram packets of Muntons Dry yeast. (Rehydrated and started in a quart of
- boiled / cooled water-extract slurry.

Procedure:

Wort cooled to 85 F, aerated by stirring, and pitched the yeast starter at 85F.

Specifics:

- OG: 1062
- FG: 1015

Liquid Sunshine

Classification: pale ale, bitter, all-grain

Source: Mike Hughes, (mikehu@lmc.com), HBD #1993, 3/25/96

Here's a real simple one that resembles an English Bitter This is what I brew most of the time, I call it "Liquid Sunshine".

Note: You may want to vary the amount and/or type of hops, depending on the bitterness you desire. I have recently started making this using the "Early Hop Addition" method discussed here in this very forum. The results have been more than spectacular. I have started using Columbus

hops (A=15%!!!) and just throwing them into my boil kettle at the start of the sparge. The beer has NOT been overly bitter as would be expected, but you can definitely taste the hops (yum!). Also, I too use a converted keg system, and usually brew 15 gallon batches. One keg for mash tun, one keg for boil kettle. I use an 80 quart cooler fitted with a slotted copper manifold for my lauter tun. You may want to consider doing this, as I have been very happy with my system.

Ingredients: (for 10 gallons)

- 16 Lbs. 2-row Barley
- 2 Lbs Crystal Malt (medium)
- 3 Oz. Cascade hops
- 1 Jar Grandma's Molasses (unsulphered)
- Yeast 1098 liquid yeast

Procedure:

- 1) Add crushed grains to 4.5 Gallons of 140 deg. water for protein rest @ 122 deg. for .5 hr.
- 2) Raise to 152 deg. for mash (1 - 1.5 hrs)
- 3) Sparge with 170 deg. water to get 11 gallons.
- 4) Boil for 1 hr. (with molasses and hops) 5) Cool wort and pitch yeast.

India Pale Ale

Classification: India Pale Ale, pale ale, extract

Source: Dale Hosack
(dhosack@frasier.ssd.lmsc.lockheed.com), r.c.b., 3/8/96

I like this one, although it could use a little more hops.(but then, I'm a hophead).

Ingredients:

- 4.00 lb. Amber Dry Malt Extract
- 4.00 lb. Light Dry Malt Extract
- 1.00 lb. Crystal 20L
- 2 tsp gypsum
- 1 tsp Irish moss at 10 minutes
- 1.20 oz. Northern Brewer 7.9% 60 min
- 1.50 oz. Cascade 5.6% 5 min
- Wyeast 1056 Chico

Specifics:

- OG: 1070
- FG: 1017
- Alcohol: 6.8%

Pete's Wicked Ale

Classification: pale ale, Pete's Wicked Ale clone, extract

Source: Dale Strommer (dale@mayfield.hp.com), r.c.b., 3/14/96

Here is an extract recipe for Pete's Wicked.

Ingredients:

- 2 cans Unhopped light Extract
- 1 lb Crystal Malt
- 1 oz. bullion hop
- 1 oz. Cascade hops
- 1 oz. Fuggles
- Ale Yeast

Procedure:

Put the 1 lb crystal malt in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bag of crystal with strainer and throw away(you made a tea with the crystal). Remove from heat and add 2 cans of Unhopped light extract. Bring back to a boil and add 1 oz bullion simmer for 30 minutes. Then add 1 oz. cascade hop and simmer for another 15 minutes. Then add 1/2 oz Fuggles simmer for 15 minutes. At last minute add other 1/2 oz. of fuggles.

Honey Bitter

Classification: bitter, honey ale, pale ale, extract

Source: Bruce Taber
(BRUCE.TABER@NRC.CA), HBD #1980, 3/9/96

This is a real easy way to make an outstanding brew. I never thought to combine honey with a bitter until I tasted one that a buddy made. Where the idea came from I don't know. If you don't drink bitters, that's OK. The residual sweetness of the honey blends beautifully with the bitterness resulting in a rich, amber ale the goes down real easy. I've made ales with honey before and didn't like the aftertaste, but this one has none of that.

Ingredients:

- 4 lb Brewmaker Victorian Bitter kit (1.8 kg)
- 2.2 lbs clover honey (1.0 kg)
- yeast as supplied in kit

Procedure:

Half of supplied yeast nutrient in primary, other half goes in secondary. 15 min. boil. I have only used this particular bitter kit but if it isn't available to you then just try another brand and let me know what you think.

Specifics:

- OG: 1030
- FG: 1005

Basmati Pale Ale II

Classification: pale ale, rice, light beer, all-grain

Source: Bart Thielges (bart.thielges@Xilinx.COM), HBD Issue #1972, 2/29/96

We originally formulated this recipe because the Shade Tree Brewery (a.k.a Paul's driveway) was prone to producing deep, flavorful, chewy brews. Our friends "who don't like beer" seemed to shy away from our keg and crack open a Coors Light instead. The solution - brew a rice beer for them.

Unexpectedly, we stumbled across a beer that tastes good to us too. I'd like to share the recipe.

Ingredients: (for 19 gallons)

- 25 lb. Domestic Pale malt
- 1.5 lb. Carapils
- 1 lb. Flaked Maize
- 6 lb Basmati rice
- 1 Hindi aphorism
- 2 lb. Honey
- 2 oz 5.3% Stryian Goldings 60 min
- 2 oz 5.3% Stryian Goldings 30 min
- 1 oz 3.3% Saaz 15 min
- 1 oz 5.3% Stryian Goldings 5 min
- 1 oz 3.3% Saaz 0
- Wyeast Irish and German ale yeast

Procedure:

Before the mash, the rice was cooked for about 20 minutes in a larger than normal amount of water - a sort of soupy texture. This prevented Paul's housemates from raiding the rice for lunch.

Single infusion mash at 152F, sparged to 16 gallons of wort.

About midway through the boil, invoke the Hindi aphorism, thumb your nose in the general direction of Munich, and say "Nicht Reinheitsgebot". The OG of the wort was 1.078. Yeasts used were stepped up Wyeast strains : Irish and German ale (I forget the numbers). Three batches had German, one had Irish.

The remaining 14.5 gallons left at the end of the boil was split evenly into 4 glass carboys for fermentation. 3/4 to 1.5 gallons of water was added to each primary to dilute down a random amount, insuring that we won't be able to exactly duplicate this recipe. The FGs ranged from 1.010 to 1.012.

Specifics:

- OG: 1.078
- FG: 1.010-1.012

Sierra Pale Ale

Classification: pale ale, Sierra Nevada clone, all-grain

Source: Mark Redman (brewman@vivid.net), HBD Issue #1975, 3/4/96

This is what this group is all about! I recently posted a request for a recipe which clones Sierra Nevada Pale ale, and the response was fantastic. Most of the recipes were very similar, so I would imagine they are pretty close to the real thing. Anyway, the resulting beer was just amazing! I've

been all-grain brewing for a few years, and most of my ales have been attempts to reproduce traditional English ales (Hugh Baird malt, Kent Goldings and Fuggles hops, British yeast, etc), but I've always felt something was "missing". I realize now that it is my preference for American style ales. Whether it is the Cascade hops or the Chico yeast, I don't know, I just prefer the taste. Anyway, for those of you who enjoy Sierra Nevada Pale Ale, but have never tried to brew it, here's my resulting recipe.

The resulting beer was above my expectations. Great hop aroma, nice lingering bitterness with a balance of malt flavor. I didn't dry hop, but the aroma is still very strong, so unless it disappears after a few weeks I won't bother with the dry hopping. If I close my eyes, I would swear I'm drinking the real thing. Anyway, thanks for all the input from you folks, it was great. There is no way I could have received such great info without this digest!

Ingredients:

- 8 lbs. Great Western domestic 2-row malt
- 3/4 lb. 50L crystal malt
- 1/2 lb. CaraPils malt
- 1 oz. 8.3 AAU whole Perle hops (75 min. boil)
- 1/2 oz. 6.0 AAU whole Cascade hops (15 min. boil) (Total IBU is about 33)
- 1 oz. whole Cascade hops (steep while cooling)
- 1 pint starter, Wyeast #1056 (Chico)

Procedure:

1 1/2 tsp gypsum (my water is rather soft) in mash. Lactic acid added to sparge water for pH 5.7.

122 degree protein rest for 30 min (I know I could have skipped this, but I have never used this malt before), 155 degree saccharification rest for 60 min., mash out at 168 degrees for 10 min. Sparge, boil, pitch, etc.etc. My pre-boil yield is about .033 pts/gal/lb, but since I whirlpool and settle the wort after chilling, then rack off from the trub, my yield drops to about .027 due to the amount of wort left behind in the kettle.

Specifics:

- OG: 1.052
- FG: 1.010

Red Ale

Classification: pale ale, red ale, extract

Source: John W. Braue, III (braue@ratsn-est.win.net), HBD Issue #1936, 1/16/96

This is very lightly hopped; it was contrived to match my wife's tastes (she does not like bitter or hoppy beers). Fermentation time will be about one week; bottle aging time minimum of one month. I've got some left over from last August which I intend to check out this weekend.

Ingredients:

- 6 lb amber syrup (I use Stome Brewery)
- 1 lb crystal malt
- 2 oz roasted barley
- 1 1/2 - 2 oz Cascade hops for bittering (depending on taste)
- 1/4 oz Cascade hops for flavor
- 1/4 oz Cascade hops for aroma
- 115 g dry ale yeast

Procedure:

Steep the speciality malts in 1 1/2 gal water, remove grains, add syrup to liquor, and boil 60 minutes with bittering hops. Add flavor hops 10 min before end of boil, add aroma hops end of boil and steep for 5 min. Add 3 1/2 gal cold water and pitch at suitable temperature.

Specifics:

- OG 1.050
- FG 1.017 - 1.020

IPA

Classification: pale ale, India pale ale, extract

Source: P.J. Maloney (70134.530@compuserve.com), r.c.b., 1/1/6/96

I just finished my third IPA. All three have been wonderful, and I've never used oak chips. For my money, the hop selection is key. Absolutely delicious!

Ingredients:

- 8 lb. Alexander's Sun Country Pale (Klages) Extract
- 1 lb. 64l Crystal malt
- 2 tsp. gypsum
- 3/4 oz. Norther Brewer Hops (about 9.8 alpha)
- 1 oz. Cascade hops (4.6 alpha)

- 1.5 oz. Cascade hops (4.6 alpha) (dry hopping)
- Wyeast American Ale Yeast

Procedure:

Crack grains and steep in two quarts 150-155 degree water for 45 minutes. Collect runoff and sparge with additional 1.5 gallons water at 170 degrees. Add malt extract & gypsum and bring to boil. Add Northern Brew hops. After 30 minutes, add Cascades. After another 15 minutes, turn off the heat, let cool and then strain into enough cold water to make 5 gallons. Pitch yeast once the wort's at 75 degrees. Ferment for one week. Rack to secondary, adding 1.5 oz. Cascade at this time. Bottle after another week. Serve very cold.

This Pete's Wicked Red Ale

Classification: pale ale, red ale, Pete's Wicked Red, extract

Source: Peter Blatherwick (blather@bnr.ca), r.c.b., 1/5/96

Deep, rich ruby-red colour, full bodied feel (esp for such a low alcohol brew), fairly bitter with very floral/hoppy aroma and flavour balanced by a trace of malt, good head retention especially after aging > 3 months. A real nose full that won't get you drunk in a big hurry. My personal favorite home brew. Style-wise, I'd say it's a California Red Ale, but NOT an imitation of the commercial Pete's Wicked Red (I like mine even better ;-).

Other Notes: - used dark malt to add richness and malt complexity to otherwise very light ale - Canadiana malt extract picked for redish colour, but any good quality extract would probably do just fine - dextrine added to boost rich feel - dry hopped with pellet since we have more reliable supply of pellet hops here in Ottawa, and this is a key ingredient in a running set of experiments (would prefer fresh leaf) - Nottingham yeast known to be high attenuating and produce dry tasting result (relatively low ester)

Ingredients:

- 2.5 oz roast barley
- 8.0 oz crystal malt (20 L)
- 5 lb Canadiana light malt extract
- 1 lb Edme light dried malt extract
- 2 oz 100% dextrine
- 1 tsp gypsum

- 28 g Northern Brewer pellet hops (aa 10%)
- 26 g Styrian Goldings pellet hops (aa 8.5%)
- 7 g Willamette leaf hops
- 7 g Cascade leaf hops
- 3/8 tsp Irish Moss
- 10 g (2 pkgs) Nottingham English Ale dried yeast

Procedure:

Steep grains in 3 qts H₂O at 150 deg F, 45 min, then sparge with 170 deg H₂O.

Boil (60 minutes) with extracts, dextrine, gypsum, Northern Brewer and Styrian Goldings. Add Willamette, Cascade, and Irish moss in last 12 minutes of boil. Pitch 10 g (2 pkgs) Nottingham English Ale dried yeast (hydrated warm H₂O). Dry hop in secondary with 28 g Cascade pellet hops.

Primary fermentation 5 days at 20 deg C (68 F), secondary 20 days at 18 deg C. OG 1032, FG 1005 (3.75 % alc by wt), est bitterness 57 IBU, est colour 15 SRM

Specifics:

- OG: 1.032
- FG: 1.005

English Special Bitter

Classification: pale ale, ESB, bitter, all-grain

Source: Dan Ritter (102446.3717@CompuServe.COM), HBD Issue #2023, 4/29/96

I recently brewed and kegged an English Special Bitter style ale using Wyeast 1968. The recipe looked like this.

As I poured my first glass this afternoon (drum roll), I carefully examined the color (clear and appropriately deep amber), the aroma (Goldings loud and clear - no diacetyl as I was expecting), and the taste (um...what's this?...something I've never tasted in my ales..I guess it's..ah..FRUITY...yes VERY FRUITY!).

I've used Wyeast #1056 exclusively until this batch. I remember a warning from one of you to be ready for something really different when using #1968! The spec sheet for #1968 refers to the taste as MILDLY fruity and malty. The sensations as I drink this brew are: hops aroma, followed by immediate in-your-face fruitiness on the

roof of the mouth, followed by hop bitterness at the back of the tongue. Hardly any malt flavors at all. I'd run this beer by a beer tasting expert if I knew one that lived within 100 miles of me!

Ingredients:

- 6 1/2 lbs. English 2-row
- 8 oz. Belgian CaraMunich
- 4 oz. Flaked Wheat
- 1 1/2 oz. Chocolate
- 35 IBU's East Kent Goldings + 1 oz Goldings dry-hopped in the keg
- Wyeast #1968

Procedure:

No process problems other than a difficult sparge (culprit: the flaked wheat?)

Primary fermentation 7 days @ 68F

Specifics:

- OG: 1040
- FG: 1007

Diaper Pail Ale

Classification: pale ale, extract

Source: Fred Ogline (oglinef@netrunner.net), HBD Issue #2014, 4/18/96

When my daughter ws born last summer, I commemorated the event with a hoppy extract Pale Ale I named Diaper Pail Ale!

Turned out very nice and fruity, close to what I remembered from a cask conditioned Full Sail Amber at the Pilsener Room in Portland.

Maybe drop to 1 oz Nuggets at 45 to lower IBU a bit.

Ingredients:

- 7.5 lb Coopers Light Malt Extract Syrup
- 0.75 lb. Crystal 40 L
- 2 oz. Nugget hops (11% AA)
- 1 oz Cascade hops (6.1% AA)
- 1 tsp gypsum
- Wyeast 1056 American Ale

Procedure:

Steep Crystal malt at 155 degrees F for 45 min. Add gypsum, extract, bring to boil for 60 min. 1.5 oz Nugget @ 15 min 0.5 oz Nugget @ 30 min 0.5 oz Nugget, 0.5 oz Cascade @ 45 min Dry hop for 2 weeks with 0.5 oz Cascades.

Clean Out the Closet

Classification: pale ale, extract

Source: Mike White (mike@data-sync.com), HBD Issue #2018, 4/24/96

Here's the final results of my latest batch. Actually it turned out very good. Nice and dark but no heavy burnt taste. It probably could have used a little more hops, or maybe fresher hops. The alcohol content is rather low and the flavor is excellent, good head too. This beer takes on a decidedly bitter taste when overchilled. Best consumed cool but not cold.

Ingredients: (for 2 gallons)

- 1/4 lb. Munton's Crushed Crystal 2-row Malt
- 1/4 lb. Roast Barley Crushed
- 1/2 oz. Willamette Hops Pellets (boiling)
- 1/2 oz. Northern Brewer Hops Pellets (finishing)
- 2 lbs. Laaglander Dark Dried Malt Extract
- 1 packet Canadian Ale yeast this came with an Ironmaster Canadian Ale Kit
- 1 packet Irist Stout yeast this came with a Mountmellick Irish Stout Kit
- 1/2 to 3/4 cup of corn sugar

Procedure:

What I did: Placed Munton's & Roast Barley in grain bag and put in pot with 2 1/2 gallons of cold water. Brought water to a boil. Removed grain bag as soon as water started boiling. Added Willamette Hops and Laaglander DME. Boiled for 1 hour. Added Northern Brewer hops and boiled 5 more minutes. Cooled and added to fermenter. Pitched Canadian Ale yeast, oops forgot to rehydrate it first. Waited 3 days, no activity, yeast must have been too old. Repitched with rehydrated Irish Stout yeast which showed good activity within 8 hours. Fermented until done. Bottled with 1/2 cup corn sugar. Aged 2 weeks

Specifics:

- O.G. - 1.034
- F.G. - 1.019

Marginally Pale Ale

Classification: pale ale, all-grain

Source: Greg von Winckel (Eyesof-World@worldnet.att.net), r.c.b., 5/21/96

In an interest to potentially revive a recurring thread, what is everyone drinking and/or brewing? I am drinking an especially malty/nutty pale ale to the tune of the following.

It's fantastic, the head is the best I've had, an inch and a half of richy creamy head that hangs around as long as the beer. The flavor is nutty and malty and very pleasing - in retrospect I might have added another 1/2 pound of pale ale malt. This beer has a remarkably clean taste for an ale, in fact it is reminiscent of a steam beer with ESB overtones.

Ingredients:

- 7# Pale Ale (Hugh Baird)
- 8 oz EPC (CaraStan or 40 degree)
- 7 oz D/C Aromatic Malt
- 3 oz Biscuit Malt
- 2 oz Toasted Barley (such as Briess Special Roast)
- 4 oz CaraPils
- 8 oz Flaked Barley
- 1/2 cup raw clover honey
- 1/2 cup dark brown sugar
- 4 oz E. Kent Goldings
- Wyeast London ESB yeast (starter)

Procedure:

I used a standard step-infusion mash schedule Sparge with 15 quarts water at 165 degrees. Prime with honey/brown sugar (1 cup net).

Specifics:

- OG: 1.052
- FG: 1.014

First All Grain

Classification: pale ale, India pale ale, all-grain

Source: Bob Wysong (bob@ocs.com), HBD Issue #2015, 4/19/96

I've just completed brewing my first all grain batch after about 20 extract batches. For background, the recipe I was using was based on the IPA from Miller's *Complete Handbook of Home Brewing*.

Ingredients:

- 6 lbs Klages [*I would boost this to 8+.* -
-Ed.]
- 1 lb Crystal malt
- 1 lb light DME (due to low extraction rate) [*...and drop this.*]
- 1 oz Chocolate malt
- 1 oz Hallertauer 8.5% for boiling
- 1 oz Cascade 3% last 10 min of boil
- 1 tsp Irish Moss (last 15 min.. Didn't re-hydrate)
- 20 oz of starter. Wyeast #1028 (pack was over a year old and took 6 days to swell)

Procedure:

I used about 3 gallons of mash water making for a soupy mash. Boosted the temperature of the mash to 155 without any protein rest. I had used about 3 teaspoons of gypsum to get the mash down to a PH of about 5.0.

Put in insulated box for 2 1/2 hours. Ending temp was 145. The requirement was for two hours, but getting the sparge water ready took longer than I wanted. Then I boosted to 168 degrees for mash-out. (iodine test showed complete conversion).

For the sparge water, I used an 8% Phosphoric acid solution to acidify 6 gallons of hot tap water. After 2 tps, my PH strips looked like they were still above 6.0. Then, on the 3rd teaspoon, the PH abruptly changed, and the test strips remained yellow, indicating that it was now very acidic. I had to add about 3 more gallons of water before it got back up to about 5.0.

I was expecting just a slow trickle for the sparge, but once I opened the spigot on my lauter tun, the wort hissed out. (Used the cylindrical cooler with sparge bag on SS vegetable strainer) It never did slow to a trickle as I was expecting. I slowed the flow of the output and input so that the sparge would take about an hour. (The water was 168 degrees, Re-circulated 1st runnings until clear) NOTE: I don't think the water was leaking thru the sides of the sparge bag, and it looked like it *was* filtering through the grain bed OK, which was always held in suspension.

Collected about 8 gallons of wort (ph of the runnings never dropped below 5.8 even though the gravity dropped to about 1.010) and boiled for 90 minutes. A gravity reading before the boil showed only about 1.020 (granted, it was 8 gallons) prompting me to add 1 lb DME. I thought

I had boiled down to 5 gallons, but was actually 6. (Haven't put any sort of volume markings in my Sankey keg boiler yet). Used a CF chiller, shook the 6 1/2 gal carboy for about 5 minutes to oxygenate and pitched yeast. FG was only 1.032 at 60 deg F.

No activity for 24 hours. After about 2 days, the krausen remained only about 2 inches (My weakest ferment ever). Since my first "mostly-grain" batch had a tremendous amount of gray gunk floating on top of the foam, I definitely wanted it to blow out of my car-boy which had about 6 inches of head space. So I added about 1 tsp *each* of Yeast nutrient, Yeast energizer, and Amylase enzyme to 180 degree water and then dumped it in. Also, I swirled the contents around in the carboy hoping to get the yeast more active. BTW, I have no idea what the nutrient and energizer consist of.

Potluck Ale

Classification: pale ale, partial mash

Source: Chris Strickland (cstrick@iu.net), HBD Issue #1967, 2/23/96

A couple of weeks batch I started making a batch of beer without taking inventory first. Well, to make a long story short, the beer was pretty good. Kinda smooth, without the stronger tastes I prefer, but a crowd pleaser. Here's the recipe.

Ingredients:

- 4.5 lbs Klages
- 1.25 lbs 60lv Crystal Malt
- 5.25 lbs Rice
- 1.5 lbs LME (all of my starter wort)
- 1 lb clover honey
- 2nd generation American Ale Yeast
- 1 Tbs Gypsum
- 1/2 tps Irish Moss
- 3 oz Saaz (Only had finishing hops)

Procedure:

I ground up the klages and rice in my grain-mill. Used Gypsum in my mash water. Mashed according to standard procedures. Boiled until hot break finished. 1hr Added the 1.5 lbs of LME (would have rather used grain, but this is potluck). Added 1oz Saaz (Why not, mild hop's taste). Put Irish Moss in hot tap water. 30 minutes Added 1oz Saaz 15 minutes Added Irish Moss Added Honey 5 minutes Added 1 oz Saaz Let cool

in sink (with hops in wort) for about 45 minutes ~90F Poured in carboy with 2nd generation American Ale yeast. Fermented two weeks, Racked, in new carboy Let sit two weeks, then bottled with standard 3/4's cup corn sugar (boiled in water).

Simple Recipe

Classification: pale ale, extract

Source: John Carey (careyj@clan.Tartan-NET.ns.ca), HBD Issue #1969, 2/26/96

I've been reading all the high tech info on brewing for the past week or so but don't see much to help the average person who just wants to make a batch of suds as simply as possible. Hence, for the help of any such person on the HBD list I submit the following recipe which I have been using for some twenty years or so with considerable success.

This makes 14 doz. bottles of brew. About 7% alcohol by vol. *[I think that's probably 1, 4, 1-4 or 1.4 doz bottles. --Ed.]*

Ingredients:

- 4 kg white sugar, (corn if preferred)
- 2 cans (1.13kg) Brewmix malt
- 1 can doric malt
- various types of hop pellets to taste.

[Note heavy use of white sugar--this is a recipe I would avoid like the plague. --Ed.]

Procedure:

I start with half a preserving kettle of water and when that is boiling I dissolve the sugar therein. If I don't forget, I usually add the hops first. Next I pour in the three cans of malt stirring as I do so. When this mix is about to return to a boil I shut off the heat. I then put the mix in a clean hard finish, plastic garbage pail (I thought that might get to some of you.), and add sufficient water to make the 14 doz. bottles.

The whole thing is then set on a wooden case about a foot high with a light bulb under it. (40watts) I then cover the lot with a heavy quilt and leave it alone for 7 or 8 days. After that I check with the Hydrometer to see if the SP is up to about 1.0. If it is I bottle it using a plastic syphon.

I prefer not to drink any of this for at least a month, preferably longer, but then I have about 45 doz. bottles at my disposal. There is a certain amount of sediment in the bottles but if you pour carefully it comes out

crystal clear. There is no taste to the sediment anyway and I have drunk it straight out of the bottle on occasion. Cheers.

Vail Pale Ale

Classification: pale ale, India pale ale, all-grain

Source: Wayne Waananen (SandBrew@aol.com), HBD Issue #1863, 10/21/95

I would like to share with everyone my IPA recipe that won two gold medals at GABF in '92 & '94 when I worked for the Hubcap Brewery in Vail, CO. The same recipe won the gold this year from the Hubcap in Dallas, TX.

[Wayne is now with the SandLot Brewery, Coors Field, Denver.]

Ingredients: (for 5 gallons)

- 10 lbs. Bairds English two-row Pale Ale malted barley
- 1 lb. Bairds English two-row 50-60 crystal malt
- 1.2 oz. Centennial hop pellets (90 min. boil)
- 1.2 oz. Centennial hop pellets (60 min. boil)
- 1.2 oz. Cascade hop pellets (10 min. boil)
- 1.2 oz. Cascade hop pellets (end of boil)
- yeast (1056 works well)

Procedure:

Mash at 68 C. for 90 minutes. Boil 90 minutes. Force cool and ferment with your favorite ale yeast (1056 works well). Rack into secondary, add finings and 1.2 oz. for Cascade whole hops. Let sit in secondary for three weeks, rack into serving vessel and force carbonate. ENJOY. Your equipment may give you different results but what you want to shoot for is O.G. 1.055 F.G. 1.016 IBU 62.

Weets Best Bitter

Classification: pale ale, bitter, all-grain

Source: Peter Neave (peter@weets.demon.co.uk), r.c.b., 10/8/95

This recipe should give (depending on extraction rates) a premium best bitter with

an O.G. of between 1050 to 1055. The mash system I use gives extraction rates of around 80% with an O.G. around 1055. If higher extraction rates are achieved the malt may have to be reduced.

An excellent strong mild can be achieved by dropping the pale malt to 11 pounds, adding 0.5 pound of wheat malt and 0.5 pound of chocolate malt. To reduce the bitterness replace the Target with Fuggles or Willamette hops.

Ingredients:

- 12 pounds of pale malt. Marris Otter if possible.
- 1 ounce Target hops (boil 60 minutes)
- 1.5 ounces East Kent Goldings or Mount Hood (boil 30 minutes)
- 0.5 ounce East Kent Goldings or Mount Hood added after boil has finished for a ten minute hot soak
- ale yeast, a Wyeast culture would be fine, in my case a pet yeast strain from a local brewery

Procedure:

Mash at 150 F for 90 minutes. Sparge with 5 gallons at 180 F. Boil for 60 minutes. Cool to 70 F and pitch an ale yeast.

Specifics:

- OG: 1050-1055

America Discovers Columbus

Classification: pale ale, India pale ale, all-grain

Source: Bruce Debolt (bdebolt@dow.com), HBD Issue #2030, 5/7/96

The purpose of this batch was two-fold - compare Wyeast's new #1272 American Ale to #1056 American Ale and try Columbus as a bittering, flavor and dry hop. This was inspired by all the talk of Columbus hops in IPA's (Rogue, Anderson Valley) and Delano Dugarm's recipe posted Nov. 28, 1995. The departure from Delano's recipe was Columbus for the late and dry hop vs. Cascade. They've been in the bottle for 5 weeks. The 1272 version is great all around - hop bitterness, flavor, and aroma. No grassy notes from dry hopping. I'd have to say the hoopla over Columbus is well justified. The 1056 version is just a little too harshly bitter. Could be due to it being

a little drier (lower gravity) or the 1056 yeast is letting all the flavors come through unscathed. In any case it should improve as it ages longer.

I don't think the slightly different finishing gravities are entirely due to yeast strain. The 1056 was started from a fresh smack pack and probably a little healthier than the 1272, which was started from a 4 month old 20 ml tube of "beer". I typically add a fraction of a ml from a Wyeast pack to autoclaved wort in 20 ml screw top tubes and allow to ferment out before storing in the fridge. Not optimum yeast technique, but it works.

Ingredients:

- 11 lb Schreier 2-row pale malt
- 1 lb DWC Munich
- 0.6 lb DWC CaraVienne
- 0.5 lb DWC Biscuit
- 0.5 lb Gambrinus Honey Malt
- 0.25 lb DWC carapils
- 1.5 ounce Columbus hop pellets (12.5% alpha, 60 minute boil)
- 1/2 ounce Columbus hops (15 minute boil)
- 1/4 ounce Cascade hops (4.1% alpha, 15 minute boil)
- 1/2 ounce Columbus (finish)
- 1/2 ounce Columbus (dry hop one week in primary)
- ale yeast (Wyeast 1272 or 1056---see notes)

Procedure:

Mashed at 157-155F for 65 min. Water - essentially deionized with = tsp gypsum

I split a 5 gallon batch into two glass fermenters. Wyeast 1272 was pitched into the first 2 gallons siphoned out of the kettle and Wyeast 1056 got the last 2.5 gallons with a little more trub. Both yeasts were pitched from 3 cup starters.

Specifics:

- OG: 1.059
- FG: 1.015-1.017

Floyds IPA

Classification: pale ale, India pale ale, all-grain

Source: Kristine Perez (KrisPerez@aol.com), HBD Issue #2035, 5/13/96

One of my goals as a brewer is to come up with a beer so bitter and hoppy that no one

will drink it but me. This was an attempt at that, but I don't think it was quite bitter enough. At one of our club meetings, there were about 6 "hop-heads" that liked it.

Everyone else just thought it was _way_ too bitter. The Columbus hops were great! I will be making this beer again and again.

Ingredients: (for 10 gallons)

- 18# Hugh Baird
- 2# 40 Crystal
- 2# Belgian Biscuit malt
- 2 oz Columbus, leaf, 15% alpha 60 min
- 1/2 oz Columbus, leaf, 15%, 20min
- 1/2 oz Columbus, leaf, 15%, 10min
- 1 oz Columbus, leaf, 15% dryhopped (1/2 oz in each keg)
- American Ale 1056

Procedure:

High temp mash (no steps) for big body.

Specifics:

- OG: about 1.062

Frosty Toad British Ale

Classification: pale ale, bitter, extract

Source: abrews@aol.com, r.c.b., 7/21/96

This one of the favorite extract recipes at our store. This is a full flavored, full bodied Ale that is sure to please.

Ingredients:

- 1 CAN Edme DMS malt syrup (3.3 LB.)
- 3 LB. Amber Dry Malt Extract
- 2 1/2 OZ. Cascade hop pellets (11 HBU) - (Boil) 60 min.
- 1/2 OZ. Fuggles hop pellets - (Finish) when heat is removed
- 1 LB. English Crystal Malt 50/60 L
- Liquid British Ale Yeast (Yeastlab A04 or Wyeast 1098)
- 2 Tbsp. Gypsum
- 1 tsp. Irish Moss (add 15 min. before end of boil)
- 3/4 Cup Dextrose for priming or 1 1/4 cup Dry Malt Extract

Procedure:

Add the gypsum to cold water and heat to 170 degrees. Steep the crushed crystal malt in a straining bag for 15 minutes at 170 degrees. Remove the straining bag, add malt extracts, the cascade hops and bring to a boil. Boil for 60 minutes. Add Irish Moss

15 minutes before the end of the boil. Add the Fuggles when the heat is turned off.

Ordinary Bitter

Classification: pale ale, ordinary, bitter, all-grain

Source: Greg Carter (gcarter@u.washington.edu), r.c.b., 9/12/96

Here's a ordinary bitter recipe that my brewing buddy gave me. Hope you enjoy it as much as I did. It's a recipe for 5 gallons.

Ingredients:

- 5.5lbs pale malt
- 0.5lbs 60 Maris otter crystal malt
- 0.5lbs corn sugar
- 1oz Northern Brewer hops(7% alpha acid) - 60 min
- 0.5 oz East Kent Goldings hops(5.2% alpha acid) - 15min
- OPTIONAL: dry hop with 0.5 to 1.0 oz of Kent Goldings or Styrian Goldings
- Yeast lab YLA01 liquid Australian ale

Procedure:

Single infusion mash 90 minutes a 150 to 151 degrees F. Raise to 168 degrees F for mash out. Sparge with 170 to 175 degree F water. Boil 90 minutes. Burtonize your water. Ferment at 65 to 68 degrees F at least seven days. Rack with priming sugar.

Specifics:

- OG: 1.036

Bass American Style

Classification: pale ale, Bass, all-grain

Source: Nicholas Dahl (nnd3@psu.edu), r.c.b., 11/8/96

Here's one that's not too bad...you can modify it to make it more authentic, I'm sure.

Ingredients: (5-1/2 gallons)

- 7 pounds American Two-Row (the "American" style, remember!)
- 1 pound Caravienne (substitute light crystal malt, etc.)
- 1 pound Brown Sugar
- 1 oz. EKG (5.0%) 60 minutes
- 1/2 oz. EKG (5.0%) 30 minutes
- 1/2 oz. EKG (5.0) 5 minutes



- 2 teaspoons Irish Moss, 30 minutes
- Wyeast #1028

Procedure:

Mash in 2.25 gallons of 176F water. Temperature should stabilize at 153F. Hold temperature for two hours. Add 1.25 gallons boiling water for mashout.

Sparge with enough water to get 7 gallons of runnings. After boil is controlled (read: stops boiling over) begin 60 minute boil.

Like the earlier post said, Wyeast #1028 is best, but I've used #1098 with no problems, either. If you want it hoppier, dry hop in the secondary.

Specifics:

- OG: 1.045
- FG: 1.011



LAGER

CATEGORY 2

German Malz Bier

Classification: lager, malz bier, extract
Source: Doug Roberts (dzzr@lanl.gov)
Issue #566, 1/16/91

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.

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.

Munich Style Lager

Classification: lager, Munich, all-grain, Andechs
Source: Norm Hardy
(polstra!norm@uunet.UU.NET) Issue #515, 10/11/90

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

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.

Specifics:

- O.G.: 1.052
- F.G.: 1.015
- Primary: 23 days
- Secondary: 49 days

Lager

Classification: pale lager, extract
Source: Doug
(dreger@seismo.gps.caltech.edu) Issue #511, 10/5/90

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

Ingredients:

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

Procedure:

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

Specifics:

- Primary: 1 week
- Secondary: 2 weeks

B.W. Lager

Classification: amber lager, Vienna, all-grain

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.029
- F.G.: 1.020
- Primary: 30 days

Lager

Classification: pale lager, partial mash

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

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

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.

Specifics:

- O.G.: 1.046
- F.G.: 1.018
- Primary: 25 days

Twelfth Lager

Classification: pale lager, all-grain

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

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

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.

Specifics:

- O.G.: 1.043
- F.G.: 1.010
- Primary: 35 days

Pilsner

Classification: pale lager, pilsner, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- Primary: 3 weeks
- Secondary: 4 weeks

Number 17

Classification: pale lager, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.038
- F.G.: 1.006
- Primary: 1 week
- Secondary: 1 week

Maerzen Beer

Classification: amber lager, partial mash, Vienna, Maerzen

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

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

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 min-

utes. 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.

Specifics:

- O.G.: 1.056
- F.G.: 1.020
- Primary: 3 days
- Secondary: 15 days

Helles Belles Maibock

Classification: bock, helles, maibock, all-grain, pale lager

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

Ingredients: (for 10 gallons)

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

Procedure:

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

Dos Equis

Classification: amber lager, Vienna, all-grain

Source: Len Reed (lbr%holos0@gat-ech.edu) Issue #414, 5/8/90

Ingredients:

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

- Hallertauer hops
- yeast

Pilsner Urquell

Classification: pale lager, pilsner, extract

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

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.050
- 1.010-1.008
- Primary: 50 degrees

Beat Me Over the Head with a Stick Bock

Classification: bock, dark lager, partial extract

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

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.

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.

Specifics:

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

Light Wheat Lager

Classification: pale lager, extract, wheat

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

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.

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.

Specifics:

- O.G.: 1.027
- Primary: 6 weeks
- Secondary: 3 months at 40-45 degrees

Munich Beer

Classification: pale lager, all-grain, Munich

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

High-Gravity Bock

Classification: bock, dark lager, doppelbock, all-grain

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.136

Burst Bubbles, No Troubles Munich Dunkel

Classification: dark lager, Munich, all-grain

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: 2 weeks at 45-50 degrees
- Secondary: 2-3 weeks at 35-40 degrees

Brewhaus Golden Lager

Classification: pale lager, all-grain

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 gelatin when fermentation is complete. Bottle with corn sugar boiled in one cup water.

Specifics:

- O.G.: 1.047

Maibock

Classification: bock, maibock, dark lager, all-grain

Source: Jim Larsen, (jal@techbook.com) r.c.b., 2/20/92

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.061

Surprised Frog Lager

Classification: pale lager, extract, honey

Source: Jacob Galley, (gal2@midway.uchicago.edu) Issue #831, 2/25/92

Two weeks later (last night) I compared a re-refrigerated finished-at-room-temperature bottle to one of the normal cold ones. The cold one had NO head, was still plenty sweet, mild carbonation, very distinct ginger character, and had a "final" specific gravity of 1013. The warm one had a killer head that headed down the side of the bottle and stuck to the glass. It was not at all sweet; the ginger apparently contributed a significant amount of bitterness, and was no longer very recognizable. It comes off as a rather hoppy pilsner "with a twist." This is my best beer yet.

Based on Charlie Papazian's "Rocky Racoon."

Ingredients:

- 3.3 pounds, Munton & Fison extra light extract
- ~0.4 pounds (2/5 pound), Briess amber extract
- 1/2 pound, crystal malt (40 L.)
- 12 ounces, clover honey
- 1/2 cup, corn sugar
- 1 ounce, Cascade hop pellets (60 minute boil)
- 3 ounces, grated ginger root (15 minute boil)
- 1/3 licorice stick
- Wyeast Pilsen liquid yeast

Procedure:

I measured the OG at 1026, although in hindsight I think the brew was still a little warm. . . .

Let's call it 1035 or so. I put this in my fridge (42 F) on 9 December, in hopes that it would be finished by the time I got back from Xmas break. It certainly wasn't! On

16 January I measured the specific gravity at 1021, and it was still pretty sweet. On 8 February, though I knew that it was not done fermenting, I bottled with 1/2 cup corn sugar and put all the bottles back in my fridge. A day later, I decided to move two bottles into my pantry, to see if anything interesting would happen.

Specifics:

- O.G.: 1.035
- F.G.: 1.013

Moretti Amber Lager

Classification: amber lager, Vienna, extract

Source: Tom Gemmell
(tomge@microsoft.com) Issue #844,
3/16/92

If anyone does this brew I would like to compare notes.

Ingredients:

- 3/4 pound, crystal malt
- 3/4 pound, Munich malt
- 6--1/2 pounds, Ireks Munich amber extract
- 1--1/2 ounces, Cascade hops (60 minute boil)
- 1 ounce, Hallertauer hops (steep 5 minutes)
- Wyeast #2206 Bavarian
- 1 teaspoon, gypsum
- 1 teaspoon, Irish moss

Procedure:

All malt boiled for an hour. I started a yeast culture in 22oz champagne bottle to kick start the brew. Pitched at 83 degrees F and by morning it was at 50 degrees in the garage. It is now sitting in a spare refer at 40 degrees. Unfortunately I left the brew on the its trub for 3 weeks before becoming enlightened about the nastiness that can introduce. I must admit it has a bit of off-odor. No idea if this is normal or not.

Specifics:

- O.G.: 1.056
- F.G.: 1.022

Bock

Classification: bock, dark lager, extract

Source: Michael Klett
(klett@ghill.enet.dec.com)
rec.crafts.brewing, 3/10/92

Based on the "True Brew Maestro Series Bock" kit.

I've finally starting quaffing this beer - it seems to keep improving as it ages in the bottle but is very tasty already. It is good heavy (tends towards the chewy side) brew with lots of flavor. It definately holds its own against pizza :-). I'm not a beer judge at all (beer is sort of like art - I don't know if its good or not but I know what I like). It has an interesting effect that a friend of mine pointed out with my Pale Ale (Mike's Pale Ale). When you take a sip you are rewarded with a great flavored beer. However, as soon as the swallowing motion is complete - there is no after taste at all - you might have just swallowed water! I'm finding that I prefer this since most beers that I don't like (Heineken comes to mind) have horrible after taste. When guests notice this effect I smile, shrug, and say, "Well, thats how FRESH beer is supposed to be."

Ingredients:

- 2 cans, M&F dark malt extract (3.3 pound cans)
- 1/2 pound, pale malt
- 1/4 pound, chocolate malt
- 1/4 pound, crystal malt
- 1 ounce, Hallertauer pellets
- 1 ounce, Tettnanger pellets
- 1 pack, Red Star lager yeast
- 3/4 cup, corn sugar

Procedure:

Roast pale grain in 350 oven for 10 minutes. Bring grains to boil in 2 cups water, 1/4 pound at a time. Strain grain water into brewpot and add water to 1--1/2 gallons. Add extract and Hallertauer. Boil 45 minutes. Add Tettnang and boil 1 minute. Pour 3--1/3 gallons cold water into bucket. Siphon in wort. Pitch yeast. Ferment at 50-55. Rack to secondary after 2 weeks. Two weeks later, prime and bottle.

Specifics:

- O.G.: 1.050
- F.G.: 1.010

Red Hickory Lager

Classification: amber lager, extract

Source: chrisbj@ldpfi.dnet.dupont.com
Issue #860, 4/9/9

I made this batch after taking quite a while brewing a wheat beer. I pulled a couple of bags of hops out of my freezer, grabbed two cans of malt, and threw together a quick-n-easy brew. The Bullion, Fuggles, and Willamette all smelled so good, I couldn't decide between them, and figured since they were only going in for a minute, why not try all three! Well, it turned out so good, I'll be making quite a bit more!

I'll probably try this as an ale next. It was quite clean as a lager, though with a good hoppy aroma (not too much hops flavor...). Might try Whitbread ale yeast, or a clean-finishing Wyeast with some fruit subtleties. Also, might boil some of the finishing hops a bit longer to try to get some hops flavor. Good quenching Summer beer!

Ingredients:

- 3.3 pounds, M & F amber malt extract
- 3.3 pounds, M & F light malt extract
- 1 ounce, Saaz hops (60 minute boil)
- 2--3 pinches, Irish moss
- 1 ounce, Bullion pellets (boil 1 minute)
- 1 ounce, Fuggles hops (boil 1 minute)
- 1 ounce, Willamette hops (boil 1 minute)
- Whitbread lager yeast
- 3/4 cup, corn sugar (to prime)

Ersatz Pilsner Urquell

Classification: pale lager, pilsner, all-grain, Pilsner Urquell

Source: Tony Babinec (tony@spss.com)
Issue #905, 6/18/92

Ingredients:

Use either Dave Miller's or Greg Noonan's grain bill...

Dave Miller's grain bill:

- 8--1/2 pounds, 2--row pilsner malt
- 1/2 pound, crystal malt (20 L.)
- 1/2 pound, cara-pils malt

Greg Noonan's grain bill:

- 8 pounds, 2--row pilsner malt
- 1 pound, light Munich malt
- 1/2 pound, cara-pils malt

Other ingredients:

- 4 ounces, Saaz hops (about 3% alpha)
- Wyeast Bohemian lager #2124 or Munich lager #2308

Procedure:

Each recipe assumes 75% extract efficiency. Use the best German or Belgian pilsner malt you can find, rather than U.S. 2-row or U.S. 6-row malt. Likewise, use German or Belgian Munich malt if you can find it. In the recipes, the crystal malt and Munich malt impart some color, but otherwise will have slightly different flavoring properties.

Add hops following traditional German hop schedule: 2 ounces of Saaz 60 minutes before end of boil, 1 ounce 30 minutes before end of boil, and 1 ounce in last 10 minutes of boil. You could probably hop a bit more aggressively than indicated. You might make a final aroma addition of another 0.5-1 ounce of Saaz right before end of boil. You also might consider dry-hopping.

Water should be soft.

For starch conversion, aim at 153-4 degrees F for 90 minutes.

Pilsner Urquell cold-conditions for months, so you might try an extended lagering.

Chuckweiser

Classification: pale lager, American lager, Budweiser, all-grain

Source: Chuck, (KENYON%LARRY%erevax.BITNET@pucc.Princeton.edu) Issue #923, 7/15/92

This recipe produces a light---but not thin tasting---North American style lager (steam?). The Tettninger finishing hops gave a really nice fresh aroma to the beer.

Ingredients:

- 5 pounds, lager malt
- 1 pound, flaked maize
- 1/2 pound, rice syrup/solids
- 1 ounce, Hallertauer leaf (alpha 4.0) (1 hour boil)
- 1 ounce, Saaz leaf (alpha 3.0) (1 hour boil)
- 1/4 ounce, Tettninger leaf (alpha 4.0) (5 minute boil, 10 minute steep)
- Wyeast #2124

Procedure:

Mash schedule: 30 min - Protein Rest @132F, 90 min - Slowly raise temp to 155F, 15 min - @155F, 15 min - Mash-out @170.

Bring mash liquid to a boil, add bittering hops (no hop bag for this one), boil 1hr. Add finishing hops, boil 5 minutes, steep 10 minutes, pour into primary, cool to 75F, and pitch yeast starter.

Specifics:

- O.G.: 1.038
- F.G.: 1.008

Crystal-Malt Fest

Classification: amber lager, Vienna, all-grain

Source: Tony Babinec (tony@spss.com) Issue #953, 8/24/92

This recipe was derived from a George and Laurie Fix recipe; it assumes an 80% extract efficiency.

The extract brewer can substitute a good German extract for the pilsner malt.

Ingredients:

- 10 pounds, German or Belgian pilsner malt
- 6 ounces, German light crystal malt (10L)
- 6 ounces, German dark crystal malt (60L)
- 6 ounces, English caramel malt (120L)
- 3/4 ounce, Tettninger (4% alpha), 45 minute boil
- 3/4 ounce, Styrian Golding (5% alpha), 30 minute boil
- 3/4 ounce, Saaz (3% alpha), 15 minute boil
- Wyeast Munich or Bavarian lager yeast

Procedure:

Starch conversion rest at 150-152F for 90-120 minutes.

Specifics:

- O.G.: 1.060

Munich Fest

Classification: amber lager, Munich, Vienna, all-grain

Source: Tony Babinec (tony@spss.com) Issue #953, 8/24/92

This recipe was derived from a Dave Miller recipe.

The extract brewer can substitute some good extract for the base malt, but ought to attempt a partial mash given the grain bill.

Ingredients:

- 6 pounds, pilsner malt
- 3 pounds, Munich malt
- 3/4 pound, cara-pils malt
- 1/4 pound, 40L crystal malt
- 1/4 ounce, black malt (for color)
- 6--7 AAUs, Hallertauer, Tettninger, Perle, or Mt. Hood hops

Procedure:

For the hop schedule, follow the suggestions in Fix's recipe (above), with multiple additions and the last addition 15 minutes before the end of the boil.

Specifics:

- O.G.: 1.054

Sam Atoms

Classification: amber lager, Vienna, Maerzen, Samuel Adams, all-grain

Source: Bob Jones (bjones@novax.llnl.gov) Issue #968, 9/14/92

This beer is a very close clone of Sam Adams. There is some sort of synergy between the cascade hops and kettle hops used here that is hard to explain. The flowery cascade nose is not present as you would expect. The nose is a more complex blend of malt and hops, sort of a spicy quality. I hope you all make as good a beer as this recipe made for me.

Ingredients: (10 gallons)

- 21 pounds, pale malt (adjust to get specified O.G.)
- 2 pounds, crystal malt (40L), added in mashout
- 1 pound, cara-pils
- 1 pound, wheat malt
- 3 ounces, Tettninger hops (4.5% alpha)
- 1 ounce, Perle hops (7.6% alpha)

- 2 ounces, Cascade hops (dry hop)
- 1 teaspoon, gypsum (in mash)
- 2 teaspoons, Irish moss (last 15 minutes of boil)
- Wyeast #2206 lager yeast

Procedure:

Mash grains at 154F for approximately 60 minutes. Mashout at 170 for 10 minutes.

Hop schedule: Boil 2 ounces Tettnanger for 75 minutes. Boil 1 ounce Tettnanger for 50 minutes. Add 1 ounce of Perle at end of boil and steep for 10 minutes. Total boil time is 90 minutes.

Fermentation schedule: 2 weeks at 55. Rack to secondary and dry hop with Cascade. Lager 2--3 weeks at 45. Filter, keg, and carbonate to approximately 2 volumes.

Specifics:

- O.G.: 1.054
- F.G.: 1.016

Ersatz Baderbrau

Classification: pale lager, all-grain, Baderbrau

Source: Tony Babinec (tony@spss.com) Issue #968, 9/14/92

Many German light lagers are brewed using only pale malts, and using a decoction mash. Most all-grain homebrewers, I assume, use an infusion mash. So, to get color, use some color malts. Baderbrau is certainly a pilsner, but its color is almost too dark for the style. Other than that, it's a fine beer.

The grain bill assumes 70% extraction efficiency, and will produce about a 1.048 starting gravity. You might substitute 1/2 pound U.S. cara-pils for an equal amount of pilsner malt if you desire a bit more body. The combination of Munich and crystal malt will make the beer gold to light amber in color. The Saaz hops, assuming the alpha acid rating of recent Crosby and Baker compressed foil packets, will produce an IBU rating of about 37. Pilsners, and Baderbrau in particular, are hoppy. Wyeast Bavarian lager yeast is said to be used by a lot of German commercial breweries, and will produce that German lager character. Overall, it is important to use good ingredients.

Ingredients:

- 8--1/2 pounds, pilsner malt
- 1 pound, light Munich malt
- 1/2 pound, crystal malt (40L)
- 2 ounces, Saaz (3.1% alpha), 60 minute boil
- 1 ounce, Saaz, 30 minute boil
- 1 ounce, Saaz, 10 minute boil
- Wyeast Bavarian lager yeast

Procedure:

Conduct step infusion mash with starch conversion temperature around 152--153 F. Primary ferment at about 50 and cold condition the beer in secondary.

Fakin' Gammel Brygd

Classification: dark lager, extract, Gammel Brygd

Source: (cw06gst@sjmusic.bitnet) Issue #974, 9/22/92

I am trying to formulate a recipe that might approximate a Swedish beer called Gammel Brygd made by the Falcon Brewery. The last time I had it, I remember it being dark and sweet and very malty without much hoppiness.

Ingredients:

- 6-7 pounds, German dark malt extract syrup
- 1 pound, crystal malt
- 1/2 pound, chocolate malt
- 1-2 cups, brown sugar (just guessing)
- 1 ounce, Hallertaur hops (boiling)
- 1/2 ounce, Goldings hops (finishing)
- lager yeast

Bohemian Pilsner

Classification: lager, pilsner, extract

Source: Andy Pastuszak (GNT_TOX_%ALLOY.BITNET@PUCC.PRINCETON.EDU), HBD Issue #1354, February 21, 1994

I have a question about a Bohemian Pilsner I'm brewing. Well, I tasted the stuff in the carboy. It's REALLY SWEET, as compared to most brews I've had, and color is a dark gold.

Ingredients:

- 3.3 lbs. Northwestern Gold ME

- 4.0 lbs. Alexander's Pale ME
- 2.0 oz. Saaz plugs (60 minutes-bittering)
- 1.0 oz. Saaz plugs (30 minutes-flavor)
- 1.0 oz. Saaz plugs (2 minutes-roma)
- 1/2 oz Saaz plugs (dry hop)
- Wyeast Bohemian Yeast directly from the pack(no starter)

Procedure:

I boiled the extract, 1 1/2 gallons water and hops as indicated in the recipe for one hour. Added everything by siphoning into a plastic water jug with 3 gallons cold water. Topped off with cold water. Waited for everything to drop to 65 and pitched the yeast. I let the stuff sit at around 65 for 1 day and then placed it in the back room of my basement where it sits at a nice 45 all day and night.

I racked to a secondary after 12 days (glass carboy) and dry hopped. It's been in the secondary for two days now and I took a SG reading and got 1.013. I had completely forgotten to take an OG reading, but looking at other Pilsner recipes, it seems 1.021 is a common final gravity.

Specifics:

- F.G.: 1013

Boxing Day Bock

Classification: lager, bock, all-grain

Source: Spencer W. Thomas (Spencer.W.Thomas@med.umich.edu), HBD Issue #1101, 3/19/93

Well, I was going to wait until after this beer won the Bock is Best competition :-) to post this, but a friend asked for the recipe, so I'll kill two birds with one stone. Since this was the first batch in my new mash/lauter tun, the procedure required some fine-tuning. Thus the multiple infusions, etc. This may make it difficult to exactly reproduce the recipe!

It came out as a borderline "Helles Bock." Probably should have left out the chocolate malt.

This stuff is yummy. Wonderful malt nose & flavor. Nicely hopped. Friends have said it's one of the best beers they have tasted.

I have to attribute much of its goodness to the ingredients: Belgian malts and hops plugs. This is the first time I've ever really smelt the "spiciness" of Saaz hops. I won-

der whether the little decoction I did to get the mash temperature up had some effect on the maltiness.

Ingredients:

- 10# Belgian Pilsener Malt
- 3# Belgian Munich Malt (above Corona crushed)
- .5# M&F Crystal malt
- 2 oz chocolate malt (above pre-crushed by roller mill at the HB shop)
- 4oz Hallertau plugs @ 2.9%
- 2oz Saaz plugs @ 3.1%
- Wyeast Munich Lager yeast (2308)

Procedure:

Mix Pilsener & Munich malts in mash tun, infuse 10.5qts H₂O@170F (mash temp 137F -- oops!), infuse additional 3qt @boiling (mash temp to 145F -- sigh!), decoct 3qts (pretty thick) to boiling (mash temp to 156F -- finally!) Meanwhile, steep crystal in 1qt H₂O @165F. Mash 1hour. Infuse 3gal @boiling to 165F, add crystal & chocolate malts & stir. 15min rest. Start sparge, recirculate 6 qts. Sparge to 6.5gal (ending sparge gravity 1.010@150F == 1.026??)

Boil 1.5 hours. Hop schedule:

2 oz Hallertau @ 30 min

1 oz each Hallertau & Saaz @ 60 min

1 oz each @ 75 min

Chill & rack. Yield approx 4 gal @ 1.066.

Pitch yeast from 1pt starter. Move to cellar @58F. After two days, krauesen is evident, move to fridge @50F. Primary time: 6 weeks 24 hour diacetyl rest at end. Bottled at FG 1.022, lagered in bottle.

Sierra Nevada Helles Bock

Classification: lager, bock, helles bock, all-grain

Source: Michael D. Galloway (mgx@ornl.gov), HBD Issue #1084, 2/24/93

The recipe was supposed to be SNPA. All in all, an interesting adventure and it went much easier than I expected. Maybe Sierra Nevada Helles Bock?

Ingredients:

- 10 lb British Pale Ale Malt
- 0.5 lb British Crystal Malt (50 L)
- 1 oz Perle (8.1%)

- 1/2 oz Cascade Whole Hops - Flavor
- 1 oz Cascade Whole Hops - To Be Dry Hopped Next Week
- 500 ml Starter of WYeast 1056

Procedure:

Mashed the pale ale malt and crystal in 13 quarts treated (i.e. boiled) water at 150 F for 1.5 hr in a 10 gal Gott with a Phils Phalse Bottom.

Sparged with 4+ gal acidified (1/8 tsp "acid blend") to pH = 5.5 water at 170 F. Sparged to 6.5 gal. The gravity at 6.5 gal was 1053. This implies: (53 pts) X (6.5gal) / 10.5 lbs = 32.8 pts/lb/gal !

When boiled to 5.5 gal and racked to primary that yields an OG of 62.6. What should I call this stuff? Sierra Nevada Potent Ale?

Anyway, the mash went very well. The temperature drop was only two degrees over the 1.5 hrs (I preheated the Gott). Now sparging, that is another story. I was somewhat overwhelmed by the sparging: I kept drawing off wort and recirculating it but it never seemed to clear the way I expected it. I finally said to hell with it and ran off the initial wort and proceeded to sparge with water to 6.5 gal. There was still good sugar in the sparge at this point.

Specifics:

- O.G.: 1.063

Samuel Adams Taste-Alike Beer

Classification: lager, Samuel Adams, Maerzen, Vienna, extract

Source: aew@spitfire.unh.edu, HBD Issue #1315, 1/4/94

I like the beer. And, hey, I haven't been sued yet. I hope you get a whiter, lasting-er head than the real SA. (AEW) - A friend of mine has brewed this several times with great success - he adds an additional pound (total of 3) of DME.

Ingredients:

- 1 can Munton & Fison Premium Kit
- 1 Packet yeast (under cap)
- 2 1 lb. packages Amber DME
- 1 1 oz package Hallertauer hop pellets
- 1 1 oz package Tettnang hop pellets
- 1 cup corn sugar (for priming)

Procedure:

Remove label from Kit and stand in warm water for 15-20 minutes. In a pot sufficient to boil 2 gallons of liquid, empty DME.

Open can of malt and empty contents into pot onto DME. Using one gallon hot water, rinse out can and add to pot. Turn on heat and carefully bring to a boil. Add package of Hallertauer hops, Adjust heat and simmer for 20 minutes. Add Tettnang hops and simmer for 10 minutes. Meanwhile, put 4 gallons cold water into primary fermenter. When boil is complete, empty hot wort into cold water. When temperature reaches 80 degrees Fahrenheit, open yeast and sprinkle onto surface of the wort and cover tightly.

Place fermentation lock with water in lid. Allow beer to ferment for four days in primary fermenter,

Transfer to clean secondary fermenter and allow to ferment for an additional ten to fourteen days.

Syphon beer from secondary fermenter into clean bottling bucket. Dissolve priming sugar in a small amount of beer and add to bottling bucket. Fill clean bottles and cap. Let stand for five days at room temperature and then move to a cool place.

Beer will be carbonated in three weeks and will improve for several months.

Pilsner-Urquell!!!

Classification: lager, pilsner, Pilsner Urquell, all-grain

Source: John Wyllie COYOTE (slk6p@cc.usu.edu), HBD Issue #1320, 1/10/94

Pilsner- Urquell!!! Just bottled after a months lagering. And twice dry-hopped with....what else...Saaaaaaaaaaaaaz it all! Yuuuuuuum. It is light, clean, fairly malty, and slightly sweet, but crisp. And this baby just screams saaaaaaz. But without being bitter. Too bad it's a little late for the bay area brewoff. I think it would fair well. (pat on back....smack lips once more)

Ingredients: (for 8 gallons)

- 10 # Pilsner Malt. (german)
- 1 # aromatic munich (belgian)
- 1 # 40L Crystal
- 0.5 # Biscuit (belgian)
- 1 oz N. Brewer (boil)
- 1 oz Saaz (boil)

- 3/4 oz Saaz (flavor)
- 3/4 oz saaz (finish)
- 1/2 ounce Saaz (dry hop, primary)
- 1/2 ounce Saaz (dry hop, secondary)
- Wyeast Bohemian Lager yeast

Procedure:

Dry hopped after primary ferment subsided. Then secondary also. .5 oz/ea. Fermented at 52 deg F for 1 month.

Specifics:

- O.G.: 1.032 (a bit low)

Snowbound Pils

Classification: lager, pilsner, extract

Source: Michael Sheridan (mikesher@acs.bu.edu), HBD Issue #1361, 3/1/94

I recently made a *boosted* copy of Papazian's Propensity Pilsene. (made during one of the many storms of January)

Ingredients:

- 6.5 # M&F light ME
- 1 # crystal malt grains
- 2.5 # honey
- 1 tsp. Irish moss added at 25 min into boil
- 2.5 oz Saaz (boiling, entire 47 min)
- .5 oz Tettmanger (boiled last 12 min)
- .5 oz Saaz (aroma, boiled last 2 min)
- 1 14 gr. package Red Star lager yeast
- 3/4 cup corn sugar, for bottling

Procedure:

Crystal malt added to 1.5 gal cold water, brought to a boil, grains removed. Extracts and 2.5 oz Saaz added, boiled 35 min. Added Tettmanger, boiled 10 more minutes. Added .5 oz Saaz, boiled 2 minutes. Wort pot chilled in sink and transferred to fermenter with cold water. Carboy topped off to 5 gal. O.G. was 1.042 (may be a bit low, I later discovered that our water is 0.990!) F.G. was 1.010, bottled 34 days after pitching

Specifics:

- O.G.: 1.042
- 1.010

The Haircut Beer

Classification: lager, extract

Source: David J. Bianco (bianco@japonica.cs.odu.edu), r.c.b., 11/5/92

I made this up last weekend and it seemed to turn out pretty well, so I thought I'd share. The name, BTW, is shamelessly ripped off from Ray Stevens, a really funny comedian-singer.

This recipe was originally "Australian Spring Snow Golden Lager" a la Papazian, but when I got to the supply store, I found that I needed to come up with a variant recipe or try something else. I tasted some when bottling, and it turned out pretty good. I'll let you know how it does in the bottle...

Ingredients:

- 3.3 lbs Australian lager malt extract (hopped)
- 3.3 lbs Australian plain light malt extract (unhopped)
- 1 oz. Fuggles hops (boiling)
- 0.5 oz Cascade hops (boiling)
- 0.5 oz Cascade hops (finishing)
- 1pkg. Superbrau yeast
- 3/4cup Corn Sugar for bottling

Specifics:

- O.G.: 1.050

Oktoberfest

Classification: lager, oktoberfest, vienna, maerzen, all-grain

Source: Marc de Jonge (dejonge@geof.ruu.nl), HBD Issue #1156, 6/4/93

I decided to throw in another recipe for munich oktoberfest. This one is so simple it's hardly a recipe but the taste comes out great: Strong malty flavour, might do with a bit more hops, the taste is definitely 'in style' (so the style might do with a bit more hops.

The malts I've used for this recipe are Belgian munich and Munich munich, they come out a bit different (the German version was somewhat darker), but very nice.

Ingredients: (for 20 litres)

- 5.5 kg Munich malt
- 40 g Hallertau hops (whole, 5.1% alpha)
- lager yeast

Procedure:

I make this with a 2-stage decoction mash, fairly high temperature (for German beer). Add strike water to get a temperature of 53C (pH of the mash around 5.4) while 60% is at this temp. Do a quick infusion step of 67C with 40% of the mash (20 mins), boil (20 min) and back, (temperature should be around 67C) rest 45 mins, boil 1/3 of the mash for 10 minutes, back and rest 20 minutes (around 72C), sparge.

Add 30 g of hops at the beginning of the boil, the remainder some 20 minutes before the end.

Pitch bottom fermenting yeast, primary at 14C, secondary at 9C, lager at 6C for a month.

Specifics:

- O.G.: 1.053-1.057
- F.G.: 1.012-1.014

George's April's Fool Bock

Classification: bock, lager, pale ale, alt, extract

Source: Rob Emenecker (robe@cadmus.com), HBD #1699, 4/6/95

I picked up a 7 gallon carboy yesterday and ingredients to make another batch of my saturday's quick brew (it has since been aptly named, "April's Fool Bock"). By the time I got started with the whole thing it was about 11:00 PM in the evening. The beer is a faux bock (an ale instead of lager... please, no flames from the purists). Here is a run down of the recipe... just though that I would pass it along. I'll let you all know how it turns out...

Ingredients:

- 4# Laaglander Dutch Bock Hopped Malt Extract
- 3.3# Beirkeller Dark Malt Extract
- 0.5 oz Tettmanger Hops (4.3%AA)--flavor, 15 minutes
- 0.5 oz Tettmanger Hops aroma--added at end of boil
- Wyeast 1007 German Ale Yeast

Procedure:

Dissolved malts in 3 gallons of warm water. Boiled for 30 mins. Added flavor hops and boiled an additional 15 minutes. Removed from heat and stirred in aroma hops. Ice bathed for 20 minutes to 90°F. Added to *new* carboy (which I have nicknamed "Bertha") that had 2.5 gallons of cold tap water. Added more tap water to yield 5 gallons. Shook the hell out of the carboy (no I did not roll it around the floor this time). Shook some more.

Pitched yeast and shook some more. Popped an airlock onto the carboy and went to bed at 1:00 AM. This morning I am happy to report I have a krausen starting.

Specifics:

- OG: 1045 at 68 degrees F.

Maibock

Classification: bock, maibock, lager, all-grain

Source: Rick Gontarek (GONTAREK@FCRFV1.NCIFCRF.GOV), HBD #1699, 4/6/95

Hello everyone! Several people over the last few weeks have requested a recipe for a Maibock. I searched the Cat's Meow and several other publications with no luck. I did find some clues, though, in one book...I think it was "Brewing Lager Beer" by Noonan. Anyway, I managed to come up with the following recipe. I brewed this past weekend, so I can't comment on how good it is (yet!), but feel free to give it a whirl and modify it as you may see fit.

Ingredients:

- 7 lbs Lager malt
- 2 lbs Munich malt
- 1.5 lbs German light Crystal Malt
- 1/2 lb home toasted lager malt
- 1.5 ounces Hallertau pellets- boil (4.0% aa)
- 1/2 ounce Tettngang pellets- boil (3.4%aa)
- 1/2 ounce Hallertau pellets-flavor (4.0%aa)
- 1/2 ounce Tettngang pellets-finishing (3.4%aa)
- Wyeast 2308 Munich Lager Yeast- 1.0 L starter

Procedure:

Add 2.25 gallons of 54degC water to crushed grains, stabilize temp at 50degC. Add 1.25 gallons boiling water to bring temp to 68-70degC. Hold for 90 minutes. Sparge with 4 gallons of 77degC water. Bring wort to a boil and add boiling hops. After 30 minutes, add flavor hops. 10 minutes before end of boil, add finishing hops. Chill, etc., pitch yeast.

My o.g. was a little low (1.050)...I am still trying to improve my extraction efficiency :). If I were to do this again, I would have definitely used more grain; my impression is that for a Maibock, you want to target an o.g of around 1.060 or so.

Specifics:

- OG: 1050

Your Father's Mustache

Classification: lager, American lager, pale lager, pilsner, corn, maize, all-grain

Source: Jeff Renner, HBD #1687, 3/23/95

This is a recipe for a Classic American Pilsner style beer from an excellent article on the style that Jeff posted to HBD.

Ingredients:

- Water: 9 gallons moderately (temp.) hard well water boiled to soften and eliminate bicarbonate alkalinity, racked, treated with 2 t. CaCl2(2H2O), target 60 ppm Ca.
- 7 lbs. American six row malt (80%)
- 1.75 lbs. flaked maize (20%)
- 25 g. Cluster hops pellets @7.5% - 1hr boil
- 1/4 oz. Styrian Goldings @5.2% - 10 min. boil plus settling steep - 15 min.
- 1/4 oz. Styrian Goldings @5.2% - 15 min. settling steep
- New Ulm yeast

Procedure:

Mash schedule: Doughed in 8.5 qts. 58C water to get --> 50C protein rest, 30 min., (pH 5.5), then infused w/ 3 qts. boiling water to --> 60C sac. rest for 15 minutes, then boosted w/ burner to --> 70C sac. rest for 40 minutes, then boosted w/ burner to --> 76C mashoff for 10 min.

Lautered in insulated Zapap, collected 7 gal. @ 1.041 for 32.8 p/p/g. Note - Beautifully clear wort with minimum recirculation, easy sparge. This six-row is beautiful

to work with. Boil - 1 hr, beautiful hot break, like egg drop soup

Hopped to 25 IBU target.

Counter current cooled to 64F, 4.75 gallons collected at 1.055, then diluted to 5.5 gallons at 1.048 in 7 gallon carboy, force chilled in snowbank to 50F. Pitched New Ulm yeast from bottom of 3 liter starter. Fermented @ 50F - 52F 12 days, racked, lagered seven weeks @ 33F, kegged, conditioned with 10 psi @ 38F, then dispensed at 42F-44F. The flavor showed best at mid 40sF and when drawn to give a good head and reduced carbonation. (Most beer shows best like this).

Specifics:

- OG: 1048

American Pre-Prohibition Lager

Classification: lager, American lager, pilsner, corn, maize, all-grain

Source: Yeastbud@aol.com, in HBD #1688, 3/24/95

In HBD #1687 a fine upstanding young American known as Jeff Renner (nerenner@umich.edu) wrote at great length about his "****Great Success in Recreating Classic American Pilsner , a Shamefully Neglected Style!****". I too read Dr. Fix's article with great interest and formulated a recipe for a "corn beer". I loved it. My thirsty freeloading friends loved it. And I agree with Jeff that red blooded Americans should learn to love it again. This recipe is a direct adaptation from the *Brewing Techniques* article by Dr. Fix.

Ingredients: (for 10-1/2 gallons)

- 5.00 lb. Flaked Maize
- 17.00 lb. Pale Ale
- 1.25 oz. Chinook 13.9% 60 min
- 2.25 oz. N. Brewer 7.9% 30 min
- 1.00 oz. Tettnganger 6.2% 15 min
- Bavarian lager yeast

Procedure:

Mash schedule = 95 for 15 min., 122 for 30 min., 138 for 15 min., 154 for 45 min., mash out for 15 min. at 164.

Specifics:

- OG: 1065

- FG: 1016
- Aging time: 2 weeks

American Premium Pilsner

Classification: American lager, lager, pilsner, all-grain

Source: Matthew Manning (memann@tyrell.net), r.c.b., 4/13/95

For anyone wishing to reproduce “American Premium-style” pilsner beer -- here is my all-grain offering for 5 gallons.

This makes a remarkable beer with an incredible Cascade nose and an edge-of-the-tongue bitterness perception -- This is one to convince the ‘non-homebrewing’ friend that you really know what you are doing!

I hope that some ambitious person with a spare fridge can use this recipe -- it is 100% my own formulation -- if anyone finds something to adjust here, please let me know and I’ll give it a try!

Ingredients:

- 6 lbs Lager malt (I use 2-row, but 6-row is appropriate for the amount of adjuncts)
- 1 lb Mild ale malt
- 1 lb Rice
- 1/2 lb Flaked barley
- 1/2 lb Flaked maize
- 4 oz Malto-dextrin powder
- 3/4 oz Saaz (4.2% AA for 90min)
- 1/4 oz Saaz (4.2% AA for 30min)
- 1 oz Cascade (4.9% AA for 2min)
- 1 oz Cascade (4.9% AA for dry-hopping)
- Nottingham Ale yeast (dry -- I know, I NEVER use dry yeast...) or Wyeast #2112
- California Lager (optional)

Procedure:

Boil rice for 30 minutes and add grains and water for mash --First rest at 94F for 30 minutes to help breakdown the adjuncts -- Raise temp to 122F for 30 minutes for protein degradation -- Raise temp to 140F for 15 minutes for better head retention and clarity -- Raise temp to 153F for 45 minutes for starch conversion -- Raise temp to 158F for 20 minutes for complete conversion -- Mashout at 168F for 10 minutes -- Sparge w/168F water at < 6 pH --

Boil wort and add 3/4 oz Saaz -- boil 60 min -- Add 1/4 oz Saaz -- boil 30 min --

Add 1 oz Cascade -- boil 2 min -- Force chill (if possible) -- rack to primary and aerate --

Rehydrate Nottingham yeast and pitch at 65F -- Ferment for 4-7 days or until no noticeable airlock activity -- Rack to secondary -- Drop temp to 55F -- Pitch Wyeast #2112 starter (>=400ml) at 55F -- Drop temp to 34-40F for 4-6 weeks (or until you decide to bottle) --

72 hours before bottling: Add 1 oz Cascade directly to secondary -- 48 hours before bottling: Add your favorite clarifier (if necessary), gelatine, polyclar, etc -- 24 hours before bottling: Raise temp to 60F: Bottle and let sit at 60F for 1 week, then drop temp back down for either extended lagering (34-45F) or for drinking (48-55) --

Munich Madness

Classification: lager, Vienna lager, Oktoberfest, wheat beer, extract

Source: depthought@aol.com, r.c.b., August 8, 1995

OK, I don’t claim it’s exactly an Oktoberfest, but it’s pretty darn good.

Another pointer... name your beer after it’s brewed... that’s what gave rise to my “Accidental Brown Ale”.

Ingredients:

- 3.3 lbs NW Gold Malt
- 3.3 lbs NW Weizen Malt (Feel free to substitute, final mix about 30% Wheat)
- 1/4 lb Crystal (not authentic, but what I had on hand)
- 1/2 oz Brewer’s Gold = 4 HBU
- 1 oz Tettnanger finishing
- Wyeast 2007 Pilsen (again, what I had on hand)

Sand In Your Shorts Pilsner

Classification: pilsner, lager, partial-mash

Source: Alan Harney (harney@mail.labmed.washington.edu), HBD Issue #1798, August 3, 1995

This recipe is based on Charlie Papazian’s “Is-it-the-truth-or-is-it-a-lie Pilsener”. Best when enjoyed cold, by the gallon, under a beach umbrella. Clothing is optional.

Ingredients: (for 5 gallons)

- 3 lbs. pale 2-row malt (I use Klages)
- 3 lbs. extra light DME
- 6 AAU Saaz leaf (bittering)
- 3 AAU Saaz leaf (aroma)
- Wyeast #2112 (“California”) - 2 packs
- Irish moss, gypsum

Procedure:

Toast 1/4 lb. 2-row at 400 degrees for 8-12 minutes, but don’t burn it. Bring 2.5 qts. water to 110 degrees, add gypsum to bring pH to neutral. Steep the toasted malt for 30 minutes in a grain bag.

Discard the toasted malt. Add heat to 130 degrees and add the remainder of the malt. Should equilibrate at 119-121 degrees. Add heat to 122 degrees and hold for 30 minutes, stirring every five minutes. Add heat to 130 degrees, add 1.5 qts boiling water, and equilibrate at 150 degrees. Hold for 20 minutes. Add heat to 158 degrees, hold for 20 minutes. Mash out at 165 degrees for 5 minutes.

Sparge into your boiler with one gallon of water at 170 degrees. Add DME and bittering hops, boil for 55 minutes. Add aroma hops and Irish moss and boil for 5 minutes. Force cool to below 60 degrees and strain into primary fermenter. Pitch a vigorous yeast starter and bring volume to 5 gallons. After 8-12 hours, rack off the trub and fit an airlock. Ferment out at 45-49 degrees.

Rack to a glass carboy and store at 29-32 degrees for four weeks. Rack into a bottling bucket and pitch a second smack pack of yeast, along with priming sugar. Bottle and return to the refrig for storage at 29-32 degrees for another 1-2 weeks. If carbonation isn’t to your taste, store the bottles for a week at room temperature, then cold storage for another week or two.

Specifics:

- OG: 1040
- FG: 1009

Light Lager

Classification: lager, light lager, Heineken clone, Fosters clone, extract

Source: Vance Sabbe (sabbe@zymurgy.stortek.com), r.c.b., 9/1/95

I tried this a couple of months ago and it was a very good light bodied beer for the summer.

The pilsner enzyme is an important additive because it will lower the final gravity of the beer giving you the light bodied beer like Fosters and Heineken. Some beer kits include pilsner enzyme along with the yeast (i.e. Brewmart's Danish Pilsner and Dry kits). Also, if your brewshop has 'Glenbrew Secret Yeast' this brand of yeast has pilsner enzyme mixed in with the yeast.

Ingredients:

- 1 Coopers Lager kit (3.75lbs) or any lager or pilsner kit
- 2 lbs light dry malt
- 2 Fresh packets of ale yeast
- 1 packet of pilsner enzyme (amylase enzyme)

Procedure:

Wort boiled for 15 minutes. This preserves the light color of the wort.

Fermentation will also take longer, about 3 to 4 weeks at 68F, because the enzymes will take awhile to convert and unfermentable sugar(body) to sugars the yeast can convert to alcohol.

Specifics:

- OG: 1.038
- FG: 1.000

Octoberfest

Classification: vienna, maerzen, oktoberfest, amber lager, lager, all-grain

Source: Nick Franke (nafrank@ibm.net), r.c.b., September 23, 1995

It wouldn't take much to make a better beer than Samuel Adam's Oktoberfest. That stuff is awful and a real disappointment from the Boston Beer Company, whose products are usually very good. I also just bought a six-pack of their WinterFest and am wondering whether I'll be able to finish it. It has a real strong hop bite and is fairly awful. I've got a recipe for a Marzen that turned out pretty good.

Ingredients:

- 9.5 # German Vienna malt
- 1 # German Munich malt
- .75# Belgian Aromatic malt
- .75# German Caramel malt (10L)
- .75# German Wheat malt
- .75# Cara-Pils
- .5# Flaked Oats

- 1 oz. Hallertau Herrsbrucker (3.8% A)--45 mins.
- .6 oz. Northern Brewer (8.8% A)--15 mins.
- Wyeast Bavarian Lager (#2206)

Procedure:

Double decoction mash 45 min. boil

Primary Fermentation: 7 days at 48 F

Secondary Fermentation: 14 days at 48 F

Lagering: 63 days at 34 F

OG--1.055 FG--1.016

Carbonated at 2.6 vols.

Specifics:

- OG: 1.055
- FG: 1.016

Munich Lager

Classification: lager, pale lager, Munich helles, all-grain

Source: Patrick Murray (patrick.murray@onlinesys.com), HBD Issue #1600, 12/9/94

I'm fairly new to all grain brewing, this is about my 8th batch. I've always used a simple infusion mash but I just finished a batch recently using a decoction mashing procedure and was extremely impressed with the results. Its my own twist on a Munich lager and thought I would share it with you.

Ingredients:

- 2 Kg of Canadian 2-row malt grain
- 1 Kg of Munich Lager grain
- 3-4 cups of light DME
- 2 oz Hallertauer hops
- 1 Yeast Lab - Munich Lager yeast

Procedure:

I used the decoction mashing procedure found at sierra.stanford.edu in the allgrain.faq. I tested the gravity before boiling and was just shy of 1.050 (what I was aiming for) so I added the 3 cups of DME to bump it up. I added 1oz of the hops at hot break and the rest just 5 minutes before the end of the boil. I did make a starter for the yeast and fermentation was done on the 5th day. I racked it to secondary and lagered for 2 weeks. Filtered, carbonated, relaxed and enjoyed!

Specifics:

- OG: 1050

Red Bock

Classification: bock, lager, partial-mash

Source: M. Marshburn (M.Marshburn/D202@cgsmt.comdt.uscg.mil), HBD Issue #1618, 12/30/94

I brewed a partial mash red bock. It's fermenting happily away in my garage. This is my first brew using one of the high AA hops, Eroica 1oz, as boiling hops. I added increments and finish of homegrown tettnang 2oz total. Regrew a thick slurry of bavarian pils yeast from a real good red lager I made in Sept. My hydrometer slipped and busted on the garage floor, so no readings. I'll let it ferment till the 31st, rack to secondary and place in the fridge for 6 weeks. By then maybe I'll have replaced the hyro and start taking readings.

Ingredients:

- 5 lb american 2 row
- 1 lb 10L crystal
- 1 lb carapils
- 2 3.3lb bags NW gold LME
- 1 oz eroica boil
- 1/2 oz tettnang boil
- 1/2 oz tettnang +20
- 1/2 oz tettnang +40
- 1/2 oz tettnang steep 10mins
- bavarian pils yeast slurry, temp in garage 40-50F

Procedure:

3 step mash, added LME to hot sweet wort, brought to boil, added boiling hops. Wort tasted great before pitching, was pale red in color. I'm expecting great things from this brew. The hop schedule may not be to style, but it was all I had.

Bulwark American Lager

Classification: lager, American lager, extract

Source: John Herman (jmherman@gonix.gonix.com), HBD #1881, 11/11/95

(This brewer had some problems with this batch, but it's likely related to technique...the recipe looks sound. --Ed.)

Ingredients:

- 3 lbs 5 oz Munton & Fison American Light Malt Syrup (boil 60 mins)
- 1 lb Munton & Fison Light Dried Malt Extract (boil 60 mins)
- 1 oz Willamette Pellets (3.9% Alpha) (boil 45 mins)
- 1/2 oz Cascade Pellets (5.6% Alpha) (boil 5 mins)
- 1.75 oz WYeast #2035 American Lager
- 1 teaspoon Irish Moss (boil 10 mins)
- 4 oz Malto Dextrin (boil 30 mins)(note: I have no idea why I used this in a beer that traditionally is not supposed to have mouth feel, but it was there screaming to be used)

Procedure:**Brewing Log:**

On commencing of boil, I added the Extracts and let boil for 15 minutes. I added the Willamette and let boil for another 15 minutes. I added the Malto Dextrin and let boil for 20 minutes. I added the Irish Moss and let boil for 5 minutes. I added the Cascade and let boil for the final 5 minutes.

I transferred the wort to my 5 gallon bucket and let sit overnight. I transferred the wort from the 5 gallon bucket to my 7 gallon bucket, and aerated for 30 minutes using an aquarium pump (all equipment sanitized in bleach). I let the head settle down, pitched the yeast and let sit at room temperature. Once the yeast started showing signs of activity I moved the bucket to my garage which was at a temperature of 54 degrees (f). After fermenting in the primary 1 week I transferred it to the secondary.

Honey Amber

Classification: honey amber, lager

Source: Randy Veazey (randyvz@io.com), r.c.b., 2/21/96

I've yet to have anyone not like this beer and 3 have said it's the best beer they've ever had. I wish I could take credit for this but I got it from here last summer. I would credit the person that came up with this but I don't remember his name and didn't write it down. So if the person who invented this reads this message, thanks 1 million.

Ingredients:

- 6.5 pounds Amber extract (2 cans if using cans)
- 2 cups honey
- 1 pound crystal malt
- 1.5 ounces Hallertauer hops (boil)
- 0.5 ounces Hallertauer hops (finishing)
- Wyeast #1056 (American)
- 5/8 cup honey (priming)

Procedure:

Heat water to 160 degrees and steep malt for 30 minutes. Remove grains and heat to boiling. Add extract and honey and return to boil. Add boiling hops and boil for 45 minutes. Add finishing hops and boil for 15 minutes. Cool and pitch yeast (I used a starter). When active fermentation subsides rack to secondary. Leave in secondary for 4 weeks. When ready to bottle boil honey with pint of water for 10 minutes and prime

Pilsner

Classification: lager, pale lager, pilsner, extract

Source: Peter Berger (peterb@hoopoe.psc.edu), r.c.b, 3/14/96

Ok, after 3 (!) days at 48 degrees fahrenheit, my Pilsner has finally started fermenting. Assuming it hasn't gotten infected during that period, I'd like to ask everyone's opinion about dry-hopping it.

Here's the recipe I used. I haven't brewed in 2 years, so I deliberately kept it simple.

I was considering dry-hopping with another .5 oz of Saaz in the secondary, but I read an article that essentially said that dry-hopping wasn't typically done with European style beers, and I'd kind of like a european tasting beer. Having never dry-hopped before, I can't say whether it would improve the beer, or just be distracting!

Ingredients:

- 6.75 lbs Laaglander extra-pale malt (extract)
- 1 oz. tettnang (boil, 60 mins, 4.5 AAU)
- 1 oz. Saaz (finish, 15 min, 3.1 AAU)
- .5 oz. Saaz (finish, 1 min)
- pitched Wyeast Bohemian

Sam Adams

Classification: Samuel Adams clone, lager, extract

Source: Dale Strommer (dale@mayfield.hp.com), r.c.b., 3/20/96

Here is a farly easy one. I have not tried it.

Ingredients:

- 2 cans Unhopped Light extract
- 1 oz. Cascade hop
- 2 oz. Hallertau hops
- Lager yeast

Procedure:

Bring gallon of cold water to a boil. Remove from heat and add 2 cans of Unhopped light, Bring back to a boil. Add 1 oz. of Cascade hops and simmer for 30 minutes. Then add 1/2 oz. Hallertau hops and simmer for 10 minutes; add another 1/2 oz. Hallertau and simmer for another 10 minutes; add another 1/2 oz. Hallertau and simmer for another 10 minutes; At the last minute of simmer add 1/2 Hallertau.

Hurricane Helles

Classification: Munich helles, light lager, German lager, all-grain

Source: Marty Tippin (martyt@sky.net), HBD Issue #1981, 3/11/96

Here's a nice Munich Helles lager recipe I've been using for the last year or so - makes a very drinkable beer. It's based on a recipe in Miller's *Complete Handbook of Home Brewing* with adjustments for my extraction efficiency (about 28 pts/lb/gal). When I originally brewed this batch, it was my first ever lager and second ever all-grain batch, and was the best beer I've ever made. Subsequent batches have been very good as well, but you always remember your first... ;-)

Ingredients:

- 7# two-row lager malt
- 1# vienna malt
- 1# carapils
- ~6-8 HBU Tettnang, 1 addition at 45 minutes
- Wyeast 2308 Munich Lager, from 1/2 gallon starter

Procedure:

Mash schedule: 30 minutes @ 122F, 30 minutes @ 140F, 30-60 minutes @ 155F, 10 minutes @ 165F, sparge 5 gallons @ 168F.

Chill to 48F and pitch yeast. Ferment 2 weeks @ 48F, rack to secondary and let temperature rise to mid 50's for diacetyl rest for 2-3 days. Then back to 32F for lagering 4-6 weeks.

Specifics:

- OG: 1.049
- FG: 1.008

Swill Clone

Classification: lager, American lager, light lager, Corona clone, Budweiser clone, extract

Source: ifc@pe.net, r.c.b., 1/17/96

One of the biggest problems i have had is many of my friends insist that Budwieser and Corona are the best tasting beers (yuck). They simply have not been spoiled, as many of us have been, with 'good' and 'real' beer. The following recipe normally wins the hearts of beer-flavored-water drinkers as well as provides a stepping stone for the non-brewers to experience good beer - home brewed. It is not exceedingly hoppy, yeasty, or strong, but IS a hearty and well balanced and full flavored brew!

[This looks like it will come out substantially darker and heavier than a Bud or Corona...neither would have crystal or dark extract...-Ed.]

Ingredients:

- 3 cups 20LV ish crystal malt
- 3.3 lbs John Bull dark unhopped extract syrup
- 3.5 cups munton and fison unhopped plain amber dry malt extract (20 EBC ish)
- 1/2 tsp burton water salts (if needed)
- 1/2 tsp gypsum (if needed)
- Pinch of yeast nutrient (if using dry or 'im really not sure' yeast)
- 1 oz Kent Goldings hop pellets (boiling)
- 1/2 oz Cascade hop pellets (finishing)
- Lager Yeast (please, use something good!)
- Irish Moss (1/2 tsp or so)

Procedure:

Well, here goes... keep it simple and fun! Before you start... why not get your yeast starter going?

Crack the crystal in a blender or whatever you like to crack with (dont powderize it!) bring it to a boil with one gallon of cold water. At the first sign of a boil, strain the liquid into your normal boiling pot (dont squeeze, smish, or squish the grain... just let the wort run out).

Add one gallon (or two if the pot is large enough) of water, the water salts, and extracts to the pot and bring to a boil. Boil for fifteen minutes, then add the boiling hops and continue boiling for 30 minutes (keep on stirring, but try to keep the pot covered as much as possible).

Add the Irish moss, stir for one minute.

Add the finishing hops. Stir and cover for three minutes.

Place (chill first if you like) in the fermenter and top to 5.5 gallons.

Pitch when cool (as if you didnt know this part).

I normally use a two stage system. I'll rack it once after the head falls. When the bubbler pharts 2 or less times per minute, i'll bottle or keg. If you are bottling, i would suggest using somewhere between 1/2 and 3/4 cup corn sugar, or 1/2 cup of honey for priming... I hope i didnt forget anything...

Note: If you serve this beer to newbies or wimps, serve it COLD! most beer lovers will enjoy it warm to cool also!

Specifics:

- O.G.: I dunno
- F.G.: I dunno

Shiner

Classification: lager, American light lager, Shiner clone, all-grain

Source: Dale Smith (des@io.com), HBD Issue #2154, 8/21/96

I've used this recipe several times with much success. As you probaly know, shiner is a lager. They use lots of Maize in their recipe & not very much hops. Overall, it's decent summer beer. It used to be my beer of choice until I became a beer snob. They have a new beer out, an unfiltered keg conditioned Honey Wheat Wiezen. It's quite nice! Anyway here's the recipe I use.

It's a bit hoppier & a little darker than shiner but quite good.

Ingredients:

- 5 lbs American pale malt (Briess)
- 1.5 lbs munich 10L
- 1 lb flaked Maize
- 1/8 lb black Patent
- 1 oz Centennial hops (bittering)
- 1/2 oz Libertry hops (finishing)
- Wyeast #2178 Lager blend

Procedure:

Mash all grains at 155 degrees for an hour boil for an hour adding Centennial a start of boil & Liberty after 50 minutes cool quickly and pitch yeast Since the lager blend is twice as much yeast as normal packs I rarely make a starter with this one Ferment 2 weeks @ 45 degrees rack & ferment for 1 more week @ 40 degrees rack into a keg & prime set for two more weeks @ 35 degrees enjoy!!

Piss Yeller

Classification: pale ale, American light lager, all-grain

Source: Ron and Sharon Montefusco, (bio-hazrd@graceba.net), HBD Issue #2130, 7/31/96

The philosophy behind this beer is basically this; to brew a lager-like ale that most people would recognize as "beer" and have the taste characteristic lesser beer-educated Americans associate with beer. The wheat is to serve the purpose of rice or corn in American beers and "lighten" both the color and the mouth-feel. Fortunately, malted wheat is not an adjunct according to the Reinheitsgebot and this is still an all-malt beer. (Sharon is of German descent and enforces the purity law) The Saaz hops give the beer a flavor that most educated beer palets will associate with a lager or pilsner beer, Ive found that the Saaz flavor needs some mellowing time. I also carbonate this beer a little more heavily than most ales (I add a cup or a cup and a quarter of corn sugar to 5 gallons at botteling time). Once again this is to imitate the heavily carbonated nature of American beers. Hope you enjoy it, please let me know how it turns out if you brew it.

Its not real involved unless you want to add a double decoction mash to bring out the malt flavor (a la Warsteiner).

Ingredients: (for 5 gallons)

- 6 lb Belgian Pilsen Malt
- 2 1/2 lb Wheat malt
- 1oz 4.3% Willamet Hops
- 1/2 oz Saaz Hops (adjust to taste)
- Wyeast #1056 American Ale Yeast or Coopers dry

Procedure:

Strike 10 qts at 126 deg. F and protein rest at 120 to 123 deg. for 30 to 45 minutes. Increase to conversion temp of 150 to 155 and hold for 45 minutes or until iodine test is negative. (Decoction mashing procedures single or double can be used instead) Be sure to mash-out at 168 deg. for 5 min. this will help prevent a slow or stuck sparge (why I don't know but every time I brain cramp and forget to mash-out the sparge runs poorly) Sparge with 5 gallons of 168 deg. water and collect. Boil 90 minutes adding Willamet at start of boil and add the Saaz at end of boil (about 10 minutes).

This beer benefits greatly from a week or two of cold lagging in the bottle after carbonation. The color is lighter than Sam Adams Boston Lager and the flavor is somewhat similar. I've got to admit, I started brewing this for my wife and some of our less beer "aware" friends but I really enjoy it myself also.

Specifics:

- OG: 1.048
- FG: 1.012-1.007

Marly's Wimp Beer

Classification: American light lager, rice lager, Budweiser clone, all-grain

Source: Rick Hawkins (rhawkins@iastate.edu), r.c.b., 4/27/95

This recipe was originally derived from papazian's rice--beer recipe, but further lightened.

As a lager, it's actually a nice, crisp, beer. As an ale, it will impress your Coors-type friends, though you probably won't think highly of it yourself. As a lager, it is better than the corn ale, but the corn ale is better than this as an ale. I suppose you could

lager the corn ale as well, though I've never done it.

Ingredients: (for 5 gallons)

- 4-7/16 pounds 2-row pale malt
- 1-9/16 pounds rice
- 7/16 pound light crystal malt
- 1 ounce Cascade hops (full boil)
- 1/2 ounce Cascade (after boil)
- 2 teaspoons Irish moss (30 minute boil)
- Munich lager yeast (16 ounce starter)

Procedure:

2 tsp gypsum in boil, on top of very hard las vega water (about 3/4 tsp for a 5 gallon batch).

Boil the rice in 4 gallons of water for 30 minutes. 3 was not enough and some burned on. (1.5 gal. for 5 gallons).

Let it cool to 130 degrees, and add the rest of the grain. Leave at this temp for 45 minutes.

Add boiling water to raise the temp for 158, and mash for another 45 minutes.

Miscellaneous notes: 1) i've used ale yeast, probably german ale, but that probably won't impress you. 2) *if* you can keep tight control over the temp during fermentation, you might want to switch to pilsner/st. louis lager yeast. The munich lager yeast, however, is tolerant of temperature fluctuations. 3) I would not substitute a different kind of hops unless you *really* know what you're doing. I ruined a batch of the corn ale (below) by using fuggles; on a beer this light, fuggles gave a taste I thought resembled infection. 4) my notes show initial gravity of 1.040, and final of 1.004. I assume the final meant 1.014, or maybe a broken hydrometer. 5) it's been a while, but it seems to me that I avoided the vitamin-enriched rice. Which is nice, since the base stuff costs about half as much. 6) the rice gives a certain "crispness" to the taste, which is identifiable as the flavor difference between Budweisser (which uses rice) and other basic american swill (which use corn). 7) I was actually taking mugs of this rather than the stout on the next tap during the vegas summers. Though the first few times i looked to make sure Marlys wouldn't catch me.. 8) i don't knwo what athe lovibund (sp?) is on the light crystal; it came from The Home Brewery as "light crystal"

Honey Ginger Lager

Classification: lager, all-grain

Source: Jeff Stampes (jeff@neocad.com), HBD Issue #1659, 2/16/95

I am making my first shot at formulating my own all grain recipes (until now, I have either used other people's, or have slightly modified someone else's). I thought I'd run it by the collective wisdom of the hbd to collect feedback prior to brewing.

What I'm shooting for is a Honey Ginger Lager. I want it to end up a little on the high gravity side, full-bodied, good head retention, and not too hoppy.

Ingredients:

- 8 pounds German 2-row pils malt
- 1/2 pound wheat malt
- 1/2 pound dextrine malt
- 1/2 pound crystal malt (10L)
- 2 pounds light clover honey (boil)
- 1 ounce perle (8% alpha, 50 minute boil)
- 1 ounce Willamette (4% alpha, 2 minutes)
- lager yeast

Procedure:

I am adding the wheat malt, dextrine and crystal for body and head retention. I was planning a two temp mash (152F & 158F) unless someone can tell me why a protein rest would be needed. I will add two pounds light clover honey to the boil. I will also boil in 4 oz. grated ginger root. I know it sounds like a lot, but I have used it in an extract beer with excellent results. It's sort of toxic for the first 4 months, but after six it becomes a dry, snappy, excellent refreshing beer.

Specifics:

- OG: 1.060

Oktoberfest Ale

Classification: pale ale, vienna lager, oktoberfest, all-grain

Source: Spencer Thomas (spencer@umich.edu), HBD Issue #2174, 9/5/96

A proper Oktoberfest takes several months lagging. But if you're attempting an "ale clone", then something like this should work

Ingredients:

- 6lbs light DME
- 0.5lb CaraMunich crystal (or 60L crystal if you can't find CaraMunich)
- 0.5lb CaraVienne crystal (or 20L crystal if you can't find CaraVienne)
- 2 oz Roasted barley (optional)
- 4 HBUs of Noble hops (Hallertau, Tettnang) for 60 min.
- 4 HBUs of Noble hops for 30 min.
- 4 HBUs of Noble hops for 15 min.
- Wyeast 1056

Procedure:

Steep crushed crystal malt in 1 gallon of hot (160F) water for at least 30 minutes, and strain into boiling kettle.

For a full-volume boil, use the hopping schedule shown. For a 1/2-volume boil, double the first two hop additions.

Use a neutral ale yeast (e.g. Wyeast 1056), make a starter and ferment cool (65-68F) to minimize esters.

After bottling and conditioning, keep it in the fridge near 32F for as long as you can before drinking.

Lazy Saturday Lager

Classification: lager, light lager, American lager, extract

Source: Bruce Ross (saxthorpe@aol.com), r.c.b., 8/31/96

I made the following light lager recipe one weekend when I was too lazy to make an all-grain batch. It turned out very nicely, after 1.5 months of lagering, and my American lager-loving friends drank it all in a very short time.

Ingredients: (10 gallons)

- 9.00 lb. Light Malt Extract Syrup
- 2.50 lb. Cara-Pils Dextrine
- 2.50 lb. Munich Light
- 2.50 oz. Cz Saaz 3.6% 60 min
- 1.50 oz. Cz Saaz 3.6% 30 min
- 2.00 oz. Cz Saaz 3.6% 0 min (Added at end of boil and allowed to steep for 10-15 minutes.)
- BR's Eastern European Lager yeast

Procedure:

Water Evaporated during boil: 3.00 gal
Add 13 gal of water to yield 10 gal of wort

1. Actual OG far less than planned due to lack of CHO extraction from specialty grains. (The program apparently calculated these grains like a full mash/sparge.) Next time should use 14 pounds of extract instead of 9.

2. Used 400 cc starter/5 gallons, of BR's Eastern European Lager yeast. Water was 10 gallons RO and 3 gallons bottled drinking water.

3. Fermented at 42-44F, took about 1 month. Secondary/lagered for about 1.5 months. Settled out nicely, never did filter or Polyclar, although would do so if bottling for competitions.

Specifics:

- OG: 1.046
- FG: 1.012

Octoberfest

Classification: vienna, maerzen, oktoberfest, amber lager, lager, all-grain

Source: Richard Hunter (rhunter4@ix.net-com.com), r.c.b., 7/3/96

I recently brewed an Octoberfest that is delicious.

Ingredients:

- 5.5 lbs DWC Pilsner Malt
- 4 lbs. Great Western Munich (8L)
- 0.5 lbs. DWC Belgium Aromatic
- 0.5 lbs Hugh Baird Carastan (30L)
- 0.25 lbs. Domestic Cara-Pils
- 0.25 lbs. Hugh Baird Crystal (50L)
- 1.5 oz Tetnanger for 60 min (3.5%)
- 1.0 oz Styrian Goldings 30 min (5%)
- 1.0 oz Saaz 15 min (3.9%)
- Wyeast 2206: Bavarian

Procedure:

Mash schedule is a 50-60-70 (Celsius) step mash.

Primary 8 days at 50 deg. F. Secondary 20 days at 45 deg. F. Lagered at 33 deg F. for 6 weeks

Big Bang Pilsner Ale

Classification: pilsner, lager, extract

Source: Craig Brown (cbrown9@ix.net-com.com), r.c.b., 10/9/96

This beer is smooth, packs a punch etc. I cannot say enough good about it. Why Big Bang, brewed it for the 4th of July.

Ingredients:

- 2 lbs Liquid extract
- 3 lbs DME
- 1 lbs Rice extract
- 1 1/2 oz Willamette for bittering
- 1/2 oz Willamette for dry hopping aroma
- American liquid Wyeast yeast

Procedure:

Boiled 1 hour OG 1.042 at 72 degrees
Added dry hops 3 days later when I moved the beer to a secondary fermenter. The dry hopping gives a unique taste and the beer is already at 3-4% alcohol to protect itself from hop contamination.



WHEAT BEER

CATEGORY 3

Weizen? Why Not?

Classification: wheat beer, weizen, weissbier, extract, honey

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

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).

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.

Specifics:

- O.G.: 1.050
- F.G.: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 5 days

Weizen

Classification: wheat beer, weizen, weissbier, all-grain

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

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 floccs were huge---as much as 1/2 inch in diameter.

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.

Specifics:

- O.G.: 1.055

Blow Me Away Holiday Ale

Classification: wheat beer, weizen, holiday ale, honey, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.090
- F.G.: 1.025

Wheat Amber

Classification: pale ale, wheat, extract

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

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

Ingredients:

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

Procedure:

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

Casual Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, extract

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

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

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.

Wheat Beer

Classification: wheat beer, weizen, extract

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

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.

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 gallons 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.

Rocket J. Squirrel Honey Wheat Ale

Classification: wheat beer, weizen, weissbier, honey, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Alcatraz Wheat Beer

Classification: wheat beer, weizen, weissbier, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.057
- F.G.: 1.012

Hoppy Amber Wheat

Classification: wheat beer, weizen, weissbier, extract

Source: Michael Koruska (koruska@ils.nwu.edu) rec.crafts.brewing, 11/15/91

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.

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 degrees, 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.

Specifics:

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

Wheat Beer #1

Classification: wheat beer, weissbier, weizen, extract

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

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

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.

Wheat Beer #2

Classification: weizen, weissbier, extract, honey

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

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

Ingredients:

- 6 pounds, Wheat/Malt extract
- 1 pound, honey
- 3 cups, crystal

- 2 ounces, Tetnanger (alpha 3.6) boil 1 hr
- 1/2 ounce, Tetnanger to finish 2 min
- WYeast Bavarian Wheat (from a previous batch)

Procedure:

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

Berliner Weisse

Classification: Berliner weisse, wheat beer, all-grain

Source: Aaron Birenboim, (abirnbo@rigel.hac.com) Issue #828, 2/20/92

Next time I will try something more like: 3--1/2 pounds pale, 1 pound wheat flakes, 2--1/2 to 3 pounds wheat malt, 1--1/2 ounces hallertauer IN THE MASH.

Some comments from the Unfermentables (Denver area brew club):

Many commented that the sourness was in fact different from the usual sour mash. Different, but not necessarily better or worse. All said the beer was clean, which is unusual for sour mashes, a good point for my technique.

Most said the souring (caried out to pH 3.4) was about right on, although I found it to be a bit too sour for my taste.

Most said the hop level was about right on (1 oz. hallertauer boil).

The only consistent criticism was a grainy flavor. This could be due to many things. It may just be that letting the GRIST sour extracted something nasty from the husks, etc. My fix for that problem would be to sparge, then sour the LIQUOR with pills ONLY, no raw grain.

Another souring method I'd like to use is a prolonged acid rest in the mash (like 3--5 days at 90 F). One fellow said the best sour mashed beer he had was made with this technique.

Another guy said a brewery in Germany pitched pure Lactobacillus Delbrueckii along with a standard ale yeast.

Ingredients:

- 5 pounds, pale malt
- 1 pound, Munich malt
- 1 pound, barley flakes
- 2 pounds, wheat malt

- 1 ounce, Hallertauer hops (boil)
- acidophilous capsules

Procedure:

This was a beer soured a la Papazian, except that I added some acidophilous capsules to the souring mash. I believe that most of the souring was due to the bacteria in the capsules.

Australian RedBack

Classification: wheat beer, weissbier, weizen, all-grain

Source: Allan Wright, (aew@spitfire.unh.edu) Issue #834, 3/2/92

I was modeling this beer after the Australian wheat beer RedBack.

Ingredients:

- 7--3/4 pounds, mix of 66% malted wheat extract and 33% barley malt extract
- 1 pound, crystal malt (steeped, removed before boil)
- 1 pound, amber unhopped dry malt extract
- 1--1/2 ounces, Kent Goldings hops (5.6% alpha) (60 minute boil)
- 1/2 ounce, Kent Goldings (10 minute boil)
- 1/2 ounce, Kent Goldings (5 minute boil)
- 1/2 ounce, Kent Goldings (in strainer, pour wort through)
- 1/2 ounce, Irish moss (15 minute boil)
- 3/4 ounce, Burton water salts
- 2 packs, Doric ale yeast (started 2 hours prior to brew)

Procedure:

My primary ferment started in 1 hour and was surprisingly vigorous for 36 hours. It finished in 48 hours. It has been fermenting slowly for 5 days and now has stopped blowing CO2 through the airlock at any noticeable rate (less than 1 bubble every 3--4 minutes) I took a hydrometer reading last night and it read 1.018. This seems high for a F.G. in comparison to my other beers of the same approximate S.G.

The last 1/2 ounce of hops was put in a strainer in a funnel and wort strained through it on its way to the carboy, as described in Papazian. A blow-off tube was used.

Day After 1040A Wheat

Classification: wheat beer, weizen, extract, weissbier

Source: John Devenezia (devenzia@euler.jsc.nasa.gov) Issue #879, 5/12/92

I have a delicious wheat beer coming out of the bottle right now and I thought with summer here y'all might want to give it a try. This beer is the best I've made so far and is also the first I've made with liquid yeast. Draw your own conclusions, but I know I will be using the liquid stuff from now on. The taste is hard describe; flavorful and slightly sour like a wheat beer should be, with a nice hop to it. It has a medium alcohol content.

This wheat beer was so good I'm going to make a variation of it for my next batch. It will be a raspberry wheat beer and I'll be adding about 4 pounds of berries to it.

Ingredients:

- 1 pound, malted wheat
- 4 pounds, Weizen extract
- 2 pounds, pale malt extract
- 1 ounce, Mt. Hood hops (boil)
- 1 ounce, Hallertauer hops (finish)
- Wyeast Bavarian wheat yeast

Procedure:

Put 2.5 gallons of cold, filtered water into pot. Added malted wheat (in muslin bag) to pot and brought the water to 180 degrees. Steeped the wheat for 30 minutes.

Removed bag of wheat and brought the water to boil. Added malts and boiling hops to pot and let boil for 60 minutes. Turned off the heat and added finishing hops. Force cooled the wort in an ice bath and put into primary fermenter. Added cold water to fermenter to bring the water level to 5 gallon mark. Pitched yeast.

Specifics:

- O.G.: 1.038
- F.G.: 1.010
- Primary Ferment: 4 days
- Secondary Ferment: 7 days

SunWeiss

Classification: weissbier, weizen, wheat beer, extract

Source: Bill Crick (crick@bnr.ca) r.c.b., 6/24/92

Ingredients:

- 1 pound, Klages malt
- 1 pound, malted wheat
- 1 can, John Bull unhopped light extract syrup
- 1 ounce, Saaz hops pellets
- Irish moss
- lager yeast

Procedure:

Microwave mash the Klages and wheat. Sparge with 1 gallon of water at 170.

Add extracts and 2/3 of the Saaz hops.

I used hot water to get to the protien rest temperature, and then from there used the microwave temperature probe and it's hold temp feature for the two conversion rests, and mash out to 170F. I used MedHigh power, and stirred every 10 minutes or so. The emphasis in mashing was on body, not fermentable sugar. It worked. The beer has considerably more malt flavor, body, and the dry hopping gave it a bit more tang than it usually has. Old recipe just used 1/2 pound of malted wheat, cold to boil, to add a bit of flavor.

Simple Wheat Beer

Classification: weizen, weissbier, wheat beer, extract

Source: John DeCarlo (jdecarlo@mitre.org) rec.crafts.brewing, 6/17/92

Ingredients:

- 6.6 pounds, wheat malt extract
- 1 ounce, Hallertauer hops (boil 60 minutes)
- Wyeast Bavarian wheat yeast

Procedure:

Boil extract and hops. Dump in fermenter with enough cold water to make 5 gallons. Pitch yeast.

Simple Wheat Beer

Classification: wheat beer, weizen, weissbier, extract

Source: Jon Binkley (binkley@boulder.colorado.edu) rec.crafts.brewing, 6/17/92

If you want a Bavarian style wheat beer (Weizen), you need to use a special strain of yeast called *Saccaromyces delbruekii*;

the only commercially available form this comes in is liquid culture.

Impress your friends with what an authentic tasting Bavarian Weizen you've brewed.

If you still refuse to use liquid yeast, I'd suggest going with more finishing hops---maybe 3 additions of 1/2 oz. each, 15, 10, and 5 minutes boil time. Wheat malt has very little intrinsic flavor---Weizen gets most of it's flavor from the yeast. If you use a standard ale yeast, plus the low hopping rate traditionally used for weizens, then you'll get a pretty tasteless beer (like the worthless wheat beers most American brewpubs and microbreweries sell).

Ingredients:

- 2 cans, Alexanders wheat malt extract
- 1 ounce, Hallertauer hops (boil 60 minutes)
- 1/2 teaspoon, Irish moss (15 minute boil)
- 1/4 ounce, Hallertauer (10 minute boil)
- Wyeast #3056 Bavarian wheat yeast
- 3/4 cup, corn sugar to prime

Procedure:

Boil extract and hops. Add hops and Irish moss as noted in ingredients section above. Dump in fermenter with enough cold water to make 5 gallons. Pitch yeast.

Hefeweizen

Classification: wheat beer, weizen, hefeweizen, weissbier, all-grain

Source: Jed Parsons (parsons1@husc.harvard.edu) Issue #917, 7/6/92

This is not as heavy as the German varieties, and does not have the clove-like taste: instead, I made it in pursuit of the taste of Grant's Weis Beer, which is much paler, and lighter of body; with a hoppier aroma; and drier, but not bitter, to the taste.

Ingredients:

- 5 pounds, wheat malt
- 3 pounds, 6 row lager malt
- 1 ounce, Tettnang hops (45 minutes before end of boil - alpha 4.7%)
- 1/2 ounce, Saaz (25 minutes - 3.8% alpha)
- 1/2 ounce, Saaz (10 minutes - 3.8% alpha)
- Wyeast 1056 ("American Ale")

Procedure:

Mash in 11 quarts water and protein rest 30 minutes at 130F. Starch conversion 90 minutes at 149F. Mash out and sparge 1 hour at 168F. Boil 1 hour, adding hops as indicated above.

Specifics:

- O.G.: 1.042

Bavarian Wheat

Classification: wheat beer, weizen, weissbier, all-grain

Source: Tony Babinec (tony@spss.com) Issue #927, 7/19/92

Target starting gravity is in the range of 1.050-1.055, so adjust the above grain bill. For a dunkelweizen, substitute a couple pounds of Munich malt for some of the pale malt, and substitute crystal malt for the cara-pils.

Cracking the wheat malt correctly takes some practice. I set the Corona mill more finely than for barley malt. The idea is not to pulverize the wheat malt, but to crack it well.

Ingredients: (for 15 gallons)

- 4--1/2 pounds, pale malt (barley)
- 4--1/2 pounds, wheat malt
- 1/2 pound, cara-pils malt
- 4 AAUs, Hallertauer (or other German hop) (bittering)
- light finishing hop (1/4--1/2 ounce, Cascade, last 10 minutes (optional))
- Wyeast Bavarian wheat yeast

Procedure:

When mashing, an initial protein rest is advised. If the usual protein rest is roughly 30 minutes, you might conduct a protein rest for 45 minutes at 122 degrees F before boosting the mash to a starch conversion temperature of 153/5 degrees F.

Weizen Schmeizen

Classification: wheat beer, weizen, weissbier, extract

Source: KENYON%LARRY%erevax.BITNET@pucc.Princeton.EDU Issue #931, 7/23/92

Ingredients:

- 6.6 pounds, IREKS wheat malt extract
- 6.6 pounds, IREKS light malt extract
- 2 ounces, Hallertauer leaf hops (4.4% alpha) (60 minute boil)
- 1--1/2 ounce, Cascade hops (alpha 5.7%) (30 minute boil)
- 1/2 ounce, Hallertauer plug, (15 minute boil)
- Wyeast #3056

Procedure:

Bring 3 gallons water to boil, remove from heat and add malt extract syrup (yes, all of it). Bring mixture to boil, add Hallertauer bittering hops. After 30 minutes add Cascade bittering hops, 15 minutes later add Hallertauer plug (I used hop bags for all 3 additions). Cool wort (about 3.5 gallons) to about 100F, siphon onto another 3--1/2 gallons of cold tap water, aerating vigorously. This produced 7 gallons of wort with a S.G.=1.065 (I get great extract efficiency from my extracts!).

Rack to two carboys with about another 1--1/2 gallon water (total yield to 10 gallons). Pitch yeast at about 75.

Bavarian Weiss

Classification: wheat beer, weizen, weissbier, extract

Source: Frank Dobner (fjdobner@ihlpb.att.com) Issue #937, 7/29/92

This was a much fuller bodied beer than would be called for in this style beer. Also the color and the way light passes through the liquid is far from my idea of shining golden Bavarian Weiss.

Ingredients:

- 2 3.3 pound cans, M&F wheat malt extract
- 1--1/2 ounces, Hallertauer hops (boiling)
- 1/2 ounce, Hallertauer hops (Finishing)
- 1/4 teaspoon, Irish moss
- 3/4 cup, dry malt extract for bottling (turned out to be too little)
- Wyeast Bavarian wheat liquid yeast

Procedure:

I brewed according to the standard procedures one finds in TCJoHB for an extract

brew adding the Irish Moss in the last 10 minutes of boil.

Franko's Magnificent Eichenweizen

Classification: wheat beer, weizen, weissbier, extract

Source: Frank Bruno (fbruno@rapnet.sanders.lockheed.com) rec.crafts.brewing, 9/2/92

Ingredients:

- 1 pound, light dry extract
- 1 3.3--kg can, Ireks wheat extract
- 1 ounce, Hallertauer (7.5% alpha)
- 1/4 ounce, Hallertauer (7.5 alpha) (finish)
- 1 teaspoon, Irish moss
- 1 ounce, Oak chips
- Wyeast 3056 Bavarian Wheat

Procedure:

Boil 1--1/2 gallon water. Add Irek's wheat extract, 1 pound dry malt extract, and 1 ounce Hallertauer. Boil 40 minutes. Add 1/2 ounce finishing hops, 1 ounce oak chips, and 1 teaspoon Irish moss. Let cool. Add water to bring volume to 5 gallons. Pitch yeast.

Specifics:

- O.G.: 1.045
- F.G.: 1.012

Red Wheat Ale

Classification: wheat beer, weizen, weissbier, all-grain

Source: Larry Barello (uunet!polstra!larryba) rec.crafts.brewing, 9/21/92

This is my most recent favorite all-grain recipe.

Brown/Golden ale. Light, refreshing and a nice aroma of chocolate malt for interest. Could be made with extracts by using 1 can each of pale malt and wheat extract syrup (or powder). Easy drinking beer.

Ingredients:

- 3 pounds, pale malt
- 3 pounds, wheat malt
- 4 ounces, medium crystal (~40L)
- 1 ounce, chocolate malt

- 1/3 ounce, Chinook Pellets for 45 minutes (4 HBU)
- 1/2 ounce, Cascade Pellets for 20 (2.5 HBU)
- 1/2 ounce, Tettnanger Pellets for 10 minutes
- Whitbread ale yeast

Procedure:

Treat 7 gallons water with 1/4 ounce gypsum. Mash in 8 quarts at 170F for a target of 156F. When beer is fermented, prime with 1/2 cup sugar, fine with 1/2 teaspoon of gelatin, keg or bottle.

Specifics:

- O.G.: 1.040
- F.G.: 1.015

Drew's Brew Wheat

Classification: wheat beer, weizen, extract

Source: Andrew Lynch (atl@kpc.com), HBD Issue #1066, 1/29/93

I've gotten a number of complements on my extract wheat beer, and a request for the recipe, so I thought I'd post it here.

This is about the simplest recipe I've ever made, and it tastes great. Clean and refreshing, and a little on the light bodied side. I might lower the lovibond rating of the crystal malt to get a color that more matches the flavor. I'll be attempting to recreate this with all grain this weekend.

Ingredients:

- 2, 4 lb cans Alexanders 60% wheat 40% barley unhopped extract
- 1 lb 80L crystal malt, crushed
- 2 oz 5.3 alpha Styrian Golding hop plugs
- 2 oz 6.1 alpha Cascade whole hops
- Wyeast #3056 Bavarian Wheat yeast

Procedure:

3 days before brewing, pop the Wyeast package. 2 days before brewing, pitch Wyeast package contents into a starter made from 2 cups water, 1 cup light dry malt extract, and 1 Tettnanger pellet. I use this type of starter on all my batches and pitch *after* high krausen.

BrewDay: 1) "Teabag" the Crystal malt, and add to 3 gallons cold water. 2) Bring almost to a boil and remove the "teabag". 3) Add malt extract and bring to a boil. 4) Add Styrian Goldings hops and boil for

one hour. 5) Add Cascade hops, return to boil and remove from heat. 6) Steep 15 minutes. 7) Chill with immersion chiller to 80F. 8) pour into clean fermenter and top up to 5.5 gallons total volume with cold water. 9) shake up starter, pitch and vigorously stir wort. 10) Ferment ~3 days at ~68F. 11) Rack to secondary. 12) bottle when clear (~1 week) with 1.25 cups light dry malt extract.

American Wheat

Classification: wheat beer, weizen, all-grain

Source: Dan Morey (dmorey@iastate.edu), HBD Issue #1351, 2/17/94

In this recipe, wheat made 27% of total grist. I would note that this beer was fermented warm (77F). The beer was very tart and had hints of cloves in the nose. I have also made an *American Wheat* (about year and a half ago) with wheat making 43% of the grist, fermented with Nottingham dry ale yeast at cooler temperatures (62F). This beer had the very same characteristics, tart with a hint of clove! I still believe that the yeast plays the greatest role in producing this clove character, but I believe that the wheat plays a large role in this flavor than generally accepted in homebrew circles. One final note, a group of brewer's in my homebrew club did a not so scientific study of the affects of yeast. One yeast, EDME dry, produced a wheaty characteristic (though the beers brewed where not wheat beers).

Ingredients:

- 8 lbs pale 6-row
- 3 lbs wheat
- 1 oz N. Brewer (1 hour)
- 1/2 oz Hallertauer (1 hour)
- 1/2 oz Hallertauer (10 minutes)
- Nottingham Dry Ale Yeast. ????

Al's Amber Wheat Beer

Classification: wheat beer, extract

Source: Allan Wright Jr. (aew@spitfire.unh.edu), HBD Issue #1166, 6/21/93

This recipe produces an excellent summer beer. Light in body, but with a nice hop Flavor and nose to make it enjoyable to drink. I also use this as the base for my fruit beers.

With 5 lbs. of blueberries added to the secondary it is truly special!

Ingredients:

- 3.3# Can Mutton and Fisson Light Unhopped Extract
- 2.0# Bag of Unhopped Wheat Dry malt
- 1.0 oz. Cascade Leaf Hops (Boil)
- 0.25 oz. Cascade Leaf Hops (Flavor)
- 0.25 oz. Cascade Leaf Hops (Aroma)
- 1 tsp. Irish moss
- 2 Packages Mutton and Fisson Ale Yeast

Procedure:

Remove 1 1/4 cup of wheat malt and save in zip-lock bag for priming.

Bring 1.5 Gallons water and Malts to a boil. When boil starts fully set your stove timer (watch, hourglass, whatever) to 45 mins. For leaf hops I don't use a hop bag, you can if it makes you feel good.

45 Mins: Add Boil Hops - 1.0 oz.

15 Mins: Add Irish moss - 1 tsp.

10 Mins: Add Flavor Hops - .25 oz.

2 Mins: Add Aroma Hops - .25 oz.

0 Mins: Pour through strainer and funnel(with strainer) directly into carboy with 2+ gallons of cold water as quickly as possible. Fill to top with more cold tap water. swirl carboy to mix hot and cold evenly. Pitch yeast.

Weiss Bier

Classification: weizen, wheat beer, all-grain

Source:

CHUCKM@PBN73.Prime.COM, HBD Issue #1099, 3/17/93

This weekend I brewed a 1/2 batch (2.5 gal) using a single decoction process (my first time). This is the recipe.

Ingredients: (for 2-1/2 gallons)

- 3 pounds german wheat
- 1.5 pounds american 6 row
- 1/2 oz hallertau pellets
- Wyeast Bavarian wheat (3056)

Procedure:

I mashed in with 1 quart/pound of water. My first question is: when I pull my decoction for separate heating and boiling it is

not very liquid, and indeed, during boiling it gets pastey(starts sticking to bottom).

Specifics:

- O.G.: 1.038

#8 Weizen II

Classification: wheat beer, weizen, extract

Source: Lynn Kerby (lfk@veritas.com), r.c.b., 5/5/93

I brewed a couple of beers with the wyeast wheat yeast last year and was satisfied with the results (one of the beers took 1st place in the HWBTA competition back in February). As far as temp ranges go, I believe that I fermented in the low 70's for both primary and secondary. If you ferment too warm (mid 70's and up) I suspect that you will get a very phenolic brew. One of the judges in the HWBTA competition felt that I should try fermenting a little cooler to reduce the phenolics - I thought it was perfect and it was certainly the taste I was shooting for!

Ingredients:

- 5 lb Wheat Dry Malt Extract (from GFSR)
- 1 lb Bulk Pale Dry Malt Extract
- .75oz Hallertau - Northern Brewer Plug Hops (leaf) 7.5% AA (60 minutes)
- .25oz Hallertau - Northern Brewer Plug Hops (leaf) 7.5% AA (30 minutes)
- .125oz Saaz Leaf Hops 2.9% AA (15 minutes)
- .125oz Saaz Leaf Hops 2.9% AA (finish)
- Wyeast 3056 Bavarian Wheat

Specifics:

- SG: 1048
- FG: 1010
- Primary: Plastic, 3 days @ 70F
- Secondary: Glass, 15 days @ 70-75F
- IBUs: 26

German Hefe Weiz

Classification: wheat beer, weizen, hefe-weizen, all-grain

Source: Rick Garvin (rgarvin@btg.com), HBD Issue #1168, 6/24/93

The recipe performed as expected for my set up with extraction of 29 SG points/lb for a decoction. I use a 48 qt cooler with the copper slatted wort collector that we have all seen. I do not believe that the geometry of the picnic cooler mash-tun (wider than tall) gives as good a grain bed, clarity, or extraction as I have gotten with the insulated Zap-Ap style (taller than wide). But, the cooler is more workable for 14 gallon batches.

Ingredients:

- 15 lbs Ireks Wheat Malt
- 10.5 lbs DeWolf-Cosyns Pils Malt
- 2 oz 4.6% German Hallertauer Pellets (assume 25% utilization) 60 min
- Weihenstephan Weizen Yeast (96? 69?)

Procedure:

1.Preboil all water, chill, and siphon off of sediment.

2.Mash in at 99F, hold for 15 minutes.

3.Boost to 122F, hold for 15 minutes.

4.Perform first decoction with thickest 40% of mash. Heat in 15 minutes to 160F, hold 15 minutes. Heat in 15 minutes to boiling. Boil for 20 minutes. Mix back into mash tun over 10 minutes.

5.Hold at 147F for 20 minutes.

6.Perform second decoction with 30% of mash. Heat in 15 minutes to 160F, hold 15 minutes. Heat in 15 minutes to boiling. Boil for 10 minutes. Mix back into mash tun over 10 minutes.

7.Sparge at 172F to collect 15 gallons.

8.Boil two hours.

9.After hot break occurs collect one gallon of speise (wort) for priming.

10.Add hops for last 60 minutes.

11.Pitch yeast at 58F. Allow temperature to rise to 65F over three days.

12.Bottle with 1 4/5 qts speise per 5 gallons.

This process took about 10 hours from start to clean up excluding pre-boiling the water. I am quite happy with this beer. It has a smoothness that I have not tasted with my other Hefe Weizen's that I attribute to the unhopped speise. I found Eric Warner's book quite helpful and pretty much followed his guidelines verbatim. I was surprised at the very easy sparge. I did stir after one hour and recirc 1/2 gallon. The run-off was clear and I had no stuck mash problems.

Wacky Weizenbock

Classification: wheat beer, weizen, weizenbock, bock, extract

Source: Jonathan Gibbens (jgibbens@polyslo.csc.calpoly.edu), HBD #1190, 7/27/93

I'm not sure about the "authenticness", but who cares? It turned out really good! Fruity and dark with a very noticeable alcohol smell.

Ingredients:

- 6 lbs Brewmaster Dried Wheat Extract
- 3 lbs Brewmaster Dried Amber Malt Extract
- 1/2 lb chocolate malt
- 2 oz Hallertauer fresh hops (boiling - 1 hour)
- 1/2 oz Hallertauer fresh hops (flavor - last 20 minutes)
- 1/2 oz Hallertauer fresh hops (aroma - last 2 minutes)
- Wyeast Liquid Wheat Beer Yeast

Procedure:

Prepare according to the standard Papazian method for extract beers. Starting gravity: 1.61 Starting Potential alcohol: 9% Ending gravity: 1.16 Ending Potential alcohol: 2% Primary and Secondary fermentation took 1 month. I believe that the high alcohol content (7%) pickled the yeast and stopped fermentation in it's tracks. Bottled with 1 1/4 cup DME.

Cat Claw Wheat

Classification: wheat beer, weizen, all-grain

Source: Glen A. Wagnez (wagnez@pica.army.mil), HBD Issue #1370 3/11/94

Here's a recipe for a wheat beer I brewed recently. It has a golden orange color and a nice tang to it. Enjoy.

1. I'm finding more and more uses for Cascades!
2. It's called "cat claw" wheat because of an incident that occurred while brewing. Both the cat and dog (65#shepard) are allowed to watch the brewing process but are not allowed to cross the line from the den into the workshop area. They normally are content to sit side by side and share the doorway. For

some unknown reason (this batch smelled particularly good??), a fight broke out and the dog bough a mean shot from the cat on the nose. I couldn't call it whining pooch wheat, could I??

3. Don't fear the high wheat to pale ratio as far as a stuck mash drain. I had no problem whatsoever and even had to slow the drain rate down so as to not sparge too quickly. (I use a 6' X 1/2" slotted coil as my manifold).

4. EXTRACT BASED. I've made a good extract based wheat using the same proportion of hops/time schedule and 3.3 #'s of Northwestern Lq. Extract + 4 #'s of light DME (domestic-Red Bank Brewing). << 5 gallon batch!!!

Ingredients: (for 13-1/2 gallons)

- 15 pounds of wheat malt
- 10 pounds of pale 6-row malt
- 1.5 oz. of fresh '93 cascade whole hops
- 0.75 oz. of fresh '93 tettnanger whole hops
- 3/4 # Laaglander light DME
- Wyeast #3056

Procedure:

1. Make a starter with the 3/4 # of DME and 1 gallon of water. Boil down to 3/4 of a gallon and cool with an airlock in place. Pitch a _well puffed_ pack of 3056. Let this go for two days.

2. Preheat the mash chest with a quart or two of boiling water. Empty preheat water and mash in the grains with about 5 gallons of 140 F. to hit a protein rest around 122 F. After about ten minutes, withdraw 4 quarts of liquor from the bottom of the mash, bring to a boil, and add back to the mash. (This was to hold temp., you might not have to).

3. After another ten minutes (20 minutes total protein rest), use about 4-5 gallons of boiling water to hit around 155 F. Hold for 45 minutes. Additional boiling water can be used if necessary, but should be avoided if possible. (I like to hold the extra H2O for sparge if I can). You can also withdraw a gallon at a time, bring to a boil, and return it to the mash (2-3 times max.) to hold temp. (Yes, I know that I'm over the 1 qt./#grain recommendation...)

4. Sparge right into the kettle using 7 gallons of 175 F. water. Go right to the boil (that's right, no mashout) and skim off the

gray oily foam that comes to the top (subsides after 5-10 minutes).

5. Boil down to 13.5 gallons and add the cascades. Boil for 60 minutes.

6. Turn off heat and add the tettnanger. Let steep for about 15-20 minutes. Run through cooling unit to yield three four-gallon cuts to three 5 gallon fermenters. OG on my last run was 1.056.

7. Pitch 1 qt. of well mixed starter to each fermenter. Ferment at 70 F. for 2-3 days, until things settle down. Lower temp to 67-68 and ferment for another 11-12 days (total 2 week ferment). I use the brewcap system (except for stouts!) and tap the yeast that settles. Final gravity should be around 1.015 to 1.018.

8. Siphon to keg, chill to 45 F. and CO2 at 2.6 volumes (30 psi til it won't take any more, then go to about 17 psi).

9. Bottle and age for at least three weeks. It's good off the keg right at day 0 but improves mucho by day 21!

Specifics:

- O.G.: 1.056
- F.G.: 1.015

Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, all-grain

Source: Rich Lenihan (rlenihan@marcam.com), HBD Issue #1441, 6/4/94

I just made a dunkelweizen this weekend. I would say, from reading Warner's book, that the best way to add color is with dark munich malt. I don't think (from memory) that he used crystal or chocolate malt in any of his recipes. Since I could not find any dark munich malt, however, I "cheated" with crystal and chocolate malt.

Ingredients:

- 5 lbs wheat malt
- 3 lbs light munich
- 1.25 lbs Briess 2-row
- 8 oz light crystal (20L)
- 2 oz medium crystal (40L)
- 2 oz chocolate malt (400L)
- 1 ounce Hallertauer hops (4.9% alpha, boil)
- wheat yeast (Wyeast Bavarian wheat or Yeast Labs W51)

Procedure:

This, along with a 90-minute boil, gave me the medium-amber color I was looking for. Time will tell if the crystal and chocolate will give the beer an undesirable harshness. I think you'd want a fairly soft finish in any weizen. I've tried this year's SA Summer Wheat (Dunkelweizen) and I think it's too harsh, as well as under-carbonated. The color's right, though.

Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, dark wheat, all-grain

Source: Marvin Crippen (mandos@u.washington.edu), HBD Issue #1447, 6/11/94

I ended up repitching the yeast from a previous batch (Room-mates bavarian weizen, D&M Brockington) and the yeast didn't create the banana & clove taste, but the aroma was right on. I think the yeast had just been used too many times.

The beer scored a 37 and NHC and a 30 at Heart of the Valley. The NHC judges thought I'd used chocolate malt to get the color, go figure. I personally think the color ended too dark. Next time I'm going to try 3 lb Caravienna, 2 lb English Pale, and 7 lb Wheat.

Ingredients:

- 7 lb Dark Wheat Malt
- 2.5 lb Munich Malt
- 2 lb Caravienna Malt
- .5 lb Carapils Malt
- 1 oz Hallertaur Hersb.(2.9 AAU) 60 minutes
- 1 oz Tettnanger (6.2 AAU) 15 minutes
- 1 oz Hallertaur Hersb. (2.9 AAU) 1 minute
- Wyeast #3068

Procedure:

Single Step Infusion (no protein rest) at 158 degrees F.

Specifics:

- O.G.: 1.052
- F.G.: 1.010

Maple Wheat Ale

Classification: wheat beer, maple beer, weizen, extract

Source: Rob Mongeon (mr_spock@delphi.com), r.c.b., 7/8/94

I used a 50/50 wheat/malt xtract for the base with 1 quart of grade A Vermont maple syrup. (Vermont = #1 syrup) I kept the flavor/aroma hops low so that the flavor of the syrup would shine through.

Ingredients:

- 6 lbs malt/wheat extract
- 1 qt. VT grade A maple syrup
- .5 oz Nothern Brewers hops 60m = 9.8 IBU
- 1oz H'Taur hops 40m = 4.0 IBU
- Wyeast 1056 chico, SN, Amer ale yeast

Procedure:

Ferment at 68-70 for 3-4 days. X-fer to secondary for at least 2 weeks. Keg or bottle anytime after that.

Specifics:

- O.G.: 1.049
- F.G.: 1.013

Old Bavarian Dunkles Weissbier

Classification: dunkelweizen, weizen, wheat beer, dark wheat beer, extract

Source: Edwin Sharp (esharp@sage.cc.purdue.edu), r.c.b., 1/25/93

Ingredients:

- 4 Pounds Dark malt extract
- 4 pounds wheat malt extract
- .8 g alpha acid (Tettnanger or Hallertauer (2.8 HBU))
- Liquid Weissbier yeast

Procedure:

Boil 70 minutes, adding 1/2 hops at start, 1/2 at 40 minutes, and small quantity of aroma hops at 55 minutes. Allow to complete fermenting (the book says 3-4 days) Add 1 1/2 quarts of unhopped wort and some lager yeast, bottle.

Specifics:

- O.G.: 1.050

German Weisen Beer

Classification: wheat beer, weizen, extract

Source: Eric Pendergrass (pendea3@wfu.edu), r.c.b., 12/8/94

Here's one which I just finished and which, IMHO, is excellent! After about 5 weeks, it is perfect. Enjoy!

Ingredients:

- 1 can Irek Wheat Malt Extract (unhopped)
- 1 lb Light DME
- 1 cup Cara-Pils Malt
- 1 cup Crystal Malt-10L
- 1.5 oz. Hallertauer Hops (bittering)
- 1 tsp. Irish Moss
- .5 Oz. Saaz Hops (for finishing)
- 1 pack Wyeast #3056 Wheat Yeast
- 3/4 cup Priming Sugar

Procedure:

Crack all grains and place in grain bag. Dissolve can of malt and DME in 1-2 gal. of water in the stock pot. Add the gab of grain to the pot and adjust the heat to achieve boiling temperature. The instant the water starts to boil, remove the grains from your stock pot. Add the bittering hops and maintain the boil. After 25 minutes, add the Irish moss and continue to boil. After 20 minutes, add the finishing hops and boil for an additional 2 minutes ONLY. Remove the stock pot from the heat and attach a lid. Place the pot in a sink of ice to cool until it reaches 75-80 degrees. Pour the cooled wort into a sanitized fermenter and top off to 5 gallons. Add the active yeast starter. Once fermentation has started, move the fermenter to an area of 55-65 degrees.

Specifics:

- O.G.: 1.045-1.052
- F.G.: 1.008-1.014

Hefeweizen Dunkel

Classification: wheat, weizen, dunkelweizen, extract

Source: Gary Welk (welkg@wolverine.cig.mot.com), r.c.b., 12/12/94

It came out awesome, IMHO! Several friends that have been brewing for years really liked it and are now trying the recipe as well. It was good from the start but after

several months in the bottle, it has gotten really smooth and tasty. Even with the extra malt, it doesn't seem to malty. Would you call this a dunkel-weizen-bock? Enjoy!

Ingredients:

- 6 lbs. Northwestern wheat (50/50) malt extract
- 3.3 lbs. Northwestern gold malt extract
- 1/4 lb. Roasted barley
- 1/4 lb. chocolate malt
- 1/4 lb. black patent
- 3/4 oz. Hallertauer hops (4.6%) (@60 minutes)
- 1/4 oz. Hallertauer hops (4.6%) (@2 minutes)
- 1/2 tsp. Irish Moss (@10 minutes)
- Wyeast #3056 Bavarian wheat lager yeast
- 3/4 cup corn sugar for priming

Honey Wheat Beer

Classification: honey wheat, wheat beer, weizen

Source: John E. Campbell
(m950936@holloway.nadn.navy.mil),
HBD Issue #1704, 4/12/95

About two weeks ago I bottled a batch of honey wheat beer that turned out rather outstanding. Albeit I am an extract homebrewer currently, it still was excellent! Here's the recipe for all that are interested...

Ingredients:

- 1 3kg can Ireks wheat/barley extract
- 1.5 lb clover honey
- 1 oz Tetnang hops (3.4%AA ??) in the boil for 45 min
- 1 oz Hallertauer hops (German) (4.5%AA ??) for last 10 min
- 1 pkg Wyeast Weihenstephan Wheat variety

Weizenbock

Classification: wheat beer, weizen, weizenbock, extract

Source: Doug Wronka
(doug.wronka@mbbs.com), r.c.b., 8/18/95

Here's a recipe for a Wiezenbock that I really liked, it was very much like one from our local microbrewery.

This beer was delicious and went very fast(1 week in the bottle and to the fridge).

Ingredients:

- 1 can (3lb 10oz) of Glenbrew Brewmart Australian Dunkelbock
- 3 lbs of wheat DME
- 1 1/2 light DME
- 1 oz Hallertau hops(3.7 alpha)
- Glenbrew kit yeast

Procedure:

Boiled DME and hops for 15 mins in 1 1/2 gals of water. Added liquid malt and continued boil for 10 mins. Added to 3 1/2 gals of cold water and used yeast from Glenbrew kit. After 5 days I racked to the secondary and added the finings from the Glenbrew kit. Leave in secondary for 10 days then primed and bottled.

Dunkelweizen

Classification: wheat beer, weizen, dunkelweizen, extract

Source: rictorsan@aol.com, r.c.b., October 11, 1995

I've never seen dark wheat malt but here's an extract recipe I concocted for a dark wheat. It came out tasting like Sam Adams Dark Wheat Beer. It was pretty popular with my friends. Heres what I did:

Ingredients: (for 5 gallons)

- 5 lbs Wheat Extract
- 2 1/2 lbs Gold Extract
- 1/4 lb roasted barley
- 1/4 lb chocolate malt
- 1/8 lb crystal
- 1/4 lb black patent (optional)
- 1 oz Hallertau (pellets) @ 60
- 1 oz Tettnanger (pellets) @ 10
- 1/4 oz Sazz (Pellets) steep
- tsp of Irish Moss
- 3065 Bavarian Wyeast

Procedure:

1 week in primary, 2 in second, drank in 4.

Specifics:

- FG: 1.011

Franken-weizen

Classification: wheat beer, weizen, all-grain

Source: Don Hatlestad (DHatlestad@aol.com), HBD #1876, 11/6/95

In my usual fasion, I brewed a weizen without ever having tasted a German weizen or weisbier. The taste of it was so surprising that I ran out and bought a bottle of Ayinger Brau-weisse just to see if the taste was close. As it turns out, my weizen was somewhat similar with some exceptions. Mine is a little big, a lot more malty, a little under carbonated (though not much), and a tiny bit sweeter. Mine was similar in that it has just as much banana and clove aroma as the Brau-weisse and I got the hops just right.

The primary fermentation of this beer was so vigorous that it clogged the airlock and blew the lid off of my plastic-bucket primary. I've never needed a blow-off tube for my plastic ferm before.

I got such surprising results from this weizen that I thought I would pass along the recipe.

Ingredients:

- 6.5# Wheat malt
- 3# Vienna malt
- 2# 2-Row malt
- 1 oz Tettnanger, 4.4%AA, 45 min
- 1 oz Saaz (Domestic), 4.0%AA, 15 min
- Wyeast 3068

Procedure:

My water is moderately soft; added 2 teaspoons of gypsum to the mash.

Mash schedule: 40 minutes at 50C; added an infusion to raise to 60C, rest for 15 minutes; added heat directly to raise to 70C, rest for 60 minutes; raised temp to mash-out.

Primary ferment 7 days at 21-22C. Secondary ferment at 20C for 12 days. Force carbonated in the keg to 2.7 volumes of CO2.

Specifics:

- OG 1.054
- FG 1.014

Weissbier

Classification: wheat beer, weizen, extract

Source: Larry Johnson, (lilboymbrew@aol.com), r.c.b., 11/9/95

If you're interested in an extract recipe, this is the easiest, best beer I ever made.

Everyone who's tried it can't believe the story of how hot it fermented, because it was great! Gonna try it again next year, but the spousal unit sez the AC ain't goin' off for no beer. Ah, well; so it goes....

Ingredients:

- 1 6.6 lb. can of Ireks wheat extract (100% wheat, BTW)
- 1 1.4 lb. can of Alexander's "Kicker" barley extract
- 0.5 lb. light crystal malt
- 0.5 lb. malted wheat
- 1.5 oz. Hersbrucker hop pellets
- Brewtek German Wheat Yeast #1

Procedure:

Make a 500 ml starter several days ahead. Give yourself a week to get the slant stepped up to this level.

Steep the malts in 1 gal water @ 170 F for 20 min. Remove grains and add extracts. Stir until dissolved, then bring to a boil. Add 1oz hops. Boil 30 minutes, add remaining hops (0.5 oz). Remove from heat. Chill and pitch yeast. Ferment - NOW HEAR THIS - at 75 to 80 F. At this point (8 days in the primary; just had racked to the secondary) my air conditioner broke. We had just packed up to leave for a week in Florida, so I left it. Middle of July in GA - no AC. It stayed in the primary for 12 days. It bubbled furiously for most of the 20 day fermentation. I bottled it and started drinking it in 2 weeks. Delicious!

R Squared American Honey Wheat

Classification: wheat beer, weizen, honey wheat, all-grain

Source: bunningw@ns.acc.af.mil (private correspondence), 7/19/95

This beer took 1st place in category at the Emerald Coast Brewfest in Ft. Walton Beach, FL, in 1994. It's been brewed 6 times with 4 different yeast strains; Yeast Lab Canadian Ale (2), Yeast Lab Dussel-

dorf Ale, WYeast American Ale, and BrewTek American White (2). The winning recipe was brewed with the Canadian Ale, but my personal favorite was brewed with the Dusseldorf Ale strain. It's an offshoot of Papazian's Rocky Raccoon Honey Lager that's been converted to all-grain and beefed-up. It's a golden American Wheat that's refreshing and lightly hopped. The perfect beer to brew for summer sipping.

Ingredients: (5-1/2 gallons)

- 3 lbs. DWC Pale Ale Malt
- 3 lbs wheat malt
- 1/2 lb Carapils malt
- 1/2 lb DWC Aromatic malt
- 2 1/2 lbs clover honey
- 1 tsp gypsum
- 1/2 oz 8.0 alpha Northern Brewer (60 minutes)
- 1/2 oz 3.6 alpha Fuggles (15 minutes)
- 1/2 oz 3.6 alpha Fuggles (end of boil)
- suitable ale yeast
- 7/8 cup corn sugar (priming)

Procedure:

Two-step infusion mash. Gypsum added to increase calcium and lower PH. Protein rest at 122 degrees for 30 minutes. Raise to 152 degrees for conversion and hold for 1 hour. Mash out at 165 degrees and hold for 5 minutes. Sparge with 3.5 gallons 170 degree water. Bring to a boil and add honey. Boil one hour and follow hop schedule. Chill, aerate, and pitch yeast.

Specifics:

- Primary fermentation: 1 week @ 68-70 degrees.
- Secondary fermentation: 2 weeks @ 68-70 degrees.
- O.G. 1.053
- F.G. 1.012

Wheat Ale

Classification: wheat beer, American wheat, all-grain

Source: Jack Smith (qr1661@trotter.usma.edu), HBD Issue #1978, 3/7/96

I recently brewed my first wheat beer trying to replicate the types of wheat ales and hefeweizens I used to drink in the Northwest; these types include Widmer Hefeweizen, Pyramid Hefeweizen and Wheat Ale, and many others I can't remember; but

they all had a common, distinctive character that I think specifically typified the Oregon/Washington-area wheat beer. I prefer these types over the German weizens/hefeweizens like Paulaner Hefeweizen. I am pleased with my wheat ale and would like to know if anyone has any insight as to the particulars of those northwest wheat beers or any recipes for clones. I would like to experiment (read drink) in this area for awhile.

Ingredients:

- 4 lbs Harrington
- 3 lbs Belgian Wheat
- .25 lbs Crystal (60L)
- .5 oz Chinook (12aa) boiling
- 1 oz Mt Hood (5 mins before end of boil)
- .5 cup of WY1056 slurry from another primary

Procedure:

40-60-70 Mash Schedule / 90 min boil

Specifics:

- OG 1.042
- FG 1.008
- Color- 6 SRM

Honey Wheat

Classification: wheat beer, honey wheat, extract

Source: John Meredith (johnm@byron.apana.org.au), HBD Issue #1930, 1/9/96

Here's my honey-wheat recipe (extract). The yeast I used was cultivated from a Fransiskaner Hefe-Weissbier. I'm unsure if this is a bottling yeast, but the resulting beer has a light body and good head retention. A nice drinkable summer beer (IMHO). In retrospect I'd be inclined to use 1 lb of a stronger honey (Australian blue gum ;-) and 1lb of dry malt extract to give better body.

Ingredients:

- 1 can Munton&Fison's Premiere Weizen
- 2 lbs Light honey (strawberry clover)
- 1 lb Dextrose
- A suitable Weizen yeast (preferably liquid)
- 3/4 cup sugar or equivalent malt extract

Procedure:

Boil honey, Weizen extract and dextrose for 15 minutes in 1.5 gal water. Tip into fermenter, and add water to make up 5 gal. Allow to cool and add yeast. Fermentation should be complete in around 3-4 days. Bottle with priming sugar.

Specifics:

- OG : 1.040
- FG : 1.008

Weizen Heimer

Classification: wheat beer, weizen, extract

Source: Gabrielle Palmer (gabriellepalmer@e-mail.com), HBD Issue #1931, 1/10/96

Ingredients:

- 6.6# Wheat LME
- 1#crystal malt 40L (cracked)
- 1#honey
- 1-1/2 oz. Cascades or Hallertauer hops (60 minute boil)
- 1/2 oz. Cascades or Hallertauer hops (15 minute finish)
- 1 pkg. Wyeast 3068 Wheinstephen Wheat Yeast
- Irish Moss (clarifying)
- honey or DME (priming)

Procedure:

Primary ferment: 3-5 days Secondary ferment: 5-8 days

Mad Monk Oatmeal Honey Wheat

Classification: wheat beer, weizen, honey wheat, extract

Source: midgard@nycmetro.com, r.c.b, 9/28/95

I think yer looking at a approx 7+ % Alcohol content there. (Williams in CA make a Oatmeal Extract).

Ingredients:

- 6 pounds of Williams dark Oatmeal Extract Syrup
- 3 pounds Dry Weizen Extract
- 1 pound Honey
- 1/2-1 ounce of Cascade hops for bittering

- 1/2-1 ounce of Cascade for Flavoring at end of Boil or Dry Hopped

Improvisational Wheat

Classification: wheat beer, American wheat, fruit beer, raspberry wheat, all-grain

Source: Marty Tippin (martyt@sky.net), HBD Issue #2116, 7/21/96

This turned out to be probably the best beer I've ever made. I made an 11 gallon batch so I could add raspberries to half of it for a raspberry wheat and have the other half as an American wheat. I was amazed at how well both came out and plan to do another batch when it cools off a little outside.

To make a raspberry wheat from half the batch, I added 5 lbs of raspberries (purchased frozen, thawed to room temperature and mashed with a potato masher) to a large fermenter and racked half of the batch into it after the secondary fermentation was complete. This fermented another two weeks before bottling with 3/4 cup of corn sugar. FG after raspberry fermentation was 1.001 (!)

The American Wheat half of the batch has a nice citrusy flavor and is quite cloudy (which I wanted). The raspberry half is a deep red color, and has a magnificent raspberry aroma and pronounced raspberry flavor. It had a real alcohol bite for several weeks after bottling (due to the SG drop from 1.049 to 1.001) but has mellowed quite nicely in the last month or so - it still packs quite a kick though!

Ingredients: (for 11 gallons-- quantities can be halved for 5 gallons)

- 3.0# Unmalted Wheat
- 3.5# Wheat Malt
- 8.0# Klages Malt
- 1.0# Carapils (Dextrine) Malt
- 1.5# Vienna Malt
- 2.5 oz. Tettninger (whole) 4.3% boil 45 minutes
- 1.0 oz. E. Kent Golding (pellets) 4.5% boil 45 minutes
- BrewTek "American White Ale" CL-980; 1 gal starter built up from slant

Procedure:

I get about 88% conversion efficiency from my system so you may need to adjust the

grain bill to reach the same OG. About 23 IBU total for hops.

Crush unmalted wheat separately from other grains. Add water to cover and boil 30 minutes, adding more water as necessary (the grains soak up a lot!). Stir often and watch for scorching.

While wheat is cooking, mash-in remaining grains using about 1.33 qt water per lb of grain at room temperature. Raise to 104F and hold 30 minutes.

Add cooked wheat and raise temperature to 140F. Hold 45 minutes. Raise to 155F and hold 90 minutes or until conversion is complete. Mash-out at 168F for 10 minutes.

Sparge at 168F pH 5.7 to collect 13 gallons for boiling.

Boil 90 minutes, adding hops during last 45 minutes and 1 tbsp Irish Moss during last 15 minutes. Cool, aerate thoroughly and pitch yeast starter.

Ferment 1 week at 68F, rack to secondary and ferment another 2 weeks at 68.

Bottle with 3/4 cup of corn sugar per 5 gallons or keg and force carbonate to 2.5 atmospheres.

Specifics:

- OG: 1.049
- FG: 1.006

Anglo-American Wheat Beer

Classification: wheat beer, American wheat, all-grain

Source: Mark Peacock (mpeacock@oeonline.com), HBD Issue #2051, 5/27/96

I twisted the American Wheat Beer style just slightly and came up with a very tasty beer.

The resulting beer has the floral nose that is one of the chief characteristics of the #1968 yeast. Indeed, with the low hopping in a wheat beer, the yeast nose comes through very clearly. I would perhaps add a bit more late-addition hops, but my wife is very happy with the taste -- although she would prefer an increase in the carbonation. The color came out a touch darker than what I had hoped -- more of a dirty straw color -- but compared against a standard pilsener, it's not that much darker.

All in all, the Anglo-American Wheat is a nice summer beer that allows an assertive yeast to show its stuff.

Ingredients: (for 4 gallons)

- 5 lbs wheat malt
- 1 lb British pale ale malt
- 0.5 oz Cascade whole hops (alpha acid = 5.5%) 60 min
- 0.5 oz Cascade 10 min
- 0.5 oz Cascade steep
- Wyeast #1968 (London ESB)

Procedure:

Mash Schedule: 30 min protein rest at 125F 90 min mash at 145F

I poured the cooled wort over the Wyeast #1968 London ESB yeast cake from a batch of pale ale and fermented at 60-65F. After 4 days, I racked to the secondary, more for clarity than for any additional attenuation. For bottling, I primed the batch with a scant 2/3c of corn sugar.

Specifics:

- OG: 1.044
- FG: 1.014

Add the Ireks and boil hops (and honey) boil for an hour, add finishing hops last <10 minutes. I also use the Wyeast Barvarian Wheat (don't recall the #). It adds the clove/banana flavor, but not too much, since its a mix of 2 strains. There's a couple other Wyeast wheat strains, that vary in strength of clove/banana flavor, the German (#3333) leaning away from the clove and banana. With the above recipe, and using the Barvarian Wheat, my first batch was compared favorably by a friend to Spaten Hefeweisen, though I was a bit more critical of it ;). Also, if you use the Wyeast, make a starter.

100% Wheat

Classification: wheat beer, weizen, extract

Source: Bob Campbell

(bob@raf.atd.ucar.edu), r.c.b., 7/1/96

I've done 2 100% wheat batches, and just brewed two more, with a recipe along the lines of this one.

Ingredients:

- 6# can of Irek's Unhopped (orange print on label)
- 1# Crystal barley Malt 20 lov (for steeping until boil)
- 1# Wheat malt (also for steeping)
- 1.5 - 2 oz Hallertauer Hops - I'm not a big hop fan, and this comes out lightly
- hopped. 1 oz boiling, .5 - 1 oz for finishing
- 1/2 to 1 pound honey (completely optional)
- Wyeast Bavarian wheat or German wheat yeast

Procedure:

For one I also added 5.5# frozen raspberries, though that started out almost like raspberry soda, it mellowed well, though a bit tart. I also use honey for priming instead of afterburner corn sugar. Steep the grains in a couple gallons of water over high temp. Strain out just before it starts to boil.



STEAM, SMOKE, & SOUR BEER

CATEGORY 4

Ole Bottle Rocket (Steam)

Classification: steam beer, California common, extract, Anchor

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

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.

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.

Rauchbier

Classification: smoked beer, rauchbier, extract

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

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

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.

Specifics:

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

Anchor Steam-Style Amber

Classification: steam beer, California common, Anchor, extract

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

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

Ingredients:

- 7 pounds, John Bull plain light malt extract

- 1/4-1/2 pound, crystal malt
- 2 ounces, Northern Brewer hops (11 alpha) (boil)
- 1 ounce, Cascade hops (5.6 alpha) (finish)
- 2 packs, lager yeast

Procedure:

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

Not-So-Sweet Beer (Steam)

Classification: steam beer, California common, Anchor, extract

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

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

Ingredients:

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

Procedure:

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

Steam Beer

Classification: steam beer, California common, all-grain, Anchor

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

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.

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 Northern Brewer at beginning, 1/2 ounce at 30 minutes and 1/2 ounce for the last ten minutes.

Specifics:

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

Desert Storm American Steam Beer

Classification: steam beer, California common, Anchor, all-grain

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

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.

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.

Frahnkensteam

Classification: steam beer, California common, extract, Anchor

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

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

Ingredients:

- 1 cup, English 2-row pale malt
- 1 cup, Crystal Malt, 60L
- 1 cup, Crystal Malt, 120L
- 6 pounds, light M&F dried malt extract
- 1--1/2 ounces, Northern Brewer hop pellets (alpha = 6.5; 50 min.)
- 1/2 teaspoon, Irish Moss (15 min.)
- 1 ounce, Northern Brewer hop pellets (1 min.)

- Wyeast #2035 American Lager yeast (cultured from a previous batch)
- 3/4 cup, corn sugar for priming

Procedure:

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

Specifics:

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

Sour Mash

Classification: sour mash, all-grain

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

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

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

Ingredients:

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

Procedure:

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

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

Specifics:

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

Lazy Sunday Steam Beer

Classification: steam beer, California common, Anchor, extract

Source: stephen@sdg.dra.com r.c.b., 4/7/92

With the recent addition of the WYeast #2112 California Lager to the WYeast line, I've been thinking about making a Steam Beer. I formulated this recipe based on Papazian's descriptions.

Ingredients:

- 3.3 pounds, pale malt extract syrup
- 2 pounds, light dry malt extract
- 3/4 pound, crystal malt (60 L.)
- 1--1/2 ounces, Northern Brewer hops (35 IBUs) (boil 45--60 minutes)
- 1/2 ounce, Hallertauer hops (dry hop in secondary)
- Wyeast #2112 California lager

Procedure:

Makes 5 gallons. Ferment at 60 F.

Steam Beer

Classification: steam beer, California common, extract, Anchor

Source: Subhash Chandra Roy (roy@mcnc.cnc.org) Issue #862, 4/13/92

Ingredients:

- 6.6 pounds, American Classic light malt extract
- 1/2 pound, crystal malt (10 L.)
- 1/2 pound, crystal malt (20 L.)
- 1--1/2 ounces, Tettnanger hops (60 minute boil)
- 1/4 ounce, Tettnanger (30 minute boil)
- 3/4 ounce, Hallertauer hops (30 minute boil)
- 1/4 ounce, Tettnanger (10 minute boil)
- 1/4 ounce Hallertauer (10 minute boil)
- 1 ounce, Kent Golding hops (dry hop)
- 1 tsp., salt
- 1--1/2 tsp., gypsum
- 1/2 cup, honey (priming)
- Wyeast Steam beer yeast

Procedure:

Crack the crystal malt and add to 1 gallon of water and bring to a boil then strain off the wort. Add the extract and return to a boil. Add the hops at the given times. Cool wort and pitch yeast.

Specifics:

- O.G.: 1.049
- F.G.: 1.009
- Primary: 10 days at 72 F.
- Secondary: 26 days at 50 F.

Sourdough Beer

Classification: sourdough, extract

Source: John Carl Brown, (brown@cbnewsh.cb.att.com), rec.crafts.brewing, 5/21/92

Very cloudy beer, aroma has a tinge of sour. I'm not really sure how it tastes, kind of like beer kind of like sourdough bread but really like neither. Loads of body. The sourness is not as clean as I would like, but definitely comes through in the finish.

Ingredients:

- 2--3/4 pounds, hopped light extract
- 1/2 pound, pale malt
- 2 ounces, crystal malt (40 L.)
- 2 ounces, wheat malt
- 1/2 ounce, Hallertauer hops

- ale yeast
- 1--1/2 cups, sourdough starter (wheat flour, water, yeast)

Procedure:

Dissolved extract in hot water, cooled and added starter. Let rest covered for 24 hours. Crushed and mashed grains. Poured liquid off sourdough sediment and strained into wort. Boiled 1 hour and added hops at 40 minute mark. (Foul smelling boil!). Cooled and added ale yeast. Ferment as usual.

Southside Steam Beer

Classification: steam beer, California common, all-grain, Anchor

Source: Nick Cuccia (cuccia@remarque.berkeley.edu) Issue #907, 6/22/92

The beer, appearances-wise, is a dead ringer for Anchor Steam; my SO could not tell the two apart on the basis of appearance. As I mentioned, the hop flavor isn't as strong as it should be. In any case, darn nice beer.

Ingredients:

- 8 pounds, Klages malt
- 1 pound, light munich malt
- 1/2 pound, 10L Crystal malt
- 1/4 pound, 40L Crystal
- 1/4 pound, 80L Crystal
- 2 ounces, Northern Brewer Hops (Whole) (7.5% a)
- 1 tablespoon, Irish Moss
- Wyeast #2112 California Lager yeast in 1/2 gallon starter

Procedure:

Mash in at 130F. Protein rest at 122. (30 minutes) Starch conversion at 150. (1 hour) Mash-out at 166 F. (30 minutes) Sparge at 170. Add 1/2 ounce of Northern Brewer for boil, another 3/4 ounce and Irish moss after 30 minutes. In last 5 minutes of boil, add 3/4 ounce of Northern Brewer. Chill and pitch yeast.

Specifics:

- O.G.: 1.054
- F.G.: 1.010 (16 days)

Clubhouse Smoked Porter

Classification: smoked beer, rauchbier, porter, all-grain

Source: Kevin McBride (klm@mscg.com)
Issue #944, 8/10/92

The smoked porter served at Greg Noonan's Vermont Pub & Brewery inspired me to brew this. I love Greg's version and tried to come up with something similar. The smoke flavor is a little bit more assertive than in Greg's brew, but is not so overpowering as to be unpleasant. The sweetness of the crystal and cara-pils balance the bite of the dark malt so that the beer is pleasantly bittersweet, as a porter should be, and the smoke flavor just floats over your tongue. The finishing hops are barely noticeable. The smoke masks most of the hop flavor.

Ingredients:

- 8 pounds, M&F 2--row lager malt
- 2 pounds, hickory smoked M&F 2--row pale malt
- 1 pound, Munich malt
- 1 pound, crystal malt
- 1/2 pound, chocolate malt
- 1/2 pound, black malt
- 1/2 pound, cara-pils malt
- 1 ounce, (about 30 IBU) Northern Brewer hop plugs (boil 60 minutes)
- 1 ounce, Cascade leaf hops (finishing, about 5 minutes)
- Wyeast #1028 London Ale yeast

Procedure:

The smoked grain was done on a charcoal fired smoker with wet hickory chips. Total smoking time was close to 45 minutes. I would have cut the smoking time down, but I wet the grain first and it took that long for it to dry on the smoker. Struck mash at about 120F for protein rest. Pulled a single decoction, brought to a boil, held for about 10 minutes, and re-infused to raise temperature to about 155F which was held in a 5 gallon Igloo cooler until conversion was complete. Sparged with 4--1/2 gallons of 170F water. Yielded about 7 gallons of wort. Total boil time was about 70 minutes. Chill and pitch starter. After 5 days in primary, I racked to a keg and refrigerated.

Specifics:

- O.G.: 1.052
- F.G.: 1.016

Rauchbier

Classification: smoked beer, rauchbier, extract

Source: John Brown (jcb@homxb.att.com)
Issue #922, 7/14/92

When I bottled I tasted the SG sample and whew boy was it smoky. The smoke has subsided a bit in the bottle enough so that next time I might consider smoking the grains longer or adding another pound.

Ingredients:

- 6 pounds, light malt syrup
- 1 pound, smoked pale malt
- 1 pound, smoked crystal malt
- 1/2 pound, wheat malt
- 1/2 pound, pale malt
- 1 ounce Hallertauer hops (60 minute boil)
- 1/2 ounce, Hallertauer hops (10 minute boil)
- Wyeast Pilsen lager yeast (#2007 ?)

Procedure:

The pale malt and crystal malt is soaked and then smoked over hickory for about 30 minutes. (See the 2nd version of Papazian's book for an all-grain recipe.)

Mongrel Ale (Smoked)

Classification: smoked ale, rauchbier, extract

Source: Frank Tutzauer (comfrank@ubvms.cc.buffalo.edu), Issue #1017,
11/20/92

This beer was a big hit at my homebrew club. It is a beautiful amber, but has low head retention. The first taste sensation is a light sweetness at the front of the mouth; then a light bitterness, with a mild smokey finish at the back sides of the tongue. I personally think that it could use a little more smoke, but my wife thinks it's perfect. Also, I believe that the popularity of it at my homebrew club is partly due to the fact that the smoke is not overwhelming--most people just aren't used to heavily smoked foods. (But I am, which is why I think it can use more.) The consensus at the homebrew club was that if one did want to increase the smokiness, you should smoke more grains, rather than apply more smoke to the original 1 and 1/2 pound quantity.

About the name--I know that smoked beer is a German tradition, so I threw in some Munich and used German yeast. But, geez, I had all this English malt and extract laying around, hence "mongrel." Also, I decided to make an ale instead of a lager since it was the end of the summer and I hadn't yet gotten a refrigerator. Finally, I made a low gravity beer because I wanted to see how the smoke played out, and therefore didn't want a lot of other flavors, etc., to get in the way.

Ingredients:

- 1 lb smoked crystal (60 L)
- 1/2 lb smoked pale English 2-row
- 1 lb Munich malt
- 3 lbs amber M&F dried malt extract
- 2 lbs light M&F dried malt extract
- 1/2 oz. Galena pellets (alpha = 12.0; 60 min.)
- 1/2 oz. Hallertauer pellets (alpha = 4.5; 15 min.)
- 1/2 teaspoon, Irish Moss (15 min.)
- 1/2 oz. Hallertauer pellets (alpha = 4.5; 1 min.)
- Wyeast 1007: German Ale
- Heavy handed 3/4 cup corn sugar (priming)

Procedure:

Using a water smoker, I smoked the crystal and pale malt at about 170F over hickory wood for 3-4 hours using heavy smoke. When finished, the malt smelled smokey, but didn't taste smokey, so I took half the crystal and gave it another 3-4 hours. This smelled REALLY smokey, but still didn't taste smokey.

On brew day, I cracked all grains and steeped them in 3 qts. of water for 45 minutes at 150-155F. I sparged with 1 (US) gallon of 170F water, recirculating twice (I wanted that smoke, and was willing to get a few more tannins). I added the runoff and extracts to the kettle, and topped up to 5 and 1/2 to 6 gallons of water. I boiled 65 minutes adding the hops and Irish Moss as shown. I calculated the IBUs to be about 30, but the finished product doesn't taste 30 IBUs worth of bitter (maybe my calculations were off; also my crude measuring instruments mean that those quantities on the hops are, er, approximate). Cooled with an immersion chiller and pitched the yeast from a starter.

Specifics:

- O.G.: 1.042
- F.G.: 1.010
- Primary Ferment: 13 days

Rauchbier

Classification: rauchbier, smoked beer, all-grain

Source: Russell L. Oertel (russo@risc.sps.mot.com), r.c.b., 7/16/93

Very good, at least if you can believe me and several of my friends. The smoke flavor is just right - definitely noticeable, but not overpowering. Also, this beer is quite cloudy, but I didn't brew it to look at, so as long as it tastes good...

Ingredients:

- 10 lbs. Belgian Pils malt
- 1 lb. smoked pale malt
- .5 lb. 30L crystal malt
- 3/4 oz. Buillion hops (boiling)
- 3/4 oz. Hallertau hops (boiling)
- 3/4 oz. Hallertau hops (added at end of boil)
- Whitbread dry ale yeast
- 3/4 cup corn sugar for priming

Procedure:

First, I smoked my malt on a barbeque grill. I built a frame out of wood and attached aluminum window screen to it. I then started a some coals and, when they were ready, put them in the grill with a few handfuls of wet hickory chips. I smoked 1 lb. of pale ale malt for 45 minutes - 1 hour and yes it did get rather toasted by the heat, but I don't see that as a problem. I took the grain off the grill before it got roasted dark because I figured that would give it more of a porter-like flavor that I was not looking for. My notes do not include a mashing schedule, but since my temperature control in my mashing setup isn't very good, it probably wouldn't do much good.

I used a very old package of Whitbread dry yeast as I had trouble with my Wyeast starter. It worked out OK but I would suggest using Wyeast 1007 German Ale as I had originally intended.

Specifics:

- O.G.: 1.055
- F.G.: 1.015

Ginger Steamer

Classification: steam beer, spiced ale, extract

Source: Gene Zimmerman (ezimmerm@hp.uwsuper.edu), HBD Issue #1107, 3/29/93

I'm an extract brewer that uses specialty grains and starter cultures that just brewed a Steam beer.

Ingredients:

- 6# unhopped Amber liquid extract
- 1# 120L Carmel Malt
- 1/2# Victory Malt (25L) (Oven Toasted at 350F for 15 min)
- 1/2# Double Malt (45L)
- 1 oz Chinnok 13.6 % (Boil)
- 1/2 oz Cascade (15 min left)
- 1/2 oz Cascade (7 min left)
- 1/2 oz Cascade (2 min steep)
- ~1 oz fresh Ginger indiscriminately put in the last few minutes of the boil (15-5 min left)
- 1/2 ounce Cascade (dry hop in secondary)
- Wyeast's California yeast

Batch #10 Gary's Oregon Steam Beer

Classification: steam beer, California common, Anchor, extract

Source: Gary Arkoff (arkoff@sun.lclark.edu), r.c.b., 12/2/94

I am please to say that I took third last year in the NHC with this one. :) I have a few suggestions added after the recipe/notes which I think would be improvements.

Med. amber color. Clean sweet taste. Hop very subtle. Quite close to Anchor Steam. Silver award from NHC! Favorite beer yet! Very quaffalbe.

Future changes: I would use cascade for flavor and aroma. Perhaps 1/2 oz for ten minutes and 1/2 oz for finish. That may be a bit much.

I might consider using a light malt extract, possibly upping the chyrstal, maybe not. The judges all said my beer was a little dark.

Ingredients:

- 7 lbs amber malt extract
- 1 lb 20L chyrstal malt

- 1 1/2 oz cluster hops (boiling)
- 1/2 oz cluster hops (finishing)
- 1 package Wyeast California (2112)
- 3/4 cup corn sugar (bottling)

Procedure:

Starter made 2 days ahead instead of one. Steep grains for 30 minutes. Sparge into kettle. Boil extract and hops for 60 minutes.

Specifics:

- O.G.: 1.033

Peach Smoked Porter

Classification: smoked beer, rauchbier, all-grain

Source: Matthew Gregory (Matthew_Gregory@avid.com), HBD Issue #1726, 5/9/95

I have had success doing a few backyard grain smoking adventures, using pale and pilsener malts. They seem to absorb more of the smoke character than specialty grains (ie crystal).

I have had excellent results brewing with fruit-wood smoked grains. Fruit woods such as Peach & Apple give the grains a very nice smoky flavor. IMHO, woods such as Hickory and Mesquite seem to give too much of a backyard barbecue flavor. There are other woods commonly used, including Beech Wood & Alder.

The grains used for smoking should be moist, which allows for more absorption of the smoke flavors. A quick immersion in cold water, or spraying them down with water from a bottle works. A grill could be used for smoking, but would have to allow enough room between the heat source and grains to prevent scorching the grains.

Ingredients:

- 3 lbs smoked 2-row pale malt, using Peach Wood & smoked as described below
- 7 lbs 2-row malt
- 1/2 lb Black Patent Malt
- 1/2 lb Med Crystal
- 1/4 lb Chocolate Malt
- 1 oz N. Brewer 7.5% - 60 minutes
- 1/4 oz Goldings 5% - 30 minutes
- 1/4 oz Goldings - Finish
- Liquid Wyeast 1056 starter

Procedure:

Here is my smoking method with a backyard smoker. The smoker is similar to a grill, but has a higher level for the smoking items and a tray in between the heat source and smoking item, that holds water. The water produces steam that keeps the grain moist throughout the smoking. I cut 1/2" pieces of wood from 2" diameter branches, then soak the wood for 20 minutes. The wood pieces are then placed on top of hot charcoal, which produces smoke very quick. Then the grains are placed on a stainless steel screen on the smoker rack & smoked for about 1 hour.

(Low on hops for more smoke flavor character).

Single step Infusion Mash at 154 for 90 minutes.

Warning: This beer disappears very quickly when friends are around. For Extract batches, the smoked & specialty grains can be steeped up to 170 for 45 min. This should produce a beer in the 1050's for starting gravity.

Kentucky Sour Mash Beer

Classification: sour beer, sourmash, all-grain

Source: Roy J. Bourcier (rjbourc@nmia.com), r.c.b., September 7, 1995

My second attempt to brew a Kentucky Sour Mash beer just went into secondary. Tastes pretty interesting as of now - certainly worth pursuing. Here are my brewing notes to date.

Ingredients:

- 8.5 lb American 2 row malt
- 1.5 lb Rye malt
- 1 lb Cara Pils malt
- 1 lb 120L Crystal malt
- 1/4 oz Black Patent malt - finely crushed
- 2 tsp Gypsum per 5 gal RO water
- 1/2 tsp Epsom salts per 5 gal RO water
- 1/4 tsp table salt per 5 gal RO water
- 1 oz Galena hops (60 min) AA=11.5%
- 1/2 oz Cascade hops (30 min) AA=4.6%
- 1/2 oz Cascade hops (15 min) AA=4.6%
- 1/2 oz Fuggles hops (2 min)
- 1/4 tsp powdered Irish Moss (10 min)
- yogurt culture

- Yeast Labs American Ale yeast

Procedure:

Add 2 lb of 2 row malt to 0.5 gal 130F water Mash malts 30 min @ 122F Add 1 pt boiling water Mash malt 30 min @ 140F Add 1 pt boiling water Mash malt 30 min @ 158F Mashout @ 175F for 5 minutes Cool to 90F and stir in yogurt culture Sour for 2 1/2 days Add remaining malt to 2.5 gal 130F water Mash malts 30 min @ 122F Add 3 qt boiling water Mash malts 30 min @ 140F Add 3 qt boiling water Mash malts 30 min @ 158F to conversion Add Black Patent malt Mashout at 175F for 5 minutes Combine mashes Sparge at 170F Boil for 75 min Cool and pitch yeast

Specifics:

- OG: 1057

Sour Mash Beer

Classification: sour mash, rye, all-grain

Source: Roy Bourcier (rjbourc@nmia.com), HBD Issue #1818, August 30, 1995

A couple of weeks ago, I tried brewing a minor spinoff of a sour mash beer recipe by Micah Millspaw which I found in Cats Meow. It's still in secondary, but already it's apparent (to my taste) that this is something worth pursuing. What (incredibly) little I can find to read on this style suggests (nay, hints) that this is a truly native US style worthy of the same respect as Steam Beer and Cream Ale. I'm presently working on my second recipe, incorporating several hints from Randy Mosher's excellent book (no connection, yada, yada, yada) and some suggestions posted by Bill Vaughan (I forget where).

Any comments on this formulation? Anybody got a REALLY GOOD RECIPE? C'mon, let's bring this American classic back into vogue - I'm tired of having to brew funky European styles to dabble with bacterial "innoculations".

Ingredients: (5 gallons)

- 8.5 lb American 2 row malt
- 1.5 lb Rye malt
- 1 lb Cara Pils malt
- 1 lb 95-115L Crystal malt
- 1 oz Galena hops (60 min)
- 1 oz Cascade hops (30 min)
- 1/4 tsp powdered Irish Moss (10 min)

- Yogurt culture
- American Ale yeast

Procedure:

Mash 2 lb of 2 row malt using 50-60-70 schedule Mashout @ 175=B0F for 5 minutes Cool to 90=B0F and stir in yogurt culture Sour for two days Mash remaining alts using 50-60-70 schedule Mashout at 175=B0F for 5 minutes Combine mashes Sparge at 170=B0F Boil for 90 min Cool and pitch yeast

California Common Beer

Classification: steam beer, California Common, all-grain, Anchor Steam clone

Source: Richard Seyler (tad@bimcore.emory.edu), r.c.b., September 23, 1995

A couple days ago, someone asked for a recipe to clone Anchor Steam. This one came quite close, IMHO. The variety of base malts I used exists because I was trying to finish up some nearly empty bags, other-wise I would probably used all american 2-row, w/o the pilen or pale ale.

Ingredients: (for 10 gallons)

- 10.0# Briess 2 Row
- 3.5# DC Pilsen
- 2.5# Hugh Baird Pale Ale
- 2.0# Hugh Baird 30-39L Crystal
- 2.0# Briess Vienna
- 1.5 oz. Northern Brewer (8.8%) 60 min.
- 1.0 oz. Northern Brewer (8.8%) 30 min.
- 0.4 oz. Cascade dryhop 2 weeks in secondary
- Wyeast California common yeast

Procedure:

Mash in 25qts 125F 5 min (pH 5.3)

Slow (25 min) rise w/ steam injection to 155F

155F 40 min 170F mashout Sparge w/ 7 gallons 170F. Add 0.5 gal water to kettle. Boil 80 min.

Ferment at 62F with Wyeast Calif. Common Lager yeast 1 week primary, 2 weeks secondary, keg.

Specifics:

- OG: 1.057
- FG: 1.020

STOUT & PORTER

CATEGORY 5

Oatmeal Stout

Classification: stout, oatmeal stout, extract
Source: Patrick Stirling
(pms@sfsun.West.Sun.COM) Issue #572,
1/29/91

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.

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).

Specifics:

- Primary Ferment: 2--3 weeks

Mackeson's Stout

Classification: stout, English stout, milk stout, sweet stout, Mackeson's, all-grain
Source: Marty Albini (hplabs!hpsd139!martya) Issue #244, 9/1/89

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.

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.

Specifics:

- O.G.: 1.040
- F.G.: 1.008-1.010

Mackeson's Stout

Classification: stout, sweet stout, English stout, Mackeson's, extract, brown sugar
Source: Marty Albini (hplabs!hpsd139!martya) Issue #244, 9/1/89

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

Ingredients:

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

Procedure:

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

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

Specifics:

- O.G.: 1.040
- F.G.: 1.008-1.010

Basic Stout

Classification: stout, dry stout, Irish stout, extract

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

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

Ingredients:

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

Procedure:

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

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

Crying Over Spilt Stout

Classification: stout, dry stout, Irish stout, all-grain

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

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.

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).

Specifics:

- O.G.: 1.048

David Smith's Porter

Classification: porter, extract

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

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

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.

Specifics:

- O.G.: 1.056 at 60 degrees
- F.G.: 1.024

Mackeson Triple Stout Clone

Classification: stout, sweet stout, English stout, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.057
- F.G.: 1.022
- Secondary Ferment: 5-6 weeks

Oatmeal Stout

Classification: stout, oatmeal stout, extract

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

This was one of my best beers yet. Black, smooth and creamy. The oatmeal doesn't add a very pronounced flavor; I think it

rather contributes to the creaminess and smoothness, which is becoming more pronounced as the beer ages. It has a fairly dark brown head, presumably from roasted barley---creamy with small bubbles.

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.062
- F.G.: 1.015
- Primary Ferment: 1 week

Halloween Stout

Classification: stout, Irish stout, dry stout, partial-mash

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:

- O.G.: 1.044
- F.G.: 1.014
- Primary Ferment: 29 days

Cream of Oats Stout

Classification: stout, oatmeal stout, sweet stout, all-grain

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

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!

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.

Specifics:

- O.G.: 1.040
- F.G.: 1.015
- Primary Ferment: 7 days
- Secondary Ferment: 3 weeks

Russian Empirical Stout

Classification: stout, Russian imperial stout, all-grain

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

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

Ingredients: (for 3-1/2 gallons)

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

Procedure:

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

Specifics:

- O.G.: 1.106
- F.G.: 1.032
- Primary Ferment: 4 days
- Secondary Ferment: 24 days + 4 months

Oatmeal Wheat Stout

Classification: stout, oatmeal stout, wheat, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.078
- F.G.: 1.032

Mega Stout

Classification: stout, dry stout, Irish stout, extract

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

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.

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.

Specifics:

- O.G.: 1.071
- F.G.: 1.020

Ursa Major Stout

Classification: stout, dry stout, Irish stout, extract

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

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.

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.

Specifics:

- O.G.: 1.058
- F.G.: 1.016

Porter

Classification: porter, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.045
- F.G.: 1.005
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

Dextrinous Porter

Classification: porter, all-grain

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.048
- F.G.: 1.024

Crankcase Stout

Classification: stout, Russian imperial stout, extract

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

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.

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).

Specifics:

- Secondary Ferment: 3 weeks +

Tina Marie Porter

Classification: porter, all-grain

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

This was a marvelous bitter-sweet velvet black porter.

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.

Baer's Stout

Classification: stout, dry stout, Irish stout, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.051
- F.G.: 1.018

Black Cat Stout #1

Classification: stout, Irish stout, dry stout, coffee, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.069
- F.G.: 1.028
- Primary Ferment: 3 days
- Secondary Ferment: 23 days

Colorado Crankcase Stout

Classification: stout, sweet stout, English stout, Mackeson, extract, coffee

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

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.

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.

Specifics:

- O.G.: 1.065
- F.G.: 1.026
- Primary Ferment: 2 days
- Secondary Ferment: 3 weeks

Martin's Porter

Classification: porter, partial-mash

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

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.

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.

Double Stout

Classification: stout, extract

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

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

Ingredients: (for 2-1/2 gallons)

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

Procedure:

This is a 2-1/2 gallon recipe. Steep the grains 30 minutes in 1 quart of 150 degree water. Strain out grains and bring liquid up to 3 quarts. Add stout kit, amber malt, gypsum and boil 45 minutes. After 15 minutes of boiling, add Irish moss. After removing

from heat, steep Fuggles hops pellets for 4 minutes. Strain into ice water and pitch yeast.

Chocolate Point Porter

Classification: porter, extract

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

Ingredients:

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

Procedure:

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

Partial Mash Porter

Classification: porter, partial-mash

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

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.

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.

Stout

Classification: stout, dry stout, Irish stout, extract

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

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.

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.

Specifics:

- O.G.: 1.075
- F.G.: 1.035

All Grain Porter

Classification: porter, all-grain

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.051

Sweet Darkness

Classification: stout, sweet stout, English stout, Mackeson, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.057
- F.G.: 1.022

Broglio's Quaker Stout

Classification: stout, oatmeal stout, extract

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

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

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 pri-

mary and pitch yeast. Have a homebrew and wait.

Original Oatmeal Stout

Classification: stout, oatmeal stout, extract

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

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.

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.

Specifics:

- O.G.: 1.042
- F.G.: 1.021

Second Try

Classification: stout, oatmeal stout, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.050
- F.G.: 1.022

Not So Oatmeal

Classification: stout, oatmeal stout, extract

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

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

Ingredients:

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

- Irish moss
- water crystals

Procedure:

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

Specifics:

- F.G.: 1.018

Most Recent Oatmeal Stout

Classification: stout, oatmeal stout, extract

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

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.

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 min-

utes before the end of the boil. The dry hopping is done in the primary.

Specifics:

- F.G.: 1.030

Mocha Java Stout

Classification: stout, dry stout, Irish stout, coffee, extract

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

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).

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 gal-

lons 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.

Alcatraz Porter

Classification: porter, Anchor porter, all-grain

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

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

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

Ingredients: (for 3 gallons)

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

Procedure:

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

Specifics:

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

Speedball Stout

Classification: stout, dry stout, coffee, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Mach Guinness

Classification: stout, dry stout, Irish stout, Guinness, all-grain

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

This stout is creamy, but not as heavy 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.

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.

Specifics:

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

Lutzen's Pleasing Porter

Classification: porter, extract

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

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.)

Ingredients:

- 3 pound can John Bull unhopped Dark
- 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.

Specifics:

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

Double Stout

Classification: stout, Russian imperial stout, extract

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

My batch fermented in about a week (house temperature ranging between 60 and 68). It was barely drinkable after 6 weeks, but delicious after 3 months. It's

now been almost 5 years, and the last few bottles are a little faded and mellow but still quite good.

Ingredients:

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

Procedure:

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

Specifics:

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

Christmas in Ireland

Classification: stout, dry stout, holiday beer, extract

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

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

Ingredients:

- 4 pounds, Mountmellick Irish Stout Extract
- 3 pounds, Munton & Fison Amber DME
- 1/2 pound (2 cups), Crystal Malt (60 Lovibond)
- 1/4 pound (1 cup), Black Patent Malt
- 1 ounce, Bullion hops (bittering)
- 1/2 ounce, Hallertau hops (finishing)
- 1 pound, Clover Honey

- 12 inches, Cinnamon sticks (or 6 teaspoons ground cinnamon)
- 4 ounces, Ginger Root, freshly peeled and grated
- 2 teaspoons, Allspice
- 1 teaspoon, Cloves
- 4 Grated rinds from medium size oranges
- 1 package WYeast #1084 Irish Stout Yeast

Procedure:

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

All-Grain Stout

Classification: stout, all-grain

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

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

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.

Specifics:

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

Stout Stout

Classification: stout, all-grain

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

Ingredients:

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

Procedure:

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

Bitch's Brew Oatmeal Stout

Classification: stout, oatmeal stout, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Rainy Day Porter

Classification: porter, extract

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

I used two types of yeast pitched simultaneously for this brew. One was 5 grams (rehydrated) Doric Ale yeast, and the other was a "large" sample taken from a previous (cherry ale) brew a few weeks earlier, originally Whitbred Ale yeast. Obviously, this is a very heavy ale, almost like a stout. I'd liken the flavor to Sierra Nevada's porter, but heavier, a little sweeter, and with (delicious) ginger. After about 3 weeks in the bottle, it was, uh, WOW!!! Delicious!!

What a combination of flavors! I'd say that this is the correct amount of ginger for such a dark, heavy ale (for my taste). I've had (lighter) ales with too much ginger, but this was just right.

Ingredients:

- 2 pounds, Alexander extract syrup (pale)
- 4 pounds, Yellow Dog extract syrup (amber)
- 1-1/4 pounds, Brown Sugar
- 1/2 pound, Black Patent
- 1/4 pound, Roasted Barley
- 1/2 pound, Crystal (60 degree L)
- 1/2 pound, Crystal (40 degree L)

- 1/4 pound, Chocolate Malt
- 22 AAU (2 ounce Nugget), 60 minutes boil
- 3 ounce, Fresh Grated Ginger; 10 minutes boil
- 1 ounce, Cascade
- Ale yeast (see comments)

Procedure:

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

Specifics:

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

Sweetport Porter

Classification: porter, extract

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

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.

Ingredients:

- 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.

Specifics:

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

Black Dwarf Imperial Oatmeal Stout

Classification: stout, oatmeal stout, extract

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

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

Ingredients: (for 6 gallons)

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

Procedure:

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

Specifics:

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

Josh's Better Xingu

Classification: stout, sweet stout, Xingu, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Dark of the Moon Cream Stout

Classification: stout, cream stout, extract

Source: Steve Slade (sslade@ucsd.edu)

Issue #764, 11/20/91

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 noticeable bitter aftertaste. The "hop tea" beer is more aromatic, and has a smoother finish, with what I think is a better blend of flavors. My fiancée likes the "hop tea" beer better as well, but a friend who only likes dark beers likes the "no tea" beer better.

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)
- Yeast #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.

Specifics:

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

Kahlua Stout

Classification: stout, kahlua, all-grain

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

Ingredients:

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

Procedure:

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

Oatmeal Stout

Classification: stout, oatmeal, partial-mash

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Stout ala Guinness

Classification: stout, dry stout, Irish stout, all-grain

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

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.

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 HBUs
- Wyeast Irish yeast

Procedure:

Standard mashing procedure used.

Clean Out The Closet Porter

Classification: porter, extract

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

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.

Ingredients:

- 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.

Specifics:

- Primary Ferment: 4 days

Gak & Gerry's #23: Anteater Porter

Classification: porter, all-grain

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

Deep red color. Looks almost black in the fermenter.

Ingredients:

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

Procedure:

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

Specifics:

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

Rat's Darkness

Classification: porter, extract

Source: Jack Green (lunatix!gparsons@s.ms.uky.edu) r.c.b. 2/24/92

Ingredients:

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

Procedure:

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

8--10 days. Bottled with 1 cup Amber Dry Extract.

Specifics:

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

Brewhaus Porter

Classification: porter, all-grain

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 gelatin when fermentation is complete. Bottle with 3/4 cup corn sugar boiled in one cup water.

Specifics:

- O.G.: 1.050

Joan's Potholder Oatmeal

Stout

Classification: stout, oatmeal stout, Anderson Valley Barney Flats, all-grain

Source: Paul Timmerman (ptimmerm@kathy.jpl.nasa.gov) r.c.b., 4/30/92

This is an attempt to emulate Anderson Valley's Barney Flats Oatmeal Stout.

This beer is super thick and creamy. I think the body is almost a dead ringer for Anderson Valley's stout, as I did a side by side two nights ago. I would not go with dark DME if I was to do this again as a partial mash, as darker than the AV. The hops are quite different than AV's, but I think nugget /n. brewer / willamette or something closer will give a very close match to AV. I would also probably go with a chico yeast, since the irish adds prominent flavors at the 70 temperature of my fermentation.

Hope you try out this gem, it's the best I done yet, except for the pale ale I racked to the secondary last night, of course. It does use the chico yeast, nugget, nor. brewer, willamet combination. I find it more interesting than straight cascade.

Ingredients:

- 5 pounds, 2--row pale malt
- 1--1/2 pounds, steel cut oats
- 1/2 pound, malted wheat
- 1--1/2 pounds, 80 L. crystal malt
- 1 pound, black patent malt
- 1 pound, chocolate malt
- 1 pound, roasted barley
- 1/2 pound, Cara-pils malt
- 3 pounds, dark Australian DME
- 1/2 pound, lactose
- 1 teaspoon, Irish moss
- 1 ounce, Chinnot pellets (13.6% alpha) (boil 60 minutes)
- 1/2 ounce, Perle pellets (8% alpha) (boil 35 minutes)
- 1/4 ounce, Hallertauer pellets (3% alpha) (boil 35 minutes)
- 1/4 ounce, Tettnanger pellets (3.4% alpha) (boil 35 minutes)
- 3/4 ounce, Hallertauer (steep for aroma)
- 3/4 ounce, Tettnanger (steep for aroma)
- 1 ounce, Cascade (dry hop)
- Wyeast Irish ale yeast

Procedure:

Single-step infusion mash, partial mash recipe. Strike Temperature 170 into 12 liters of treated water, alla burton on trent.

Note This was a little too thick, so use a little more water. Mashed for 45 minutes, 170 F. proteolytic step for 10 minutes. Sparged for almost two hours, while adding runoff to brew kettle to get boiling. Sparge SG ran from 1.09 down to about 1.025 when I had enough wort. Added 3 lbs DME (Dark Australian) to bring wort to 1.06 SG. I added 8 oz. of lactose and a tsp. of dry moss before killing the fire.

I pitched a large starter of the Irish Wyeast strain and got lots of blow off. I had extra wort in a 4 liter auxillary. I used this to fill up the secondary after racking off the lees. Dry hopping was done in the secondary with the cascade. After 2 weeks, the SG was only down to 1.03, and fermentation was very slow.

Stout or Is It Porter?

Classification: porter, partial-mash

Source: jj@research.att.com Issue #875, 5/4/92

****NOTE**** this beer has enough unfermentable stuff in it that you do NOT want wild yeast in it, or you will get gushers that taste rather (as he mixes his metaphors) like something you'd rather see in an old Godzilla movie. It conditions sorta slow, it's not dried out for about three weeks here. This tastes a bit like Sheaf stout, but without the "I'm too old" flavor. After it sits on the tongue, it's sweeter (but not at first taste, you need to break some of the higher sugars with your pepsin first). It's hoppier, it could probably stand to condition a while longer. I've thought to add some cara-pils but I have yet to get around to it. Head retention is so-so.

Ingredients:

- 1 pound, roasted barley (mash)
- 1 pound, crystal malt (100 L.)
- 1 pound, pale malt
- 2 ounces, black patent malt
- 1 can, John Bull dark unhopped extract
- 1 can, John Bull amber unhopped extract
- 1 ounce, Galena hops (boil 45 minutes)
- pinch, Irish moss
- 1/2 ounce, Fuggles hops (5 minute boil)
- 1 ounce, Cascade hops (5 minute boil)
- Whitbread ale yeast
- 1/2 cup, light dry extract (priming)

Procedure:

Crack grains, put in grain bag and put in Bruheat with 6 gallons or so of water. Rest at 110--115 for 15 minutes. Mash at about 150 for about 40 minutes (full conversion via iodine test and wait a bit). There's not much to convert. Sparge, but don't cook the flippin' hulls. Add extracts.

Bring to boil until hot break starts. Skim well. Add Irish moss. In last 5 minutes, add Fuggles and Cascade. Before boil stops, bring volume to 5--1/2 gallons, of which you'll use 5 gallons. Cool. Rack to carboy. Pitch yeast.

Pumpnickel Porter

Classification: porter, rye, coffee, all-grain

Source: Mark Easter (eastern@ccmail.orst.edu) Issue #889, 5/27/92

The beer is complex, to say the least... It has a substantial malt- molasses-and-cocoa nose and my palate was satiated (almost overwhelmed) after one bottle. There are obvious molasses, coffee, and cocoa overtones, but the hop bitterness and flavor are too subtle. The color is a marvelous chocolate-reddish brown, with a beautiful creamy brown head (ala Guinness) which subsides quickly (unfortunately). I think the beer would be improved by cutting the molasses, coffee, and cocoa in half and increase the HBU's to 11-12. Adding some hops toward the end of the boil for flavor might be a nice addition, although the malt/molasses/cocoa nose is interesting and nice so I would not add aroma hops. The beer is still "green". Another month in the bottle should improve it.

Ingredients:

- 5 pounds, 2--row pale malt
- 3/4 pound, crystal malt (40L.)
- 1/2 pound, chocolate malt
- 1 pound, flaked rye
- 4 ounces, cocoa powder
- 4 ounces, freshly ground coffee (Costa Rican)
- 1 cup, un sulphured blackstrap molasses
- 8 HBUs, Willamette hops
- Wyeast
- 2/3 cup, corn sugar (priming)

Procedure:

Cook flaked rye for 5 minutes in 1 quart water. Mash-in the grist at 132 with 10

cups water. Adjust pH. Raise temperature to 150, put into oven set at 150 (my oven will allow this). Starch conversion rest for 90 minutes at 150. Sparge with 4 gallons 180 water. Add Molasses. Boil 90 minutes, one hop addition at 60 minutes before end of boil. After boil, shut off heat, let temperature drop to 195 and add cocoa powder and coffee. Let sit for 10 minutes, then cool the wort (I put the covered pot into a tub of cold water. It cools off within 45 minutes to about 80.) Racked into a carboy, primed with a starter batch of yeast. Fermented in the primary 10 days, secondary for 1 week. Bottled with 2/3 cup dextrose. Age 5 weeks.

Really Bitter Dregs

Classification: porter, all-grain

Source: Douglas DeMers (doug@uts.amdahl.com) Issue #921, 7/10/92

Here's a recipe for a brew I've particularly liked. It's somewhat in the style of a Brown Porter, although really a little too hoppy for that style. The recipe is toned down from the original hopping rate, but I believe even a hop-head will enjoy this brew. Tasty stuff, that!

Ingredients:

- 6 pounds, 2-row pale malt
- 3 pounds, Munich Malt
- 1 pound, black patent malt
- 4 ounces, Crystal Malt (80L)
- 12 AAU, (~1.0 oz @ 11.6) Centennial hops (bittering) (Oops!)
- 9.5 AAU, (~0.75 oz @ 12.6) Chinook hops (bittering) (Oops!)
- 1/2 ounce, Cascades (steep)
- 1 ounce, Kent Goldings (dry hop at rack to secondary)
- Wyeast 1084 (Irish Ale)
- 1--1/2 quart, gyle (or 1/2 cup corn sugar) (priming)

Procedure:

Pre-boil water and decant. Mash water: 11 quarts at 140F. Mash-in 3 minutes at 135 (pH 5.0). Step infusion. Conversion 30 minutes at 145, 45 minutes at 155. Mash out 5 minutes at 170. Sparge to 6 gallons at 170. Boil 90 minutes, adding Centennial 30 minutes into boil. Add Chinook 60 minutes into boil. At end of boil, add Cascades and steep 45 minutes. Chill, pitch, ferment. Dry hop at rack to secondary.

Specifics:

- O.G.: 1.046
- F.G.: 1.015

Porter? Porter?

Classification: porter, extract

Source: KENYON%LARRY%erevax. BITNET@pucc.Princeton.edu Issue #923, 7/15/92

This produces a well-balanced (there's that word again!) porter, neither too dry nor too sweet. I currently have a batch of this fermenting with Wyeast Irish Stout Yeast to see if that will make it a wee bit drier.

Ingredients:

- 6.6 pounds, Telford's porter (2 cans)
- 1 ounce, Styrian Goldings plugs (alpha 5.3) (1 hour boil)
- 1 ounce, Hallertauer plugs (alpha 2.9) (10 minute boil)
- Wyeast #1056

Procedure:

Add the 2 cans of malt extract to 3 gallons boiling water, bring the mix back to a boil, then add Bittering Hops. I used a hop bag, so the utilization probably wasn't that terrific, but then again the malts are pre-hopped some, so I wasn't too concerned about that. Add finishing hops with 10 min left in the boil. Add tap water to 5 gallons, cool to 75F and pitch yeast starter (~12oz). Lag time is about 12 hours.

Specifics:

- O.G.: 1.048
- F.G.: 1.020

Oatmeal Cream Stout

Classification: stout, oatmeal stout, Young's Oatmeal Stout, all-grain

Source: Chris Shenton (css@srm1.stx.com) Issue #929, 7/21/92

We did a taste test against Youngs Oatmeal Stout, Sam Smiths Oatmeal Stout, and Watneys Cream Stout. It came out tasting very similar to Youngs: same hop character, a little heavier, sweeter, and slightly less roasty; a bit lighter in color (brown/red vs. brown/black). It was not as rich tasting and full-bodied as the Sam Smiths. It was

not as roasty or burnt as Watneys, nor as jet-black. Next time, I would reduce the OG to about 1.050 to reduce alcohol a bit, but add some dextrin malt for improved body. I'd aim a little more toward the Watneys, as it's one of my all-time faves: slightly less lactose, but more roasted malt.

Ingredients:

- 10 pounds, pale ale malt
- 1 pound, roasted barley (500L)
- 1/2 pound, flaked barley (1.5L)
- 1/2 pound, crystal malt (60L)
- 1/2 pound, chocolate malt (400L)
- 1--1/3 pound, steel cut oats (from health food store)
- 1/2 pound, lactose
- 9 AAU, Bullion pellets (9% alpha), boil 60 minutes
- 1/2 ounce, Fuggles pellets (3.4% alpha), boil 15 minutes
- 1/2 ounce, Fuggles pellets, steep
- 2/3 stick, brewers licorice (boil)
- Wyeast Irish ale #1084

Procedure:

Mash with 5 gallons 18 oz (48 oz/#) at 155-150F for 90 minutes. Sparge with 3 gallons water at 165F, collecting 6.5 gallons for boil. Boil 75 minutes, then force chill. Save 2 quarts boiled wort for priming, ferment the rest.

Specifics:

- O.G.: 1.062
- F.G.: 1.021

Oatmeal Stout

Classification: stout, oatmeal stout, all-grain

Source: Larry Barelo (polstra!larryba@uunet.uu.net) Issue #929, 7/21/92

This stout has a smokey aroma---probably due to the large amount of roast barley. Even though it has a lot of hops, it seems balanced. I think that Oatmeal makes the resulting beer quite sweet. If served too cold (say 45 or below) it will be quite bitter. At 50-55 it is like nectar. Sip, sip---writing this article gave me a thirst so I opened up a bottle. Mmm, good stuff.

Ingredients:

- 7 pounds, pale malt
- 1 pound, roast barley
- 1 pound, rolled oats

- 1/2 pound, light caristan (15--20L)
- 1--1/4 ounce, Chinook pellets (13% alpha) (boil 60 minutes)
- Whitbread ale yeast

Procedure:

Treat 7 gallons water with 5 grams gypsum and 1 gram chalk. Mash in with 8 quarts 137 F. water, target temperature 123. After 30 minutes, step with 5 quarts boiling water, target temperature 154. Conversion is done in 20 minutes or so. Mash out at 168. Sparge with remaining water to collect 6 gallons. Boil 60 minutes with Chinook hops. Chill, pitch with dry Whitbread yeast.

Specifics:

- O.G.: 1.054
- F.G.: 1.020

Watson's Alementary Stout

Classification: stout, Irish stout, dry stout, Murphy's, extract

Source: James Durham (js_durham@pnl.gov) Issue #949, 8/17/92

Here is my favorite stout recipe, which I was given by Tom Bellinger, owner of "Jim's Homebrew Supply" in Spokane, WA.

This recipe produces a full-flavored stout beer that will mask any off- flavors, including infection, O-rings on soda canisters, etc. When kegged and kept at a pressure of 25 psi, it resembles Guinness stout (the Irish version) when poured into a glass. It's taste, however, it somewhat sweeter than Guinness, more reminiscent of Murphy's Stout (another popular stout served in Ireland). This beer is the closest thing to a true Irish stout that I have encountered in this country.

Ingredients:

- 6 pounds, dark dry malt extract
- 1 pound, crystal malt
- 3/4 pound, roasted barley
- 1/4 pound, black patent malt
- 2 ounces, Galena hop pellets (30 minute boil)
- 1 ounce, Cluster hop flowers (1 minute boil)
- Edme ale yeast
- 3/4 cup, corn sugar (prime)

Procedure:

Add cracked crystal malt, roasted barley, and black patent malt to 1-- 1/2 gallons cold water. Bring slowly to a boil. Remove spent grains and sparge with 2 quarts hot-test tap water. Add dry extract and return to boil. Add 1 ounce Galena hop pellets and boil 30 minutes. Add second ounce Galena hop pellets and boil another 29 minutes. Add cluster hop flowers and boil 1 minute. I cool the wort with an immersion wort chiller, then pour the wort through a wire strainer and sparge with 2 quarts boiling water. Pitch yeast (EDME works very well) when wort is at 75F. Ferment out completely (about 1 week), prime (3/4 cup corn sugar), and bottle. Ready to drink in 1 more week, but improves steadily until it's all gone (usually about 3 months if I ration it).

Irish Stout

Classification: stout, dry stout, Irish stout, extract

Source: William Bowen (mrbill@leland.Stanford.edu) r.c.b., 8/14/92

This beer is similar in alcohol and body to draft Guinness, but it's slightly more bitter, has some hop aroma and a hint of coffee (from the chocolate malt, I think).

Ingredients:

- 6 pounds, dark malt extract
- 1/2 pound, 80L crystal malt
- 1/2 pound, 120L crystal malt
- 1/2 pound, roasted barley
- 1/4 pound, chocolate malt
- 1/4 pound, black patent
- 1 ounce, Bullion hops (Boil)
- 1 ounce, Fuggles hops (Finish)
- WYeast #1084
- 1 tsp gypsum

Procedure:

1. Bring 1--1/2 gallons water to boil while steeping the crystal malts. Boil for 5 minutes, remove the grains.
2. Add the bullion hops and gypsum, boil for 50 minutes.
3. Add the Fuggles, turn off the heat, put the lid on the brewpot.
4. Sparge the wort into enough water to make 5 gallons.

Full-Moon Porter

Classification: porter, extract, coffee

Source: Dino Chiesa (Dino_P_Chiesa@transarc.com) r.c.b., 8/14/92

This was an extract brew, but contained about 1--1/2 pounds of specialty malts, as well as some coffee. It looks very dark, and smells great.

Ingredients:

- 6 pounds, dark malt extract syrup
- 1 pound, english dry dark malt extract
- 1/4 pound, black patent malt
- 1/4 pound, chocolate malt
- 1/2 pound, roasted barley
- 5 tablespoons, ground Vienna roast coffee
- 1 ounce, Bullion hops pellets
- 1 ounce, Northern Brewer hops pellets
- 2 ounces, Cascade hops pellets
- Porter yeast starter

Procedure:

I used Charlie's "step infusion" for the specialty grains, 125 F (20 minutes), 135 (15 minutes), 155 (20 minutes), and 170 (15 minutes). I did a mini-sparge with 170 water and a strainer.

To the resulting wort, I added the extract (syrup and dry). The full boil was about 50 minutes total. 15 minutes, then add 1 ounce Bullion and 1 ounce Northern Brewer, and boil 20 minutes, then add 1--1/4 ounce Cascade and boil 15 more minutes. Then, I added remaining Cascade, steeped 3 minutes, and added coffee, and steeped 1 minute. Cooled the wort in the sink ice bath.

The yeast capsule sat in my fridge for at least a month, but I started it about 40 hours ahead of time, and it was bubbling along nicely by the time I pitched.

Specifics:

- O.G.: 1.060

Krudge

Classification: stout, extract

Source: Paul Matulonis (paulm@sci.ccnycunyu.edu) Issue #966, 9/10/92

I still have about three bottles left of this stuff and it still tastes great (had one just

the other day!). No nasty caramel taste or other nasties.

Ingredients:

- 1 can, M&F stout extract
- 1 pound, amber dry malt extract
- 1 pound, dark malt extract
- 7 ounces, black patent malt
- 7 ounces, chocolate malt
- 7 ounces, roast barley
- 21 ounces, crystal malt
- 1/2 ounce, gypsum
- 2 ounces, Chinook hops (boil)
- 1 ounce, Centennial hops (boil)
- 1 ounce, Cascade hops (finish)
- ale yeast

Procedure:

Crush grains; steep at around 150F; sparge with lots of cold water. Add extracts, gypsum, boiling hops. Add finishing hops 5 minutes before end; total time in copper around 45 minutes. Chill brewpot on ice; bring to about 3--1/2 - 4 gallons. Primed with corn sugar.

Modified Redcoat's Revenge Porter

Classification: porter, all-grain

Source: Mark Nevar (man@kato.att.com) Issue #960, 9/2/92

Ingredients: (for 13 gallons)

- 20--3/4 pounds, pale lager malt
- 1 pound, 60L crystal malt
- 1 pound, Cara-Pils malt
- 1--1/5 pound, chocolate malt
- 5 ounces, black malt
- 2--1/4 ounces, Chinook (12.6 AAU, 80 minutes)
- 1 ounce, Cascade (10 minutes)
- 3/4 ounce, Kent Golding (steep)
- WYeast American ale

Procedure:

2--1/2 hour sparge (remember the brew length).

Summer Chocolate Stout

Classification: stout, extract

Source: Bill Shirley (shirley@fdr.jsc.nasa.gov) r.c.b., 9/10/92

After three weeks (in the bottle) it was very clean, clear, good carbonation and head retention, has a grainy bite.

Ingredients:

- 1 pound, chocolate malt, crushed
- 1 pound, crystal malt, crushed
- 4 pounds, light malt extract syrup
- 2--1/2 pounds, dark malt extract powder
- 8 ounces, molasses, unsulphered
- 1--1/2 ounces, Perle (boil) - 60 min.
- 1 ounce, Fuggle (flavor) - (1/2 ounce for 15 minutes, 1/2 ounce for 10 minutes)
- 2 Tablespoons, gypsum
- Wyeast #1084 Irish Ale Yeast
- 1/2 ounce, Willamette (leaf hops, filtered through)

Procedure:

Steep grains for 30 minutes at 180F in 3 gallons water. Sparge thoroughly with 2 gallons. Filter wort through leaf hops (this didn't work well, and I don't suggest it).

Specifics:

- O.G.: 1.045
- F.G.: 1.015

Imperial Stout

Classification: stout, Russian imperial stout, all-grain

Source: Chris Campanelli (akcs.chris@vpnet.chi.il.us) Issue #978, 9/28/92

I have been brewing Imperial Stouts all summer---10 batches altogether. (Talk about a beer out of season---rawlp!) Many interesting Imperial Stouts were produced. The one I liked the most had all the trap-pings of an Imperial Stout but without that expected alcoholic flavor. A Big Beer without the Burn. The alcoholic strength was present but the corresponding alcoholic flavor was masked by the "brick house" body. The beer was so thick it looked like 10-40w motor oil. Really.

Ingredients:

- 5--1/2 pounds, Belgian Pale malt
- 3 pounds, Dextrine malt
- 3 pounds, Belgian Carapils
- 2 pounds, Belgian Special-B
- 1 pound, Wheat malt
- 1 pound, Crystal malt (60L)
- 1 pound, Belgian Biscuit
- 3/4 pound, Chocolate malt

- 3/4 pound, Black Patent
- 1/2 pound, Roasted Barley
- 2 pounds, dark brown sugar
- 2 Licorice sticks
- 1 ounce, Bullion hops (10%), 60 minute boil
- 1 ounce, Cascade hops (5.9%), 45 minute boil
- 1 ounce, Kent Goldings (4.9%), 30 minute boil
- 1 ounce, Fuggles (3.1%), 15 minute boil
- 1 ounce, Mt. Hood (3.5%), steep
- Wyeast Chico ale yeast

Procedure:

Mashed 1 hour at 160 F. Collected 7 gallons, boiled down to 5--1/2 gallons.

Specifics:

- O.G.: 1.092
- F.G.: 1.032

Maple Syrup Stout

Classification: stout, maple, extract

Source: Robert Nielsen (Robert_E_Nielsen@ccm.hf.intel.com) Issue #983, 10/5/92

Tasted good at bottling, although the maple flavor was masked by the "greenness" of the beer. It took a few weeks to age, but then the sweetness and light flavor of the maple syrup was perfect.

Ingredients:

- 6 pounds, dark extract (syrup)
- 1--1/2 ounces, Bullion boiling hops
- 12 ounces, MacDonalds Pure Maple Syrup (No, not Ronald McDonald syrup! ;-))
- 4 ounces, chocolate malt
- 8 ounces, crystal malt
- 1 pack, Whitbread Ale Yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Place the grains in 150 water, steep for 1/2 hour. Remove grains. Add extract syrup. Bring to boil, and add hops. I boiled for a full hour, adding the Maple syrup during the last five minutes of the boil, like a finishing hop. I didn't want to boil off the maple aroma.

Ferment took place at about 65 degrees. this stuff fermented fast! I racked to the secondary in 48 hours, and then bottled five days later.

Smooth Stout

Classification: stout, all-grain

Source: "Bob Jones", HBD Issue #1030, 12/10/92

Ok, for those that ask, here is the recipe for a Stout I made recently. This is the Stout that was drinkable at 1 week old. I believe several things make this smoothness possible; adding roasted grains to the mashout, keeping black patent malt quantities small, adding some calcium carbonate and adjusting sparge water ph.

Ingredients: (for 21 gallons)

- 21 pounds pale malt
- 2 pounds roasted barley (added at mashout)
- 1/2 pound black patent (added at mashout)
- 10 ounces chocolate malt (added at mashout)
- 2 pounds cara pils
- 2 pounds British crystal malt (80 L.)
- 2 teaspoons gypsum (in mash)
- 1 teaspoon non-iodized salt (in kettle)
- 2 teaspoons calcium carbonate (in kettle)
- 14 grams Whitbread dry yeast (rehydrated)
- 2 ounces Perle (7.6 % alpha)
- 1 ounce Cascade (6.7 % alpha)

Procedure:

Single temp infusion mash at 154f for 60min. Mashin with 7.8 gals water at 171 F. Add specialty grains noted above and mashout at 170f for 10 minutes. Sparge with 9 gals 168f water to collect 13 gals wort (sparge water treated with lactic acid to ph 5.7). Boil 90 minutes. Boil Perle for 75 mins. Boil Cascade for 60 mins. Total IBU is about 40. Ferment at 68f for 1 week, rack to keg, CO2 to 2.6 volumes.

Specifics:

- OG = 1068
- FG = 1023

Vanilla Bean Stout

Classification: stout, dry stout

Source: Dave Ballard (dab@donner.cc.bellcore.com), Issue #1032 12/14/92

The final product has a really nice blend of roasted malt and vanilla, almost like a

vanilla-flavored coffee. I noticed a lot of oil from the beans in the secondary, though, and not surprisingly the head retention is very poor. when you swirl the beer around in the glass it foams up but then it just slides down the sides in a kind of oily manner. The aroma is outstanding. I'm extremely happy with the beer and will definitely do it again. I might cut back to 2 or 3 beans, however, especially if i do a porter.

Ingredients:

- 2 pounds crystal (90L)
- 4 ounces chocolate malt
- 4 ounces black patent malt
- 2 ounces roasted barley
- 6 pounds dark malt extract
- 1-1/2 ounces Northern Brewer (60 minute boil)
- 1/2 ounce Eroica (finish)
- Wyeast Irish (1098)

Procedure:

Mashed grains for 45 min. @ 152 F, sparged to kettle, added dme, etc. I did a normal primary ferment for about a week and then racked to the secondary on top of 4 6" vanilla beans sliced lengthwise down the middle to expose the good stuff. After 3 or 4 days all signs of fermentation stopped with the gravity only at 1022. I let it sit a little while longer and got no improvement. I then pitched an 8oz culture of Narraganset ale yeast (from the yeast culturing kit) in an attempt to fire the thing up again. I let it sit for about 3 more weeks before bottling. the final gravity was 1018.

Hop Along Xmas Stout

Classification: stout, dry stout, extract

Source: Scott Lord (v-ccsl@microsoft.com), HBD Issue #1298, 12/15/93

Made a Xmas beer last Sunday. Here it is. What a hop nose.

Ingredients: (for 15 gallons)

- 19 1/2 lbs Munton &Fison Dark extract
- 1/2 lb. Black Patent Malt
- 1/2 lb. Chocolate Malt
- 5 oz. RoastedBarley
- 5 oz. Dark Belgian Crystal 250L
- 2 - 1oz Sticks of Brewers Licorice
- 1 lb. Treacle black strap molasses
- 8 oz Cascade boil 90min
- 8 oz Cascade finish 15min

- 8 oz Cascade End 2min
- 3 packs of Windsor Dry Yeast made in to a starter

Procedure:

This was a full boil with 15 gallons. Put all dark grains in cold water and raise to 180 F. Then remove. Put in Licorice when water boils 5 min. Then all dark extract goes in. Boil for 10 minutes then first hops goes in 8 oz. This was Boiled down to 12 1/2 gallons then the finish hops 8 oz. were added. Tasted. Not to overly bitter. Put the remainder of the Hops in 8 more oz. Turned heat off and pumped wort through counterflow wort chiller.

Fissurin' Porter

Classification: porter, extract

Source: Al Folsom (folsom@fp.com), HBD Issue 1429, 5/21/94

It is quite nice, a very middle-of-the-road porter: nice flavor, not too heavy. Interestingly, it is essentially a "use the leftovers" recipe. The Northwestern Extracts were available at a great discount from the local homebrew shop when you purchased more than some amount, and all the rest of the ingredients were remainders from previous batches. The name is a testimony to my current employer, which has recently been purchased by a major competitor.

Ingredients:

- 3 1/3 lb. Northwestern Gold Extract Syrup
- 3 1/3 lb. Northwestern Amber Extract Syrup
- 1 lb. DARK brown sugar
- 3/4 lb. Crystal Malt (approx 60 deg.)
- 1/2 lb. Chocolate Malt
- 9 HBU Bittering hops. boiled 60 minutes. I used:
- 1/2 oz 4.8% Tettnang pellets
- 1/2 oz 7.7% N. Brewer pellets
- 1/2 oz 5.8% Kent Golding pellets
- 1/2 oz. Hallertauer pellets for 10 minutes
- Wyeast #1084 Irish Ale Yeast

Specifics:

- O.G.: 1.052
- F.G.: 1.010

Full Figured "North-of-the-Border" Porter

Classification: porter, all-grain

Source: Jon Higby (unisql!jonh@cs.utexas.edu), HBD Issue #1431, 5/24/94

Just wanted to share my most recent recipe. It came out absolutely wonderful. It will bring tears to you eyes and inches to your waist!

Absolutely wonderful. Very, very full body. Chocolate malt comes thru nicely. Nice balance between hops and sweetness. Great creamy head (brown color). Head and mouthfeel of a Guinness, taste of a porter. Best beer I've ever made! Sure am glad I made 8 gallons of this one!

Ingredients: (for 8 gallons)

- 10 lbs of Pale 2-row
- 0.4 lbs of Dextrin Malt (American Carapils)
- 0.4 lbs of Crystal 60
- 0.4 lbs of Chocolate Malt
- 0.1 lbs of Black Patent
- 0.75 oz of Perle at 90 minutes
- 0.75 oz of Perle at 60
- 0.75 oz of Willamette at 30
- 0.75 oz of Willamette at 15
- 1 lbs of Dark Brown Sugar
- .75 lbs of DME (light)
- Wyeast American Ale yeast (used a 2 qt. starter)

Procedure:

Single temp infusion mash of 2-row pale only @ 155F for 90 minutes. Added remaining grains to mash-out. Added DME & dark brown sugar at beginning of boil.

Split between 2 carboys and added 1 gallon water to each. Fermented out in 3 days. Left in carboy for total of 13 days before kegging and force carbonating.

Specifics:

- O.G.: 1.055
- F.G.: 1.011

Spread it on Toast Imperial Stout

Classification: stout, Russian imperial stout, extract

Source: Al Korzonas (korz@iepubj.att.com), HBD Issue #1078, 2/16/93

I've gotten several requests for the recipes with which I've won awards. I believe all but the Imperial Stout and Dubbel-style have been posted. I won't post the Dubbel-style, since I don't agree with the judges -- I thought the beer was quite a bit worse than they did.

This Imperial Stout is less alcoholic than many others I've had -- this is partly due to the fact that the Laaglander extract is not very fermentable. The Laaglander is also partly responsible for the high FG. This is a very creamy, smooth beer.

Ingredients:

- 6.6 lbs Northwestern Dark Unhopped Extract
- 3 lbs Laaglander Light DME
- 1/4 tsp NaCl
- 1/4 tsp CaSO4
- 1 tsp CaCO3
- 1 lb 40L Crystal malt
- 1/2 lb Chocolate malt
- 1/4 lb Flaked barley
- 3/4 lb Roasted unmalted barley
- 5 gal Palos Hills, IL (soft) tapwater
- 1.5 oz 7% AA Cluster pellets (60min)
- 1.5 oz 5% AA Cascade pellets (60min)
- 0.6 oz 5% AA Cascade pellets (15min)
- 0.5 oz East Kent Goldings whole (dryhop)
- 8 oz starter culture from 4 bottles of Sierra Nevada Pale Ale

Procedure:

Steeped grains at 170F for 15 minutes in grain bags. Fermented at 65F. Bottled with 1/2 cup boiled corn sugar.

Specifics:

- O.G.: 1.090
- F.G.: 1.037

Independence Cherry Porter

Classification: porter, extract, cherries

Source: Elaine Boris (EBORIS@UGA.CC.UGA.EDU), HBD Issue #1232, 9/23/93

I was very pleased with the sample I had this weekend. The only problem is that the carbonation is low, and no head to the beer. There is enough so that you wouldn't call it flat and it stays carbonated even with a slow sipper like myself.

I used cherry extract (w/pits, unpasteurized) because several HBDers suggested it

and also the available cherries looked unwholesome. I started with 8 oz that I added to the primary fermenter, but when I racked to the secondary and sampled a little, it had no cherry flavor so I added 8oz more. Now the cherry flavor is there but subtle

Ingredients: (for 4 gallons)

- 1 pound extra dark dry malt extract (minus 1 cup for priming)
- 1 can Munton & Fison amber hopped malt extract
- 1 pound crystal malt
- 2 cups chocolate malt
- 1 cup black patent malt
- 1 inch brewing licorice
- 1/2 teaspoon salt
- 1/2 teaspoon calcium carbonate
- 2 teaspoons gypsum
- 1 ounce Northern Brewer hop pellets (60 minute boil)
- 1/2 ounce Northern Brewer (30 minute boil)
- 1/2 ounce Kent Golding pellets (5 minute boil)
- 1 pack Whitbread liquid ale yeast (Wyeast 1098)
- 8 ounces Cherry extract
- 8 ounces cherry extract (added in secondary)
- 1 cup dry extract for priming

Procedure:

I steeped the crushed grains 45 min in 150 degree water and then sparged with warm water into my brew kettle. I had a vigorous fermentation going about 5 hours (that evening when I checked) later. I racked to the glass secondary after about 4 days, bubbling had slowed but not stopped and then bottled about 9 days after that.

Specifics:

- O.G.: 1.050
- F.G.: 1.022

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Jim Grady (grady@hpangrt.an.hp.com), HBD Issue #1239, 10/4/93

Here is a recipe for an "oatmeal stout" I made using their extracts. I am quite pleased with it.

Ingredients:

- 6# William's Oatmeal Dark Extract
- 1# William's American Dark DME
- 1# William's Weizenmalt DME (60% wheat, 40% barley)
- 6 oz. Amber Crystal Malt (60^L)
- 3 oz. Dark Crystal Malt (120^L)
- 7.5 HBU Northern Brewer Hop Plugs (1 oz. @ 7.5 %alpha) - 60 min boil
- 2.5 HBU E.K. Goldings Hops (whole) (1/2 oz, don't really remember the alpha content) - 60 min boil
- 1/2 tsp Irish Moss - 20 min boil
- Wyeast Irish Ale yeast

Procedure:

1. For the crystal malt, I crushed the malt and put in a straining bag & put that in 6.5 gal of water at 120^F.
2. Heated the water to 170^F & removed the heat.
3. Let steep at 170^F for 15 min.
4. Remove grains, bring pot to boil.
5. Remove heat, add malt extracts.
6. Bring to boil, add hops & boil for 60 min. Add Irish moss 20 min from end.
7. etc, etc, etc,

For the new brewers out there, it took me a while to realize that I needed to do the first part of step 5. I used to add the extracts while the heat was applied and no matter how well I tried to stir, I would scorch some malt onto the bottom of the pan. Also, it should be obvious that this is a full-boil. If you only boil 2-3 gal, you'll have to increase the amount of hops you use.

Al's Medium-dry Stout

Classification: stout, dry stout, Irish stout, extract

Source: Al Korzonas (korz@iepubj.att.com), HBD Issue #1013, 11/16/92

There was a time that I thought this was a dead-ringer for Guinness, but that was a long time ago and I've switched to brewing sweet stouts since then.

Ingredients:

- 6.6 lbs John Bull Unhopped Dark Malt Extract
- 0.5 lb Roasted Un-malted Barley
- 0.5 lb Black Patent Malt
- 1/3 oz Wines Inc. Burton Water Salts
- 3 oz Cluster Pellets (60 min boil)
- 6 gal Soft Tapwater in brewkettle

- 1 pkg Wyeast #1084 Irish Ale yeast
- 1/2 cup Corn Sugar for priming

Procedure:

I just strongly suggest using the blowoff method, because if you don't I feel this beer will be much too astringent.

Dry Rye Stout

Classification: stout, dry stout, rye, all-grain

Source: Carlo Fusco (g1400023@nickel.laurentian.ca), HBD Issue #1100, 3/18/93

This has got to be the best stout I have ever made. Since I have made the move to all-grain, this will be the only stout recipe for me. The flavour is dry and what you would expect from a stout. The rye and the carapils has made it very thick, just like Guinness. If I have to adjust anything, I would add more hops...say about another 1/2 oz of Fuggles for the 1 hour boil. This stout is thick, very dark, overly smooth and won't stay in my glass for very long.

Ingredients:

- 8 lbs 2 row malt
- 1.1 lbs flaked rye
- 1/2 lb cara-pils malt
- 3/4 lb roast barley
- 1/4 lb black patent malt
- 1/4 lb chocolate malt
- 1/4 lb crystal malt [80L]
- 3 oz Fuggles leaf hops [4.2%- for 60 min. ->12.6 HBU]
- 1 oz Goldings leaf hops [5.2%- for 10 min.->0 HBU]
- pinch Irish moss
- WYeast London Ale[1028]--starter made from new packet

Procedure:

Grind all grains and place them into the mash. Mash in at 71C (160F). Temperature should drop to 66C (152F). Mash for 2.5 hrs at 66C (152F). Mash out for 5 min at 76C (169F). Sparge 6gal @71-76C (160F-169F). Boil for 1 hour. 3 oz of Fuggles for 60 minutes. 1 oz of Goldings and Irish moss for last 10 minutes Cool, remove trub, and pitch.

Ferment at room temperature 20C (68F) until fermentation ceases. About 10 days. A single stage fermentation was used. Then bottle or keg as desired (I kegged it).

Specifics:

- O.G.: 1.060
- F.G.: 1.020
- Primary Ferment: 10-14 days

Sierra Nevada Porter Clone

Classification: porter, all-grain

Source: Ed Kesicki (ek@chem.UCSD.EDU), HBD Issue #1103, 3/23/93

Here is a recipe for a clone of Sierra Nevada Porter. I didn't mean for it to come out that way; in fact, I had never tasted SNP until after I made this one (my 4th all-grain batch). It is based on Dave Miller's traditional porter recipe.

Ingredients:

- 7 lb 2-row pale malt
- 12 oz Black patent malt
- 6 oz Barley flakes
- .5 tsp gypsum
- 2 oz Cascades loose hops, 5.5% aa, 60 min boil (= 11 AAU)
- 0.5 oz English Fuggles plug hops, last 5 min of boil
- Sierra Nevada Yeast

Procedure:

The yeast was cultured from two bottles (actually it was the yeast cake from a previous batch).

Mashing procedure:

Mash in: 130 deg. F 9 qts water (San Diego tap water)

Protein rest: 125 deg F 30 min

Mash temp: 154-142 deg F 1.5 hr

Mash out: 168 deg F 5 min

Sparge: approx 4-5 gal @ 170 deg F

Total boil time of 1.25 hr, hops additions as noted above, chilled. Fermented in glass, temp in the low 60's Fahrenheit, blow-off used.

Specifics:

- O.G.: 1.050
- F.G.: 1.017

Paul's Chocolate Porter

Classification: porter, cocoa, chocolate, extract

Source: Paul A. Lane
(plane@iastate.edu), r.c.b., 4/25/93

The cocoa went in beautifully. I strongly recommend making a cocoa syrup as I have to anyone interested in making a chocolate beer. The inspiration for this came from *The Joy of Cooking*, as good in its idiom as TCJOHB is in its.

This recipe is underhopped. If you try it, I recommend doubling the hops (or using something with more bittering potential). I originally wanted to use chocolate malt, but it wasn't available locally. You could probably do fine with 1 lb. chocolate malt instead of the black patent/crystal malt combination I chose.

Now to the good stuff. This beer came out very nicely. It's very dark, though if I look through a narrow amount of it, it has a very nice reddish hue. The flavor is rich, with a nice chocolate undertone. If you really like it, you could probably double the amount of cocoa in this recipe.

All in all, I consider the experiment a success. I'm not sure how often I'll make this stuff, as I like porters, but LOVE pale ale. In any event, Njoy.

Relax. Don't worry. Have a chocolate beer.

Ingredients:

- 1 can dark John Bull malt extract syrup
- 1 can amber John Bull extract syrup
- 1/2 lb. black patent malt
- 1/2 lb. crystal malt
- 4 oz. cocoa
- 1 lb. dextrose (corn sugar)
- 1 oz. cascade hops (boiling)
- 1 oz. cascade hops (flavor)
- ale yeast

Procedure:

Add dextrose to 2 c. hot water. When dissolved, add cocoa. Bring this to a boil and stir while boiling for five minutes. Set aside.

Crack crystal malt and add to 1.5 gallons water. Bring to a boil and remove crystal malt with strainer. Add malt extract syrups, cocoa syrup, and boiling hops. Boil for 45-60 min.

During last 1-2 min. of boil, add finishing hops to wort. Pour hot wort into fermenter

containing cold water. Add enough cold water to bring to five gallons. Pitch yeast when cool, ferment, and bottle as usual.

Clydesdale Stout

Classification: stout, oatmeal stout, all-grain

Source: Rick Cavasin (cav@bnr.ca), Mead Digest #118, 4/21/93

While CAMRA may very well make this assertion, there is one major problem with it, namely that Oats have been used in making ale since at least the middle ages. Maclay was making an Oatmeal stout in 1909 (according to *Old British Beers and How to Brew Them*). Sounds to me like they are being sticklers. I mean, it's not like anyone is suggesting we use *maize*, or heaven forfend ...*rice*!!

Here's a partial mash Oatmeal stout that's given consistently good results for 4 or 5 batches (this is a robust, full bodied beer).

Ingredients:

- 300 g Roasted Barley
- 300 g Chocolate Malt
- 600 g Crystal Malt (I've been using a fairly low lovibond crystal)
- 500 g Rolled Oats
- 2 kg pale malt
- 50g Northern Brewer (boil 60min)
- 15g Northern Brewer (boil 15min)
- 10g Northern Brewer (end of boil)
- 1/2 teaspoon Irish moss
- Wyeast Irish ale yeast

Procedure:

Infusion mash this stuff for about 45min., initial strike temp. is 156 F. Do decoctions as necessary to maintain temp. and then to mash out.

After sparging, etc. add about 2kg dark malt extract powder and 250g demerara sugar plus the hops (all pellets).

No hops strained out or racking off trub. That's right, everybody into the pool. Top up to about 22 L or so. Pitch with Wyeast Irish Ale yeast starter.

Specifics:

- O.G.: 1.070 (about)
- F.G.: 1.021

Independence Porter

Classification: porter, extract

Source: Tom Kaltenbach (tom@kaltenbach1.sai.com), HBD Issue #1149, 5/26/93

This beer won first place in the Porter category in last month's AHA-sanctioned competition held by the Upstate New York Homebrewers Association (Rochester, New York).

Ingredients:

- 6.6 lbs Munton & Fison amber malt extract
- 0.5 lbs Munton & Fison light dry malt extract
- 0.5 lbs chocolate malt, crushed
- 2.5 oz Cascade hops pellets, boiling (55 min) (note: for 2 oz, alpha = 5.4; for 0.5 oz, alpha = 4.7)
- 0.5 oz Hallertauer hops pellets, finishing (steep during chilling)
- 2 tsp gypsum
- 1 pack Whitbread dry ale yeast

Procedure:

The chocolate malt grains were crushed and added to approximately one gallon of water and slowly heated. Before a boil was reached, grains were removed and sparged through two strainers, (one coarse and one medium). The malt extract, gypsum, and boiling hops were added and boiled for 55 minutes. About 15 minutes from end of boil, yeast was rehydrated by standard method [note: standard method consists of removing 1 ladleful (approx. 1/4 cup) of boiling wort and diluting to 1 cup with cold water in a sanitized 2-cup Pyrex measuring cup. It is then cool enough to add the yeast immediately. The Pyrex cup is covered with plastic wrap, sealed with a rubber band.] At end of boil, immersion wort chiller was placed into brewpot, the finishing hops was added, and the brewpot was removed from the heat. The pot was immediately transferred to the sink and the chilling begun. The brewpot lid was placed over the chiller and the gap between pot and lid was sealed with plastic wrap. After chilling for approximately ten minutes, the wort was transferred to the primary, straining out the hops pulp in the process. Wort was diluted to five gallons with jug-aerated water. [Note: jug-aerated water refers to the following: cold tap water is added to the fermenter 1/2 gallon at a time to make 5 gallons. Each 1/2 gallon is shaken vigor-

ously for 30 - 60 seconds in a sanitized plastic gallon jug to aerate. This may also help dechlorinate the tap water.] Some cold tap water was blended with warm to produce a final temperature between 65 and 70 degrees in the fermenter. The yeast was pitched immediately. The original gravity was measured to be 1.060 at approx. 67 degrees --> 1.061 corrected. Fermentation was carried out at approximately 62 degrees. Primary fermentation continued to 18-Nov-92, when beer was racked to the secondary fermenter. Batch was kegged on 7-Dec-92; final gravity: 1.015 @ 60 degrees --> 1.015 corrected. Alcohol content was computed to be 6.0375% by volume, 4.83% by weight.

Specifics:

- O.G.: 1.061
- F.G.: 1.015

Yeltsin's Best Imperial Stout

Classification: stout, Russian Imperial stout, all-grain

Source: David P. Brockington (bronyaur@stein2.u.washington.edu), r.c.b., 10/8/93

Although I would hesitate to compare it to Moss Bay Stout. In fact, I would hesitate to classify Moss Bay as an Imperial Stout, but that's neither here nor there.

Misc notes: I used hops that I had on hand at the time; I would recommend replacing the Tettnanger with Fuggles, perhaps, and also maybe the cascade with Kent Goldings. These swaps would make it a bit more true to style. Also, don't be surprised if your gravity is higher than that listed; my extraction rates are somewhat below average.

Ingredients:

- 15 lbs. English Pale 2-Row malted barley
- 2 lbs. English Crystal Malt
- 1 lb. Roasted Barley
- 1/2 lb. Black Patent Malt
- 1/2 lb. Chocolate Malt
- 4 oz. Cascade hops (6.5 AAU) (bittering/full boil)
- 2 oz Tettnanger hops (3.4 AAU) (flavor/20 minute)
- 2 oz Tettnanger hops (3.4 AAU) (aroma/1 minute)
- 1 tsp. Irish Moss (@30 minute mark)

- Wyeast London Ale (#1028) liquid yeast, pitch with at least a one pint start

Specifics:

- O.G.: 1.086
- F.G.: 1.024

Sierra Nevada Porter

Classification: porter, Sierra Nevada Porter, all-grain

Source: John Palmer (palmer@ssdgwy.mdc.com), HBD Issue #1361, 3/1/94

Here is my all-grain recipe for Sierra Nevada Porter. I got the ingredients and amounts straight from the brewer during a tour there. Dividing by 500 gave me the following recipe.

Ingredients: (for 6 gallons)

- 9.8 lbs of Pale 2row
- 0.4 lbs of Dextrin Malt (American Carapils)
- 0.4 lbs of Crystal 60
- 0.4 lbs of Chocolate Malt
- 0.2 lbs of Black Patent
- about 45 IBU of Perle and Liberty Hops (60,30,15 minutes)
- Wyeast American Ale

Procedure:

80 minute mash at 153F.

I brewed this, and after 3 wks in the bottle is it quite good. I currently have a Panel of Expert reviewing it, and when he tries it, we'll know more on how to tweak the recipe. Right now, I would say be careful of the Black Patent, and cut back on the Dextrin Malt to maybe a quarter pound. I think it has a bit too much of a sweet aftertaste. The Front-taste is fine, as is the Hop balance, though next time I want to pull back a couple of tablespoons of the Black Patent for my taste.

For you extract brewers, I would say to use 6-7 lbs of Pale Extract and use all of the specialty grains.

Specifics:

- O.G.: 1.058
- F.G.: 1.012

Sweet Tooth's Sheaf & Vine Stout

Classification: stout, cream stout, Watney's Cream Stout, extract

Source: Al Korzonas (korz@iepubj.att.com), HBD Issue #1402, 4/19/94

I have tried and tested this recipe and it has won quite a few awards. I've never compared it side-by-side with Watneys, but think it will put you in the ballpark.

Ingredients:

- 3.3 lbs John Bull Unhopped Dark Extract
- 3.0 lbs Laaglander Light DME
- 0.5 lbs Belgian Special-B
- 0.5 lbs Belgian Cara-Munich
- 0.5 lbs Belgian Roasted Barley
- 0.5 lbs Belgian Roasted Malt
- .25 tsp Burton Water Salts
- 2.25 oz Cascade 4.0% @ 60 minutes
- 1.15 oz BC Goldings 4.0% @ 15 minutes
- Wyeast #1056 American Ale Yeast
- 0.5 lb lactose at bottling
- 1/2 cup corn sugar for priming

Procedure:

Don't boil the grains, just crush them and steep them in 2 gallons of 170F water, then remove and add the rest of the 5.5 gallon boil water. If you don't do a full wort boil, you will have to increase the hop rates (say, 25% more for a 2.75 gallon boil) to compensate for the lower efficiency. Better be very sure you keep good sanitation since lactobacillus can eat the lactose and will certainly make for gushers (or worse) if you get an infection.

Fermented at 68F.

Specifics:

- O.G.: 1.057
- F.G.: 1.019

Full Figured "North-of-the-Border" Porter

Classification: porter, all-grain

Source: Jon Higby (jonh@unisl.uucp), r.c.b., 5/23/94

Just wanted to share my most recent recipe, it came out absolutely wonderful! It'll bring tears to your eyes and inches to your waist!

Absolutely wonderful. Very, very full body. Chocolate malt comes thru nicely. Nice balance between hops and sweetness. Great creamy head (brown color). Head and mouthfeel of a Guinness, taste of a porter. Best beer I've ever made! Sure am glad I made 8 gallons of this one!

Ingredients: (for 8 gallons)

- 10 lbs of Pale 2-row
- 0.4 lbs of Dextrin Malt (American Carapils)
- 0.4 lbs of Crystal 60
- 0.4 lbs of Chocolate Malt
- 0.1 lbs of Black Patent
- 0.75 oz of Perle at 90 minutes
- 0.75 oz of Perle at 60
- 0.75 oz of Willamette at 30
- 0.75 oz of Willamette at 15
- 1 lbs of Dark Brown Sugar
- .75 lbs of DME
- Wyeast American Ale yeast (used a 2 qt. starter)

Procedure:

Single temp infusion mash of 2-row pale only @ 155F for 90 minutes. Added remaining grains to mash-out.

Added DNE & dark brown sugar at beginning of boil.

Split between 2 carboys and added 1 gallon water to each. Fermented out in 3 days. Left in carboy for total of 13 days before kegging and force carbonating.

Specifics:

- O.G.: 1.055
- F.G.: 1.011

Amy's Stout

Classification: stout, oatmeal stout, all-grain

Source: Spencer Thomas (Spencer.W.Thomas@med.umich.edu), HBD Issue #1417, 5/6/94

My wife really liked Sam Adams Cream Stout when we had some last summer. I thought I'd try to make a beer with that nice creamy, roasty flavor, but lower gravity, for her graduation party last weekend.

Tasting notes (after 1 week in bottle/keg): Yum! Initial roasty-malty aroma with a hint of hop flower-spice. Fills your mouth, smooth, silky and medium-full body. Sweet but not too much, balanced with hops but towards the sweet side. Really

right-on with what I was aiming for. Too bad I didn't make this in time for the Nationals.

Amy loves it, the party guests liked it, once they got past the intimidating (to a beer neophyte) blackness.

If you really love the roasted coffee flavor of roasted barley, the beer could easily take more of it, or maybe 1/4lb chocolate malt to "sharpen up" the flavor a bit. But it's darn good as it is, and tastes a lot "bigger" than you might expect from its OG.

Ingredients:

- 5.5 lb Hugh Baird Pale Ale malt
- 0.5 lb Carapils malt (Hugh Baird)
- 0.5 lb Hugh Baird 50L crystal
- 1.0 lb flaked oats (McCann's Irish Quick Oats)
- 0.7 lb roasted barley
- 30g BC Kent Goldings flowers (5%) (60 min)
- 15g Kent Goldings (15 min)
- 15g Kent Goldings (5 min)
- Yeast Lab Irish Ale yeast

Procedure:

Step mash all grains together @61C for 30 min (3 gal strike), 65C for 30 min. (infuse 2qts boiling water). Sparged 5.8 gallons at 1.038.

Yield: 4.7 gallons @ 1.046 (I did add some top-up water during the boil).

Fermented 1 week in glass at 19-22C with a pint starter of YeastLab Irish Ale. FG 1.012.

Bottled with 1/3c corn sugar into 2 5l mini-kegs and 18 bottles.

Specifics:

- O.G.: 1.046
- F.G.: 1.012

Pumpnickel Stout

Classification: stout, rye, all-grain

Source: Jeff Renner (Nancy.Renner@um.cc.umich.edu), HBD Issue #1480, 7/20/94

There has been some interest in my "Pumpnickel Stout" that I mentioned several issues ago, so I will share the recipe. In checking my notes, I find that it was March, 1985 (not 12 years ago). I wanted to make oatmeal stout, and (remember, we

didn't have many references back then in the dark ages) the best source I found was C.J.J. Berry's "Home Brewed Stouts and Ales," 4th ed., 1970, on p. 81. It used 12 oz. rye, 6 oz. oatmeal, 8 oz. pale malt, 8 oz. black malt, 4 lb. sugar, 2 oz. hops, 2 t. brewing yeast and nutrient, 1/2 t. citric acid, and 4 gal (Imp., = 5 gal US) soft water. See what miserable information we had to make do with? I knew from Dave Line and experience that you couldn't mash all that grain with a half pound of pale malt, so I threw out everything except the oatmeal and rye, and made the following recipe. Since I am a professional baker, I used coarse rye meal, aka rye chop or pumpnickel meal, hence the name. It is the same consistency as or slightly finer than we aim for with our grist. You can get rye berries from a health food store or food coop, or even a feed and seed store (don't get mercury treated seed!).

This resulted in a fine, creamy rich, bitter stout (more bitter than oatmeal style, but I liked it). Over time, it became drier and overcarbonated, but was still fine. The home roasted malt gave a fine, fresh roast coffee-like aroma and taste. This is something I often do for dark beers, and it is worth it. I use an old steel stovetop popcorn popper that has a stirrer inside with a crank. You could also oven roast it. I like to use more of a lighter roasted grain for color and flavor, so I stop roasting before it is as dark as choc. malt.

If I were to do this today, I would not bother with two pale malts (I was probably worried about not enough enzymes in pale ale malt), and would use a good liquid yeast (not Irish for this style), perhaps a fruity one like YeastLab Australian 01. As a matter of fact, I think I will brew up a batch this next season. If anyone out there does, let me know how it turns out!

Ingredients:

- 3/4 lb. medium ground rye berries
- 6 oz. quick oats
- 1 lb lager malt, home roasted to light brown (or substitute 1/2 lb choc. malt and 1/2 lb.
- pale ale or lager malt)
- 3 lb. lager malt
- 3 lb pale ale malt
- 1/2 lb crystal malt (I imagine this was 40 - 50^L)
- 3 oz black malt
- 3 oz. N. Brewer hops (no AA noted)

- Handful (1/2 oz?) Tetnanger hops for aroma
- Red Star ale yeast

Procedure:

I corona milled the grains. Cook the rye meal and oatmeal with 1 gal water 45 minutes, add to 2-1/2 gal strike temp water and rest of grains to achieve mash temp of ~150°F. I believe I must have mashed higher, like 153, since I got (and would want) a dextrinous wort. I am surprised to see from my notes that I mashed for 3 hrs., longer than I do now. I do (and did) this by putting my kettle in the oven at 150°F. Sparged 7 gal, had a little trouble with it sticking, so I stirred and reset it; rye will do this, but roller milled malt should help), boiled 2 hrs to 5 gal. at 1.054 SG. Didn't note whether I boiled the hops all two hrs., probably just the last hr. Tetnanger for 10 min. steep after heat off. Counter current cooled, pitched with lots of (dry Red Star Ale) yeast from previous secondary fermenter. Open fermenter, skimmed, racked after three days, still quite active (beer filled air lock once). I continued to bubble a long time, until I finally just bottled 4 oz corn sugar a one month. No F.G. taken.

Specifics:

- O.G.: 1.054

Guinness Pub Draught Clone

Classification: stout, Irish stout, dry stout, Guinness, extract

Source: William Bowen (mrbill@leland.Stanford.EDU), r.c.b., 12/9/92

Here's my interpretation of Guinness Pub Draught (refined after 5 iterations!).

This recipe represents the culmination of my year-long quest to replicate draught Guinness. It's close enough that my Guinness consumption will be significantly curtailed!

Ingredients:

- 6 lbs John Bull Pale Malt Extract
- 1 lb Flaked Barley
- 1/2 lb Roasted Barley
- 1/4 lb Black Patent
- 1 oz No. Brewer whole hops (7.7%)
- 1 tsp gypsum
- Wyeast #1084 (Irish Ale)
- 1.5 cups Dry Malt Extract for priming

Procedure:

To 2 gal cold water add grains in bag, and gypsum. Bring to boil, boil 5 min., remove grains. Add hops, boil 45 min. Sparge into cold water to make 5 gal of wort. Rack cooled wort off of cold break, pitch yeast.

Specifics:

- O.G.: 1.045
- F.G.: 1.010

Revival Porter

Classification: porter, all-grain

Source: Tony Babinec (tony@spss.com), HBD Issue #1026, 12/4/92

The Belgian Cara-Pils ARF mentions in a previous HBD is best thought of as a light crystal malt. It has a color rating of 8L. It should not be confused with U.S. Cara-Pils, which has very little color, is very hard and "glassy," and is generally used to add dextrans, and therefore body, to the beer.

It seems that the way to get caramel/crystal malt flavor is to add larger proportions of a lighter crystal malt to your grain bill. The Belgian Cara-Pils, at 8L, and Belgian Cara-Vienne, at 20L, are two good lighter crystal malts for this. Being crystal malts, these malts can be steeped.

To get malt flavor, use Belgian Munich (8L) or Belgian Aromatic (25L), or equivalent German light or dark Munich malts, in some proportion. Note that these malts must be mashed.

The Belgian Biscuit malt can be used in recipes that call for "amber" malt. It has a color rating of about 22L, and has a "biscuity" flavor.

To make "brown malt," take pale ale malt and toast it in your oven for 50 (that's right!) minutes at 400 degrees F. This is a suggestion from Randy Mosher.

Some old recipes for porter called for 9 parts pale malt, 5 parts amber malt, 5 parts brown malt, and 1 part black malt. So, in that spirit, we offer the following recipe.

Ingredients:

- 5 pounds pale ale malt
- 2.5 pounds amber malt (Belgian Biscuit)
- 2.5 pounds brown malt (homemade, see above)

- 0.5 pound dark (80L or dark) crystal malt
- 0.5 pound black patent malt
- 10-15 HBU's Fuggles for bittering, plus whatever flavor and aroma additions you want
- ale yeast

Procedure:

Your mileage may vary with the above grain bill. Also, given that this is a revival porter, you might adjust the grain bill so that your starting gravity is higher, say 1.070, rather than adhere to current AHA porter style guidelines. You'll be brewing a stout porter.

Blackstrap Stout

Classification: stout, sweet stout, extract

Source: Steve Mitchell (steve@catsuf.csufresno.edu)

[Note: I'd add the molasses to the boil and prime with corn sugar or DME, as usual. This amount of molasses looks insufficient for use in priming. ---Ed.]

Ingredients:

- 7.4 lbs. Dark malt extract syrup
- 1 lb. Black Patent malt
- 1 lb. Chocolate malt
- 1/2 lb. Crystal malt
- 1/2 lb. Flaked barley
- 1/2 cup Blackstrap molasses
- 3 ounces Cascade hops (bittering)
- 1 ounce Fuggles hops (finish)
- Edme dry yeast
- 3 ounces Blackstrap molasses to prime

Procedure:

Standard procedures (with the exception of forgetting the Irish Moss -- but I don't think that's going to be a real big deal).

Chocolate Stout

Classification: stout, chocolate, partial mash

Source: Bryan Cronk (bcronk@bnr.ca), r.c.b., 1/21/93

There are several recipes that I have seen that use unsweetened bakers chocolate in stouts and porters. I brewed my first porter a few weeks ago - a variation on Papazian's

recipe that calls for the kitchen sink. My variation is a partial mash.

Ingredients:

- 2 lb Pale Ale malt
- 1 lb Munich malt
- 1/2 lb 80L Crystal
- 1/4 lb Chocolate malt
- 1/4 lb Black Patent malt
- 3.3 lb American Classic Amber extract syrup
- 3 lb Dutch DME (I don't know the brand, but it is high in dextrans)
- 1/2 lb brown sugar
- 2 oz fresh grated ginger
- 1/2 inch brewers licorice
- 3 oz unsweetened bakers chocolate
- 1 oz Brewers gold (8.5 %alpha) hops - bittering
- 1 tsp Irish moss
- 2 pkg dry whitbread yeast

Procedure:

5Q mash water, 2 1/2 (?) G Sparge water mash in at 138F, brought to 155F for 1 hr., mash out at 168F

Added extracts and sugar and brought to boil. Added the ginger, licorice, chocolate, and hops after boil started. I was afraid that the chocolate would burn on the bottom of the boiler, so I set each 1 oz piece on my stirring spoon and dipped gently in the wort until they melted.

The real interesting thing about the brew was that after pitching, a thick bubbly layer of stuff formed on the surface of the beer in the carboy almost immediately after fermentation started, and never left, even after I expected the Kraeusen to fall. There was the usual amount of activity in the beer, but never more than an inch of Kraeusen.

The good thing was that after racking to my secondary carboy, I left most of the stuff that was sitting on the surface in my primary, and almost all of the rest in my secondary when I racked to my bottling bucket.

I primed with amber DME, and the results even after only two weeks are wonderful, however there is still a small layer of this sediment even in the bottle at the surface of the beer.

Specifics:

- O.G.: 1.064
- F.G.: 1.018

Generic Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Al Richer (richer@desi.HQ.Ileaf.COM), HBD Issue #1139, 5/12/93

Recently I made a generic stout using Wyeast London Ale yeast, rather than my usual Irish Ale yeast.

Ingredients:

- 9 pounds klages
- 1/2 pound chocolate malt
- 1/2 pound roast barley
- 1 pound 80L crystal
- 3/4 stick brewers licorice
- 2 ozs. fuggles
- 1 pound brown sugar
- Wyeast London ale yeast

Procedure:

I used my standard infusion mash @ 152F, boiled for 90 min. with 3 hops additions, force-chilled and pitched. The yeast (a 1-qt starter) took 36 hours to take off, then pumped up to a nice krauesen.

P-Guinness

Classification: stout, Irish stout, dry stout, Guinness, all-grain

Source: Brian Bliss (bliss@pixel.convex.com), HBD Issue #1145, 5/20/93

I've tried making sour-mashed p-guinness before and also making it by adding sour beer to the boil, and the latter works much better. The sour mash leaves somewhat of a raunchy flavor to the brew, whereas simply adding to the boil a bottle or two of beer from a previous batch that has acquired a lactic infection produces a crisper, cleaner sourness.

How much to add is always subjective. To get you in the ballpark - if you can smell the soured beer a mile away, add 1-12 oz bottles in 5 gal. If you can actually drink it w/o throwing up, add 3 or 4 bottles. If you got lucky and the soured beer actually tastes funky-lambic-like sour, add a gallon.

The boil will kill anything in the sour beer, but make sure you clean the bottle up and anything outside the kettle that you may have splashed with the sour beer well before the boil ends.

Ingredients:

- 8 lbs PILSNER malt
- 1 lb roasted barley
- 1 lb barley flakes
- 4 oz. black patent
- 1.75 oz GOLDINGS ~5% AA hop plugs
- 1-6 bottles of soured beer
- Wyeast 1084 Irish ale yeast starter

Procedure:

The whole idea is to keep the protein in the beer, so you start with Pilsner malt & don't do a protein rest. Mash using your favorite technique, but keep it short - 1hr or so.

Sparge w 170 F water (acidified). Do not recirculate excessively. The short mash and the pilsner malt will help avoid a stuck run-off. Bring the wort to a boil as quickly as possible. Normally I boil 30 min to coagulate the protein before I add hops, but in this case, add the hops right at the start of the boil, or even before. Use Goldings. Add the soured beer - preferably soured from a lactic infection. Boil 1 hour, or 45 min if you used hop pellets instead of plugs. Cool & pitch Wyeast 1084 Irish ale yeast starter. SG should be 1.045-1.050 or so, unless you get spectacular extraction rates (I don't). Ferment 60-65F.

Now if you bottle, use 3-4 oz corn sugar and let condition. If you keg, you've got an added element in how you imitate guinness: Chill the beer to 50F, & turn the pressure up to 10-15 PSI & Serve. Do not agitate the keg. The beer will have a head, but very little carbonation in the beer itself, just like guinness.

Grant's Imperial Stout Clone

Classification: stout, Russian Imperial stout, imperial stout, Grants Imperial stout, extract

Source: Steve Armbrust (Steve_Armbrust@ccm.co.intel.com), HBD Issue #1592, 11/30/94

This is an extract recipe (with specialty grains) that I made with a friend several years ago (we got the recipe somewhere, but I can't remember where). The FG turned out a little high, but it tasted a lot like Grant's. The major problem with this recipe was that the ingredients for five gallons cost more than a five-gallon keg of the original.

Ammended Comments...Gravity Looks Off:

I just copied the recipe from my 1989 brewers log without looking too closely. As several have pointed out, there seems to be way too much malt. Funny thing, that's the way I remember brewing it, because it was so expensive. Obviously, my gravity figures were off. It would have a much higher OG than 1.075.

Of course, I could have been drinking too much home brew and imagined the entire thing. But I didn't intend the post as a joke. Anyway, for your own peace of mind, try a lighter version and use one can of Edme and Alexanders instead of two.

Ingredients: (for 5 U.S. gallons)

- Two 3.3 lb cans Edme SFX dark unhopped extract
- Two 4 lb cans Alexanders unhopped extract
- 3 lbs M&F dark dry extract
- 1 lb clover honey
- 1/2 lb chocolate malt
- 1/2 lb roasted barley
- 5 oz cascade hops (in boil for 60 minutes)
- 1 oz bullion hops (dry hopped for 3-4 days)
- Wyeast 1084 Irish ale yeast

Procedure:

Crush the specialty grains and do a partial mash. (We added them to two gallons of cold water, heated just to boiling, and strained.) Add the rest of the water, the extract, honey, and cascade hops and boil for 60 minutes. Cool and pitch yeast. After primary fermentation, rack to secondary and dry hop with the bullion hops.

Specifics:

- O.G.: 1.075
- F.G.: 1.034

Sand Pit Special

Classification: stout, sweet stout, all-grain
Source: Glen Wagnez (wagnez@pica.army.mil), HBD Issue #1630, 1/13/95

This recipe was adapted from Bob Jones "Smooth Stout". Further guidance regarding the use of oatmeal was provided by Spencer Thomas. The rest was just plain experimenting (Evil Scientist/Boo!). This

recipe is one of my most well received by both beer and non-beer drinkers alike. Some call it a "desert beer" because of its richness.

Like Bob's original recipe, it tastes OK after about 2 weeks in the bottle, but tastes killer after about 6-8 weeks. Holds its good taste for months after that...

It's called Sand Pit Special because the water comes from the spring that feeds the sand pit out back...

Ingredients: (for 15 gallons)

- 25# 2-Row Pale
- 3.5# 60 L Crystal
- 4.0# Carapils
- 3# Shoprite Old Fashioned Oates (Rolled Oates), cooked for about 10 minutes around
- 160 F. Use a big pot for this! (Prepared separately).
- 1.75# Roast (steep after mashout)
- 0.25# Black Patent (steep after mashout)
- 1.0# Chocolate (steep after mashout)
- 1/2 ounce Nugget (13% alpha) (boil)
- 1 ounce East Kent Goldings (steep)
- 2 ounces Fuggles (steep)
- Wyeast Irish ale yeast (1084)

Procedure:

Preheat the picnic cooler with boiling water, dump, and add the grains (pale, crystal, and carapils). Strike with between 7 and 8 gallons of 175 F. degree water (YMMV) to get to about 155 F. When the temperature is stable (10 minutes), add the prepared oatmeal and stir gently. Let sit for 1 1/2 hours and begin sparge. Use enough water (9-11 gallons) at 170 F. to collect 16 gallons. Why 16? Because I like to drain 1 gallon off of the bottom for my next starter!

After you've got the 15 remaining gallons in the boiler, ignite the jet engine or other device capable of supplying the heat that this big thermal mass will soak up. My experience is that I'm usually around 135 F. at the start.

Steeping. Take the specialty grains and place them in a section cut from some nylon pantyhose and secure with a knot. Tie a string to this and drop into the kettle. About every minute or so raise the bag and allow to drain slightly. Steal a clear glass of the wort and check it for taste (should taste roasty and somewhat nutty, but not overpowering, because the sweetness that is presently balancing the taste will be gone

after fermentation). My second test is the black cat test. Glance pass the glass to the black cat and color should be close. If you don't have a black cat, hold the glass up to a medium light and you shouldn't see through it. Take another sip. Yum. A word of caution, if you don't get the taste before 165 > 170 F. (you probably will well before), kill the heat and finish the steep before proceeding.

The Boil. Approach the boil carefully (use a thermometer). The same things that give this beer its nice creamy head just ask for a boilover. **DO NOT TAKE YOUR EYES OFF THE KETTLE UNTIL YOU GET A HOTBREAK.** At boil, add 1/2 ounce of Nugget (13% AA) or the equivalent AA% of a similar bittering hop and boil for an hour.

Remove the Nugget, kill the heat. Add 1 ounce of East Kent Goldings + 2 ounces of Fuggles (I use a hop bag so you may want to reduce this quantity some) and turn on the cooling. Pitch yeast starter around 75 F.

YOU MUST USE A BLOWOFF TUBE FOR THIS ONE. I have never made this batch without experiencing a good day's worth of eruptions. The Irish is nice, however, in that it finishes rather quickly, two weeks at most. Carbonate per your tastes.

Black Gold Stout

Classification: stout, dry stout, extract

Source: Joseph Santos (jesantos@wpi.edu), HBD Issue #1634, 1/18/95

Many will recognize the ingredients as a combination of some of the favorite recipes found in various homebrew books. This stout was an experiment in blending flavors to achieve the best of all things "I" desire in a stout. It is similar to Mark Stevens "Black Cat Stout #1" with a few changes.

It has a smooth, chocolaty, warm fuzzy flavor perfect for sitting in front of the fireplace.

Ingredients:

- 6# M&F Dark Extract Syrup
- 1# M&F Dark DME
- 8 oz. Black Patent Malt
- 12 oz. Chocolate Malt
- 12 oz. Crystal Malt
- 1 oz. Chinook Hop Pellets (60 min)
- 1/2 oz. Northern Brewer Hop Pellets (60 min)

- 1/2 oz. Northern Brewer Hop Pellets (20 min)
- 1.5 tsp. Single Fold Pure Vanilla Extract
- 3/4 C. Freshly Brewed Espresso
- EDME dry ale yeast
- 3/4 C. corn sugar for priming

Procedure:

For this I used distilled water with 1 Tbsp. water crystals added. Steep specialty grains then remove. Add vanilla, espresso, and extracts. Boil for an hour and cool. Rack to primary and pitch yeast. Within minutes activity was observed. Within 12 hours active fermentation, *WARNING* after this stage you WILL need to use a blow off rig. The activity subsided after 2 1/2 days then racked to secondary for 12 days to ensure no bottle bombs! Bottled with corn sugar and aged @room temp for 8 days. It is now 3 weeks in the basement and better than ever.

China Cat Stout No. 2

Classification: stout, dry stout, extract

Source: Daniel Land (dland@cks.ssd.k12.wa.us), r.c.b., 1/9/95

I like 'em bitter too, but this one was a little too much for me (it has only been in the bottle for month though, and it is starting to mellow a little.) this was a six gallon batch too.

Ingredients: (for 6 gallons)

- 5.0 lb Light Malt Extract Syrup, Coopers
- 5.0 lb Dark Malt Extract Syrup, M&F
- 2.0 oz Chinook 12.5% Leaf, Bittering, 60 min
- 1.5 oz Fuggles 4.0% Leaf, Finish, 2 min
- 1.0 lb Crystal, 20L
- 0.5 lb Black Patent
- 0.5 lb Roasted Barley
- 1.0 lb Flaked Barley
- 0.7 tsp Burton Water Salts
- 4.0 sht Espresso, 30 min
- 1.0 qt Wyeast 1084 Irish Ale Yeast, 3 day start in wort
- 1.0 cup Priming Dextrose
- Alderwood Artesian Water, preboiled

Historic Porter

Classification: porter, all-grain

Source: Jeremy Bergsman (jeremybb@leland.Stanford.EDU), HBD #1600, 12/9/94

The 5 gallon version was quite estery, probably due to the OG and ferment temp. The 1 gallon was not very estery at all, although you wouldn't mistake it for a bock or anything.

I always thought that Brettanomyces reduced esters eventually, but I looked it up and I couldn't find anything except a statement that they produced esters in lambics (*Lambic*, Brewers Publications). It could be age, might be oxidation (I don't think so) or anything else (fermenter geometry?).

Ingredients:

- 9.7 pounds EDME pale malt
- 0.5 victory
- 0.8 biscuit
- 0.7 brown
- 0.5 chocolate
- 0.75 British crystal (~60L)
- 4 pounds California concentrates light extract
- 1.6 oz Nuggett (14.5%) @ 60 minutes
- 1 oz Goldings (5.7%) @ 5 minutes
- 0.2 oz Willamette (?) @ 5 minutes
- Wyeast #1007 European

Procedure:

The high kilned malts were selected as what I had left over from a previous experimental series of beers, not by any deductive process.

This was fermented rather warm for 5 days with WYeast 1007 (European). It was then transferred to a 5 and a 1 gallon fermenter with the following dry hops proportioned up: .4 oz Goldings (5.7%) .2 oz Willamette (4.8%). The 1 gallon fermenter also received some of Yeast Lab's Brettanomyces lambicus.

The 5 gallon was bottled after 16 more days, the 1 gallon after 45 days, at which time it had some odd, hard-looking white colonies on top. FG's were 27 and 26 (+/- 2) respectively.

Specifics:

- OG: 1076

Midnight Moon

Classification: stout, sweet stout, vanilla, extract

Source: flashpohl@em.doe.gov, r.c.b., 3/22/95

I remember seeing a question here while lurking around a few weeks ago asking about vanilla or vanilla bean use in beer. This weekend (3/18), I bottled a sweet stout in which I added vanilla extract.

An official tasting hasn't happened yet - I usually wait 10 days to 2 weeks before trying the first. However, when I bottled, the hydrometer sample was very good but lacking the vanilla odor and taste I was expecting. My palate isn't great, but my wife also couldn't detect a vanilla odor and only a very faint vanilla taste.

I think the amount of vanilla was appropriate, but I think the vanilla should be added after the primary fermentation has been complete. This would keep the odor from being scrubbed out of the beer.

I'm partial to sweet stouts anyway, so I know I'll be very happy with this beer. It has a simple somewhat sweet flavor, with enough roast barley taste and a very dark color to let you know this is a stout.

Ingredients: (for 3-1/2 gallons)

- 3 lbs M&F dark dry malt extract
- 1 lb M&F light dry malt extract
- 10 oz medium crystal malt
- 4 oz roast barley
- 2 oz black patent
- 2 tablespoons vanilla extract
- 3/4 oz Kent Goldings (5.8% AA) whole hops
- Wyeast Irish Ale

Procedure:

All hops boiled for sixty minutes - don't need hop odor getting in the way of the vanilla. Vanilla extract was added after the boil was finished while cooling the wort. Fermented at about 68F for ten days in five gallon glass carboy (no racking this time - laziness got the better of me!) and then bottled. OG - 1.054; FG - 1.012 (a bit lower than I expected).

Brown Malt Porter

Classification: porter, all-grain

Source: John Palmer (johnj@primenet.com), HBD #1667, 2/28/95

Well, Scott and I tapped my Brown Malt Porter Recipe for the first time over the weekend, and its very good. Not as heavy a porter as Anchor or Sierra Nevada, more like Samuel Smiths Taddy Porter. Has a nice discreet bitterness to it from the Hugh Baird Brown Malt and a rich flavor from Crystal and Special B.

Great ruby red color from the Special B. It looks like a lot of Hops, but they balance against this grain bill very well.

Ingredients: (for 11 gallons)

- 20 lbs of 2 Row
- 1.5 lbs of Special B
- 2 lbs of Crystal 70
- 2.5 lbs of Brown Malt
- 1.5 oz of Galina (11) at 60
- 2 oz of EKG (5) at 40
- 1.5 oz of Willamette (4.3) at 20
- Nottingham English Ale dry w/Starter

Procedure:

I have medium carbonate water, low sulphates. The mash was a little over an hour, (you know, sampling previous batches and shootin' the breeze), Single Temp infusion at 155F. Boiled for almost 80 minutes total. Primary'd at 68F for a week, Secondary'd for 3 wks at closer to 70F. Kegged and Force Carb'd. The Brown Malt was rather harsh after the boil and at racking time still, but that time in the secondary really mellowed the edge. I will make this again.

Specifics:

- OG: 1058

Maple Leaf Porter

Classification: porter, maple porter, extract

Source: J.P. (jpierre@m3isystems.qc.ca), r.c.b., 4/27/95

I brewed it using Something's Brewing (Burlington, VT)'s "Cat's Paw Porter". As I've mentioned it in previous post, I just bottled the beer, so I still do not know how it's going to come out.

Ingredients:

- 6.6 lbs Munton & Fison Dark Plain Extract
- 32 ounces maple syrup
- 1.5 lbs Crystal Malt
- 0.5 lbs Black Patent Malt
- 2-1/2 ozs Styrian Goldings Hop Pellets
- 2 pkgs Munton & Fison Ale Yeast
- 1 teaspoon Irish Moss

Procedure:

2 cans (16 oz each) of your favorite Maple Syrup (I prefer to use "Amber" for a higher gravity and better taste, but any grade of syrup will do; as long as it is "PURE 100% SYRUP", NOT the "pancake syrup" junk!).

They explain to bring the grains to a boil in a gallon of water, without boiling the grains; strain, and sparge with a quart of hot water, into the brew kettle.

Add a gallon of water to the brew kettle, and bring to a boil. At boiling, add the 2 cans (6.6 lbs) of Munton & Fison Dark Plain Extract. Stir, don't let it stick at the bottom. Bring to a boil, add 2 oz of the Styrian Goldings. Boil 30 minutes, add the two cans of syrup, and the teaspoon of Irish Moss. Boil for 28 minutes more, add the remaining 1/2 oz of Styrian Goldings. Boil two more minutes, and turn off heat.

Usual procedure for wort cooling, addition of the yeast (pre-prepared) and bottling (use 3/4 cup corn sugar for bottling).

I chose to add the Maple syrup ONLY after 30 minutes, mostly because I was a bit worried that the wort my overflow because of the syrup (that stuff, boiled solo, will almost always overflow!). I was also concerned that the syrup would be "over-cooked". You may want to put it into the brew kettle at first.

My fermentation was rather FAST, it took about 36 hours, and at that point, the air lock was only going about once every 2 minutes. I bottled on the 10th day, to be sure.

My O.G. was 1.070, but it may vary depending on the syrup you use. My F.G. was 1.020, and again, it may vary. I found that the color of the Porter will be mostly black, with a slight pull towards brown.

Specifics:

- OG: 1070
- FG:1020

Foggy Day Jumpin' Java

Classification: porter, extract

Source: David Ashley (david.ashley@wwwhbbs.com), r.c.b., 5/1/95

Ingredients:

- 6.00 lb. Dark Dry Malt Extract
- 1.00 lb. Crystal 40L
- 0.50 lb. Roast Barley
- 0.25 lb. Black Patent
- 1.00 lb. Honey
- 2-3 measuring cups fresh-brewed espresso (yes, that's right!)
- 2 tsp gypsum
- 1 tsp Brewer's Salts
- 1/4 tsp Irish Moss, 20 min. boil
- 1.50 oz. Northern Brewer 7.5% 40 min
- 2.00 oz. Hersbrucker 2.9% 10 min
- 2.50 oz. Cascade 6.1% 10 min steep
- ale yeast

Procedure:

Crack the specialty grains; Partial mash with grain bag in 2 gal cold water; raise temp. to 155 F for 45 min.; sparge into brewpot with 1 gal 170 water; bring to boil & add malt; bring to boil again and add Northern Brewer hops; boil for 30 min.; add Hersbrucker hops and boil 10 min.; add Cascade hops, honey and espresso, steep for 10 min. and chill. Strain to fermenter; add water to make 1 gal., pitch started yeast at 78; ferment @ 64-68. Transfer to secondary fermenter after 7 days; let sit in secondary to clarify at least 3 weeks. Bottle with 1/4 cup honey. Age at least *2* months. Patience, they say, *is* a virtue!

Sally MacLennane Stout

Classification: stout, dry stout, Irish stout, extract

Source: Mark Ragnar Hoenig (hoenig@unixg.ubc.ca), r.c.b., 4/25/95

Help! I'm having some trouble with my Sally MacLennane stout. Tasting the blow-off from my primary convinced me that this would be perhaps my best dark yet, but a sample taken while racking revealed an overly powerful fruity/acidic/sour/red wine taste, most likely from the roasted barley, which I haven't much experience with yet. I had thought of adding a hop tea when the malt nose seemed strong, but I'm not sure it would help this factor. Probably I am worrying too much

before the beer is even ready to be bottled, but I'd like to correct for this factor if I can. For my palate, the sourness is a bit much; I can't abide Rodenbach beer. Here's the recipe

I had originally intended to hop with 60 g Northern Brewer (boiling), 45 g Goldings, leaf (flavour), 15 g Goldings, leaf (aroma), but since the kit was hopped, I decided to cut back and use some Cascade I had in the freezer (It tasted okay). Perhaps I should have cut down on the grains as well - the sparge water was still coming out black when my carboy was full. Incidentally, I think this shows you can get any sour tang for your Guinness just from your grains, if indeed the roast barley is culprit. Will this taste subside? I really hope to learn to love the virtues of sweet Sally MacLennane.

Ingredients:

- 1.8 kg Best Cellar Stout Kit (made in Ireland, I used the kit hoping to get Irish malts)
- 0.5 kg dark DME
- 500 g flaked barley
- 500 g roasted barley
- 250 g crystal
- about 10 g Cascade (boiling)
- 40 g Goldings (boiling)
- 20 g Goldings (finish)
- Wyeast 1084 Irish Ale

Honey Porter

Classification: porter, honey, extract, Samuel Adams Honey Porter

Source: Tom Culliton (culliton@ceres.srg.af.mil), r.c.b., 5/3/95

This was posted in response to a request for a Sam Adams Honey Porter clone.

Ingredients:

- 1/2 lb. black patent malt crushed
- 1/2 lb. chocolate malt crushed
- 1 lb. medium crystal malt crushed
- 6 lbs. amber malt syrup
- 3 lbs. light honey
- 1 oz. Perles - boiling (60 minutes)
- 1/2 oz. Fuggles - boiling (30 minutes)
- 1/2 oz. Fuggles - finishing (5 minutes)
- Wyeast 1084 "Irish Ale"

Procedure:

Steep the crushed specialty grains from cold up to 160-170F and remove. Bring

water to boil, turn off the heat before adding the malt extract to avoid scorching. Bring back to a boil and add boiling hops, after 30 minutes add the flavor hops, and at 55 minutes the finishing hops. Optionally add 1 tsp. Irish Moss at 45 minutes into the boil to help the break. Remove from heat, cool to 70F, transfer to carboy topping up to 5 gallons, and pitch yeast.

Specifics:

- O.G. - 1.062
- F.G. - 1.016
- Primary: 1 week
- Secondary: 4 weeks

Singularity Stout

Classification: stout, all-grain, oatmeal stout

Source: Don Levey (levey@netcom.com), r.c.b., 5/7/95

The reviews for this have been good. Smooth, drinkable, and delicious. My second all-grain batch.

This is dark enough to actually absorb light. This, plus the high(er) OG, generated the name.

Ingredients:

- 8 pounds Pale English 2-Row
- 1 Pound American 6-Row Crystal
- 1 Pound Dextrin
- 1.5 pounds Oatmeal
- 0.5 pounds American 6-Row Chocolate
- 0.5 pounds American 6-Row Black
- 0.25 pounds American 6-Row roasted barley
- 2 ounces fresh Northern Brewer's hops
- 0.5 ounces Clusters hop pellets
- Wyeast 1098 British yeast

Procedure:

1-step infusion mash at 156 deg for 60 minutes. 60 minute boil: at 30 minutes add N. Brewer's, at 55 minutes add clusters.

Specifics:

- OG: 1.055
- FG: 1.006
- Alc: 6.63% by volume

Right Thing Oatmeal Stout

Classification: stout, oatmeal stout, all-grain

Source: Dennis Flaherty (dennisf@denix.elk.miles.com), r.c.b., 5/4/95

This is somewhat more harsh and bitter than most people like, but I've won awards with it. It has a strong, bitter-coffee flavor.

Briess Black Malt may be used instead of Hugh Baird for an even more harsh and astringent flavor. If you substitute another brand of roasted barley, you may have to use less of it.

The oats are added right to the grist-- quick oats are already pre-gelatinized. An 18-oz canister will do, but much more will result in hazy beer due to the oil. I refuse to doctor my stouts with bacterial contamination just because Guinness does.

Ingredients:

- 1-1/2 pounds Briess Roasted Barley
- 8 oz Hugh Baird Black Malt
- 1 pound Briess Cara-Pils
- 1 pound Briess Wheat Malt
- 7 pounds Briess 2-Row
- 1 pound Quaker Quick Oats, added to grist
- 2 oz Chinook, boiling (22 HBU's)
- 1 oz Willamette, finishing
- WYeast London Ale (very dry finish)

Stout

Classification: stout, all-grain

Source: Scott A. Friedman (knight@indirect.com), r.c.b., 5/10/95

I am an all-grain brewer and disagree with all the nay-sayers about how much black malt you have. My stout recipe (to follow) has won 2nd place in the state fair here in Arizona:

The crystal malt sweetens the overall beer-- probably counters the bitterness everyone is warning you about. But try what you want-- that's why we are homebrewers. Always try to be hoppy in your brewing endeavours :)

Ingredients:

- 9 lbs. Pale malt
- 3/4 lb. Black patent malt
- 3/4 lb. Crystal malt
- 10 oz. Roasted Barley

- 1 oz. Bullion hops-pelleted
- Edme dry Ale yeast

No Decaff Here Stout

Classification: stout, all-grain

Source: Rick Hawkins (rhawkins@iastate.edu), r.c.b., 5/13/95

Being near my old notebook, i finally have access to my coffe stout recipe. As i've mentioned elsewhere, it uses no coffee.

It does, however, get a distinctly coffe aroma and some coffe taste.

(My father poured out a bottle i left him, telling me that it went bad and tasted like coffee! *(^%(* Serves him right, it killed the plant he poured it into).

Ingredients:

- 4 lbs 2 row 3 5/16
- 1 4/16 chocolate malt 1 1/16
- 8/16 black patent 7/16
- 12/16 roast barley 10/16
- 1 cara-pils (dextrine) 13/16
- 1 8/16 dark cyrstal (about 120) 1 4/16
- 1 munich malt 13/16
- 1 flaked barley 13/16
- 11 Total 9 3/16
- 1.2 cascade (60 min) 1.00
- 1.2 cascde (30 min) 1.00
- 1 cascade (fresh, finishing) 0.83
- 3.4 Total 2.83333333
- irish moss
- english ale yeast

Procedure:

Protein rest at 125{ for 30 min. Mash at 158 for 30 min

I'm slightly suspicious of the flaked barley; it seems to me that i balked at the \$3/lb price at my local shop.

First Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Patrick E. Humphrey (HUM-PHREY.PATRICK@igate.abbott.com), HBD Issue #1721, 5/3/95

Well, last night I made my first oatmeal stout with extract and specialties. This is the first stout I have made of any kind so I didn't know what to expect.

Ingredients:

- 6# unhopped dark malt extract
- 1# unhopped dry malt
- 8 oz chocolate malt
- 6 oz roasted barley
- 4 oz black patent malt
- 8 oz rolled oats
- 1 tbs CaCO3
- 2 oz Northern Brewer - 8.2 AAU
- 2 oz Fuggles - 4.2 AAU
- Irish Moss - 30 min
- Liquid Irish Ale yeast

Procedure:

I cracked the grains using my food processor in short bursts (worked great!). Transferred them to a mesh strainer and shook to remove dust. I did this outside so as not to contaminate the kitchen. These were then placed with the oats (unground) into a grain bag. I preheated a 10 qt. (12-pack) cooler with boiling water, added the grain bag and 175 deg. water. Water cooled to the target of 160 deg. and steeped for 15 minutes. Things were working beautifully. I boiled the water and added the extract, CaCO3 and the steep liquor. This is where I have the question.

In previous extract/grain batches I have steeped grains, then washed them in some of the unboiled water until the water ran "clear." I started to do this with the black/chocolate malts but obviously with the black grains it wouldn't have run clear. Eventually, the water I was using started to become the consistency of thin syrup. If I continued to wash them I would have been there for days until the liquid began to thin and probably would have ended up with 10 gallons of wort.

RIS Marital Bliss

Classification: stout, Russian Imperial stout, imperial stout, all-grain

Source: Michael Wood (qkuporr@netcom.com), r.c.b., 5/23/95

I'm planning on brewing a Russian Imperial Stout for my wedding. The characteristics I'm looking for is a dark, full bodied, somewhat sweet, with light bittering (for an imperial stout), and a hint of esters and complexity. I'll be brewing this thing as a partial mash and figure on doing a single step infusion mash at around 155 degrees for extra body. I was hoping to add 5# of

amber extract to get a little more specific gravity. I'd like to get some advice from some brewers out there as to what you might change or suggest.

Ingredients:

- 20# 2-row britsh
- 2.5# Wheat
- 2.5# Belgian Carapils
- 2# Crystal (60L)
- 2# Munich 2-row
- 1# Belgian Special B
- 1# Oats
- 1/2# Chocolate Malt
- 1/4# Black Patent
- 5# Amber Extract
- 6oz Northern Brewer (60min)
- 3oz Fuggles (5min)
- 1tsp Gypsum
- 1/2oz Irish moss at end of Boil
- Yeast 1214 Belgian Liquid (And definitely make a starter!)

Specifics: (calculated)

- OG: 1.101
- FG: 1.027
- Color: 93 SRM
- IBU: 47.5

PMS Stout

Classification: stout, extract

Source: Lisa Clayton (clayton@sfsu.edu), r.c.b., 5/17/95

I realize this has been done to death, BUT I'd like to make a really killer, dark chocolate, so thick you could almost pour it on top of the ice cream, PMS-bustin' depression relievin' Chocolate Stout.

I've been doing some research, but I am by no means an experienced extract homebrewer, but here's what I've come up with.

Ingredients:

- 7 lbs. dark malt extract (powder)
- 2 lbs. chocolate malt <----- too much? Diminishing returns?
- 1 lb. crystal malt (80 or 100)
- .5 lb. black patent malt <----- for color, mainly
- 1/2 to 1 oz Bullion or Chinook hops
- 10mg (or so) Oatmeal <----- for head retentio
- Somewhere between 4-8 oz. Ghiradelli or Droste cocoa, if advisable.
- ale yeast

Procedure:

Steep the chocolate malts for 30 min. in 2 gal. water at 170 degrees. Sparge with 2 quarts of water, remove. Add crystal & black patents and bring to boil, sparge. Add extract, boil for 1 hr., during last 30 minutes add the hops, during last 10 add oatmeal (longer?) and hop bag full of cocoa. Sparge cocoa with a few ounces of water, then do the usual-- strain, cool, add yeast, etc.

New Stout II

Classification: stout, foreign-style stout, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/12/95

This is the beer which earned First Place in the Stout category at the 1993 National Homebrew Competition. This batch is the result of a several-year quest to replicate Sphinx Stout from Hart Brewing Co. of Kalama, WA. It was not influenced by the classic stouts which define the "foreign-style" or Export substyle (e.g. Guinness Export, or Tropical Guinness) but rather the stouts of the Pacific Northwest in the United States. Several of these stouts seem to share a common theme -- a heavy reliance on bitter, roasty notes to define the character of the beer. Sphinx Stout used to have these qualities, although it seems to have been toned down in the last couple of years. Now, I would say that Pike Place's Stout is one of the better examples of this "style". Over the course of several batches, I incrementally added more and more roasted barley to the grain bill until it reached the three pound figure presently in the recipe. When this beer won at the NHC, I decided that three pounds was enough.

Ingredients:

- 9# Munton & Fison English Pale malted barley
- 3# roasted barley (unmalted)
- 1/2# English Crystal malt(40L)
- 1/2# Black Patent malt
- 2 oz East Kent Goldings hops (60 minutes)
- 2 tsp. Irish Moss (@30 minute mark)
- Wyeast 1084 (Irish Ale)

Procedure:

Mash in a single infusion at 155F for 60 minutes. The hops were, and always are, whole flower. This batch did not use a starter for the yeast, although I highly recommend using a one-pint starter for ales. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

Judges generally embraced this beer (although a couple were turned off by the large amount of roasted barley), but that has not prevented me from tweaking around the edges. While the above recipe served me throughout 1993, in 1994 I incorporated several suggestions from better judging sheets, resulting in New Stout III, which has remained unchanged since.

Specifics:

- O.G.: 1.060
- F.G.: 1.016

New Stout III

Classification: stout, foreign-style stout, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/12/95

This is the present incarnation of New Stout II, which earned First Place in the Stout category at the 1993 National Homebrew Competition. I tweaked around the edges of that beer by changing the crystal character a bit, adding some flaked barley to smooth out the head, and completely changing the hop schedule. I have also reduced the conversion temperature from 155 to 151. The new hopping plan adds more balancing bitterness to the beer while adding hop flavor and a hint of hop aroma. The overall result is a more sophisticated beer.

Ingredients:

- 9# Hugh Baird English Pale malted barley
- 3# roasted barley (unmalted)
- 1/4# HB English Crystal malt(130L)
- 1/2# Black Patent malt
- 1/2# flaked barley
- 1.5 oz Chinook hops (13.1 AA% for 60 minutes)
- 1.5 oz EKG hops (15 minutes)
- 0.5 oz EKG hops (1 minute)

- 1 tsp. Irish Moss (@30 minute mark)
- Wyeast #1084, Irish Ale, from a pint starter.

Procedure:

Mash in a single infusion at 151 or 152F for 60 minutes. Mash out between 168F and 176F. The hops are whole flower. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally get 26 points/pound, you should adjust the grain bill accordingly.

Specifics:

- O.G.: 1.058-60
- F.G.: 1.014-16

Grapefruit Taste

Classification: stout, imperial stout, Russian imperial stout, extract

Source: Jeffrey Johnson (76416.3306@compuserve.com), HBD Issue #1785, July 19, 1995

I recently (7/3/95) brewed an Imperial Stout that at bottling time had an overpowering grapefruit taste. I mean STRONG!! I couldn't taste anything else. I don't know if it was due to the recipe or my technique or what.

[Note: This recipe basically looks sound, but the use of Cascade hops could be contributing grapefruit-like flavors and aromas to the beer. Replace with another type of hop of similar bitterness. ---Ed.]

Ingredients:

- 9 lb "Dutch" amber dry malt extract
- 1 lb Medium Brown Sugar
- 1/2 lb roasted barley
- 1/2 lb chocolate barley
- 4 oz Northern Brewer hop pellets AA 8.8%
- 2 oz Cascade hop pellets AA 5.4%
- 1" piece of brewers licorish
- 1 tsp irish moss
- Wyeast #1084 Irish Ale yeast

Procedure:

I steeped roasted/chocolate barley in 1 gal 160 deg F water for 30 min, strained into kettle, and sparged with 1/2 gal 170 deg F water. Added an additional gal of water and brought to a boil. Removed from heat and dissolved extract and sugar, returned to

burner and brought to boil. Added licorish and Northern Brewer hops. Added irish moss at 45 min. Boiled for 55 min and then added Cascade hops. Boiled for additional 5 min and cooled in ice water bath. (total boil 60 minutes).

Strained cooled wort into 2.5 gal of previously boiled and cooled water in primary fermenter (6.7 gal plastic, closed fermentation). O.G. 1.078. Pitched yeast directly from smack pack at 78 deg F. Active fermentation noticeable after 12 hours. Primary fermentation was at approx 72 deg for five days. Racked to secondary (5 gal glass) S.G 1.042, tasted fruity but not overpowering. After 13 days total, all fermentation activity ceased. Bottled with 3/4 cup honey. F.G. 1.030.

Specifics:

- OG: 1078
- FG: 1030

Anchor Porter Clone

Classification: porter, Anchor Porter, partial mash

Source: Chris Hill (jchill@gueuze.dgsys.com), r.c.b., 7/27/95

I made a porter last year that was loosely based on Miller's partial mash recipe from *Brewing the Worlds Great Beers*. It was not intended to be a "clone," but it did come out tasting a lot like Anchor Porter.

This came out with just the perfect bitter-sweet quality that I like in a porter. It had a noticeable but not overpowering roasty flavor from the black malt.

Ingredients:

- 4 lb British pale ale 2-row malt
- 1 lb black patent malt
- 1/2 lb dark crystal malt
- 3.3 lbs M&F extra light syrup
- 12.8 AAU Northern Brewer (boil)
- Wyeast #1084, the Fighting Irish

Procedure:

Mash all grains together in a single infusion at 150F using 1-1/3 qt water per pound of grain. Sparge with 11 qt water, dissolve syrup, add water to make 6-1/2 or 7 gallons. Boil 1 hour, using all the hops. Chill, aerate, pitch, etc. Gravities were 1.055 and 1.016. I used a two-step starter on the Wyeast, and did a secondary on the beer. 18

days from boil to bottle (this was in November).

Specifics:

- OG: 1055
- FG: 1016

Melbourne Stout

Classification: stout, extract

Source: Robert Balch (balch@nmt.edu), r.c.b., 9/3/95

I have made it twice with good success.

This is sipping beer, it gets its bitterness from the roasted barley and the fuggles. And its sweetness from the australian malts.

I swear this beer is both sweet and dry at the same time!

Ingredients: (5 gallons)

- 6 lbs Australian dark extract
- 2 lbs Australian dark dry malt
- 4 oz roasted barley (crushed)
- 8 oz light crystal malt (crushed)
- 1 oz English fuggles pellets (alpha=4.5%)
- 1/2 oz English kent goldings pellets (alpha=4.3%)
- English brewery liquid yeast (wyeast)

Procedure:

In a hop sock steep the roasted barley and light crystal malt as you bring your brew kettle to a boil. Baby it, try to get every drop of flavor from the steeped grains.

Before the boil begins remove the steeped grain (the husks can release unpleasant tannins if left in when boiling).

Remove pan from stove and add the malt extracts. let dissolve and then bring the wort back to a boil for one hour. At 60 minutes add the fuggles. at 30 minutes add the goldings.

I start at about 1.050 and end around 1.015.

Specifics:

- OG: 1050
- FG: 1015

Stout

Classification: stout, extract

Source: Kenneth Donahue (kedonahu@lynx.dac.neu.edu), r.c.b., 9/3/95

If you are looking for an extract recipe with grains, I have a couple that came out great. This recipe comes from Barley Malt & Vine in Newton MA (617)630-1015. Very nice place, very helpful. I don't work for them, just a very happy customer.

Ingredients: (for 5 gallons)

- 6 lbs dark malt extract
- 0.5 lbs roasted barley
- 0.5 lbs crystal
- 0.5 lbs chocolate malt
- 0.33 lbs flaked barley
- 1.0 oz bittering hops (Nugget or Eroica)
- 1.0 tsp CaCO₃ (calcium carbonate) to reduce malt acidity
- 7-14 grams Ale yeast (Edme, muntons, london)
- 3/4 cup Corn suger for priming

Procedure:

Place grains in a muslin bag with 2 gals cold water. Slowly bring the water to boil. Remove grains before boil. Shut off heat and add your malt extract. Stir well and turn the heat back on. Add CaCO₃ and hops at beginning of boil. Boil for 45 min. cool add water to make 5 gals.

Proof the yeast by adding 1 cup of 100 F water in a sterile glass. Sprinkle the yeast on top and cover with new tin foil for 15 min. It should foam up and smell like fresh dough. Pitch the yeast when the wort is around 75 deg F.

Specifics:

- OG: 1045
- FG: 1015-1018
- Alcohol: 4.0% ABV
- IBU: 30-40

Guinness Clone

Classification: stout, Irish stout, dry stout, Guinness clone, all-grain

Source: Nick Hiams (oleum@spuddy.mew.co.uk), HBD #1790, July 25, 1995

Dave Line's book "*Brewing Beers Like Those You Buy*" has a recipe for Guinness. It is based on the bottled version which has

a higher og than the "draught" version. It is suggested that a yeast starter is made from a bottle of Guinness. As you probably know Guinness is bottle conditioned still (in the stuff available in pubs at least). This is supposed to be a very good strain for all top fermenting English beers too. This recipe is supposed to give between og 1045 to og 1053 depending upon efficiency.

The Guinness available on draught in pubs in England is a "keg" beer which has an og of around 1036 (Dilute the above to 6 galls). It is unusual and different to the bottled version in that it is injected with Nitrogen instead of Carbon Dioxide. This has been tried with "a remarkable degree of success" by the author of the book. Personally I prefer the bottled stuff.

I tried the recipe about five years ago and remember it as being a very good imitation. I served it from a barrel as a cask conditioned ale (is this what the Irish version is like?). All of the beers in the book that I have tried or friends have are very true to the originals and I can thoroughly recommend it.

Ingredients: (for 5 gallons)

- 7 pounds, Crushed pale malt
- 2 pounds, Flaked barley
- 1 pound, crushed roast barley
- 1 ounce, bullion hops
- 3 ounces, northern brewer hops
- 1 tsp. CaCO₃ (if you are in a soft water area)
- yeast starter made from a bottle of Guinness

Specifics:

- OG: 1045-1053

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Rick Ellis (redshoo@aol.com), r.c.b., 8/26/95

I hve been having very good luck and a tasty stout using the following recipe.

Ingredients: (5 gallons)

- 8 lbs british malt extract
- 1 LB roasted malt
- 1/4 Lb black patent
- 1 lb carapils
- 1 lb rolled oats
- 1 oz eroica (boiling)

- 3/4 oz willamette (50 min)
- 1 pkg wyeast irish ale yeast

Procedure:

Steep grains and oats at >180 deg. F and < boiling while water foe extract is coming to boil. Then add "tea" to boiling pot as water comes to a boil. Add extract and boil for at least 75 min. Use irish moss and do al the other stuff that you are used to doing.

I have found that fermenting in a carboy and keeping the carboy submerged up to the neck in about 72 degree F water and keeping a wet towel around the neck really helps to keep the fermentation temp. constant due to the thermal mass chacteristics of water. Try this if you are bewing in hot weather this summer.

Too Dry Stout

Classification: stout, dry stout, Irish stout, extract

Source: Chet Holt (chet@paranoia.com), r.c.b., 9/15/95

I realize a stout is supposed to be somewhat bitter but my end result is quite alot more than I expected. I'm not even sure if I can pawn this off on my poor friends =). Any suggestions or advice on anything I could do to save this batch, perhaps adding some sort of sugars or other sweet extracts? Or at least some advice on what not to do next time? I do realize adding the hops at the beginning of the boil contributes to the bitterness.

Ingredients:

- 1 lb British Crystal
- 1/2 lb Black Barley
- 1/4 lb Black Patent
- Australian Dark 7lbs
- 2 oz. Perle (at begining of boil)
- ale yeast

Procedure:

Steep specialty grains. Remove grains, add extract and hops. Boil.

Oatmeal Stout

Classification: stout, oatmeal stout, partial-mash

Source: Kirk Fleming (flemingk@earth.usa.net), r.c.b., 9/24/95

Here's one I built up last year that we found very satisfying...the recipe is for 2.8 gal (don't ask) so scale everything if you want to try it.

Ingredients: (for 2.8 gallons)

- 1.75 lb Hugh Baird pale ale
- 4 oz roasted barley
- 4 oz black patent
- 1 lb oats
- 8 oz Briess 120L crystal
- 26 oz Alexander's Amber malt extract
- .75 oz 10.3% Bullion at 60 min
- 1 oz 3.2% Hallertauer at 60 min (that's what my notes say--honest)
- 1 oz 4.5% East Kent Goldings @ 15 min
- ale yeast

Procedure:

Hold all grain at 150F for 45 min prior to boil start, then add to pot at boil start time along with kettle hops.

Specifics:

- OG: 1.053
- FG: 1.013

Hell Gate Porter

Classification: porter, extract

Source: Jon Olsen, olsen@augsborg.edu, r.c.b., 12/2/94

I'm happy to announce a new brew. It's Matt and Jon's Hell Gate Porter. I'm very excited 'cuz it's like my fourth batch and tastes the best so far. It's velvety smooth. Opaque. Excellent hop aroma and flavor. The bitterness is rounded out by a roasted buttery sweetness (from the specialty grains and molasses). Anyway, I had my first taste on Wednesday and it was sufficient to give me liquid courage to propose to Leann. She said yes. (Sorry to brag about myself and all...couldn't help it though, I'm so excited!!).

Ingredients:

- 6# Dark LME
- 1# Amber or Dark DME
- 1# 80-90 L Crystal
- 1/2# Chocolate
- 1/2 cup Black Patent
- 1 oz Cascade (60 min)
- 1 oz Northern Brewer (30 Min) wanted 1 Kent Goldings (30 min) but forgot and bought NB
- 1/2 oz Cascade (30 min)
- 1/2 oz Cascade (15 min)
- 1/2 oz Tettnanger (2 min)
- 1/2 oz Tettnanger (steep w/out boil)
- 1 c. Blackstrap Molasses
- 1/2 c. Honey
- Wyeast London Ale #1028

Procedure:

Steep grains. 60 min. boil. hops to above schedule misc. ingredients added at 45 min

Cool pitched about a 20 oz. starter

Primary @ room temp (68 F) 10 days Secondary @ same 8 days Bottled with 1 c. corn sugar. Drank after 1 week. YUM!

Specifics:

- OG 1.064
- FG 1.022

Honey Porter

Classification: porter, honey porter, all-grain

Source: Bryan Schwab (SCHWAB_BRYAN@CCMAIL.ncsc.navy.mil), 10/26/95

3rd place Speciality Beer in the "1995 Santa Rosa Brewfest", Fort Walton Beach FL.

Ingredients:

- 2 lbs Aroma Malt
- 5 lbs. British Pale
- 5 lbs. Vienna
- 2 cups Cara-Pils 40L
- 1 2/3 cups Chocolate Malt
- 1 tbsp. gypsum
- 8 oz. Malto-Dextrin
- 2 oz. Hallertaur Hops (Boil- 3.9% AAU)
- 2 oz. Brewers Gold (Finish- 8.9% AAU)
- 6 lbs. Honey
- AMERICAN WYEAST 1056

Procedure:

Single Infusion Mash, with treated water stablized at 150 degrees for 1 hour. Mash out at 168 degrees. Sparge, SLOWLY, collect 6 gallons of wort. Bring to boil. Boil wort, and Malto-Dextrin. Every 15 minutes, add Hallertaur hops, for 1 hour, last 15 minutes, add honey, and all of the Brewers Gold hops. Cool wort to 75-90 degrees. Airate wort add Wyeast.

Specifics:

- OG: 1064
- Primary: 7 days @ 70 degrees
- Secondary: 8 days @ 70 degrees

Wake Up and Go To Sleep Stout

Classification: stout, coffee, extract

Source: Toby Guidry (tobyguidry@aol.com), r.c.b., 10/27/95

Well, here's one that uses actual coffee grounds. I think it turned out rather well. I entered it in the Dixie Cup in Houston on October 14, 1995 and took first place in the Novelty Beer category, so I'm evidently not the only one who liked it.

I used Chocolate Cappucino because of my personal taste. That's what I drink so I knew I liked it. Any Coffee ground for espresso should work, but flavor will differ I'm sure with different flavors. I personally wouldn't use anything other than espresso (finer) ground, though. Also I used gourmet coffee from a local shop, so quality will vary depending on bean quality.

Ingredients:

- 4# Dark Malt Extract
- 3# Light Malt Extract
- 1/8# Roasted Barley
- 1/8# Black Patent Mal
- 1/4# Chocolate Malt
- 1# Crystal Malt (90 lov)
- 1.5 oz Northern Brewer Hop Pellets (Boiling)
- 0.5 oz Willamette Hop Pellets (Finishing)
- 2.5-3 cups Chocolate Cappucino (Espresso Ground)
- 1 pkg Wyeast Irish Ale Yeast

Procedure:

Steep grains in 1.5 gal of water while bringing to a boil. Remove at boil. Add extracts and boiling hops. Add coffee grounds last 5-10 minutes of boil. Add finishing hops last 2-5 minutes of boil. Sparge into fermenter and pitch yeast when cool. Primary (Plastic in my case)-5 days. Secondary (Glass for me)-10 days. Bottle with 3/4 cup corn sugar and let age for about 4 weeks for best results.

Stout

Classification: stout, Irish stout, dry stout, partial-mash

Source: Scott Bukofsky (scott.bukofsky@yale.edu), HBD #1906, 12/11/95

I have a stout that finished with a higher final gravity than I expected.

Ingredients:

- 3 lb Schreier two-row
- 1 lb Aromatic Malt
- 1/2 lb roasted barley
- 1/2 lb black patent
- 1/4 lb flaked barley
- 3.5 lb M&F dark DME
- 1 oz Bullion hops 60 min
- 1 oz Willamette 30 min
- Wyeast Irish

Procedure:

Mashed grains at 155 deg. O.G. 1.063 I pitched a very active starter, and had visible fermentation within 3 hours. The next morning, the fermentation was furious, and my fermometer read 75 deg. Concerned that the temp was too high, I draped some wet towels over the carboy. The next day the temp was 64 degrades, and the yeast looked pretty sluggish. After the 3rd day, all activity stopped, I racked to secondary with a gravity of 1.017.

Specifics:

- O.G.: 1063
- F.G.: 1017

Three Vice Stout

Classification: stout, coffee stout, extract

Source: Randy Veazey (randyvz@io.com), r.c.b., 2/21/96

I've made two coffee stouts from extracts. Both were good but the Three Vice Stout was the best (I used a recipe from Guy McConnell from the Cat's Meow as a basis). (Coffee, Chocolate and beer are the vices).

Ingredients:

- 6.6 pounds of Stout extract (2 cans if using cans)
- 1/4 pound flaked barley
- 1/8 pound black patent malt
- 1/2 ounce Fuggles hops (bittering)
- 1/2 ounce Fuggles hops (flavoring)
- 4 ounces unsweetened chocolate
- 5 cups brewed coffee
- 1 package Wyeast #1084
- 3/4 cup brown sugar (priming)

Procedure:

Heat water to 160 degrees and steep barley and malt for 30 minutes. Remove grains and heat to boiling. Add extract and coffee and return to boil. Add bittering hops and boil 50 minutes. Add chocolate and flavoring hops and boil for 10 minutes. Cool and pitch yeast (I used a starter). Rack to secondary when active fermentation subsides. Leave in secondary 3-4 weeks. When ready to bottle boil brown sugar with pint of water to prime.

Coffee Stout

Classification: stout, coffee stout, extract

Source: Randy Veazey (randyvz@io.com), r.c.b., 2/21/96

Ingredients:

- 1 can Stout extract
- 6 pounds dark dutch bulk extract
- 1 pound chocolate malt
- 1 pound crystal malt
- 12 cups coffee
- 1 ounce Fuggles hops (bittering)
- 1 ounce Fuggles hops (flavoring)
- 1 package of Wyeast #1084
- 3/4 cup brown sugar (priming)

Procedure:

Heat water to 160 degrees and steep grains. Remove grains and heat to boiling. Add extracts and coffee and heat to boil. Add bittering hops and boil for 40 minutes. Add flavoring hops and boil for 20 minutes. Cool and pitch yeast (I used a starter). Rack to secondary when active fermentation

subsides. Leave in secondary 3-4 weeks. When ready to bottle boil the brown sugar with a pint of water for priming. This came out with the coffee a bit strong. Next time I try this I'll probably cut back to 6 to 8 cups of coffee.

Drowsy Duck Imperial Stout

Classification: stout, imperial stout, russian imperial stout, all-grain

Source: Bryan Maloney, bjm10@cornell.edu, r.c.b., 2/19/96

This recipe is based on an attempt at a brown ale that turned out to be half expected volume, very strong, and quite drinkable. I decided to see if I could replicate it intentionally, but with a liquid yeast culture. Some style reading showed me that I had come up with something close to an "imperial stout" (as opposed to a Guinness-like dry stout). I don't much like "burnt-grain" flavors, so I'm sticking with chocolate malt instead of switching to patent. Using 120L crystal malt should make up for "lost darkness", and imperial stout appears to be a flexible enough style to accommodate the difference (yes, I am doing this with half an eye towards local contests). I also wanted to see what effect a wort priming would have instead of glucose. Maybe it's changing too many things at once, but I don't quite have the patience to go through four batches of tiny changes.

I'm thinking of buying "maris otter" pale ale malt for this batch, just to see what will happen. Is it really worth the trouble to try out or is it all hype?

Ingredients:

- 11 lbs. (5kg) British pale ale malt
- 1 lb. (450g) crystal malt, 120L
- 8 oz. (225g) chocolate malt
- 2 lb. (900g) dark brown sugar
- 20 HBUs Fuggles, 60 minutes
- 5 HBUs Kent Golding, 10 minutes
- Wyeast Irish Ale (#1084)
- wort equivalent to 6 oz. (340g) sugar
- gypsum (optional)
- calcium carbonate (optional)

Procedure:

Bring 4 gallons (15l) water to 140F (60C) and add malts. Stir slowly until grist is completely mixed into water. Add gypsum or calcium carbonate to adjust mash pH to 5.0 (to 5.3) if needed. Bring mash to 150F

(65C) and stir thoroughly. Stir every 15 minutes and reheat to 150F (65C) every 30 minutes (starch conversion). After two hours, bring mash to 170F (77C) for 10 minutes. Sparge with 3 gallons (11l) 170F (77C) water.

Boil 30 minutes and add hops. Boil for another hour, adding finishing hops 10 minutes before end of boil.

Chill to 50F, (10C) rack to secondary. Twelve to fourteen hours later, rack wort off trub and measure SG. Reserve and freeze wort equivalent to 6oz. (340g) sugar for priming, and pitch yeast starter in the rest.

Rack to carboy when primary fermentation is done and settle yeast out with isinglas. Prime with thawed gyle and bottle.

March Hare Honey Porter

Classification: porter, honey porter, extract
Source: Robert A. Tisdale, (rtisdale@entomology.msstate.edu), HBD #1993, 3/25/96

I made this recipe up myself and I'm calling it a honey porter but I really don't if it is or not. Maybe it's a stout. I don't know?? Does any know what kind and how much hops are in Premiere Light Malt Extract (hopped)? It was on special at the local grocery store so I bought some. I tasted this when I bottled and it was pretty good at that time; I can hardly wait until it's aged a bit.

Ingredients:

- 6.6 lbs Premiere Light Malt Extract (hopped)
- 1 lb 40L crystal malt
- 1 lb chocolate malt
- 3 lbs honey
- 1 tbl gypsum
- 1 tbl yeast extract
- 1 oz cascade hops
- WYeast American Ale #1056
- 3/4 cup corn sugar

Procedure:

I brought 1 gal of water to 170 degrees F with both speciality grains in a muslin bag, removed from heat, and let it steep for 2 hrs. I then sparged the grain with 1.5 gals hot water. Added all ingredients (except the yeast and hops), brought to a boil, and let it cook for 2 hrs. Removed from heat and added hops in a boil bag. Cooled,

removed hop bag, poured to primary, brought to 6 gal volume, and added yeast @ 80 degrees F.

- Specifics:
- O.G. 1.068
- F.G. 1.016
- %OH v/v = 6.83

Coffee Stout

Classification: stout, coffee, extract

Source: John W. Braue, III (braue@ratsn-est.win.net), a.b., 3/8/96

Yes, I have used coffee in stout, in amounts ranging from 1 to 8 ounces per 5 gallon batch. This was my latest effort (from my brewing log).

Comments: this produced an intensely bitter (which I like, but many don't) brew with a very subtle coffee flavor and aroma to it. I had considerable difficulty in siphoning the brew to the keg, which is still full of little bits of coffee grounds. The point at which coffee is added makes a *considerable* difference in the flavor; next time I go this route I may use the coffee as a "dry hopping" agent before a secondary ferment.

Ingredients:

- 6# Stone Mountain Brewery amber malt syrup
- 3# Geordie light DME
- 1# 10L crystal malt
- 8 oz. chocolate malt
- 2 oz. roasted barley
- 8 oz. Italian espresso beans
- 6 oz. Cascade hops (5.2% AA), bittering
- 1 oz. Cascade hops, flavoring and aroma
- 15 g. Windsor dried ale yeast

Procedure:

Ground speciality malts and steeped in 1 1/2 gal. cold water. Brought water up to temp and held at 150 - 160 deg F for 1/2 hour. Added extracts, brought to boil and added bittering hops. Boiled for 1 hour. Added 1/2 oz. hops and ground coffee 10 minutes before end of boil, added 1/2 oz hops at end of boil. OG 1.070. Kegged 18 January 1996; FG 1.034 (estimated alcohol, 5.9% abv). Tapped keg 25 February 1996.

Specifics:

- OG: 1070
- FG: 1034
- Alcohol: 5.9% abv

Short and Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Jeff Imes (Jeff.Imes@DaytonOH.ATTGIS.COM), r.c.b., 4/5/96

Basically, you'd get none of the roasted flavor from using flaked barley as you would by using roasted barley. I use both in my stouts, however, one is not a substitute for the other. I also use black patent malt and chocolate malt in my stouts. Just a little of all these (1/2 pound) will add boatloads to the final product. Also, don't forget the initial pale malt grains; I wouldn't want you to have a black beer with a gravity of 1.020. Add at least 6 pounds of pale malt to the grain bill and you'll be fine. Here's my Dry Stout recipe.

Quite dark, excellent head and lacework, nice and creamy mouthfeel, good roasted flavor, but not overly so.

Ingredients:

- 7# pale malt
- 0.5# roasted barley
- 0.5# chocolate malt
- 0.5# black patent malt
- 0.5# flaked barley
- 3/4oz. Northern Brewer (~8%AAU) for 60 min.
- 3/4oz. Fuggles (~4.5%AAU) for 30 min.
- 3/4oz. East Kent-Goldings (~3%AAU) for 10 min.
- Wyeast Irish Ale Yeast

Specifics:

- OG 1.046
- FG 1.010

Oatmeal Stout

Classification: stout, oatmeal stout, all-grain

Source: Bruce Taber, HBD #1980, March 9, 1996

This is one of my favorites. It is very dark and rich with a beautiful brown head. If

you like dark beers but aren't too fussy on the harsh flavors of some stouts, then this is for you. The oatmeal adds a smooth richness to the stout making it taste like one more.

Ingredients:

- 5.5 lbs 2 row malted barely (2.5 kg)
- 1.0 lbs 1 minute oatmeal (500g)
- 1.0 lbs roasted barely (500g)
- 1.0 lbs chocolate malt (500g)
- 1.0 oz Fuggle hops - 60 min. (30g)
- 1.0 oz Golding hops - 30 min (30g)
- Wyeast # 1098 British Ale

Procedure:

I used a 50-65-70 (122-150-158) mash schedule and added the chocolate and roast barely at the 70 degree step and held until conversion (about 20 min.). I won't go into my full procedure because everyone has their own methods that they prefer.

Specifics:

- OG 1.048
- FG 1.018

24 Black Silk

Classification: stout, coffee stout, extract

Source: (Simonzip@aol.com), HBD Issue #1970, 2/27/96

Used bottled water. Used nylon grain bags for grains, hops and coffee. Racked to secondary 1-16, uumm tastes very fine.

Ingredients: (for 6 gallons)

- 8 lb. Mountmellick stout kit
- 1/2 cup flaked barley
- 2 cups Quaker oats
- 1/2 cup black patent
- 1/4 cup chocolate malt
- 1/2 oz. Fuggles (60 min.)
- 1/2 oz. Fuggles (10 min.)
- 4 oz. unsweetened chocolate
- 1/4 lb. ground coffee of choice (Ghiradelli Chocolate Caramel this batch)
- Yeast Lab A05 Irish Ale (starter)

Procedure:

Steeped grains and oats 30 min. @ 140-145, then up to 155 for 10 min. Add extract & 0.5 oz Fuggles, boil 50 min. Add chocolate. With 5 min. to go add rest of Fuggles. At 60 min., kill heat, add coffee and let it steep 20 min. Pull coffee, cool, transfer to

fermenter, top up with water. Pitched starter @ 74x. Shook like hell. Bubbles in airlock within 12 hours.

Specifics:

- OG: 1.052
- FG: 1.018
- Alcohol: 4.6%

Extract Porter

Classification: porter, extract

Source: Glenn Raudins (raudins@light-scape.com), HBD Issue #1973, 3/1/96

Ingredients:

- 3.3lbs M&F Dark Extract
- 4.0lbs Alexander's Pale Extract
- 0.5lb M&F Dark DME
- 1.0lb Crystal Malt (90L)
- 0.5lb Black Patent
- 0.5lb Dark Roast
- 1 oz. Willamette (Alpha=4.2) 60 min Boil
- 1 oz. Willamette (Alpha=4.2) 2 min Boil/Steep
- Wyeast 1028

Procedure:

Steep specialty grains separately.

Specifics:

- O.G: 1.056
- F.G: 1.018

Klingon Stout

Classification: stout, extract, prune juice

Source: Paul Busman (brewerpaul@aol.com), r.c.b., 2/28/96

OK I'll admit that I'm a Star Trek fan, especially the Next Generation. One of my favorite moments on that show came when someone offered Worf, the fierce Klingon, a taste of prune juice. He tasted it and then with surprise and enthusiasm, declared it to be "a warriors drink". In that moment, a recipe was conceived.

Before all the prune juice jokes start, let me point out two things. Number one, the laxative effect of prune juice is due to it's fiber content, most of which settles out following fermentation. Number two(sorry, I couldn't help myself), this recipe contains

only 2 qt prune juice out of a 5 gal (20 qt) batch, or 10%. Thus a 12 oz bottle contains 1.2 oz of prune juice; not enough to trouble most GI systems.

I originally intended this as a sort of novelty brew, but it came out excellent. The prune juice adds a velvety smoothness sort of like oatmeal stout. Next time I might dry hop. Let me know what you think. You will be a merry man! (That's not sexist--another Trek reference).

Ingredients:

- 6.6 lb dark malt extract syrup
- 1 lb crushed crystal malt
- 1/2 lb black patent malt
- 1/3 lb roasted barley
- 1.5 oz Northern Brewers hops--boil 60 min.
- 1 oz Tettnanger hops --finishing last 2 min.
- 2 quarts prune juice WITH NO PRESERVATIVES!!!!
- ale yeast
- 3/4 c. corn sugar to prime

Procedure:

Steep grains 30 min at 150F. Strain into brew pot and rinse with one gal hot water. Add extract, boiling hops and additional gal. water and boil 1 hr. Add finishing hops last 2 min. Turn off heat and add prune juice to pasteurize for 10 min(probably not necessary since the juice is already pasteurized). Pour into primary fermenter and top with cold water up to 5 gal. Pitch yeast when cool. Rack to secondary a week later. Bottle when ready. Age at least 4 wk.

Lord Stanley Dark Ale

Classification: porter, dark ale, extract

Source: Paul Brian (pbrian@Tudor.Com), HBD Issue #2021, 4/26/96

Trying to create an ale somewhat on the lighter side of a porter, here's the recipe if anyone wants to comment.

Ingredients:

- 6 # light malt extract syrup
- 1+ # NW Gold dry malt extract
- 8 oz crystal (60 L.)
- 8 oz carapils
- 4 oz chocolate malt
- 2 oz roasted malt
- 1 oz perle pellets (boil)
- .5 oz cascade pellets (boil)

- .5 oz cascade (flavor)
- 1 oz willamette (Aroma)
- 2 tsp gypsum
- Yeast American Ale II

Specifics:

- OG: 1.045

Schizophrenia Espresso Porter

Classification: porter, extract

Source: Jim Nasiatka-Wylde (Jwylde@interaccess.com), HBD Issue #2024, 4/30/96

The whole thing turned out pretty good - the beer itself seems to be about the best we've done so far. It has a dark, bitter, funky flavor from the coffee and the black patent malt. Color is very black almost chunky, and has good thick head - kinda like Guinness in color and consistency.

Ingredients:

- 3.3# M&F Amber Malt extract
- 3.3# John Bull Dark Malt Extract
- 1# Black Patent Malt
- 1/4# Crystal Malt
- 1.5 oz Northern Brewers Hop Pellets - main boil
- 1 oz Tettnanger Hop Pellets - finish
- 1/2# Espresso - coarsely ground
- ale yeast

Procedure:

Steep grains while bringing water to a boil (50 minutes); add extract return to boil add hops and boil for 45 min. Reduce heat and add Espresso - steep for 10 minutes; return to boil and add finishing hops for 5 minutes; sparge, chill, and pitch.

Specifics:

- OG: 1.060
- FG: 1.025

Black Butte Porter Clone

Classification: porter, Deschutes clone, all-grain

Source: Guy Purdy (GUYPURDY@worldnet.att.net), HBD Issue #2025, 5/1/96

After months of research and development, here is the oft requested and seldom (if

ever) seen clone recipe for Deschutes Brewing's Black Butte Porter! The first attempt was VERY close, but lacked the roasty flavor overtone and sweetness of the Real Thing. I've adjusted the recipe accordingly, and here it is!

Ingredients:

- 6 oz. chocolate malt
- 6 oz. black patent malt
- 8 oz. honey malt
- 8 oz. 10L crystal malt
- 4 oz. toasted barley (buy it pre-toasted, or DIY @ 350 deg./10minutes)
- 8 oz. malto-dextrin
- 6 lbs. Light malt extract syrup
- 1 lb. Light dry malt extract
- 1 1/2 oz. Galena hops (60 min. bittering)
- 1 oz. Cascade hops (1/2 hour bittering/finishing)
- 1 oz. Tettnanger hops (5 min. aroma)
- Yeast #1338 European Ale yeast
- 2 tsp. each Gypsum and Burton Water Salts (We have very soft H2O)

Procedure:

Add salts, gypsum to 1 1/2 gal. H2O. Steep grains for 1/2 hour @ 158 deg. Sparge with 1/2 gal. 170 deg. H2O, and strain out any loose grain. Mix in extract and malto-dextrin, and top off with H2O to desired optimum level for your brew pot. Bring to a boil, and boil for 10 minutes before adding Galena hops. After 30 more min., add Cascade hops. Last 5 min. add Tettnanger hops. Cool wort with hops in it. Remove hops at pitching temp., and pitch yeast. Ferment to completion according to your desired method.

Guinness Clone (ver 3.0)

Classification: stout, dry stout, Irish stout, Guinness clone, all-grain

Source: Bruce Ross (saxthorpe@aol.com), r.c.b., 5/13/96

The following Guinness Clone recipe is excellent, although next time I will use all British malts. By the way, N2 is essential for two things: that extra creamy head and a particularly sweet head, neither of which has been accomplished when I used just CO2.

Ingredients: (6 gallons)

- 7.50 lb. Pilsner 2-row
- 0.50 lb. Cara-Pils Dextrine
- 2.00 lb. Flaked Barley
- 1.50 lb. Roast Barley
- 0.50 oz. Chinook 12.8% 60 min
- 0.50 oz. Kent Golding 5.2% 60 min
- yeast

Procedure:

Boil temperature of water: 212F

Grain Starting Temperature: 65F

Desired Grain/Water Ratio: 1.5 quarts/pound

Strike Water: 4.31 gallons of water at 163F

First Mash Temperature: 149F

Second Mash Temperature: 153F

Boiling Water to add: 0.34 gallons

Water Absorbed by Grain: 1.15 gal

Water Evaporated during boil: 3.00 gal

Wort Left in Brewpot: 0.33 gal

Add 5.83 gal of water to yield 6.0 gal of wort

Notes:

1. Add 1 gallon soured beer to boil. (When cooled, return 1 gallon to the souring bottle and letset with airlock until next batch is brewed!
2. Use 2 Tbs gypsum and 1 tsp CaCo3 to mash water, acidify sparge to 5.2 pH with lactic acid.

Specifics:

- OG: 1045
- FG: 1011
- Alcohol: 4.4%

Happy Happy Joy Joy Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Larry Bristol (lbristol@flash.net), r.c.b., 5/11/96

There is probably no such thing as a perfect clone, but I'll share with you (and anyone else watching) some of the things I have been able to learn in my similar attempts. None of this is authenticated by any factual source that I know of.

I do not think you HAVE to use N2 to achieve the creamy head, but it would surely help. Otherwise, the longer the beer can be allowed to rest under CO2 at cool

(serving) temperatures, the better the head. I keg and use forced carbonation. I will let the stout sit at serving temperature and under serving pressure for a minimum of 14 days before serving; it's better after 30 days. It seems to work!

The first (and perhaps most interesting) aspect of Guinness is that there appears to be more than one recipe! The stout served in Ireland is different from that sold in England and also from that exported to the US. I refer to these as the "Irish Stout", an "English Stout", and an "Export Stout". The principle difference seems to have to do with the amount of sour mash flavor included in the brew. There could easily be other differences as well.

So when I brew my "Guinness-a-like", I also need to decide which one of these targets I am hoping to hit. I start with a basic stout recipe (see below) that makes what I call the "English" version; it has NO sour mash taste. Or start with whatever recipe you think comes closest and adjust from there. If I decide to make the "Export" or "Irish" version, I will sour the brew (after fermentation), with the "Irish" being the most sour.

As I understand, Guinness actually allows part of the mash to get "infected" with a lacto-baccilli (why can I not think how to spell this morning?). I did not want to fool around with that sort of thing (tough to control, lots of extra work, etc.), so I sour the beer by adding carefully controlled amounts of lactic acid after fermentation is complete. I add it to the keg as I rack from the secondary fermenter; if I were bottling, I would add it along with the priming sugar.

How much lactic acid? You'll have to be the judge of that for yourself as you decide how "Irish" versus how "English" you want your stout. The 5 gal-US batch I currently have on tap contains 40cc of an 88% solution of lactic acid; it is VERY sour. You might want to try half that and adjust according to your tastes.

Ingredients:

- 11.0# pale malt
- 1.0# British crystal (60L)
- 0.5# black patent malt
- 0.5# roast barley
- 1.0oz Clusters hops (7.8%AA) (90 mins)
- 0.5oz Willamette (4.8%AA) (30 mins)
- 0.5oz EKG (5.2%AA) (30 mins)

- London British ale yeast
- 0-40cc lactic acid (88% solution) to finished beer (to taste)

Procedure:

Mash 90 mins; target 154F and pH=5.2; soft water!

Swamp Dog Stout

Classification: stout, extract

Source: Thom Middlestadt (bohay@peak.org), r.c.b., 4/20/96

Here's a recipe that was given to me by a friend, and was my very first attempt at home brewing. It turned out FANTASTIC!

Ingredients:

- 7# dark plain extract
- 1 1/2# plain dark dried extract
- 1/2# black patent malt
- 1/2# roasted barley
- 2 oz Nugget hops (14 AA) boil
- 1 oz Chinook hops (13.2 AA) finish
- 1 tsp Irish moss (w/finish hops)
- 1 cup corn sugar for bottling
- Munson dry yeast

Procedure:

This was my first batch. I just last week made another batch 'cause I was down to only a 6-pack of SDS. In the second, I also used 1# oatmeal and 1 cup of brown sugar. Left in the primary for 7-10 days. Secondary for at least 4 weeks. Try it, you won't be sorry!!!!

Stout

Classification: stout, extract

Source: Nimbus Couzin (nimbus@bohr.physics.purdue.edu), r.c.b., 5/16/96

I've used roastaroma to make a nice xmas stout a couple years back. I must admit that I don't remember how closely I followed the recipe.

It turned out quite well, thought the spices were a bit subdued. I would use more if I were to try it again. So, assuming I followed directions (maybe not the best assumption, but I probably would've for the spice quantity) increase the papazian recommendation.

Quite a nice stout. A little on the sweet side, some spice aroma, but only a wee bit in the flavor.

Hoppy, full-bodied, a sipping stout After two months, "pretty fine; nice aroma and spicing. Smooth, not overly strong - spices reminiscent of Anchor xmas. I'd make this one again. Perhaps a touch bitter, but mellow enough to enjoy. I wish I had more."

OK.. those comments make is sound pretty yummy. Long gone tho.. I remember the spices faded with time, so maybe in the first few months they were close to correct in the above quantity.. five gallon batch, by the way..

Ingredients:

- 3.3 # amber NW extract
- 6.6 # dark extract
- 1 # crystal
- 1 # roasted barley
- 0.4 # chocolate malt
- 0.5 # black patent
- 2 oz brewers gold 15.2 (60 minute boil)
- 1 oz cluster 7.3 (60 minute boil)
- 0.5 willamette (10 minute boil)
- 1 oz cascades (10 minute boil)
- 1 oz. roastaroma tea (10 minute boil)
- 0.5 hersbrucker (5 minute boil)
- 1 oz cascade (5 minute boil)
- 0.5 hersbrucker (5 minute boil)
- 0.5 willamette (5 minute boil)
- 1 oz. roastaroma (after turning off heat)
- Edme ale yeast Dry! Wow, this feels like ancient history, using dry yeast and everything.

Simply Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Keith MacNeal (kmacneal@aol.com), r.c.b., 4/15/96

I entered the following recipe in a local homebrew competition. Both judges called it a clean, well made beer but a miss on the style with the beer being to malty and lacking the necessary roasted character (on a 50 point scale I received a 28 and a 25). The recipe is based on Papazian's Propentious Stout, a recipe he claims is a dead ringer for Guinness.

Ingredients:

- 7 lb. British 2 row pale malt
- 1 lb. flaked barley

- 1 lb. roasted barley
- 1/2 oz. gypsum (in mash water)
- 1 oz. Bullion whole hops (10.3% AA, 60 minutes)
- Wyeast 1084 Irish Ale Yeast

Procedure:

Mash schedule: Protein rest at 124 deg. F for 50 minutes. Saccharification at 150 deg. F for 3 hours. A sour mash was added to the main mash prior to the protein rest.

Specifics:

- OG=1.050
- FG=1.008

Brown Stout

Classification: stout, foreign stout, extract

Source: Evan L. Cooper (elcooper@chem.duke.edu), r.c.b., 5/3/96

I just brewed a stout. It is quite pleasing in taste, head and body, only the color is a bit off. It's only a very dark brown instead of black.

I'd love to hear from anyone who tries this. Someone posted a stout recipe with Black Patent and no Roasted Barley. Forget it! You can't make a stout without Roasted Barley. I also think a real stout shouldn't have any flavoring or aroma hop additions. It just isn't true to the style, IMHO.

Ingredients:

- 3.3# Light Extract
- 3.3# Dark Extract
- 3/4# Crystal Malt (60L)
- 3/4# Roasted Barley (325L)
- 1 oz. Chinook Hops (pellet, 10.4 alpha)
- 1 pkt. Edme Ale Yeast
- 1 cup Corn Sugar

Procedure:

The crystal and roasted barley were cracked and steeped in 1 gal. 170-180F water for 20 minutes, then sparged with another 1 gal. 170-180F water. The grain water was then brought to a boil. The extract was added and then the wort was brought to a boil. After the hot break, the hops were added and boiling was continued for 45 minutes. Transfer to carboy with dilution water. The yeast was pitched after rehydrating in 1/2 cup 90-100F water for 15 minutes. It fermented beautifully, good

old Edme, and was bottled in 1 week with the corn sugar for priming. It is great when served cold but not icy. The head is thick creamy and brown.

TBones Game Warden Stout

Classification: stout, partial mash

Source: Tim Walker (twalker@infosphere.com), r.c.b., 5/3/96

Anyway, this was pretty damn tasty going in the bottles

Ingredients:

- 5# Briess 2 row
- 1 #Flaked Barley
- 1.5# Crystal 40L
- .5# Roasted
- .5# chocolate
- 2 inch Brewers Licorice
- 3.3 john bull dark
- 3.0 dark M&F DME
- 2 oz Eroica pellets
- Danstar Nottingham yeast

Procedure:

Crush Grains and mash at 150 for 60 minutes, really I got the Briess only to convert the flaked as an experiment in head and body. Sparge and get 3 gallons. Add to this (already surly lookin' brew) the extract and hops. Boil 60-90 until 2.0 2.5 gals remain in pot. Pour in primary with 2.5 cold water. Chill in ICE water to 76.

Pitched Danstar Nottingham...went off like a bomb... had to replace 1 1/4 inch blow off on day 2...was spooed out... and it worried me...well...not too worried... racked to secondary after one week in secondary for 2 weeks...primed with 1.25 cup Dark DME...

Specifics:

- OG: 1.067
- FG: 1.014

Ye Olde Sloshingfroth

Classification: stout, sweet stout, oatmeal stout, partial mash

Source: Michael Hoopes (decadent@fishnet.net), r.c.b., 5/6/96

Ingredients:

- 4.25 lbs. English Pale malt
- 12 oz. Chocolate malt
- 8 oz. Flaked oats
- 6 oz. English crystal 37L
- 2.5 oz. Roasted barley
- 2 oz. Black patent
- 1 lbs. DME American Wheat
- 0.5 oz. Northern Brewer 6.5% (60 min)
- 0.5 Kent Goldings 5.5% (15 min)
- BrewTek British Draft CL-160 yeast

Procedure:

Mash water: 7.7 quarts (130 degF strike). 122 degF (30 min) 157 degF (55 min) 168 degF (5 min).

Sparge water: 9.2 quarts (170 degF) Sparge liquor: 3.3 gallons Desired final volume: 5 gallons.

Add malt extract and water to top and bring to boil; add bittering hops after 30 minutes. Pitch when cool (65-75 degF). Ferment at 65-68 degF for 48 hours; rack to secondary when gravity has dropped below 1.0 25. Continue secondary fermentation at 65-68 degF for 14 days. Prime with 3/4 cup corn sugar or equivalent and bottle. Store and serve at 55 degF.

Specifics:

- OG: 1.055
- FG: 1.026
- IBU: 22
- Alcohol: 5.2% abv
- Color: 51 SRM

Berghem Beamish

Classification: stout, sweet stout, all-grain

Source: Fredrik Stahl (fredriks@abel.math.umu.se), HBD Issue #2001, 4/3/96

I recently brewed a Beamish clone based on a recipe by Graham Wheeler.

The result is somewhat like Beamish but there is still some difference. It has some nice roastiness with some chocolate, which seems to be right on, but is a bit too sweet. It also has some fruity tones that I would like to eliminate. Some ideas for improvement: * change to cleaner and more attenuative yeast. Maybe YeastLab's Irish yeast is better? * ferment at lower temperature (17-18C).

The hop aroma is far too strong, and the beer could need more of a "clean bite". I

guess I will boil the last hop addition a bit longer, maybe for 30 min. or so.

I chose to do a step mash at 40-60-70 to control the fermentability of the wort. The rest at 40C could well be shortened to 15 min., and if you cannot do a step mash, use single infusion at about 63C to get high fermentability. (If I remember correctly Graham Wheeler states that Beamish has OG 39, FG 9.5 and IBU 40.)

Ingredients: (for 22 litres)

- 2.85 kg pale malt
- 160 g chocolate malt
- 400 g roasted barley
- 400 g wheat malt (!)
- 200 g white sugar (in kettle)
- 23 g Northern Brewer, pellets, 6.3% AA @ 120 min
- 25 g Fuggles, leaf, 5% AA @ 120 min.
- 11 g Fuggles, leaf, 5% AA @ 15 min.
- Salts: 3.6 g CaCO₃, 0.5 g CaCl₂, 1.3 g CaSO₄ and 0.3 g NaCl.
- WYeast #1084 Irish

Procedure:

Step mash 30 min @ 43C, 45 min @ 60C, 15 min @ 70C and 15 min @ 77C.

Total boil time: 120 min.

Fermented with WYeast #1084 Irish at 19.5C. Open fermentation in primary for 5 days and closed in secondary for 8 days.

Specifics:

- OG: 1.041
- FG: 1.011

Black Hole Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Fredrik Stahl (fredriks@abel.math.umu.se), 4/2/96

I had the same problem with this as with Berghem Beamish--to sweet and too much hop aroma (even a bit "grassy"). The same comments as above apply, and maybe some other hop than Goldings should be used. The roasted character was right on, though.

I chose #1028 instead of #1084 because of the higher attenuation. It's still to sweet, so I probably need to lower the mash temp to 63C (or use a step mash similar to the one above).

Ingredients: (22 litres)

- 3.06 kg pale malt
- 560 g flaked barley
- 380 g roasted barley
- 56 g Goldings, plugs, 4.5% AA @ 60 min
- 25 g Goldings, plugs, 4.5% AA @ 10 min
- Salts: 3 g CaCO₃, 1 g CaSO₄ and 0.6 g NaCl
- WYeast #1028

Procedure:

Single infusion 1 h 45 min @ 65C. Total boil time: 60 min.

Fermented with WYeast #1028 at 20C. Closed fermentation in primary for 9 days and secondary for 11 days.

Specifics:

- OG: 1.044
- FG: 1.013
- IBU: 29

Nestle's Tollhouse Porter

Classification: porter, cocoa, chocolate, all-grain

Source: Pat Babcock (pbabcock@oeonline.com), HBD Issue #2150, 8/19/96

About a month ago, Rich Byrnes alluded to this creation and had some requests for the recipe. I had some commercial plans for the recipe (which I decided not to pursue. Think I'd rather be a homebrewer...), so I had asked him NOT to share it.

After reading Don Trotter's treatise on recipe sharing (yes, Don. I understand the vein in which you claim to have written it, but your insistence that you'll not share recipes is... well, let's just say that it's not in character with your claim.), and being a devoted formulator of recipes, I decided to share this.

Ingredients: (for 20 gallons)

- 26 pounds pale malt
- 1 pound black patent malt
- 2 pounds chocolate malt
- 4 pounds crystal 80 malt
- 1 pound belgian malted wheat
- 2 pounds flaked oats
- 2 ounces perle leaf hops (8% alpha, first wort hopped)
- 2 ounces perle (60 minute boil)

- 4 ounces Styrian Goldings (2.5% alpha, 60 minute boil)
- 8 ounces Willamette hops (2.5% alpha, 15 minute boil)
- 24 ounces Nestle's Tollhouse baking cocoa powder (add 15 minutes before knockout)
- 1 ounce Irish moss
- Wyeast British ale yeast

Procedure:

52-1/2 quarts of mash water, strike temperature 109 F. During and following mash-out, and prior to transferring to the boil kettle, remove a gallon at a time of the first runnings to a pot. Boil until caramellized and return to the mash tun. Continue until 1/4 to 3/8 of the final volume has been caramellized. (Five gallons in the 20 gallon case). Throw the first wort Perle into the boil kettle prior to beginning the sparge.

Mashing Schedule: 15 minutes 104 F

15 minutes 140 F

45 minutes at 158 F

15 minute mashout at 170 F

Fermented with starter in carboys. 3 days at 60 F, 3 days at 63 F, 28 days at 66 F (You don't need to leave it this long. I didn't get an opportunity to rack before then...)

Batch will require rousing. Transfer to secondary will normally be sufficient, but an occasional swirl after transfer will do no harm. Transfer to secondary is HIGHLY recommended due to the incredible amount of sediment from the chocolate powder dropping out of suspension after the most vigorous fermentation has subsided. (Wait until the kraeusen falls before racking.)

Sub 8.5 # LME, 7.5 DME for pale malt for extract/specialty grain based (5 gallons). Scale everything else down accordingly. IBUs should scale fairly linearly.

Specifics:

- OG: 1.060
- FG: 1.027

Hopeless Condition Oatmeal Stout

Classification: stout, oatmeal stout, Guinness clone, partial-mash

Source: Orville Deutchman (orion@mdc.net), HBD Issue #2136, 8/7/96

My buddy, Andy Q, and I have also been looking for the perfect Guinness lookalike.

We spent weeks pouring over recipes from all sorts of sources. As we gathered data, there seemed to be some similarities in some of the better looking recipes. Fortunately, for us, many of the references were for partial grain type brews. Here's our recipe for the stout that we like a LOT!

This recipe is the original creation of Orville Deutchman and Andrew Quinzani, and was first brewed at Q-Brew Brewery on June 20, 1996 (a special day, indeed!). It was the very first attempt at an oatmeal stout, and combined the best suggestions for ingredients and technique from a multitude of sources. It is a partial grain recipe. It was developed as a 6 gallon recipe.

Ingredients: (6 gallons)

- 1 1/4 pounds of quick (cut and rolled) oats
- 2 pounds, 6-row pale malted barley
- 1/2 pound crystal malt
- 1/4 pound dextrine malt
- 1/2 pound chocolate malt
- 1/4 pound roasted barley
- 4 pounds light diastatic liquid malt extract
- 4 teaspoons gypsum
- 1 oz bullion hops
- 1 oz willamette hops
- 1/2 oz fuggle hops
- 1 1/2 packages of ale yeast (Irish)

Procedure:

Place 5 1/2 quarts of water in a pot. Add 2 teaspoons of gypsum, and stir (gypsum won't completely dissolve). Place malted grains (6-row pale, crystal, dextrine, chocolate, and roasted barley) in a grain bag along with 1 1/4 pounds of oats, and place in the pot.

Add heat slowly and carefully to raise the temp to 130 degrees. Hold at 130 degrees for 1/2 hour. Add an additional 3 quarts of warm water (approx 130 degrees) to the pot. (8 1/2 quarts total now) Add 2 pounds of diastatic liquid malt extract, stirring thoroughly, and raise temp to 150 degrees. Hold at 150 degrees for an additional 15 minutes. Stir in the additional 2 teaspoons of gypsum into an additional 2 quarts of water (150 degrees) in a separate pot, and then add to the pot. (10 1/2 quarts <2 1/4 gallons>total water now) Raise the temp to 158 degrees, and hold for 15 minutes. At this point, the extraction process should be complete, so sparge the bags of grain with 1 1/2 gallons of 170 degree water. This brings the total in the pot to 3 3/4 gallons,

or 16 1/2 quarts. Remove the pot from the heat and add remaining 2 pounds of diastatic liquid malt extract, and stir well to dissolve. Raise the heat on the pot until a rolling boil is achieved. Add 1 oz bullion hops At 30 minutes into the boil (30 minutes left), add 1 oz willamette hops At 45 minutes into the boil (15 minutes left), add 1/2 oz fuggle hops, and 1/4 teaspoon Irish Moss. Remove any hot break as it develops! At the end of the boil, remove the pot from the stove, and chill with a wort chiller to 110 degrees. Place 1 1/4 gallons (5 quarts) of cold tap water in the 6 gallon primary. Strain wort through previously rinsed grain bag, into the primary, to remove cold break. Check temp to assure that it is near to 72 degrees (not much over 80 degrees). Record temp: Check specific gravity and record: Stir vigorously to incorporate lots of oxygen. Add yeast, and seal with cover and air lock.

After a week or so (maybe less?), transfer to secondary carboy. Record specific gravity: When final gravity is about 1.011-1.015 (a bit higher than some ales...), or when no fermenting is at all present, it is time to keg and enjoy! Record final gravity:

It may be OK to do the initial partial mash by just bringing mash temp up to 150 degrees for 1/2 hour, and then adding 2 pounds of diastatic for 1/2 hour, and then just going to full boil. However, it was felt that closely following the suggestion of Charlie Papazian was prudent for the first try. While he may not even get any of this brew, this recipe was developed at the urging of Mike (Mr. Toast) Landry. The goal was somewhere between Mill City's Oatmeal Stout, and Guinness Stout.

Specifics:

- FG: 1.011-1.015

Coopers Clone

Classification: stout, foreign stout, Coopers Stout clone, all-grain

Source: Andy Walsh (awalsh@world.net), HBD Issue #2095, 7/8/96

It is basically a foreign style stout: quite bitter (maybe 45 IBU), alcoholic (6.8%), coffeish and oily. I believe Coopers use dextrose in all their beers, including this one. My Roger Protz (a Pom) book says they use lager malt, crystal and roast barley. I would have guessed a little chocolate

as well. Pride of Ringwood hops are certainly used.

Ingredients:

- 9.5 pounds 2-row lager malt
- 1/4 pound chocolate malt
- 3/4 pound crystal malt (60L)
- 1.25 pound roast barley
- 1 pound dextrose
- 1 ounce Pride of Ringwood hops (9.5% alpha, 60 minute boil)
- Yeastlabs Australian ale yeast (or Wyeast London)

Procedure:

Single step infusion mash or step mash. Culture yeast from bottle of Coopers if available, otherwise use yeasts mentioned in ingredients list.

Uncle Bill's Porter

Classification: porter, extract

Source: Joe Labeck (joe-sysop@cyberbury.net), HBD Issue #2087, 6/28/96

Here's one of my favorite recipes. It's a simple one, but I'm a simple guy.

Ingredients:

- 3 1/3 lb light liquid extract
- 1 lb light dry extract
- 8 oz chocolate malt
- 4 oz black patent malt
- 1/2 cp molasses
- 1 oz bittering hops (about 5-6%)
- 1 oz Willamette
- 1 pk ale yeast

Procedure:

Specialty malts were heated just short of boiling in 1 gal water, then removed. Malt extracts and bittering hops were added, and boiled for 55 minutes. Willamette hops were added right at the end of the boil, and this was poured into three gallons of cold water in the primary. I've made this beer both with and without a yeast starter, depending on how ambitious I felt.

Specifics:

- OG: 1.045
- FG: 1.017

Espresso Stout

Classification: stout, sweet stout, coffee stout, all-grain

Source: Charley Burns (cburns@spider.lloyd.com), r.c.b., 5/3/96

This is a killer "Espresso Stout" I just bottled 3 weeks ago. I used Suds to formulate it based on an extract recipe that I found in "Brew Your Own" magazine.

Ingredients: (5 gallons)

- 8.00 lb. Pale Ale malt
- 0.25 lb. Black Patent
- 0.50 lb. Chocolate malt
- 1.50 lb. Crystal 80L
- 0.75 lb. Roast Barley
- 0.50 oz. N. Brewer 7.2% 60 min
- 0.50 oz. N. Brewer 7.2% 15 min
- 1/2 pound espresso coffee beans (crushed, not ground, add at end of boil)
- Wyeast Scottish #1728

Procedure:

Grain Starting Temperature: 65F
Desired Grain/Water Ratio: 1. quarts/pound
Strike Water: 2.75 gallons of water at 177F
First Mash Temperature: 155F.

Bottle conditioned with 1.25 cups of Light DME.

Only took 2 weeks for carbonation. Holds head very well. Espresso coffee taste is overwhelming. Next time, limit espresso to 1/4 pounds.

Specifics:

- OG: 1.052
- FG: 1.011

Willy Wonka Porter

Classification: porter, chocolate, extract

Source: NathanMead@aol.com, in HBD Issue #1834, 9/18/95

Here is our recipe for our 1st attempt at brewing with chocolate. Sorta bastardized Papazian. In my opinion, it was a little too malty, maybe cut the Dark DME down to 1/2 - 1 lb. Also, the chocolate left a white film (cocoa butter?) around the edges of the carboys (1st and 2nd) and even in the bottle. I'm pretty sure that it wasn't bacterial, but it was a PIA to remove. Anyway, it was very chocolatey (not sweet, but bitter) and rich, more like a stout, also I think (the

chocolate?) was the cause of mild headaches for me (noone else seemed to get them though) Definitely a beer worth altering / repeating and I'm not even a big fan of chocolate anything.

Ingredients:

- 6.6 lbs Amber Extract (Ireks Bavarian, I think)
- 1 1/2 lbs Dark Dry Extract
- 1/2 lb Chocolate malt
- 1/2 lb Crystal
- 1/4 lb Black Patent Malt
- 3/4 lb Unsweetened Bakers Chocolate (Hersheys)
- 8 oz Malto Dextrin
- 2 oz Northern Brewer (pellets) 6.9% AAU
- 1/2 oz Cascade 4.9% AAU
- WYeast # 1056

Procedure:

Steep grains in 2 gallons of 150 F water. Strain out grains and add malt extracts. Bring to a boil. Boil for 10 minutes and add 2 oz N. Brewer hops. Boil for 35 minutes and add 1/2 oz of Cascade hops. Boil for 10 minutes and turn off heat. Cool, Transfer to Primary fermenter. Topup to 5.5 gallons. Pitch yeast when cool. Ferment at 60 - 70 for 1 week. Rack to secondary and ferment to completion. Prime with 3/4 cup corn sugar and bottle. Takes 4 weeks to carbonate well.

Specifics:

- OG: 1.065
- FG: 1.022

Kitchen Sink Porter

Classification: porter, all-grain

Source: Mike Uchima (uchima@fnrcdh.fnal.gov), r.c.b., 8/13/96

For me, experimenting with recipes is one of the most enjoyable aspects of home brewing -- right up there with actually drinking the results. :-). Just make sure you write down what you did -- who knows, you may want to duplicate it someday!

In keeping with the general spirit of this thread, here's the recipe for one of my recent "experimental" batches. I count this one as one of the successes; it came out quite nice. Note that the recipe is for *3* gallons; just multiply everything by 5/3 for a 5 gallon batch

Ingredients: (3 gallon batch)

- 3 lbs Klages malt
- 3 lbs Munich malt
- 6 oz crystal malt (75L)
- 5 oz "Special B" (250L)
- 5 oz chocolate malt
- 1 oz black patent malt
- 1 oz Northern Brewer (7%AA, boil)
- 1/2 oz Cascades (5%AA, boil)
- 1/4 oz Cascades (10 minutes)
- 1/4 oz Cascades (steep)
- Wyeast #1728 (Scottish)
- 5/8 cup corn sugar (priming)

Procedure:

Mash schedule: 30 minutes at 122F, 45 minutes at 154F, 10 minutes at 158F. Total boil time 70 minutes. Ferment at 70F.

Specifics:

- OG: 1.062
- FG: 1.016

Minions of Evil

Classification: porter, extract

Source: Kevin Martin (kevinm@vnet.net), r.c.b., 7/23/96

Here is my favorite recipe of all times! (Just brewed it..and a mead this past weekend!)

Ingredients:

- 2 cups flaked barley
- 2 cups chocolate malt
- 2 cups american 6 row
- 6 pounds Amber DME
- 4 pounds Dark DME
- 1 pound Light DME
- 1 oz Bullions (bitting)
- 1 oz Cascade(aroma)
- 2 7 gram packages Yeast Labs Lager yeast(dry)

Procedure:

***Optional (Yeast Energizer 4 teaspoons)(Yeast Nutrient 4 teaspoons) Irish Moss(1tablespoon 15 minutes before end of boil) Mini-mash the flaked barley, chocolate malt. american 6 row for about one hour at 155f add the eleven pounds of DME and raise to a boil. When the boil starts add the bullions. If you want to use the Irish moss add it 12 minutes before the cascades. After 40 minutes add the cascade for 3 minutes. If you have the nutrients and

energizer add that when you add the cascades .

I have made this brew with and without the optional stuff...it was good both ways. It comes out around 10-12 percent for me when I do it. Be prepared to let this one sit for a few months to get good...it tastes pretty raw the first month or so. This brew REALLY smooths and clears out and makes a great New Years Celebration Brew. If you are like me and like strong ales, barley wines, or Doppelbocks you will probably dig this. (Course TECHNICALLY its a "steam" or California Common beer since it uses lager yeast at ale temperatures.)

Bumble Bee Porter

Classification: porter, Deschutes, all-grain

Source: Nicholas Dahl (nnd3@psu.edu), HBD Issue #2269, 11/10/96

After working on this recipe for over a year, I think I can finally share it with the brewing public. It is virtually identical to the original, but I'll let you be the judge. Special thanks to George De Piro and Hiawatha for their input during the recipe's formulation. I really hope you enjoy it!

Ingredients:

- 5 pounds American Two-Row (I used Briess)
- 1 pound Belgian Biscuit
- 1 pound DWC Munich
- 12 oz. Belgian Special-B
- 8 oz. DWC Chocolate Malt
- 8 oz. British CaraPils
- 8 oz. Flaked Barley
- 4 oz. DWC CaraMunich
- 4 oz. DWC Aromatic
- 2 oz. Black Patent
- 0.5 oz. Galena (12.0%) 60 minutes
- 0.5 oz. Galena (12.0%) 45 minutes
- 0.5 oz. Cascade (5.9%) 30 minutes
- 0.5 oz. Cascade (5.9%) 15 minutes
- 1.0 oz. Tettnanger (3.8%) 5 minutes
- yeast cultured from Black Butte Porter

Procedure:

Mash with 1 quart/pound. Strike water: 2.5 gallons of 170F water. Add 0.5 gallons boiling water to raise mash to 158F. Recirculated 4 quarts of mash, then drained 4 quarts of mash and heated to boil. Returned to mash for mashout. Sparge with 5 gallons water.

Once boil is established, begin hop schedule. I added two quarts distilled water 30 minutes into the boil (it was a warm day and the boil was rolling nicely). I added my immersion chiller with 30 minutes remaining. After cooling, I added 1/2 teaspoon HopTech Foam control to a sanitized 6 gallon carboy, then carefully poured the cool wort through a stainless steel strainer nested in a large funnel. After chilling the wort further in a water bath to 58F, I aerated the wort using an aquarium pump, 0.22 micron filter, and aquarium airstone for 30 minutes.

The yeast, which came from a bottle of Black Butte Porter, was stepped up to a 2000ml starter. I think the fermentation temperature might have been too cold (60F) because it took almost 36 hours to reach active fermentation. Temperature was maintained at 60F for seven days, then racked to secondary, where temperature was allowed to stabilize at 65F for two weeks. Bottled using 5/8 cups corn sugar. Allow at least four weeks in the bottle to condition before taste testing.

Specifics:

- OG: 1.049
- FG: 1.017

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Gary Eckhardt (gary_eckhardt@realworld.com), r.c.b., 11/7/96

Here's a recipe that was created by the guys down at the brewshop here in town. I walked in one day and said: "I want to brew an Oatmeal Stout.....make me a recipe..." After about half an hour this came out and I've made 3 batches of it, and have loved them all!

Ingredients:

- 6.5 lbs light malt Extract
- 1.5 lbs American 2-row malt
- 1 lb. flaked oats
- 1/2 lb. wheat malt
- 3/4 lb. roasted barley
- 1/4 lb. chocolate malt
- 3/4 lb. crystal malt
- 1 ounce Northern Brewer hops
- Wyeast #1084 Irish ale yeast

Procedure:

"Steep-Mash" process: Steep grains in grain bag in 4-5 gallons water, for 45 minutes at 158-159F. Remove grain bag and rinse grains with water at same temperature, until about 5.5-6.0 gallons in brewpot. Add malt extract. Bring to boil, add hops and boil for 60 minutes. Cool, pitch yeast. 1 week in primary, re-rack to secondary for 1 more week. Bottle/Keg and enjoy!

Barney Flats Oatmeal Stout

Classification: stout, oatmeal stout, Anderson Valley Barney Flats, partial-mash

Source: Thomas Wynsen (tcwynsen@cgate.hac.com), r.c.b., 11/7/96

This is an attempt to emulate Anderson Valley's Barney Flats Oatmeal Stout.

This beer is super thick and creamy. I think the body is almost a dead ringer for Anderson Valley's stout, as I did a side by side two nights ago. I would not go with dark DME if I was to do this again as a partial mash, as darker than the AV. The hops are quite different than AV's, but I think nugget / n. brewer / willamette or something closer will give a very close match to AV. I would also probably go with a chico yeast, since the irish adds prominent flavors at the 70 temperature of my fermentation.

Hope you try out this gem, it's the best I done yet, except for the pale ale I racked to the secondary last night, of course. It does use the chico yeast, nugget, nor. brewer, willamet combination. I find it more interesting than straight cascade.

Ingredients:

- 5 pounds, 2--row pale malt
- 1--1/2 pounds, steel cut oats
- 1/2 pound, malted wheat
- 1--1/2 pounds, 80 L. crystal malt
- 1 pound, black patent malt
- 1 pound, chocolate malt
- 1 pound, roasted barley
- 1/2 pound, Cara-pils malt
- 3 pounds, dark Australian DME
- 1/2 pound, lactose
- 1 teaspoon, Irish moss
- 1 ounce, Chinnok pellets (13.6% alpha) (boil 60 minutes)
- 1/2 ounce, Perle pellets (8% alpha) (boil 35 minutes)
- 1/4 ounce, Hallertauer pellets (3% alpha) (boil 35 minutes)

- 1/4 ounce, Tettnanger pellets (3.4% alpha) (boil 35 minutes)
- 3/4 ounce, Hallertauer (steep for aroma)
- 3/4 ounce, Tettnanger (steep for aroma)
- 1 ounce Cascade (dry hop)
- Wyeast Irish ale yeast

Procedure:

Single-step infusion mash, partial mash recipe. Strike Temperature 170 into 12 liters of treated water, alla burton on trent. Note This was a little too thick, so use a little more water. Mashed for 45 minutes, 170 F. proteolytic step for 10 minutes. Sparged for almost two hours, while adding runoff to brew kettle to get boiling. Sparge SG ran from 1.09 down to about 1.025 when I had enough wort. Added 3 lbs DME (Dark Australian) to bring wort to 1.06 SG. I added 8 oz. of lactose and a tsp. of dry moss before killing the fire. I pitched a large starter of the Irish Wyeast strain and got lots of blow off. I had extra wort in a 4 liter auxillary. I used this to fill up the secondary afer racking off the lees. Dry hopping was done in the secondary with the cascade. After 2 weeks, the SG was only down to 1.03, and fermentation was very slow.

Specifics:

- OG: 1060

Ohio Valley Mud Stout

Classification: stout, coffee, chocolate, extract

Source: Kevin Ranta (kevin.ranta@daytonoh.com), r.c.b., 11/7/96

Just thought I would share my recipe with those who like stouts. It recently won first place (Score=46) in the stout category in The First Annual Dayton Homebrew Competition. It didn't win best of show, but I'll try again next year. I also just brewed it for the second time and it turned out just as good as the first batch, which only lasted two weeks. For those beginners out there, try this one. I have only been brewing for about 7 months and had no idea it would win. I just wanted to get a professional opinion on my beer. Enjoy!

Ingredients:

- 6.6 lbs. Munton and Fison Old Ale Kit
- 3.3 lbs. Plain Light Malt Extract Syrup
- 1/2 lb. Black Patent Malt

- 1/2 lb. Roasted Barley
- 3 tsp. Gypsum
- 1/2 oz. Cascade Leaf Hops
- 1/2 oz. Cascade Leaf Hops
- 4 oz. Ghirardelli Unsweetened Chocolate
- 2 cups brewed Moca Java blend coffee
- 2 packs Muntons yeast
- 3/4 cup corn sugar

Procedure:

Bring 1 1/2 gallons of water, crushed black patent malt and roasted barley to a boil. Remove grains when boiling begins. Remove from heat and add malt extract, bittering hops, and gypsum. Boil for 60 minutes. During the last 10 minutes add chocolate by putting the chocolate in a strainer and holding over or just in the boil until melted. During the last 2-3 minutes add the finishing hops. Remove from heat and stir in the coffee. Pour into 3 gallon of cold water and pitch yeast when cool.

Bees and Bears Russian Imperial Stout

Classification: stout, imperial stout, russian imperial stout, all-grain

Source: Charles Capwell (chas@A119010.sat1.as.crl.com), HBD Issue #2232, 10/16/96

I'm trying for a complex RIS and feel that with this recipe that I'm likely to achieve that. I'd just like some input on this recipe.

Ingredients: (2-1/2 gallons)

- 4# English Pale Ale malt
- .5# carapils malt
- 6 oz English Roasted Barley
- 6 oz English Black Roast
- 4 oz Flaked Barley
- 4 oz Flaked Wheat (considering using spelt)
- 4 oz English Chocolate malt
- 2 oz English Smoked (HB) (I'm considering leaving this out, may be making the flavor too complex)
- 1# Honey (Hence the "Bees" part)
- .5 oz Fuggles - 180 mins
- .5 oz Fuggles - 120 mins
- .5 oz Fuggles - 90 mins
- .25 oz EKG - 30 mins
- .25 oz EKG - 15 mins
- .5 oz EKG - Dry hop
- Wyeast #1318 London Ale III

Specifics:

- OG: 1.087

Chocolate Mint Coffee Stout

Classification: stout, mint stout, chocolate, coffee, extract

Source: Robert Barnes (LVBob56@gnn.com), r.c.b., 10/18/96

This beer tastes great but needs to be served warmer to taste all the flavors. I think the chocolate and coffee flavors blend nicely with the dark roasted stout flavors. I couldn't taste as much coffee as I wanted to so on my next batch I greatly increased the amount of coffee. It came out (I think) even better.

Ingredients:

- 1 cup black patent
- 1 cup roasted barley
- 1 cup chocolate
- 1 can Telford Shamrock Stout (4 lb.)
- 3 lb. dark DME (Telford)
- 2 oz. Hershey's unsweetened baking chocolate
- 1/4 cup Hershey's Mint Chocolate Syrup
- 1/2 cup Hershey's cocoa
- 1/4 cup Chocolate Mint coffee (ground)
- 1 oz. Perle (8%) half at boil, half at 30 minutes
- 1 oz. Hersbrucker (1.5%) finishing
- 2 packs Nottingham ale yeast

Procedure:

Leave grains in for 10 minutes of the boil.

Maple Porter

Classification: porter, maple porter, extract

Source: Brett Taylor (btaylor@gemini.oscs.montana.edu), r.c.b., 10/19/96

[I enjoyed Jack Daniels Maple Porter at the GABF.] I decided to adapt my porter recipe and add some maple syrup to it and see how it turned out. I just pitched the yeast last night so I'm not sure what it tastes like yet, but here's my recipe.

Ingredients:

- 7 lbs. of liquid amber extract
- 0.5 lbs. of chocolate malt
- 0.5 lbs. of black patent malt
- 24 oz of grade A maple syrup (amber)
- 1 oz of Northern Brewer hops (boiling)



- 0.5 oz of Fuggles hops (boiling)
- 1 oz of Tettnanger hops (finishing)
- Wyeast British ale yeast
- 1-1/4 cups dry malt extract (priming)

Procedure:

Start warming 2 gal of water and add grains - “stew” them for 20 min or so. Remove grains and bring water to a boil, adding extract and boiling hops. Add finishing hops for last 5 minutes of boil.

Add water to 5 gals. total (after cooling) and pitch yeast. I used Wyeast British ale. Transfer to secondary and add maple syrup. Ferment to completion, prime with 1 1/4 cups of dry malt extract, and bottle.

I am not sure if there will be enough maple taste with only 24 oz of syrup so I may add addition syrup after testing it before bottling.

Maple Porter

Classification: porter, maple porter, extract

Source: Richard J. Daines (rdaines@q.continuum.net), r.c.b., 10/20/96

Ingredients:

- 6.6 lbs. unhopped light malt extract syrup
- 2 lbs. light dry malt extract
- 0.25 lbs. black malt
- 0.5 lbs. roasted malt
- 10 oz. chocolate malt
- 0.75 lb. caramel (crystal) malt, (50-60L)
- 1.5 oz. Northern Brewer hops
- 16 oz. maple syrup
- Wyeast 1098

Procedure:

Add the crushed grain in a grain bag to 1.5 gallons of water in the kettle. Bring to a boil. Remove the grain just before boil begins. Add the extract and bring to a rolling boil. Add hops, and boil for one hour. Pour in maple syrup two minutes before the end of boil. Strain the wort into a fermenter containing 3.5 gallons of cold water. Top up the fermenter to 5 gallons. Pitch the yeast and wait for the goodness

Specifics:

- OG: 1.070
- FG: 1.016





STRONG BEERS

CATEGORY 6

The Grommator

Classification: doppelbock, bock, extract

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

This doppelbock 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.

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.

Specifics:

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

Barleywine

Classification: barleywine, extract

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

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.

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.

Specifics:

- Primary Ferment: 7 months

Marigold Ale

Classification: barleywine, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- Secondary ferment: Long time

Norman Conquest Strong Ale

Classification: strong ale, extract, barley-wine

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

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

Ingredients:

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

Procedure:

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

Brain Death Barleywine

Classification: barleywine, extract

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

Classification: barleywine, partial-mash

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

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...

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 min-

utes 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.

Specifics:

- O.G.: 1.126
- F.G.: 1.092

Barleywine

Classification: barleywine, extract

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

Ingredients: (for 2 gallons)

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

Procedure:

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

Bock Aasswards

Classification: doppelbock, bock, all-grain

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

Ingredients: (for 15 gallons)

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

Procedure:

Treat 10.5 gallons of medium hard water with 18 grams of Calcium Bicarbonate. Mash in grain. Follow a mash program of 50 minutes at 50C, 20 minutes at 58C, 40 minutes at 65C, 90 minutes at 70C, and a mash off for 15 minutes at 77C. Sparge for about an hour and a half. This will yield about 19 gallons at the end. (runoff gravity

of about 1.010). Boil down to a volume of 15 gallons (about 3 hours and 20 minutes.) Add 200 grams of Hallertaur pellets about 2 hours into the boil. Cool and pitch yeast.

Specifics:

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

Wanking Fresh Deathbrew

Classification: barleywine, all-grain

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

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

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 roll trail 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. Cap 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).

[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. --Ed.]

Specifics:

- O.G.: 1.063

Nightingale DoppleBock

Classification: doppelbock, bock, extract

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

This brew is not quite as strong as a traditional doppelbock. 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 hopping was perfectly balanced. It is the smoothest homebrew I've ever had.

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 through 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.

Specifics:

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

Barleywine

Classification: barleywine, extract

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

Ingredients:

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

Procedure:

We did a single stage fermentation, so I can't answer your question about how long to age in secondary. We gave the finishing hops 10 minutes. As far as conditioning in bottles---well, it's been 14 months now and it keeps getting better. At 2 months it was OK, but cloudy enough that we thought we should have used gypsum. It was also VERY sweet, but also very hoppy and quite smooth. By 9 months it was clear, but quite heavy and we thought maybe less sugar. Last week it had gotten considerably drier and VERY clear. It's really good now, so I don't know if it'll last long enough for me to give you an update later.

Long Island Winter Warmer

Classification: old ale, winter warmer, pale ale, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu) Issue #902, 6/15/92

My best batch of the winter, highly recommended.

I drank the last bottle on June 6 (brewed Jan. 25). It was still in great shape: spicy on the nose and creamy and full-bodied in the mouth. Try this mild ale malt stuff....it's really good!

Ingredients:

- 7 pounds, mild ale malt
- 3 pounds, US 6-row malt
- 2 ounces, Cascade (leaf) - boil 75 min.
- 1 ounce, Cascade (leaf) - boil 30 min.
- 1/2 ounce, Cascade (leaf) - boil 15 min.
- 1/2 ounce, Cascade (leaf) - steep for 15 min. after the boil
- 1/2 ounce, Cascade (leaf) - dry hop in the secondary
- ale yeast

Procedure:

The Cascade hops were fresh and very aromatic, from the fall '91 harvest. Alpha acid was about 5%; alas I didn't write it down. I used Edme yeast, although I doubt if I would ever again usedried yeast on a beer like this (or any beer?). Fortunately, I got no infections.

Specifics:

- O.G.: 1.057
- F.G.: 1.020

Batch 25

Classification: barleywine, Scotch ale, all-grain

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #930, 7/22/92

I submitted it to the AHA's homebrew contest this year. Both judges said "not enough alcoholic punch" and "not enough hops" for a barleywine, and both gave it a 27, though from the breakdown of the scores, I got the impression that they agreed on the 27 beforehand, and then somehow tried to justify it (since 27 corresponds to "not true to style"). Both agreed that it was well-brewed, malty, estery. One judge said slight

chill haze and the other said somewhat astringent.

Maybe it made a better scotch ale, But I loved her, and she's gone, captain.

Ingredients:

- 20 pounds, lager malt
- 1/2 pound, crystal malt
- 5 pounds, munich malt
- 1 pound, roasted lager malt
- 2 teaspoons, gypsum
- 1 ounce, Goldings leaf hops (5.6% alpha), boil 1 hour 40 minutes
- 1 ounce, Hallertauer, boil 1 hour 40 minutes
- 1 ounce Hallertauer, boil 50 minutes
- 1/2 ounce, Hallertauer, boil 40 minutes
- 1/2 ounce, Hallertauer, steep at end of boil
- 3/4 teaspoon, Irish moss in last 10 minutes of boil
- Whitbread ale yeast

Procedure:

1 hour 15 minute protein rest at 132 --- 115F. Mash at 152F with 1/2 ounce amylase enzyme for 2--1/2 hours. Mash out at 165--172. Sparge with 168 water to make 11 gallons. Boil, adding hops as noted. Cool and pitch yeast. Rack after 1 week, bottle a week later priming with corn sugar.

Specifics:

- O.G.: 1.090
- F.G.: 1.034

Batch 29

Classification: barleywine, all-grain

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #930, 7/22/92

The beer tastes more like a port than a barleywine. Very little hop character. It's a belgian strong ale like I wanted, but not quite what I was aiming for. I'll see what time does to her.

Ingredients:

- 10 pounds, Schreier 2--row malt
- 5 pounds, munich malt
- 1 pound, wheat
- 3/4 pound, crystal malt
- 1/5 teaspoon, salt
- 1/2 teaspoon, epsom salt
- 1 tablespoon, gypsum
- 3 pound can, Glenbrew hopped scotch bitter

- 2--1/2 ounce, Fuggles hops (plug)
- 1 ounce, Hallertauer hops (leaf)
- Belgian ale yeast

Procedure:

Add salts and gypsum to 4--1/2 gallons 145 water to make mash at pH 5.3. Protein rest at 126--120 for 30 minutes. Mash at 153 for 2 hours 50 minutes. Mash out at 165--170. Sparge to make 8--1/2 to 9 gallons wort. Add Glenbrew extract and boil 90 minutes. Add 1/2 ounce Fuggles and 1/2 ounce Hallertauer 15 minutes into boil. Add another 1/2 ounce Hallertauer and 1 ounce Fuggles for the last 40 minutes. In the last 10- 15 minutes, add remaining hops. Chill and pitch yeast. Ferment at 65- 70F for 6 weeks. Bottle, priming with corn sugar.

Specifics:

- O.G.: 1.099
- F.G.: 1.031

Breakfast Barleywine

Classification: barleywine, extract

Source: Greg Winters (Greg.Winters@EBay.Sun.COM) Issue #961, 9/3/92

Delicious at bottling.

Six months later, only two bottles left. Probably should have let it age out for another six months, but it just wasn't meant to be... This was by far the best strong ale I have ever made. Color and taste is out of this world. I also found that it seems to fair better bottled in champagne bottles for some reason. Much smoother carbonation. Only problem is I have to find someone to split it with!

Ingredients:

- 14 pounds, Alexander's pale malt extract
- 2 ounces, black malt
- 1 pound, golden brown sugar
- 1 pound, honey
- 2--1/2 ounces, Hallertauer NB plugs (7.5% alpha, 90 minute boil)
- 3--1/2 ounces, Fuggles plugs (4.2% alpha, dry hop 1 week)
- 3 teaspoons, gypsum
- Wyeast Belgian ale yeast (primary ferment)
- Vintner's Choice Champagne yeast (secondary ferment)

Procedure:

Primary ferment with the Belgian ale yeast, 1 week at 63F. (Very vigorous primary fermentation that took off within 12 hours).

Secondary ferment with the champagne yeast, 5 weeks at 66. Racked off trub and pitched champagne yeast. Not much activity. The Belgian must have done its trick. Still, some minor activity.

Specifics:

- O.G.: 1.098
- F.G.: 1.024

Fine Line Barleywine

Classification: barleywine, extract

Source: Jacob Galley (gal2@midway.uchicago.edu), Issue #967, 9/11/92

This recipe is an adaptation of Rob Bradley's "Russian Empirical Stout" from page 5--6 of Cats Meow II.

If I could do it all over again, I'd add more rosemary and quaff a few with a venison steak. Rob Bradley had a very good idea when he didn't add finishing hops. The chicory and malt alone give a hell of a nose but Rob didn't use chicory).

By all means let it age a few months! Though it's wonderful after one month, it becomes heavenly, as I'm finding out tonight!

**Okay, okay, I know the original gravity is a little low for a barleywine (and on the roasty side too); so sue me. No matter what it is, this is the first brew I'm confident enough to enter in a competition, if there's enough bottles left by Xmas.

Ingredients:

- 5.3 pounds, Edme dark SFX
- 6 pounds, Briess Amber DMX
- 1--1/2 pounds, Briess crystal malt (60L)
- 1/3 pound, Briess chocolate malt
- 1/3 pound, Briess black patent malt
- 2 ounces, Cluster pellets (90 minute boil)
- 1--1/2 ounces, Northern Brewer pellets (90 minute boil)
- 1 teaspoon, dry rosemary (30 minute boil)
- 3 tablespoons, roasted chicory root (30 minute boil)
- ale yeast (primary ferment)
- champagne yeast (secondary ferment)
- 1/2 cup, corn sugar (priming)

Procedure:

I used the standard "bring specialty malts to a boil" method, and boiled only about 3 gallons of wort in my crappy ceramic coated pot which is about to become a bath chiller.

Specifics:

- O.G.: 1.082
- Gravity when pitching champagne yeast: 1.059
- F.G.: 1.022

Dopplebock

Classification: dopplebock, bock, partial-mash

Source: Jed Parsons (parsons1@husc.harvard.edu) Issue #963, 9/7/92

Ingredients:

- 6 pounds, Dutch dry extract
- 4 pounds, pilsener malt
- 2 pounds, Munich malt
- 1 pound, German crystal malt
- 1 pound, chocolate malt
- 1--1/2 ounces, Hallertauer (60 minute boil)
- 3/4 ounce, Hallertauer (30 minute boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/4 ounce, Hallertauer (5 minute boil)
- Wyeast Bavarian lager yeast

Procedure:

Eight quarts water to strike heat of 140 F. Protein rest at 122 for 30 minutes. Starch conversion 1/2 hour at 153, then 1/2 hour at 149. Mash out at 169. Sparge with 4 gallons. Boil 60 minutes.

Blind Squirrel Barleywine

Classification: barleywine, extract

Source: Jack Dawson (JSDAWS1@PB1.PacBell.COM), Issue #1045, 12/30/92

This barleywine, which I've recently named "Blind Squirrel Barleywine" took a first place at the California State comps at Stern grove, SF this fall, and just recently won the AHA's first-ever barleywine competition. I call it blind squirrel because, it's the first brew I've ever done which has won

anything.... which proves only that even a blind squirrel sometimes finds the acorn.

Ingredients:

- 6 pounds Williams light australian syrup
- 5 pounds Williams light australian dry
- 1 pound 10-L crystal---steeped
- 1 pound 40-L crystal---steeped
- 3 ounces Chinook pellets aa% 13 (60 min)
- 1/2 ounce CFJ-90 pellets aa%9 (5 min)
- 1/2 ounce CFJ-90 (dry hopped in secondary)
- 1 teaspoon gypsum at start of boil
- 1 teaspoon Irish moss (30 minutes)
- Whitbread dry ale yeast

Procedure:

Primary fermentation - glass for 5 days at 65 degrees. Secondary in glass for 16 days at 65 degrees. Wort was boiled in 4 gal. pot (3 1/2 volume) with 2 gal. water added to primary fermenter.

Bigfoot Jr.

Classification: barleywine, Bigfoot, all-grain

Source: Ed Kesicki (ek@chem.ucsd.edu), HBD Issue 1120, April 15, 1993

Here is a recipe for a beer similar in flavor to SN Bigfoot Ale, although it is not quite as high in alcohol content. (OG of 70 compared to 95 for the real bigfoot according to M. Jackson). Let's say it's Bigfoot Jr. I wasn't attempting to make a clone, it just came out that way--maybe not surprising since I used the SN yeast. In fact, I had never tasted SN Bigfoot until after I had made this one, and I found the flavor very similar.

Ingredients: (for 4-1/2 gallons)

- 10 pounds, 2-row pale malt
- 1/2 pound, dextrin malt
- 1 pound, amber crystal malt (40 degrees Lovibond)
- 1/4 cup, chocolate malt
- 2 teaspoons, gypsum
- 1-1/2 ounces Northern brewer leaf (5.7% alpha, 60 minute boil)
- 1 ounce Cascade leaf (5.5% alpha, 60 minute boil)
- 1/2 ounce Hallertauer pellets (5 minute boil)

- 1/2 ounce Hallertauer pellets (steep 10 minutes)
- cultured Sierra Nevada yeast

Procedure:

Mash in: 130 deg. F 12 qts water (San Diego tap water, boiled+cooled)

Protein rest: 125 deg F 30 min

Mash temp: 155-146 deg F 1.25 hr

Mash out: 170 deg F 5 min

Sparge: approx 4-5 gal @ ~ 170 deg F

Total boil time of 1.5 hr, hops additions as noted above, chilled, racked off trub Final volume was 4.5 gal Fermented in glass, temp in the low 60's Fahrenheit, used primary+secondary. Two week fermentation Primed with 1/2 cup corn sugar, bottled 2.5 gallons like this, which became the Bigfoot Jr. The remaining 2 gal. was diluted up to 3 gal with water, then bottled after adding a little more corn sugar (~1or2 tbsp). This produced a very very good pale ale (Not at all bigfoot-like!) with a more civilized alcohol content.

Specifics:

- O.G.: 1.071
- F.G.: 1.015

Baumerator

Classification: doppelbock, all-grain

Source: Jon Higby (jonh@unisql.uucp), r.c.b., 2/4/94

I've had great luck with this one. This is one of those brews that gets better with age. It is also best cold lagered for 3+ months (if you can stand it). You also want to be sure to pitch tuns of yeast (i.e. use at least a 1 qt. starter, preferably 2 qts.)

Ingredients:

- 10 pounds 2 row malt
- 3 pounds munich malt
- 1/2 pound toasted malt
- 1/2 pound chocolate malt
- 1/4 pound roasted barley
- 1/4 pound black patent malt
- 1/2 crystal malt 90L
- 4 ounces Tettenger boiling hops (60 min)
- 1/2 ounce Tettenger finishing hops (10 min)
- Yeast Labs Bavarian Lager Yeast

Procedure:

Protein rest 125 (30 min), Mash 154(90 min), Mashout 168(10 min).

Primary @ 50F for 18 days (racked after 3 days). Diacetal(sp?) reduction @ 64F for 2 days. Cold lagered @35-39F for 90 days.

Specifics:

- O.G.: 1084
- F.G.: 1020

BK Boiler

Classification: strong ale, all-grain

Source: Sandy Cockerham (COCKERHAM_SANDRA_L@Lilly.com), HBD Issue #1341, 2/3/94

I recently brewed a very tasty strong ale. Thought I would share the recipe. Enjoy!

Ingredients: (for 4.25 gallons)

- 9 lb. 2-row pale malt
- 8 oz. Belgian pale malt
- 1 lb. Vienna malt
- 8 oz. Dextrin malt
- 6 oz. wheat flakes
- 8 oz. toasted pale malt (10 min @ 350F)
- 6 oz. Belgian Special B
- 2 oz. Chocolate malt
- 8 oz. light crystal (10 Lv)
- 8 oz. medium crystal(60 Lv)
- 4 oz. m-otter crystal(?? Lv)
- 2 tsp gypsum (in mash water)
- 1 oz. Perle (7.5% alpha) for 60 min
- .75 oz. Perle (7.5% alpha) for 30 min
- .5 oz. Tettngang (4.2% alpha) for 15 min
- .5 oz. Cascade (5.1% alpha) for 0 min
- 1 tsp Irish Moss (last 10 min)
- 12 oz. clover honey (last 10 min)
- .25 cup Barbados molasses (end of boil)
- American Ale yeast (1056)

Procedure:

Mashed 90 min @ 150F in Igloo 5 gal water jug. Sparged with 170F water. Chill, siphon into a 5 gal carboy and pitch American Ale yeast (1056). Kegged and force carbonated.

Specifics:

- O.G.: 1.077
- F.G.: 1.015

Strong Ale

Classification: strong ale, barleywine, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu), HBD Issue #1098, 3/16/93

Back in December, I posted a speculative article about brewing in the traditional British "three runnings" method. To summarize, using information from Dave Line's *Big Book of Brewing* and a little algebra, it appeared that one could make:

Strong ale @ 1072

Pale Ale @ 1046

Shandy @ 1043

by using, per US gallon of final yield for each of the three, 5 pounds UK 2-row malt and 2.2 US gallons of mash water.

As a variant, I scaled the recipe up to 2 gallons and collected and brewed the first runnings according to the posted recipe. I decided to sparge afterwards and collect what amounted to the second and third runnings together. Given the desirability of a 5-gallon batch size, I figured I'd add a little water and malt extract to the kettle to stretch the brew length up to 5 gallons. (No all-malt fixation here :-)

Summary: overall success!! As I suspected, I got more yield in the first runnings than predicted from Line's figures. And that was despite cutting the mash water down to 2 gallons. I compensated by adding a little more than a pound of dry malt extract.

Ingredients: (for 9 quarts)

- 10 lb Munton & Fison 2-row mild ale malt
- 1 pound dry light extract
- 1 1/2 oz Willamette whole hops 60 minute boil - 4.2% alpha acid
- 1/4 oz Willamette whole hops 30 minute boil - 4.2% alpha acid
- 1/4 oz Willamette whole hops 10 minute boil - 4.2% alpha acid
- Wyeast 1056 (second generation, half of a one-quart starter)

Procedure:

Mash with 2.5 gallons water at 151-154F. Mash-out at 172F. Transfer to lauter tun with 1.5 gallons foundation water at 172F. Recirculate, let settle 30 minutes. Draw off first runnings (a little more than 2.5 gallons).

Specifics:

- O.G.: 1080
- Primary ferment: 7 days
- Secondary ferment: (length not specified)
- Bitterness: 38 IBU

Longhorn Fog Leg

Classification: barleywine, all-grain

Source: Greg Wolodkin (wolo@cory.Berkeley.EDU), r.c.b., 4/10/93

More work than a regular batch, but worth it once in a while.

Looking back, I think it would be possible to mash a few more pounds of grain and leave out the extract. Also I'm not sure the Cascades were the right choice for dry-hopping in this beer, but I'm sure they will fade with time. Right now it's two months old and I've only tasted one!! 47 bottles of beer on the wall...

Ingredients:

- 13 lb pale 2-row malt
- 1 lb crystal malt (40L)
- 4 oz chocolate malt
- 3 lb pale dry malt extract
- 1 lb dark brown sugar
- Sierra Nevada ale yeast (Wyeast 1056)
- Bittering hops (60 minute boil):
 - 1 oz Hallertau (4.6%)
 - 1 oz Kent Goldings (7.8%)
 - 1 oz Northern Brewer (7.5%)
 - 1 oz Cascade (5.8%)
- Finishing hops (steep):
 - 1.0 oz Kent Goldings
 - 0.5 oz Cascade
- Dry hop (in secondary, 2 weeks before bottling):
 - 0.5 oz Northern Brewer
 - 0.5 oz Cascade

Procedure:

Mash:

Mash water: 4 gallons

Mash-in: 130-121F for 30 minutes

Starch conversion: 150F for 2.5 hours

Mash-out: 170 for 5 minutes

Sparge: 4 gallons at 170F

Boil three hours total. Add extracts and hops with one hour remaining.

Primary fermentation: Kraeusen fell in 6 days.. your mileage may vary.

Secondary: Racking restarted fermentation -- next time I do this I will rack *and* splash going into secondary, since the gravity at this point was only down to 1.060. Beer stayed in secondary for about 6 weeks total.

Primed with 1/2c corn sugar.

Specifics:

- O.G.: 1106
- F.G.: 1036

Winter Warmer

Classification: strong ale, extract

Source: Charles Castellow (ccastell@eldec.com), HBD 1164, 6/17/93

I thought that I'd try a "Winter Warmer". I thought about using some specialty malts, but figured anything they might add would be overwhelmed by the malt and alcohol.

This makes a very dark Strong Ale. I took this to the same friend's Christmas party this past year along with an extract/ specialty malt Christmas ale (spices, oranges, etc.) Once again, both were emptied. However, those who had thought the stout was too dark/heavy/chewy had no problem drinking this dark strong ale, which was quite dark and very potent!

Ingredients:

- 8 lbs Dogbolter hopped malt extract syrup
- 3 lbs rice syrup
- 1 tsp Irish moss
- Brewer's Choice 1056 (American Ale) liquid yeast (in a pint of starter)

Procedure:

Bring 5 gallons of water to a boil. Add syrups, stirring vigorously until dissolved to avoid scorching. Boil for 15 minutes, adding Irish moss for final 5 minutes. Cool. Strain into carboy. Pitch yeast. Rack to secondary after about a week. After two weeks, rack to 5-gallon keg. Force carbonate. Chill to cellar temperature and serve.

Garvin's Old Ale #159

Classification: old ale, strong ale, all-grain

Source: Rick Garvin (rgarvin@btg.com), HBD Issue #1199, 8/9/93

This beer won a ribbon at the AHA national competition.

Ingredients: (for 7 gallons)

- 14 pounds British Pale Ale malt
- 1 pound 40 Lovibond Crystal malt
- 4 ounces Mt. Hood hop pellets, 3.7% AA. Boil 70 minutes
- 1 ounce Mt Hood hop pellets, 3.7% AA. Boil 10 minutes
- 1 ounce BC Goldings hop pellets, 5.0% AA. End of boil
- 1 tablespoon Irish Moss for last 15 minutes
- 16 ounces thick slurry Sierra Nevada strain yeast (Old Dominion Ale)
- 3/4 cup corn sugar to prime

Procedure:

Single temperature infusion mash: Dough in malt with 1.33 qts/lb water (5 gallons) water at 165F for a saccharification rest 154F-152F for 60 minutes. Sparge to collect 9 gallons. Boil sweet wort for 30 minutes before adding hops. Chill and pitch.

Specifics:

- O.G.: 1.064
- F.G.: 1.014
- Primary Ferment: 1 week @ 65 degrees F.
- Secondary Ferment: 1 week at 65 degrees F.

Tessellator

Classification: doppelbock, bock, extract

Source: James S. Murphy (jsm@mse.cmu.edu), r.c.b., 12/14/92

Based on a recipe from "Country Wines", Pittsburgh, PA.

Ingredients:

- 8 lbs Heidelberg Bavarian Bock Malt Dark
- 1 lb M&F dry light
- 1/4 lb Chocolate Malt, crushed
- 1/8 lb Black Roasted Barley, crushed
- 1/2 lb German light crystal, crushed
- 2 ozs, Fresh Bullion Hops
- 1/2 oz Fresh Chinnok Hops
- 1 oz Fresh Perl Hops
- 1/2 oz Compressed Kent Goldings
- 1 tsp Irish Moss
- 1 1/2 inches licorice, crushed
- 2 pkgs Whitbred Ale yeast

Procedure:

Crush all grains, place in muslin bag in 6 qts water. Bring to a boil. Remove grains in bag and add all malts. Boil 20 minutes. Add Bullion Hops. Boil 30 minutes. Add Chinook Hops, Licorice, Irish Moss. Boil 15 minutes. Add 1/4 oz Perl hops. Boil 10 minutes. Add 1/4 oz Perl hops. Boil 5 minutes. Chill wort and sparge into primary fermenter. Add water to 5 1/2 gals. Dry hop 1/2 oz Kent Goldings in muslin bag. Pitch yeast.

Rack to secondary, removing hops after fermentation slows. Bottle with 1 1/4 cup M&F dry malt for priming.

Specifics:

- O.G.: 1.053
- F.G.: 1.011

Holiday Barleywine

Classification: barleywine, all-grain

Source: Micah Millspaw (MicahM1269@aol.com), HBD Issue #1621, 1/3/95

I had the opportunity to finally tap into my 94 holiday beer. This home brew was so incredible that I thought that I should share the recipe. 5 gallons of this went to the SAAZ homebrew club X-mas party and was consumed rapidly. Also it is a exercise in high gravity / first runnings brewing. BTW the beer is a vanilla barleywine.

Ingredients: (for 15 gallons)

- 50# pale malt
- 25# wheat malt
- 5# carastan
- 2# light brown sugar (last 15 min. of boil)
- centennial hops 8.0 oz @ 8.1% alpha - 75 min
- centennial hops 1.0 oz, dry in primary after 3 days
- yeast from previous pale ale batch
- 1 pint vanilla extract
- 2 tbsp nutmeg
- 2 tbsp ginger

Procedure:

Grist was spilt into two equal mashes (so what follows for mashing was done twice): 9 gallons @ 175 F for mash in - mash temp averaged 152 F- 45 min mash 3.5 gallons @ 180 F for mash out - 15 min collect first runnings.

Runoff from first mash was boiling during the second mash. When combined combined and brought to a boil hops were added. Note: one gallon of mash runoff was collected and reserved (frozen) to be used for krausen later.

Fermented 10 days at 70 F, racked to secondary with krausen and 1 pint vanilla extract, 2 tbs nutmeg, 2 tbs ginger. Secondary temp 60 -45 for one month, racked to soda kegs.

Specifics:

- O.G.: 25 P, or 1.100

Extract Barleywine

Classification: barleywine, extract, strong ale

Source: Pete Akerson, r.c.b., 4/9/95

With that much malt, the blow off was really really REALLY wasteful (that is making 4.75 gal in a 5 gal carboy.) I had to reboil and repitch the 2 gallons of foam that settled back out into nice wort. I think 12# of syrup would have been sufficient.

Ingredients:

- 9# light syrup, (M&F)
- 6# amber syrup
- 4 oz hops to boil (Saaz, I think, but use your favorite)
- 2.5 oz hops to finish (Fuggles, again, use your fave)
- Wyeast European Ale yeast

Specifics:

- OG: 1122
- FG: 1030

The Most Powerful Beer in the Universe

Classification: barleywine, strong ale, extract

Source: Bill Andreas , HBD Issue #1811, August 18, 1995

We have been driven on a quest. Create the most potent brew possible without fortification and still have a pleasant taste and feel. This is our current work. Any suggestions for improvement are extremely welcome.

Ingredients: (for 10 gallons)

- 20 lbs. American Pale Malt Extract
- 10 lbs. Rice Syrup
- 5 lbs. Wheat Malt Extract
- 3 lbs. Aromatic Malt
- 1 lbs, Crystal 60 Malt
- 0.5 lbs. Chocolate Malt
- 0.5 lbs. Roasted Barley
- 3.5oz Chinook pellets (50 min)
- 2.0 oz Fuggle pellets (30 min)
- 3.0 oz Kent Goldings (5 min)
- 2.0 oz Kent Goldings (dry-hopped primary)
- 2 tsp Water Crystals
- 1.5 tsp Irish Moss (15 min)
- Nottingham Yeast ~ 15 grams
- Champagne Yeast after 3 -4 days
- Repitch Champagne after 2 weeks

Procedure:

Boil 50 minutes.

Specifics:

- OG: 1.126
- Alcohol: about 15%

Barleywine

Classification: barleywine, strong ale, all-grain

Source: Spencer Thomas (spencer@engin.umich.edu), HBD Issue #1819, August 31, 1995

Here's a BW I made recently. It hasn't been entered in competition because I think it's still too young, but friends who tasted it think it's pretty good. This is my third or fourth try at this style with this basic method. I haven't decided yet whether I like this one better than the previous effort, but it's close, anyway.

Final result has medium-low carbonation and a complex malt-hops nose. The malty sweetness is balanced by the aggressive hopping level, and high hop flavor.

You could probably pump up the gravity of this another 8-10 points (and thus the alcohol by another 1% or so) by adding a pound of sugar, with no deleterious flavor effects.

Ingredients:

- 10lbs DWC(DeWolf-Cosyns Belgian) Pilsener malt
- 8 lbs DWC Pale malt
- 1.5lbs DWC CaraVienne malt
- 0.1lbs Roasted Barley
- 0.5lbs DWC (Belgian) Munich malt

- 2 oz Northern Brewer pellets (9%) 60 min
- 1 oz BC Kent Goldings plugs (5%) 30 min
- 1/2oz BC Kent Goldings plug (5%) 15 min
- 1/2oz BC Kent Goldings plug (5%) 5 min
- 1/2oz Fuggles plug (4.3%) 5 min
- London ale yeast

Procedure:

Mash schedule: Mash-in with 10qts @ 42C for a strike temp of 39C 20 minute beta-glucan rest Add 10 qts at 100C (boiling) to raise to 62C (aiming for 60C), 30 min. beta-amylase rest Add 6 quarts @ 100C to raise to 67C (aiming for 70C) 1:15 alpha-amylase rest. Take first runnings (drain all liquid from mash tun without adding any further sparge water(*)) to get about 4-4.5 gallons @ 1.080. Boiling down to 3 gallons will give an OG of 1.105 - 1.120. Whirlpool, let settle for 15 minutes and siphon through counterflow chiller with aerating cane on end. Pitch yeast slurry from a previous batch of Mild (probably YeastLab London Ale (it's a long story)). (By the way, this is my favorite way to pitch *enough* yeast for a barleywine.) Fermentation was active in 2 hours. Primary was about 2 months @ 65-70F, and dropped from 1.105 to 1.038.

Rack into secondary and add 1 oz of EKG plugs for dry hopping. Bottle about 1 month later. Added new yeast, but no priming sugar.

(*) You can (I did) add more hot water to the remaining mash, and sparge out about 7 gallons more wort to make a Bitter at about 1.045.

Specifics:

- OG: 1105-1120
- FG: 1038

Revenge

Classification: barleywine, strong ale, extract

Source: Bryan Schwab, (SCHWAB_BRYAN@CCMAIL.ncsc.navy.mil), 10/26/95

This Barleywine won me "BEST OF SHOW" at the 1995 Santa Rosa Brewfest" held in Fort Walton Beach, FL. It was adapted from a recipe obtained from my

Homebrew Supplier and I wasn't sure how the additional honey and boiling time would effect the brew, but from the final results I guess it was acceptable for a Partial Grain Recipe.

Ingredients:

- 12 lbs. Alexander Pale Malt
- 12 oz. Light Crystal Malt
- 8 oz. Cara-Pils Malt
- 2 oz. Pride of Ringwood Hops (boil)
- 2 oz. Liberty Hops (finish)
- 7 lbs. Clover Honey (from the grocery store)
- 1 tsp. Irish Moss
- Lalvin 1118 Yeast (DRY)

Procedure:

In 1 1/2 gallons of water add all of the grains to a hop sack and place in the brew kettle. Bring water and grains up to 165 degrees. Hold and steep for 30 minutes. Sparge grains before removing and continue to heat until wort is at a boil, at this time add the gypsum. At the boil add the extract. After 30 minutes of boil, add boiling hops in another hop sack. Continue to boil for another 45 minutes and at this time, add the finishing hops and Irish Moss. (If you have another hop sack, place them both together in the sack and throw them on in the kettle) Let the wort boil for another 15.

Rehydrate the yeast by placing the yeast in a cup of heated water 75-90 degrees and let stand for 15 minutes.

Cool wort and add to enough water to bring to a 5 gallon level in your fermentation bucket. Airate this and pitch your yeast.

Specifics:

- Primary fermentation: 7 days 65-70 degrees
- Secondary fermentation (in glass):108 days degrees
- OG: 1.110
- FG: 1.020

Buzzy Beer

Classification: strong ale, all-grain

Source: Andy Malone (andym@iadfw.net), r.c.b., 12/15/95

Here it is, my recipe for buzzy beer. It isnt terribly strong beer like a Old Ale but is

drinkable a lot quicker and the buzz is terrific after three and just gets better.

Warning, I dont have a drinking problem...I havent run out of beer in a long time (grin).

Ingredients:

- 11 lbs DWC Pilsen malt
- 8oz Ireks Wheat malt
- 1.5 oz Black Patent
- 1/4 tsp Irish Moss
- 1oz Northern Brewer 8.1 aau in at 60 minutes
- 1/4 oz Hallertauer (last 15 minutes)
- american ale, wyeast 1056

Procedure:

Mash in and hold at 122-125 deg far for 1/2 hour, raise to 145 deg far for 1 hour. I use 11 1/2 qts water in mash. Sparge to 7-7.5 gal, boil 1 hour. You should have an OG of around 1.058 to 1.060 Use a very attenuating yeast, I use american ale, wyeast 1056 Primary ferment for 7 days, rack to secondary and let it sit another three to four days. Mine normally finishes at around 1.006.

Specifics:

- OG: 1060 (Low for a strong ale. --Ed.)
- FG: 1006

Easy, Delicious Old Ale

Classification: old ale, strong ale, extract

Source: Todd W. Roat (troat@one.net), HBD Issue #1979, 3/8/96

Well, since the recipes have been disseminating insidiously on the HBD I couldnt resist posting me favorite (brewed every other batch). Most of the recipe was crafted by GlynnB from aol.com (forget his real name)...Thanks GlynnB

DESCRIPTION: Clean tasting Brown ale with great body, great head retention which settles like a good old ale after about 20 minutes, breadly/yeasty mouth-feel, plenty of malt flavor and not as bitter as the hop schedule would suggest (though hops are noticable). VERY satisfying.

Ingredients:

- 1# British/English 2-row
- 1# 37-64L crystal
- 8# Alexanders Pale DMS (or equivalent)
- 2/3 cup chocolate malt
- 1/3 cup blackstrap molasses (mmmm)

- 1/2# clover honey (optional)
- 2 oz Kent Golding (60 minute boil)
- 2 oz Fuggles (15 minutes)
- 1 oz Hallertau - 5 minutes (aroma)
- 1 oz Hallertau - steep for 3 minutes with heat off (aroma)
- Gypsum as needed
- Irish moss at final 15 minute
- WYeast London Ale yeast or Williams Brewing Triple Ale liquid yeast pack

Procedure:

Mash grains at 148-158 degrees for 1 hour. Also works well with simple "steep in water until just before water boils method." I do a "quickie" sparge with about a gallon of 170 degree water ("quickie" meaning slowly pouring gallon of 170 deg. water over grain bag in a strainer - Sshhh, I think I heard an all-grainer gulp...^). Bring to boil, add the extract and molasses (and honey if desired) andyou know the rest. For a partial mash, this beer is simple and yielding. All variations have worked wonderfully (ie, with honey and without; with 8# Alexanders pale ale DMS; with 6# Williams Brewing pale DMS + 3# pale DME..etc.)

Specifics:

- OG (1.058 -1.064)
- FG (1.014-1.019)

High Altitude Barleywine

Classification: barleywine, strong ale, all-grain

Source: George Schamel (george.schamel@den.mmc.com), r.c.b., 6/21/96

Here is an all-grain Barleywine that I did about three weeks ago. This is the best that I can remember since I don't have my notes with me. One more note, I live at 10000 ft so my bittering hops are about 30% higher than sealevel.

Ingredients:

- 15# english 2-row
- 2# english crystal 53 deg
- 2# wheat
- 2 oz centennial aa=10.2% for 60 min
- 3 oz cluster aa=7.2% for 45 min
- 2 oz american northern brewer aa=7.7% 30 min
- 2 oz am. NB. aa=7.7% 15 min
- 2 oz am. NB. 5 min
- 2 oz am NB. 2 min
- WYeast British ale yeast

Procedure:

Mash in at 115 deg f hold 30 min; add boiling water and heat to 140 deg f 30 min; add heat to 156 deg f hold until conversion is complete. Sparge with 7 gal 170 deg f water for 60 min, collect approx 8 gal wort. Boil 60 min without hops, then boil another 60 minutes, adding hops according to times listed above. Immersion chill for 20 min to 72 deg f. Allow to settle for 30 min in boil pot. Split in to 2 2.5 gal batches. Add 0.7 liter wyeast british ale starter in 1.080 wort to each 5.2 gal final volume in carboys.

Specifics:

- OG: 1.092

All grain Barleywine

Classification: barleywine, strong ale, all-grain

Source: David Miller (dmiller@minn.net), r.c.b., 6/23/96

Here's a recipe I put together last spring for my brother who wanted to brew an all-grain barleywine. I have never tasted one previously but looked at a number of recipes to come up with this one. I think this one tastes wonderful.

Ingredients:

- 12# German Pils malt
- 3# Belgian Munich malt
- 12 oz British Chocolate malt
- 2# British Medium Crystal malt
- 1 oz Eroica (60 min)
- 2 oz Northern Brewer (60 min)
- 1 oz. Kent Goldings (30 min)
- 1/2 oz Kent Goldings (20 min)
- 1/2 oz. Kent Goldings (finish)
- Irish Moss at 15 min
- Wyeast Irish Ale Yeast (recultured)
- Dry Champagne Yeast (secondary)

Procedure:

The amount of grain here maxed out my bucket tun sparger. The alcohol here is only about 9%, but then I sparged only enough water to accumulate about 6 gallons for the boil. Sparging for an 8 or 9 gallons and then reducing to around 6 gallons when adding the hops should add a boost to the alcohol content. Also, the Irish ale yeast brought the fermentation down to the final gravity. The champagne yeast brought no further fermentation and could be elimi-

nated. Brewed as a single decoct. Strike temp of 144. Main mash at 154.

Specifics:

- OG: 1.080
- FG: 1.014

Wicked Ole Ale

Classification: old ale, pale ale, all-grain

Source: Jim Pierce (JimPierce@msn.com), r.c.b., 9/6/96

I love this ale! It's dark, malty, and sweet. However, it does have a bite to it! It has a fine roasted character and it is moderately strong (7% alc. by vol.) Here's the recipe for a step infusion mash. Please e-mail me and tell me what you think.

Ingredients:

- 12 lbs. British two row malt
- 1.5 lbs. 80L Crystal Malt
- 1/2 lb. Special Roast
- 2 oz. Centennial whole leaf hops (60 minutes in boil)
- 1 oz. Fuggles whole leaf hops (last 5 min. of boil for aroma)
- Irish Moss (last 15 min. of boil)
- 1 lb. of Invert sugar (for a boost!)
- 1 pckge of Wyeast London Ale Yeast III

Procedure:

Pop yeast package and let it swell beyond an inch in thickness. After swelling pitch in a yeast starter. Let starter ferment to post krausen (you will only pitch the slurry).

Mash in at 95 degrees (hold for 30 min.). Raise temperature to 122 degrees (hold for 30 min.). Increase temp to 156 - 158 degrees for sacharification (check every 30 min. for conversion). Raise temp to 170 degrees for 10 minutes and thoroughly mix mash. Take 1/4 of mash and place in seperate pot and bring to a boil (take care not to burn the grains). Return mash into mash-tun with rest of concoction and sparge with six gallons of water at 170 degrees.

Boil the wort (should yield 7 gallons) for ninety minutes. Add hops according to recipe. And, pitch yeast at 170 degrees. Maintain temperature at 168 - 172 degrees throughout primary fermentation. Rack into secondary fermenter and hold there until wort shows no further drop in gravity.

(You should keg this one! But, if you must bottle it is still enjoyable.)

Specifics:

- OG: 1.060
- FG: 1.011

Barleytooth

Classification: barleywine, strong ale, all-grain

Source: John Varady (rust1d@li.com),
HBD Issue #2267, 11/7/96

I am formulating a barley wine to brew as a 1 year brewing/birthday kinda thing. Please review and comment.

Ingredients: (10 gallons)

- 23 pounds American 2 Row pale malt
- 5 pounds Munich malt
- 4 pounds Biscuit malt
- 3 pounds flaked oats
- 3 pounds crystal (80L)
- 1 pound chocolate malt
- 1/2 pound roast barley
- 1/2 pound black malt
- 1-1/2 ounce Centennial (11.3% alpha, 60 minute boil)
- 1-1/2 ounce Centennial (45 minute boil)
- 1-1/2 ounce Centennial (30 minute boil)
- 1-1/2 ounce Cascade (5.9% alpha, 15 minute boil)
- 1-1/2 ounce Cascade (steep)
- American ale yeast sludge

Procedure:

I plan on doing two mashes with this brew. The main mash will consist of everything except 5 lbs of pale and 5 lbs of munich, which will be mashed in a second vessel. I plan on mashing in the 30lb mash at 122F, and mashing in the 10lb mash at 155F.

After the small mash has reached saccharification, I would proceed to boil it for 30 mins and then add it back to the main mash which would be then raised to 158F to convert.

The small mash is done to avoid having to decoct and to attempt to get more maltiness by boiling all the munich malt.

Specifics:

- OG: 1.107



SPICED BEERS

CATEGORY 7

Ginger Beer

Classification: spiced ale, ginger beer, extract

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

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.

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.

Spicy Xmas Beer

Classification: spiced ale, holiday beer, extract

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

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.

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.

Specifics:

- O.G.: 1.049
- F.G.: 1.014
- Primary Ferment: 2 weeks

Ginger Beer

Classification: spiced ale, ginger beer, extract

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

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

Ingredients:

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

Garlic Beer

Classification: spiced ale, garlic beer, extract

Source: A.E. Mossberg (aem@mth-vax.cs.miami.edu) Issue #334, 12/29/89

Ingredients:

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

Procedure:

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

Spruce Beer

Classification: spiced ale, spruce beer, extract

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

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.

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.

Specifics:

- O.G.: 1.040
- F.G.: 1.018

Holiday Ale

Classification: spiced ale, holiday beer, all-grain, Anchor Our Special Ale

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

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.

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.

Specifics:

- O.G.: 1.045

Honey Ginger Beer

Classification: spiced ale, ginger beer, honey, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.051

Ginger Beer

Classification: spiced ale, ginger beer, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- Primary Ferment: 3 days

North East Holiday Beer

Classification: spiced ale, ginger, beer, holiday beer, extract

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

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

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.

Maple Syrup Stout

Classification: stout, maple beer, spiced ale, extract

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

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.

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.

Sparky's After-Burner Brew

Classification: spiced ale, pepper beer, jalapeno pepper, chili beer, extract

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

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

Ingredients:

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

Procedure:

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

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

Specifics:

- O.G.: 1.020
- F.G.: 1.002
- Primary Ferment: 4 hours
- Secondary Ferment: 8 days

Bengal Butt Kicker

Classification: spiced ale, tea, all-grain

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

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

Ingredients:

- 15 pounds, Klages malt
- 2--3/4 pounds, Munich malt
- 1 pound, Amber crystal
- 1/4 pound, Chocolate malt
- 1 ounce, Northern Brewers hops 10%AA (60min)

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

Procedure:

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

Specifics:

- O.G.: 1.070
- IBU: 35-40

Garlic Beer

Classification: spiced ale, garlic beer, extract

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

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

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.

Gak & Laurel's Garlic Beer

Classification: spiced ale, garlic beer, extract

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

Ingredients:

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

Procedure:

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

Legendary Mike Brown's Spruce Ale

Classification: spiced ale, spruce beer, extract

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

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.

Ingredients:

- 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 temperature 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.

Specifics:

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

Xmas Ale

Classification: spiced ale, holiday beer, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

- Primary Ferment: 1 week

Xmas Ale

Classification: spiced ale, holiday beer, all-grain

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Indian Summer Gingered Ale

Classification: spiced ale, ginger beer, extract

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

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

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 (4.7%) (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.

Bob's Coriander Ale

Classification: spiced ale, coriander, extract

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

Each batch has been a bit different, but good. The coriander isn't real strong, but is noticeable. 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.

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 transferring to the primary. Leave in the primary for 5 days, and in the secondary for around 10 days.

Specifics:

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

Phil Fleming's Christmas Ale

Classification: spiced ale, holiday beer, extract

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

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

Ingredients:

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

Procedure:

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

Specifics:

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

Zulu's X-mas Lager

Classification: spiced lager, spiced ale, holiday beer, extract

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

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.

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.

Specifics:

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

Spiced Ale

Classification: spiced ale, extract

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

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

Ingredients:

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

Procedure:

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

Old-Time Jaspers Gingered Ale

Classification: spiced ale, ginger beer, extract, honey

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

This brew is just barely sweet, at the threshold of perception. A strong, heavy body follows, the ginger and orange blending together and taking you through from the middrink to the aftertaste. The finish is incredibly long, both the high alcohol content and the ginger-orange aftertaste linger-

ing for a full 8 or 9 seconds after swallowing.

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

Ingredients:

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

Procedure:

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

Specifics:

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

Debbe's Garlic Beer

Classification: spiced ale, garlic beer, extract

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

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.

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.

Specifics:

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

Spruce Juice

Classification: spiced ale, spruce beer, extract

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

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.

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.

Honey Basil Ale

Classification: spiced ale, basil, honey, partial-mash

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

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

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

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

Ingredients:

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

Procedure:

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

Ersatz Harpoon 1991 Winter Warmer

Classification: spiced ale, holiday beer, extract, Harpoon Winter Warmer

Source: David Van Iderstine (orgasm!davi@uunet.UU.NET) Issue #844, 3/16/92

This is a composite recipe, designed to mimic Harpoon's latest Winter Warmer offering. I started with the spice list for Harpoon's Winter Warmer, as published in the Beer News (or whatever that fine newsprint rag found in various lobbies is called). Armed with the spice list, I searched all my HBD back-issues for each spice. Whenever I found one of the spices being used, I looked for its relative weight as compared to all other ingredients in that particular recipe. By doing this for all the spices listed below, I arrived at a statistical "average" for the relative concentrations of all of them together. So maybe I should call this "Statistician's Delight"?

Ingredients:

- 6 pounds, Laaglander amber dry malt extract
- 1/2 ounce, black patent malt
- 12 ounces, crystal malt
- 1--1/2 ounces, chocolate malt
- 1 pound, honey (added with extract)
- 1 ounce, Clusters pellets (6.5--7.5% alpha) (boil)
- 1 ounce, Willamette pellets (aroma)
- Wyeast British ale yeast (#1098)
- 1/2 teaspoon, nutmeg (8 minute boil)
- 1--1/2 teaspoons, ground cinnamon (8 minute boil)
- 1/2 teaspoon, ground cloves (8 minutes boil)
- 1 teaspoon, vanilla (5 minute boil)
- 1 tablespoon, gypsum
- 1 tablespoon, Irish moss (10 minute boil)
- 3/4 cup, corn sugar (prime)

Procedure:

Put water on to boil. Add gypsum. Add grains in boiling bag. Remove grains when boil begins. Add extract. After 15 minutes, add bittering hops. Boil 1 hour. Chill. Add aromatic hops. Sparge, add yeast, fill carboy. After 1 week, rack to secondary. Bottle 2 weeks later.

Pepper Beer

Classification: spiced ale, pepper beer, chili beer, jalapeno peppers, serrano peppers, extract

Source: Paul Sherril (sherril_paul@tandem.com) Issue #871, 4/24/92

Most people said to introduce the peppers into the beer as late as possible, so I'm going to just put a slice in a few bottles and see how it goes. This way I don't blow a whole 5 gallons on this little perversion.

Ingredients:

- 6 pounds, Anderson light malt extract
- 8 ounces, light crystal malt
- 1--1/2 ounces, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- Wyeast pilsner yeast
- several peppers (serrano, jalapeno), sliced

Procedure:

Ferment at 50 degrees (primary). Secondary at 45 degrees. At bottling place a piece of pepper in a dozen bottles. Some serranos, some jalapenos and a variety of sizes.

Honey Ginger Beer

Classification: spiced ale, ginger beer, extract, honey

Source: Don Veino (Don.Veino@East.Sun.com) Issue #840, 3/10/92

This is from Beer & Wine Hobby's recipe of the Month, May 1991....their comment:

"This makes a most delightful summer beer, with a slight ginger taste, and a wonderful mellow ginger aftertaste. Chill and enjoy!!"

Don's comment:

Taste good/light. Very clear, with a golden brown to red color. Slight "apple" smell upon opening, but no fruity taste... just a clean ginger flavor. Good head and strong carbonation (I think I'll back off a bit on the priming sugar next time). Improved with age, 5+ weeks later it was great, still getting better 4 months later (but only 4 bottles left!). No chill haze. Medium alcohol content. GREAT with asian foods (tasted similar to Tsing Tao, but better).

I think I'm going to experiment a little with some fresh rosemary in the next batch, in

place of some/all of the ginger... we'll see how it goes!

Ingredients:

- 1 can, John Bull light unhopped malt extract
- 1 ounce, Hallertauer hop plugs
- 3 pounds, honey
- 3 ounces, diced ginger
- finings
- Glenbrew yeast
- 1 cup, corn sugar (priming)

Procedure:

Started with 1--1/2 gallons cold filtered water in stockpot. Added malt extract and began heating. At steaming, added hops in straining bag. After 15 minutes, added diced ginger (actually, slices about as thick as a nickel--I wanted the surface area increase). Continued simmer for 15 minutes. Meanwhile, added 3 pounds honey to fermenter (using some known weights, a fulcrum and a bit of mechanics, then measuring the results, I figure this is about 40 ounces liquid measure). When simmer completed, removed ginger and hops bag, and poured hot wort into fermenter (7 gallon glass carboy). Added cold filtered water to make 5 gallons. Pitched yeast at about 80 deg F. Forgot to take initial SG reading.

Easy Spiced Brown Ale

Classification: spiced ale, brown ale, extract

Source: Jeff Benjamin (benji@hpfcbg.fc.hp.com) Issue #920, 7/9/92, reposted to Issue #985, 10/7/92

I've used cloves for spiced ales, and my advice would be go easy. It doesn't take much to add that character. I had good luck by simmering 3- 4 whole cloves (not crushed) in water, then adding the whole thing to the primary. The flaw with a lot of commercial Xmas brews is that the spices overwhelm the flavor of the beer rather than complement it.

I'm normally an all-grain brewer, but this is a twist on a kit beer. I find that spices tend to mask any sort of "canned" flavors, and with the time you save you can brew a lot of it, like for a party. The spices balanced perfectly after a few weeks in the bottle.

The flavors balance very nicely after only a short aging time, but it gets better after a couple of months. An excellent holiday beer.

Ingredients:

- Mountmellick brown ale kit
- 3--4 whole cloves
- 3 whole cinnamon sticks
- 1/4 teaspoon, ground nutmeg
- 4 oranges
- 1/8 cup, Hallertauer hops
- ale yeast

Procedure:

Simmer spices, hops, and zest of 1 orange in 1 quart water for 30-45 minutes. Make Brown Ale according to 3.6 gallon recipe. Add spice mixture (do not strain) and zest of other three oranges to wort. Ferment, strain, and bottle according to kit instructions.

Corey Ander's RN Screw

Classification: spiced ale, coriander, honey

Source: Bill Slack (wrs@gozer.mv.com) Issue #927, 7/19/92

This is a version of the Gran Cru extract recipe in Charlie Papazian's new book.

Ingredients:

- 5 pounds, light dry extract
- 2--3/4 pounds, clover honey
- 1 ounce, Hallertauer (60 minute boil)
- 1/2 ounce, ground coriander (15 minute boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/2 ounce, ground coriander (5 minute boil)
- 1/2 ounce, orange peel (5 minute boil)
- 1/2 ounce, Hallertauer (finishing, 2 minutes)
- yeast (Red Star or Belgian yeast)

Procedure:

Rehydrate Red Star ale yeast or Belgian yeast. Boil wort as usual. Ferment and prime as usual.

Specifics:

- O.G.: 1.047
- F.G.: 1.010

Xmas Beer

Classification: spiced ale, holiday beer, partial-mash

Source: David Klein (klein@physics.Berkeley.edu) Issue #968, 9/14/92

This won 2 awards (small pools though) I would recommend not using Chinook (this was my first time using them, and I discovered I did not like them) less oranges, more spicing. Unless you feel like boiling a long time or like wasting alot of your potential sparge, I would recoment at least using 3 lb of extract to bump the gravity.

Ingredients:

- 2 pounds, Munich malt
- 1/4 pound, dextrin malt
- 1 pound, crystal malt
- 1 pound, 2--row malt, toasted at 350F for 15 minutes
- 3/4 cup, roast barley
- 1/2 cup, black patent malt
- 6 pounds, Australian amber extract
- 3 bags, Spicy Duck spices (cinnamon, anise, fennel, fenubar, clove)
- 4 sticks, cinnamon
- 2 teaspoons, crushed cardamon
- 1 ounces, Chinook hops
- Irish moss
- 2 pounds, dark honey
- zest of 5 oranges
- 2 teaspoons, cloves (end)
- 2 sticks, cinnamon (end)
- 1--1/2 teaspoons, allspice (end)
- dash, nutmeg (end)
- 1--1/2 ounces, grated ginger (end)
- Wyeast ale

Procedure:

Low temperature mash, 145F for 4 hours in 2 gallons of water treated with 2 teaspoons of gypsum. Sparge to 7 gallons. Bring to boil, adding extract, 1 ounce of Chinook, and spices. After 45 minutes, add another ounce of Chinook and some Irish moss. After 1 hour, turn off heat at add honey, orange zest, and spices denoted "(end)". Secondary had 2 more ounces of hops (did not write down the kind).

Christmas in July

Classification: spiced ale, holiday beer, extract

Source: Tom Dimock (rgg@cornell.cit.cornell.edu), Issue #970, 9/16/92

It fermented slowly but steadily with daily rousings for 30 days, at which point it stalled at 1.040. I added 1/2 teaspoon of amylase enzyme, which started it back up. On January 24, I bottled it with 3/4 cup corn sugar priming. The F.G. was 1.032. After about three months in the bottle it was interesting, but not what I was looking for---Steve Russel's comment was "Well, it's a very interesting ginger beverage, but I'm not sure I'd call it beer!" Now, it has matured quite nicely, and has a couple of real fans. It is still VERY gingery, so unless you really like ginger I'd cut the ginger back by 1/2 or 2/3.

Ingredients:

- 8 pounds, light dry malt extract (American Eagle)
- 3/4 pound, crystal malt
- 3 ounces, roast barley
- 3 pounds, clover honey
- 1 ounce, Northern Brewer (boil)
- 1/2 ounce, Northern Brewer (finish)
- 6 ounces, fresh grated ginger (1/2 boil, 1/2 finish)
- grated peel of 4 tangelos (1/2 boil, 1/2 finish)
- 1 stick, cinnamon
- 1--1/2 teaspoon, nutmeg
- 1--1/2 teaspoon, Irish moss
- Whitbread ale yeast

Procedure:

The crystal and roasted barley were steeped in six gallons of water while it was heating. They were removed at 190 and the DME, honey, boil hops, half of the ginger, half of the tangelo peel, the cinnamon stick and the nutmeg were added. The Irish Moss went in 40 minutes into the boil, and the rest of the ginger, tangelo peel and hops went in at 50 minutes. At 60 minutes, cooled quickly (counter- flow chiller) and let sit for 3 hours. Racked off the copious trub, aerated and pitched with a pint of starter from two packages of Whitbread Dry Ale yeast (my all time favorite dry yeast).

Hershell Chanukah's Mulled Atheist Ale

Classification: spiced ale, extract

Source: Aaron Birenboim (abirnbo@rigel.cel.scg.hac.com) rec.crafts.brewing, 9/9/92

At the risk of sounding immodest, it was the best spiced ale I have ever had.

The flavor is totally dominated by the crystal, honey, and spices. Don't fret too much about the extract. Any amber will do. If all you can get is pale, just add about 1 pound of "amber" malt to the crystal steep.

Amber can be made by toasting pale malt at 350F for about 20 min.

Ingredients:

- 1 3--kg can, Irek's wheat extract
- 2 pounds, crystal malt (40L or lower)
- 2 pounds, honey (more if you want it stronger)
- 15 HBU, boiling hops
- 2 ounces, finishing hops (e.g., Cascade) (2 minutes)
- 2 ounces, fresh ginger
- peels from 3 lemons
- 10 cloves, lightly crushed
- 1 teaspoon, allspice, lightly crushed
- 2 cinnamon sticks
- 1/2 of a nutmeg, lightly crushed (or less---maybe 1/4 nutmeg)
- Irish moss for clarity
- Whitbread ale yeast

Procedure:

Add spices in last 10 minutes or so of boil.

Winter's Tavern Winter Ale

Classification: spiced ale, holiday beer, extract, honey

Source: Greg Winters (gsw@thebrewery.EBay.Sun.com) rec.crafts.brewing, 9/10/92

Smells heavenly and should have just the proper aging time to mellow the spices and hops by xmas. (I may have added more hops than I should have, but I just couldn't resist, as I just love the taste.) With any luck I will have a nice balanced and very complex brew...

Ingredients:

- 7 pounds, Alexanders Pale Malt Extract
- 20 ounces, Clover Honey

- 1 pound, British Cara-Pils
- 1pound, Crystal (40L)
- 2 pounds, klages 2-row (for partial mash of cara-pils)
- 1/4 pound, Chocolate Malt
- 1/2 ounce, Chinook Pellets (12%) (60 minute boil)
- 1/2 ounce, Cascade Leaf (7%) (30 minute boil)
- 1 ounce, Hersbrucker Plugs (2.9%) (30 minute boil)
- 1/2 ounce, Hersbrucker Plugs (10 minute steep)
- 1/2 ounce, Hersbrucker Plugs (2 minute steep)
- 1/2 ounce, Cascade Leaf (7%) (Dry hopped in secondary)
- 3, 3" cinnamon sticks
- 1 teaspoon, whole cloves
- 1 teaspoon, ground Allspice
- 2 ounces, grated fresh ginger
- 6 pods, cardamom - slightly crushed
- rind of 5 oranges - no bitter white stuff!!
- Wyeast American Ale

Procedure:

Performed partial mash of cara-pils, crystal and klages as described in CJOHB. Added all other fermentables and brought to a rolling boil. Added hops as indicated as well as all spices for the last 10 minutes of the boil. Cooled in ice bath for approximately 30 minutes before moving to bucket with 2 gallons cold water to reduce oxidation. Let sit for 1 hour and then racked off trub into primary. (Spices, etc. included in the primary fermenter.) Pitched approximately 1 liter yeast starter, attached blow-off tube and had a cold one.

Specifics:

- O.G.: 1.060

Pale Maple Ale

Classification: spiced ale, maple beer, extract

Source: Mark Davis (Mark_Davis.osbu_sout@xerox.com) Issue #978, 9/28/92

I tried the ale after 5 days in the bottle and was extremely pleased with the brew. The only thing is that it is a little dry (lost some of it's sweetness(maybe another 1/2 pound of crystal). I will do this one again, but I think that I will use another yeast type (maybe Wyeast European ale).

Ingredients:

- 6 gallons, brewing water
- 5 pounds, amber malt extract syrup
- 1/2 pound, Scottish crystal malt (80L)
- 1/2 pound, wheat malt (dry extract)
- 1 quart, Maple Syrup (Dark, Grade A)
- 1 ounce, Goldings hops (5.2%) 60 minute boil
- 1/2 ounce, English Goldings, 30 minute boil
- 1/2 ounce, English Goldings, 10 minute boil/steep
- 1/2 teaspoon, Irish Moss
- 2 teaspoons, Gypsum
- Wyeast #1028 London Ale yeast

Procedure:

1. Prepared yeast starter.
2. Steep cracked crystal malt in 2 quarts 150 F water for 30 min. (I put the pot in the 150 F preheated oven) Sparged the grain into the boiling pot with another 2 quarts of 170 water. Add enough water to bring volume in pot to 5 gallons. Bring to boil.
3. Add Malt Extract syrup, wheat malt, gypsum, and 1 ounce of hops. Boil for 30 minutes.
4. After 30 minutes of boil, add Maple syrup and 1/2 ounce of hops. Boiled another 20 minutes.
5. At 50 minute mark of boil, add 2 teaspoons of Irish Moss and the last 1/2 ounce of hops. Boil another 10 minutes (covered), turned of flame, and allow it to steep for 5 minutes.
6. Chill, strain, and rack to primary. Pitch.

Specifics:

- O.G.: 1.054
- F.G.: 1.008

Spiced Brown Ale

Classification: spiced ale, brown ale, extract

Source: Arthur Delano (ajd@itl.itd.umich.edu) rec.crafts.brewing 10/12/92

This is the only spiced beer I've made; it came out very well. The recipe is based on Dottie's Brown Ale by Charles Lawhon, which appeared in *Zymurgy* v. 14, Number 2.

The spices more-or-less masked the flavoring hops, so I might try reducing or removing them next batch. I also intend to add cinnamon and/or dried orange rind.

Ingredients:

- 7 pounds, dark Munton & Fison malt extract syrup (2 cans)
- 1/2 pound, crystal malt
- 1 pound, chocolate malt
- 1 ounce, Fuggles pellet hops -- boil
- 1 ounce, Fuggles pellet hops -- 15 minutes before end of boil
- 1 nutmeg, grated -- 15 minutes before end of boil
- 1 ounce (approx.), sliced ginger root -- 15 minutes before end of boil
- 1 star anise -- 15 minutes before end of boil
- 1 ounce, willamette pellet hops -- finish
- Whitbread ale dry yeast in a 20 oz. starter

Procedure:

Grain steeped in a colander in 2 gallons of cold water and brought to boiling: grain removed when boiling began. Some hops and spices allowed to pour into carboy. My notes don't mention fermentation times, so I would guess 1 to 1--1/2 weeks in primary, 2 weeks in secondary as a rough estimate.

Specifics:

- O.G.: 1.023 at 67

Infamous Christmas Glogg Beer

Classification: spiced ale, extract

Source: Erik Zenhausern (c206gst@sjmusic.bitnet@cunyvm.cuny.edu), HBD Issue #1060, January 21, 1993

This was a very quick and easy recipe; a real plus around the holidays. The beer was rather tasty, although the spices were rather pronounced (covering up any defects if present). The yeast was very fast and attenuative. I have some more of it, so I'll post the results of that brew.

Ingredients:

- 5 pounds, light malt extract syrup
- 2 pounds, light clover honey
- 1/2 ounce Saaz hops (boil)
- 1/2 ounce Saaz hops (steep 10 minutes)
- 25 millileters alcohol-based glogg spice (mix of ginger, cinnamon, cardamon, and cloves)
- Windsor ale yeast (rehydrated)

Procedure:

Boiled for 30 minutes. Cooled to 70 deg. F. pitched yeast. Fermentation began within 8 hours. Finished within 3 days.

Specifics:

- O.G.: 1.053
- F.G.: 1.008 (after 2 weeks)

Drinkable Spruce Beer

Classification: spiced beer, spruce beer, all-grain

Source: Ronald Moucka (rmoucka@OMN.COM), HBD Issue #1435, 5/28/94

Believe it or not, it is possible to brew a drinkable spruce beer. Thos you who were lucky enough to attend the GABF a couple of years ago will remember Anchor's version of a traditional spruce beer. Yuck! It taste a combination of mint julep (sp?) and Listerine. Six packs of the stuff distributed in a limited area around Denver, and I was stupid enough to couple. At least at the time I thought it was stupid. Not anymore!

After two years of aging in the refrigerator, it is now one of the most refreshing, light summer beers I've ever tasted. So don't give up on th spruce beers. They take a long time to mellow, but it's worth the wait. own version of a spruce is coming up on 1 year old this month and is jus starting to taste like something resembling beer. Actually quite good.

Ingredients:

- 5lbs 2 row Klages
- 3lbs 6 row Klages
- 1lb Crystal 10LV
- .5lbs Dextrin
- 1oz Hallertauer 4.9 AAU 60min
- 4oz fresh blue spruce tips (3-4" long) 60min
- 1oz fresh blue spruce tips finish
- 1tsp Irish Moss
- Wyeast #2035 American Lager

Procedure:

Temperature controlled step mash. Boil hops and spruce for full 60 minu I might consider dropping the spruce to 3oz next time. Obviously, weath conditions will effect the strength of your spruce. Collect your spruce in the country where you're sure they haven't been sprayed. Never tried extract. Wouldn't have a clue as to how

much to add. Most importantly, patient! This stuff takes a looong time.

Specifics:

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

Christmas Ale

Classification: christmas ale, spiced ale, partial mash

Source: Jim Grady (grady@hpan-grt.an.hp.com), HBD Issue #1239, 10/4/93

For those who might be looking for a Christmas Ale recipe, here is one that Curt Freeman and I made 2 weeks ago and I just bottled my share this afternoon. We took the spice list from Phil Fleming's Christmas Ale recipe that Kinney Baughman posted here 2 years ago. Since we had had a lot of fun with our first all-grain batch a week or so earlier we decided to do a partial mash (so we each would get 5 gal) and change it from a stout base to an amber base.

At bottling time, it is very good. The cloves and allspice are more pronounced over previous batches (I've made Phil's version for the past 2 years) but that may be due to finally following the directions!

Ingredients: (for 10 gallons)

- 9# Pale Malt
- 0.75# Dark Crystal Malt (120^L)
- 0.5# Caramunich Belgian Malt (60-80^L)
- 1# German Dark Crystal Malt (20^L)
- 10# Munton & Fison Light Malt Extract Syrup
- 2 oz (15 AAU) Northern Brewer Hop plugs (60 minute boil)
- 1 oz Hallertauer Hop plugs (steep 10 minutes)
- 1.5# Honey
- 10 cinnamon sticks (3")
- 12 oz grated ginger root
- zest from 12 oranges
- 4 Tbs Allspice (whole)
- 2 Tbs Cloves (whole)
- Wyeast German Ale yeast (1007)

Procedure:

Mash pale malt at 156 degrees F for 90 minutes. Add dark crystal, caramunich, and german dark crystal at mash out. Simmer spices with honey for 45 minutes and

add after the boil and steep with the Hallertauer.

We added the crystal malts at mash out in an attempt to retain some body. The combination we used was based partly on what I had left over from previous batches. We used a rectangular picnic cooler for the mash/lauter tun. It did not hold the heat very well compared to the insulated box method that we used on our all-grain but we feared that there was too much grain to use the tried & true method.

Specifics:

- O.G.: 1.056
- F.G.: 1.010

Spruce Beer

Classification: spiced ale, spruce beer, extract

Source: Mark Taratoot (slndw@cc.usu.edu), r.c.b., 6/23/93

I recently made a spruce beer and thought I would post some information about it as some people here have been curious about it. To be sure, it is a bit late for harvesting the new spring flush from spruce trees now, but this may not be the case for more northerly latitudes. Also, I saved (and froze) an extra portion of spruce twigs, and if others did also, now is a fine time for spruce beer.

I made spruce beer last year and only used about a pint of twigs in a red ale. I also used ginger, and the ginger masked the spruce flavor.

This year I made a light ale and used a quart of spruce twigs. Many of the comments here have recommended only using spruce in a dark beer. I must disagree. The only problem I have with the light ale is it is cloudy. Big deal.

After two weeks in the bottle, it has not cleared. The flavor is not what I expected at all. I anticipated a "piney" flavor (kind of like retsina wine) but that is not what I got. The flavor is more earthy. Kind of nice. It will be a good beer for when the summer finally gets hot.

Ingredients:

- 1 pound light dry malt extract
- 6 pounds light malt syrup
- 2 cups 10 L crystal malt
- 1 cup 40 L crystal malt
- 1 cup bulgur wheat

- 2 ounces Mt. Hood hops (65 minute boil)
- 2-1/2 cups blue spruce twigs (25 minute boil)
- 1 cup spruce (10 minute boil)
- Irish moss (10 minute boil)
- 1/2 cup spruce (steep)
- ale yeast

Procedure:

To bottle, make a tea from 1 cup of spruce twigs, then add priming sugar and boil momentarily.

Specifics:

- O.G.: 1.047
- F.G.: 1.010

Ginger Beer

Classification: spiced ale, ginger beer, extract

Source: Dave Whitman (rsndww@rohmmaas.com), HBD Issue #1088, 3/2/93

I'm in the middle of a batch of ginger beer, using a recipe which is a hodge-podge of *Cat's Meow* recipes and my own warped ideas. What I'm shooting for is something with a pronounced ginger flavor and aroma, good body, but a very light color. I think I'm going to hit all the goals except the ginger flavor, which is a problem given that this is supposed to be a ginger beer.

Ingredients:

- 2 cans Munton & Fison extra light extract (for light color)
- 0.5 lb. maltodextrin powder (for body w/o color)
- 2 oz Hallertauer leaf hop (4.6% alpha)
- 3 oz sliced ginger root (peeled for lighter color)
- 4 each juice from fresh lemons
- 1 pkt Whitbread ale yeast

Procedure:

The ginger and hops were boiled in the wort for 45 minutes, then lemon juice was added along with my immersion chiller. After an additional 10 minute boil, the batch was chilled to 65F. ph: 5.3 before lemon juice, 4.0 afterwards. To my chagrin, the resulting wort had very little ginger flavor.

Green Chili Beerito

Classification: chili beer, spiced ale, extract

Source: Brewed by Ken Kane, posted by Jeff Frane (gummitch@techbook.com), HBD Issue 1165, 6/18/93

One of the advantages of running the Oregon State Fair competition has been access to winning recipes -- and the permission to reproduce them at will. The following beer took 1st Place in the Specialty Beer category, and is, I thought, a really tasty item. Ken Kane, of Portland, seems to brew nothing but spiced and fruit beers, and has gotten quite innovative and skillful at it. If memory serves, he's won this category repeatedly (including a pumpernickel beer and a sage beer).

I realize there's a little information missing, but it ought to provide a good start -- and it was a really tasty beer, for those who like chili beers.

Ingredients:

- 7# Alexander's Pale extract
- 1# Dextrin malt
- 1# Vienna (presumably Briess)
- 1/4 oz Kent Golding & 1/4 oz. Clusters after 5 min.
- 1/4 oz KG & 1/4 oz. Clusters after 20 & 40 min.
- 1/2 oz. Mt Hood after 58 min.
- 2 tsp. gypsum in 60 min. boil
- 2 whole, roasted Hatch Chilis & 2 oz. chopped New Mexico chilis (presumably in boil)
- Whitbred Lager yeast

Procedure:

The grains are mashed at 122F for 30 min; 152F for 10 min; 158F for 20 minutes.

Fermented at 65F for 10 days with Whitbred Lager yeast.

Spruce Beer

Classification: spiced ale, spruce beer, all-grain

Source: Darren Aaberge (dra@jsc-ws.sharpwa.com), HBD Issue #1169, 6/25/93

I bottled the beer last weekend and was able to sample a couple of glasses. You can definitely tell that there is something different about this beer, but if I didn't know that there was spruce in it I probably would not

be able to guess that it was. Also, Papazian says that spruce beer tastes something like Pepsi, but I think that takes a big stretch of the imagination. There is no detectable hop flavor and very little bitterness in this beer. Next time I brew this beer, I will probably increase the hops a little. I think that I used the right amount of spruce.

One important lesson I learned is that the hops make a much better filter bed than the spruce needles. I brew in a keg with a copper manifold on the bottom for draining. Since I added the hops first, they settled first and made a nice filter bed. During clean up, I noticed that after I removed the hops, the needles kept clogging the copper manifold.

Here are some other things that may be of interest:

Scott Stihler says that you can also dry "hop" with spruce. He also says that he has frozen spruce growths to use latter, but the flavor diminishes a little, so you need to use a little more.

Lisa St. Hilaire says she has also added white fir to spruce beer, which has a tangerine-like aroma, but says to avoid using white spruce.

So, that is about all I know about spruce beer. So far, it seems like a good beer that is definitely worth brewing.

Ingredients:

- 10 lbs american 2-row malt
- 1/2 lb crystal 40 Lovibond
- 1/3 lb chocolate malt
- 1 oz cascade hops (aa=7.6%, 60 minutes)
- 1 pint fresh spruce growths (30 min.)
- German Ale Yeast

Procedure:

I mashed all grains together and did a pro-tien rest at 122 degrees for 30 minutes and then mashed at 148-152 degrees for 1 hour.

Specifics:

- O.G.: 1.052
- F.G.: 1.010

Honey-Basil Ale II

Classification: spiced ale, basil, all-grain

Source: Bryan L. Gros (bgros@sensitivity.berkeley.edu), HBD #1195, 8/3/93

I guess summer is the time for sequels, so I made another version of the honey basil ale that I posted last year (and is in the *Cat's Meow*, see page 151). The last try (my fourth or fifth batch as a homebrewer) was too bitter and overpowering as far as the basil.

Since then I have learned about IBUs and how to calculate them, my beers have become much more balanced and the bitterness more consistent. I learned what maltiness tastes like!

The beer is great, not as thin as I feared, and complex. There is an alcohol note in the taste, as you might have guessed. The beer is smooth. The bitterness is very slight, the maltiness is good and the basil is subtle. There is a slight basil nose. It is very drinkable, which means all the alcohol will sneak up behind you and knock you over the head. I was very happy with this version.

So for others who want to use herbs: I think 1/2 oz of basil in 5 gallons is fine. A little more wouldn't be bad, but 1 ounce is definitely too much. I used rosemary once, and it is a stronger herb, so go lighter. I would like to hear your experience with vanilla beans: I'm thinking of putting one in the fermenter with a porter. Is one enough?

Ingredients:

- 3 lbs 2-row barley
- 2 lbs Munich malt
- 3 lbs honey (I used raw, wild mesquite honey from Trader Joe's)
- 1/2 lb 10L crystal malt
- 1/2 oz basil (fresh leaf basil from grocery store or farmer's market)
- 20 IBU Willamette hops
- Wyeast American Ale yeast

Procedure:

Standard mash and boil. I added the basil and 3/4 oz hops at the end of the boil and turned off the heat. Cooled with immersion chiller after 5 or 10 minutes.

Specifics:

- O.G.: 1062
- F.G.: 1008

Dragon's Rest Ale

Classification: pale ale, spiced ale, cardamom, extract

Source: Sam Klinkhoff, Katanka@aol.com, HBD Issue #1399, 4/15/94

Here's an excellent recipe I just finished. I have named it Dragon's Rest Ale because after two bottles it was time to take a nap. Gave me a great buzz (a gentle hummmmm really)(Did I hear Brahms?)

Barley Malt Syrup was purchased at a farmers market bulk store. The label reads. "100% Pure Barley Malt Syrup" and tastes like table molasses but with the malt flavor. Must be a stage before it becomes extract because it doesn't have that bitter edge.

Ingredients:

- 3 Lbs. Laaglander Amber DME
- 3 Lbs. Laaglander Light DME
- 2 Lbs. 100% Pure Barley Malt Syrup
- 4 Tbsp. Ground Cardamom
- 3 Oz. Fuggles Hops 4.1% Alpha (boiling)
- 1 Oz. Kent-Golding Hops 5.0% Alpha (finishing)
- 1 tsp. Irish Moss
- 1 Pkg. Wyeast #1028 London Ale (in starter of 3 cups water, 1 cup dry extract)

Procedure:

Prepare yeast according to Pkg. Then make starter from ingredients listed boil 10 mins. Sanitize a Qt. beer bottle and pour starter into bottle. Cool to pitching temperature and add yeast from pkg. Fit with fermentation lock. Ferment. Be ready to pitch into wort by high krausen (foamyness) (18-24 hrs)

Add extracts and barley syrup to 1 gallon cold water. Bring to boil. Add boiling hops and 3 Tblsp. of the Cardamom, boil one hour. 10 minutes to end of boil add 1/2 oz. of the finishing hops, irish moss and the rest of the cardamom. 3 minutes to end of boil add 1/2 oz. of the finishing hops. Sparge through cheesecloth into 4 gallons very cold water in primary fermenter. Cool and pitch starter. Agitate wort well (stir)

Boil primer ingredients 10 minutes. Cool. Add to beer and bottle.

Specifics:

- O.G.: 1.060
- F.G.: 1.028

Emma Wedgewood's Winter Welcome

Classification: spiced ale, christmas ale, extract

Source: Gary Bell (gbell@ix.netcom.com), HBD Issue #1584, 11/21/94

Last week I bottled 5 gallons of Winter Ale that I created myself in the recipe formula-tor of SudsW 3.1. My target brew was "Samuel Smith's Winter Welcome". The result is *so* good that I wanted to share it with y'all. This is my first recipe from scratch. I wanted a spicy beer without using spices so I used Bullion and Hallertauer hops to add their spicey overtones to the beer.

Comments: This is a lovely winter ale (IMNSHO). It is heavy-bodied but assertively bitter and has a lovely, rich red color almost bang-on for Sam Smith's Winter Welcome. And it has the spiciness I was looking for. But it certainly isn't SSWW and, in fact, I think I like it more because of the hoppiness. It's only been in the bottle a week and I'd planned to condition it for 4 before serving: hope it lasts that long [-:-]. I can't tell yet about the head retention and it will probably take the full 4 weeks for the carbonation to fully develop, but I think it will be fine. This is definitely the best beer I've ever brewed and it's such a delight that it's from my own recipe [-:-D]. If I wasn't already sold on SudsW, this would have done it for sure [no affiliation, etc.].

By the way the name, Emma Wedgewood's Winter Welcome, needs some explanation. I'm an evolutionary ecologist and all my recipes have evolution-oriented names. Emma was Charles Darwin's wife. Emma was actually from the Wedgewood family of fine china fame, so old Chuck married into money, but I'm sure he still enjoyed a good pint at Christmas [-:-]!

If you try EMWW let me know what you think [if you're not a dedicated hophead you might want to tone it down 10-20%! Happy, and in this case *very* hoppy, brewing.

Ingredients:

- 7.5 lbs British Pale DME
- 1.0 lb Pale Crystal (40L)
- 2 oz Roast Barley
- 1 lb Clover Honey
- 2 oz Malto-dextrin powder
- 1.0 oz Fuggle plugs (4.3%) (boil)
- 1.25 oz Bullion pellets (9%) (boil)
- 0.75 oz E. Kent Golding pellets (5.4%) (flavor)
- 0.25 oz Bullion pellets (flavor)
- 0.5 oz E. Hallertauer pellets (4.7%) (aroma)
- 0.75 oz E. Kent Golding pellets (dry hopped)
- ale yeast (I used Mendocino from a bottle of "Eye of the Hawk" and pitched about 1/2 gallon starter)

Procedure:

Boil was about 3 gallons with extract, grain broth, honey and maltose. Pitched @ 76 F (used an immersion chiller). Initial fermentation was very fast - within only 3 days the krausen had fallen and within 5 days there was almost no bubbling from the airlock. Racked to secondary and dry hopped. Secondary was very slow, and took 3 weeks to stabilize SG. I had heard that Mendocino yeast is not a great attenuator, and also the English DME finishes higher than American, but this is only 69% apparent attenuation. This gives an actual attenuation of 57%. Wow!

I was originally going to prime with gyle but there were too many variables on this one so I chickened out and primed with corn sugar -- at this point I didn't want to risk screwing up my Christmas beer, and such a great one at that. [Next time Spencer, I promise!] Primed for a total of 2.2 volumes CO2 using 3.5 oz corn sugar.

*Note: The hopping above gives the following IBU's based on different calculation methods: (1) SudsW 43.2, (2) Rager 75.7, (3) Tinseth 66.9, (4) Garetz 56.7, (5) Papazian 58.9 O.G. 1.072, F.G. 1.022 (Approx. 6% alcohol)

Green Chili Amber

Classification: spiced ale, chili beer, extract

Source: Mark Carter (mcarter@unm.edu), r.c.b., 2/28/95

I just made another batch but only had .25 lb crystal so i added 3 lbs of honey instead

of 2.5...OG was 1.062 I also cultured my yeast off the bottom of a Bell's amber ale...it is a very good yeast.

Mike Wester originally gave me this recipe using .8 lb frozen peeled green chile-it is one of my favorite beers (I've got one in the keg and one fermenting as I type).

Ingredients:

- 1/2 lb crystal malt
- 1 can light malt extract syrup 3.3 lb
- 1 can amber malt extract syrup 3.3 lb
- 2.5 lb honey
- 2 oz cascade hops (mine were 5.5 aa)
- ~1 lb roasted green chile---peel if you want a less roasted flavor to your beer
- ale yeast

Procedure:

Steep crystal malt in boiling pot until boil is about to start then remove and add malt extract, honey, and hops. boil for one hour. Pasteurize chile by adding to very hot water (I just put mine in a saucepan and brought it to a boil-and the beer is not very cloudy). Add all to cold water in a fermenter to bring up to 5 gallons then cool, pitch yeast and ferment. Bottle or keg when fermentation is finished.

Specifics:

- OG: 1062

Spiced Chili Beer

Classification: spiced ale, chili beer, szechuan chili, extract

Source: Robert Rybczynski (robert@umbc.edu), HBD Issue #1706, 4/15/95

About 2 months ago I asked a few questions regarding the use of dry chiles in beer. I received some interesting and helpful suggestions. In the end I did my best to combine this collective wisdom, but my first attempt is no stunning success. Neither is it a failure. It's slightly warming with no chile aroma. Here's the recipe for 5 gallons.

Ingredients:

- 5 lbs M&F light dry malt extract (unhopped)
- 1 oz Cascade pelletized hops (6.2% AA)
- 6 Chinese (Szechwan?) chiles
- 1 pkg Yeast Lab Whitbread Ale Yeast

- 3/4 c. corn sugar for priming
- 8 chiles used for dry spicing (6 steamed, 2 unsteamed)

Procedure:

Removed stems and seed from chiles. Boiled extract and hops in ~3 gallons of water for 1 hour. Steeped chiles from 10 minutes, then discarded them. Started yeast in a small yeast starter. Pitched when wort cooled (I don't have a wort chiller). Bottled approx. 10 days later with priming sugar.

Before bottling I used a wine thief to taste the beer. Since the heat from the chile was low I decided to steam a few chiles and "dry spice" in the bottle. I also made two bottles with unsteamed chiles.

I'm not going to throw the chiles in the brew pot again. Very little spice was contributed from the six chiles I steeped.

I'll not put one chile in each bottle again, either. Fortunately, I limited this to 8 beers. The steamed chiles made the brew overpowering. The unsteamed chiles were worse, with a mild infection that caused those beers to become hazy. The problem is not the heat. The dry spiced bottles are about as hot as Pace hot salsa. It's the chile aroma that makes the beer undrinkable.

My next attempt will utilize dry spicing in the fermenter. I'll try 6 to 8 steamed chiles in a muslin bag. Also, I'll put more hops in the boil (1.5 oz of similar bittering hops). The chiles seem to provide heat and aroma, which leaves flavor wide open to bittering.

Honey Ginger Lager

Classification: lager, honey beer, ginger beer, spiced beer, all-grain

Source: Jeff Stampes (jeff@neocad.com), r.f.d., 5/1/95

Ok, I have a Honey Ginger Lager recipe that comes our pretty darn good.

This ferments and ages for several months before it's really good. If you're shy about ginger, use only 2 oz. The 4 oz. is TOXIC and undrinkable for the first 4-5 months until it ages enough!

Ingredients:

- 8.75 lbs German 2-row Pils malt
- .5 lbs Wheat Malt
- .5 lbs Dextrine

- .5 Lbs Crystal Malt - 20L
- 4 oz. grated Ginger root
- 2 lbs. honey
- 1 oz. Perle hops (boil)
- 1 oz. Tettngang hops (finish)
- lager yeast

Procedure:

Mash with no pretein Rest...Single 155F infusion until conversion is complete.

Boil with 4 oz. grated Ginger root, 2 lbs. honey and 1 oz. Perle hops.

Finish with 1 oz. Tettngang hops

Bad Chile Beer

Classification: spiced beer, chile beer, chili, extract

Source: Brian McGovney (chemist@io.com), HBD #1770, July 1, 1995

I've recently made my third batch of beer, a chile ale listed in the (Winter?) Zymurgy as a silver medal winner. Opened it on May 25, and it tasted .. pickled? Vegetal? Sulferous? These words all come to mind, in that order.

So I let it sit for a month. Still there, very little diminishment. I'll let it sit for a few more months if necessary (the recipe stated it was judged after four months in the bottle), but I must admit I am beginning to Worry. My sanitary precautions are second to none (my fiance often worries about my mental health re: kitchen anality), and I used bleach water on *everything*.

Ingredients:

- 5.5 lbs. light DME
- 1 lb. Cara-Pils Malt
- 1.75 oz. Cluster Hops (boiling) 7.0% alpha-acid
- 1.25 oz. Willamette Hops (bittering) 4.5% alpha-acid
- 0.75 oz. Willamette Hops (aroma) 4.5% alpha-acid
- 14 g. Yeast Labs Whitbread Ale Yeast
- 10 chopped serrano chile peppers
- 0.75 c. dextrose (priming)

Procedure:

Grains steeped for 15 min @ 150-165 F. Hops added to boil at 0, 40, and 55 min, respectively. One hour boil. Chiles added at end of boil, pasteurized for 15 minutes, threw all into carboy w/cold water.

Fermentation began VERY sluggishly 17 hours after pitching. Transferred to secondary after one week. Toward the end of fermentation, the sediment seemed to “creep up” the sides of the carboy a little. This leads me to suspect contamination, dagnabbit.

Specifics:

- OG: 1050
- FG: 1022

Honey Spruce Ale

Classification: spiced ale, honey ale, spruce beer, extract

Source: Philip Schniter (philipsc@mdhost.cse.tek.com), r.c.b., February 20, 1995

We just had some really good luck with a honey-spruce ale. Despite all the complaints of not getting good spruce brews, I believe it can be done quite easily.

One week after bottling, it is surprising good. We plan to do it again, and next time I may put 3/4 oz. spruce extract in, though I have to think about it.

I am sure it would benefit from liquid yeast as well.

Ingredients:

- 4 lbs. light powered malt extract
- 3 lbs. clover honey
- 2 oz. Mt. Hood hops (boiling)
- 2 oz. Hallertaur (misspelled?) hops (finishing, @ 5 minutes)
- 1 oz. Spruce extract
- 1 package EDME (dried) ale yeast

J.B.'s Hot Chocolate

Classification: pepper beer, spiced ale, chocolate, jalapeno, serrano, extract

Source: Stephen M. Kranz (smkranz@aol.com), r.c.b., March 6, 1995

This is an extract/grain recipe I recently made using Jalapeno and Serrano peppers which has an extremely MILD pepper hint and is a very drinkable beer. The beer friends I know have said this is one of the best beers they've ever had.

Ingredients:

- 3.3 lb. can Morgan's Light extract syrup

- 3.3 lb. can Morgan's Amber extract syrup
- 1/2 lb. chocolate malt, crushed
- 1/2 lb. crystal malt, crushed
- 1 cup molasses
- 2/3 lb. light honey
- 4 oz. unsweetened baker's chocolate, chopped up into small pieces
- 2 jalapeno peppers, fresh, cut in half lengthwise
- 2 serrano peppers, fresh, cut in half lengthwise
- 2 yellow (pepperoncini?) peppers, fresh (don't know what kind, look sort of like jalapeno peppers, but yellow. Similar to Jalapenos in hotness)
- 1.5 oz. Hersbrucker hops (2.9%) for 60 min.
- .5 oz. Hersbrucker hops (2.9%) 5 min. steep
- 5 gallons spring water
- 2 pkgs. John Bull dry ale yeast

Procedure:

Put grains in cold spring water, heat to boil and remove grains. Add malt extract, molasses and honey. Return to boil. Add chocolate, jalapeno and serrano peppers and boiling hops. Boil 60 minutes. Remove from heat and add aroma hops. Steep for 5 minutes. Strain hot wort into fermenter with VERY cold spring water to make 5 gallons. Rehydrate dry yeast in 1 cup 95 F water for 30 min, then pitch into 75 F wort. Primary fermentation 70-73 F for 7 days. At this stage, pepper taste wasn't very noticeable. Racked into secondary fermenter, roasted yellow peppers slightly, then cut them into slices and add to secondary. Fermented additional 7 days at 60-63 F.

Merry Christmas! Ale

Classification: spiced ale, holiday beer, christmas ale, extract

Source: Philip Gravel (pgravel@MCS.COM), r.c.b., 9/13/95

Here's one that I've shared with other people and gotten favorable comments on. Brew it by the middle of October so that it has a couple of months to age so the spices to mellow out.

Ingredients: (for 5-1/2 gallons)

- 6.60 lb. Northwestern Gold LME
- 1.00 lb. Crystal 80L
- 0.50 lb. Chocolate malt
- 0.50 lb. Brown Sugar
- 0.50 lb. Honey
- 1.00 oz. Northern Brewer 7.8% 60 min
- 1.00 oz. Fuggles Leaf 3.8% 15 min
- 1 tsp cardamom
- 2 oz grated ginger
- 5 3 inch cinnamon sticks
- Zest from rind of 4 large oranges
- 1 tsp Irish moss
- 3/4 c. Dextrose (priming)
- Wyeast #1056 American ale yeast
- Yeast nutrient

Procedure:

Prepare yeast starter. Crush specialty grains and steep for 30 min. Add LME, brown sugar, and bittering hops and begin boil. At 30 min, add honey, cinnamon, and cardamom and half of the orange zest and ginger. At 15 min, add Irish moss, flavoring hops, and remaining ginger and orange zest. Cool, aerate and pitch yeast. Ferment at 70-74°F. Rack to a secondary after 7 days and store at 70°F. After another 14 days, bottle beer.

Specifics:

- IBU: 28 (Rager)

Gak & Gerry's Batch #75: Pepper Pale for Paris

Classification: pepper beer, spiced beer, jalapeno, all-grain

Source: Richard Stueven (rstueven@net-com.com), r.c.b., September 27, 1995

Here's a winner from my notebook.

I'm usually pretty critical of my own beers, but I've gotta say this one blew away absolutely every microbrewed chili beer I've ever tasted! Forget about Ed's Cave Creek...my #75 hurts Real Good and makes you thirst for more.

Ingredients:

- 7.0 pounds British two-row
- 0.5 pounds British light caramel
- 35 grams Cascade (4.9%) - 60 minutes
- 28 grams Cascade (4.9%) - 20 minutes
- Wyeast American Ale yeast
- 10.5 ounces chopped jalapenos (in secondary)

Procedure:

Mash-in 2.75 gallons water at 130F

Rest at 122F for 45 minutes

Rest at 152F for 60 minutes

Sparge to 6.5 gallons

Boil 90 minutes, adding hops listed above

Chill, whirlpool, and rack

So far so good, eh? This was a fantastic beer even before I carbonated it. But you asked for jalapenos, so here goes...

Added 10.5 ounces chopped jalapenos into the secondary. Next morning, Gerry noticed spots of mold on top, so kegged, carbonated, and tasted...

...HOT! But it really does taste like a good beer too.

Peppers mellowing day by day. Should be outstanding in 2 weeks if the mold doesn't come back.

And guess what? The mold didn't come back, and the beer was well received by all. Be advised, it was HOT AS HELL! If I ever brew something like this again, I'll use one can (3.5 ounces) of peppers instead of three. Also, that mold growth was a surprise...I'll need to sanitize the peppers somehow, probably by parboiling them before dropping them in the secondary.

Three Hour Tour Ginger Pale Ale

Classification: pale ale, ginger, spice ale, extract

Source: gruber@gwis2.circ.gwu.edu, October 4, 1995

Ingredients:

- 8 lbs. Alexander's Pale Malt Extract
- 1/2 lb. crystal malt
- 1/4 lb. toasted malt
- 1 1/2 oz. Northern Brewer hops - 6.4%
- 1/2 oz. Cascade hops - 5.9% (finishing)
- 1/2 oz. Cascade hops - 5.9% (dry)
- 3/4 oz. fresh grated ginger
- 1/2 tsp. Irish moss
- pkg. Wyeast 1056 - American Ale Yeast
- 1 1/4 cup pale dried malt extract (priming)

Procedure:

Put on Axis: Bold as Love by Jimi Hendrix. Steep crushed grains in muslin bag.

When water boils, add malt extract and Northern Brewer hops. After 45 minutes, add Irish moss and ginger. Add Cascade hops during final two minutes of boil. Allow to steep for few minutes, cool wort in Scottie's Patented Wort Chillin' Device. Sparge into fermenter. Pitch yeast when cool. Ferment for about 1 week in primary and rack to secondary fermenter. Dry hop with 1/2 oz. Cascades Allow to sit for 1-2 weeks. Prime with DME dissolved in 1 pint of water. Bottle and enjoy!

Specifics:

- OG: 1.056
- FG: 1.012
- Alcohol: 5.8%
- Tastes - Bittery and very fruity. The ginger is very subtle, but noticeable.

Mega Gingered Holiday Ale

Classification: spiced ale, christmas ale, holiday beer, extract

Source: Paul Baker (bakerp@amhsgwy.jp1.nasa.gov), HBD Issue #1630, January 13, 1994

All of the great tasting holiday ales available last year have inspired me to make my own this year. I choose to make my first holiday ale a traditional one.

The fermentation went normally and I bottled after two weeks. It has been in the bottle for six weeks now.

So here's the problem: the ginger is completely overwhelming. It dominates the flavor profile so much that only a touch of cinnamon can be found. The orange peel is nonexistent and the slightly dry finish that the honey should have added is not there. In fact this holiday ale starts and ends with mega ginger. None of the other spices have a chance of coming though. Hopefully, the ginger will mellow with age, but I am finding it difficult to be optimistic.

Ingredients:

- 7 lbs. light DME
- 1/2 lb. light crystal malt
- 1/2 lb. chocolate malt
- 1 lb. orange blossom honey
- hops (don't have the specifics on hand, about 28 IBUs)
- BrewTek Belgian Ale #2 from slant (1 qt. starter)
- 1-1/2 oz. fresh grated ginger
- 9 inches cinnamon stick

- 1-1/2 tsp. grated orange peel

Procedure:

Add 1 oz. fresh grated ginger, 6 inches cinnamon stick, and 1 tsp. orange peel in last 15 minutes of boil. Before bottling simmer 1/2 ounce ginger, 3 inches cinnamon, and a 1/2 tsp. orange peel (simmer for 5 minutes and then strained the resulting tea through a coffee filter and added it to the bottling bucket.)

Winterbrew

Classification: spiced ale, holiday beer, winter ale, extract

Source: Steven M Verdekel, (steven@cyber.cyber.net), HBD Issue #1638, 1/23/95

I'm new here, but I have been brewing beer for a good 4 years now. You guys all seem to be a little advanced in your techniques compared to me; an extract/grain brewer. This is good. I will learn new things here. Here's a recipe that I brewed earlier this winter and found it to be one of my better recipes. Give this a try if you like dark, robust, malty brews.

Ingredients:

- 7 lbs. dark malt extract
- 1 lb. Crystal malt
- 1/2 lb. Chocolate malt
- 1/4 lb. Black Patent
- 1 lb. honey (clover)
- 4 tsp. nutmeg
- 10 inch Cinammon stick
- 1 1/2 oz. Helletaur hops (bittering)
- 1/2 oz. Helletaur hops (finishing)
- 1 lb. bakers chocolate
- 14 grams Australian ale yeast

Procedure:

The O.G. on my batch was a healthy 1.065, but as you probably have guessed...the final gravity wasn't anywhere near 0...which was good. It is the adjuncts and unfermentables in this batch that give it that special holiday/winter character. I will definanely try this batch again...but before next winter!

Christmas Ale

Classification: holiday beer, christmas ale, spiced ale, extract

Source: Jeff Ireland (jeff@BluDolphin.com), r.c.b., 11/3/95

I am sure that there are more than enough people out there who know how to make a great Christmas brew. This is my first attempt at it and I have bought all of the ingredients needed, but I am not really sure on how to deal with the spices. Here is a list of my ingredients and potential spices.

Ingredients:

- 7lbs. British Pale Malt Extract
- 1lb. Belgian Pale Ale Malt Grain
- 1lb. Light Crystal Malt (10L)
- 8oz. Belgian Biscuit
- 4oz. Dark Belgian Crystal (80L)
- 1lb. Dark Brown Sugar (boil w/ extract)
- 2oz. Hallertauer pellets 3.1% AA
- 1oz. Saaz 3.7% AA
- Wyeast #1214
- Coriander
- Ginger
- Dried Orange Peel (very strong)
- Allspice

Procedure:

I am planning to put some of spices about 15 min. before the end of the boil and then add some at the end. If you have any recommendations on how much I should add, please post or send me mail. I have looked at so many recipies and there are so many diffret expreemes. I don't want to over spice it, or under spice it.

Liquid Fruit Cake

Classification: spiced ale, christmas beer, holiday beer, partial-mash

Source: Alan Folsom (folsom@ix.net-com.com), r.c.b., 11/7/95

Well, everyone seems to be looking for holiday ales. Here's one I made last year that turned out well, I've started this year's batch.

My notes say the OG last year was 1.060 which seems awfully low, and is probably a mistake. This year I measured about 1.080. The low hopping rate gives a fairly sweet beer that lets the spices shine through, some may want to up this a bit.

Ingredients:

- 3 lbs Pale Ale Malt
- 1 lb 40 degree Crystal
- .5 lb Wheat Malt
- 3 oz Chocolate Malt
- 3.3 lb Light Liquid Malt Extract (I used Munton & Fisson)
- 3 lb Laaglander Light DME
- 2 lb Orange Blossum Honey
- 5 HBU bittering pellets, I used Styrian Goldings (60 minutes)
- 1/2 oz Flavor Hops (Styrian Goldings Again, 15 min)
- 4 grams Nutmeg
- 4 grams Mace
- 2 inches Cinnamon Stick, broken up
- 2 inches Vanilla Bean, split
- Zest of 5 medium Oranges
- 3 grams Nutmeg (dry spice in secondary)
- 2 inches Cinnamon Stick (dry spice in secondary)
- 2 inches Vanilla Bean (dry spice in secondary)
- ale yeast

Procedure:

Generic Ale yeast. I used Brewtek CL-170 last year, but was in a hurry and used Wyeast 1056 this year.

A lot of stuff, eh? Mashed the grains at 122 degrees for 30 minutes, at 152 degrees for 1 hour. Sparge, I collected about 3 1/2 gal and added the various other extracts for the boil. Spices, honey, and orange was added for last 15 minutes of the boil. After primary, add the rest of the grains to secondary, and let set for a week or two.

Specifics:

- OG: 1060+

Irish Christmas Stout

Classification: stout, spiced ale, christmas beer, holiday beer, spiced stout, extract

Source: Johnny Yen (juanyen@tezcat.com), r.c.b., 11/3/95

Here's a holiday stout I did that turned out beautifully.

Make the appropriate substitutions with what you have. Note: The ginger will seem like too much at first-- there's a quarter pound of it in there! But it mellows a lot as it ages, and blends with the other spices. 8 weeks is recommended, but it is already

quite good at 4 weeks. I added nutmeg to the mix, too. Also, be very careful with simmering the honey. It boils over very easily. Use a double boiler if you have one, or improvise; put one pan in another, bottom one filled with water. Or substitute the brown sugar you already have. Cheers!

Ingredients:

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

Procedure:

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

Puppy's Surprise Spiced Wheat Ale

Classification: wheat ale, spiced wheat, orange peel, all-grain

Source: Bryan Maloney, bjm10@cornell.edu, r.c.b., 2/18/96

This is inspired by a commercial brew, "Blue Moon Ale", which claims to be "Belgian" but tasted more like a spiced

Weizen. My wife liked it enough to want to try to do something similar, but with more clove aroma. Looking over the ingredient list on the bottle and doing a little reading led to the following.

Since the original claimed to be “Belgian” in inspiration, I’m planning to use “Belgian” malts. However, with all the wheat and the oats, will the pale malt have enough enzymatic activity? Should I switch to klages or even to 6-row.

I specified “sweet orange peel” for this recipe mostly from warnings I read against a “Sunkist taste” from ordinary orange peel. Is it really that big a difference? I’ve heard of sweet orange (mediterranean) peel in baking, so I’m not confused about what this ingredient is. I’ve never compared “eating” peel to “sweet” peel in cooking, so I don’t have direct experience with how big a difference there really is.

I intend to pre-boil my water, dropping the calcium to around 55ppm and carbonate to 40ppm. While I don’t do this for my dark ales, I think it will be necessary for this one.

Ingredients:

- 3 lb. (1.35kg) Belgian pale malt
- 5 lb. (2.25kg) Belgian wheat malt
- 2 lb. (900g) rolled oats
- 3 HBUs Styrian Golding hops (60 minute boil)
- 1.5 HBUs Styr. Golding hops (30 minute boil)
- 0.5 oz (14g) Kent Golding hops (finish)
- 0.5 oz (14g) sweet orange peel (30 minute boil)
- 0.25 oz (7g) sweet orange peel (10 minute boil)
- 0.75 oz (21g) crushed coriander (finish)
- Wyeast Weihestephen (#3068)
- 0.5c (120ml) corn sugar
- gypsum or calcium carbonate

Procedure:

Boil oats in 3 gallons (11l) water until gelatinized. Replace lost volume with cold water and adjust temperature to 125F (52C). Add malts. Stir slowly until grist is completely mixed into water. Measure pH and adjust to 5.3 with gypsum.

Heat to 130F (55C) if temperature has fallen too low and rest at this temperature 45 minutes, stirring every 15 and boosting temperature as needed.

Boost temperature to 150F (65C) and rest 2 hours, stirring every 15 minutes and heating to 150F (65C) every 30 minutes.

Sparge with 4 gallons (15l) water, pH 5.7, 170F (75C).

Cinnamon Honey Ale

Classification: spiced beer, cinnamon, pale ale, extract

Source: Al Phillips (alpha1@ix.netcom.com), r.c.b., 11/6/95

Ingredients:

- 0.75 lb. Crystal 40L
- 3.00 lb. Honey
- 6.00 lb. Amber Malt Extract Syrup
- 1.00 oz. Northern Brewers 7.0% 60 min
- 0.50 oz. Cascade (leftover) 5.7% 60 min
- 1.50 oz. Tettnanger (leftover) 4.5% 20 min (aroma)
- 1 tb cinnamon at end of boil
- ale yeast

Procedure:

Crystal malt steeped at 150 for about 1 hour.

Specifics:

- OG: 1.065
- FG: 1.017
- Alcohol: 6.8%
- IBU: 42.5

Countryside Ginger

Classification: ginger beer, spiced beer, extract

Source: James Rigney (rigneyja@worldnet.att.net), r.c.b., 5/19/96

Just finished a recipe with ginger that follows. Nice summer drink, kind of lemony in taste. Hope you like it.

Ingredients:

- 2 - 3 pound bags, Muntons spray-dried plain light malt (Unhopped)
- 1 pound, crystal malt (40L) cracked
- 3 ounces, fresh ginger coarse-grated (boil)
- 1 ounce, Saaz hop pellets (boil)
- 1 tsp, Irish moss
- 1 ounce, fresh ginger coarse-grated (finishing)

- 1 ounce, Hallertauer hop pellets (finishing)
- Coopers Brewery ale yeast, 1 pkg. (7 gms) dry
- 1 < cup, Light dried malt (to prime)

Procedure:

Put crystal malt into a hop bag, and fill large stew pot > full of cool water. Heat to about 1700 F. Remove the grains. Add dry malt, 3 ounces ginger and Saaz hops. Boil for one hour.

At 45 minutes, (15 minutes before end) add Irish moss.

At 50 minutes, (10 minutes before end) add Hallertauer hops and rest of ginger.

Sparge to another large stew pot and back to original to remove grains and hops.

Sparge to 5 gallon fermenter = full of cool water and pitch yeast.

Maple Brew

Classification: maple beer, extract

Source: Jeremy D. Pike (jpik@moose.uvm.edu), r.c.b., 4/12/96

At bottling it seemed like all I could smell and taste was alcohol and hops. But on a second taste I think it’ll turn into a very good beer in a month or two. (I’ve been known to be wrong many many times before, though) I hope SOME maple flavor comes through. Next time, I’ll rack to a secondary after 2-4 days (lots of trub and gunk). Anyone have comments on this recipe? Especially those who have brewed a similar beer before, let me know if there are any obvious boo-boos I’ve made!

Ingredients:

- 6 lb. extra light LME
- 0.5 lb. wheat malt
- 0.25 lb mild ale malt
- 1 pint grade A med. amber maple syrup (freshly made)
- 5 gallons maple sap (4% sugar?---I measured SG at 1.015)
- 1.5 oz. Kent Goldings hops plugs (5%)
- 0.5 oz K. G. hops plugs (finish)
- 1 tsp irish moss
- Muntons dry ale yeast

Procedure:

I boiled and cooled 4 gal. of the sap to sterilize. The remaining gallon, I added my grains, steeped to just below boiling 15 min and strained.

I then added the malt extract, half the maple syrup and boiling hops. After half an hour of boiling, I added the rest of the maple syrup and the irish moss. 3 min before the end I added the finish hops.

I cooled in an ice bath and added the wort to the 4 gal. sterile sap and aerated and pitched my yeast.

Specifics:

- OG: 1.070
- FG: 1.010

Holiday Porter

Classification: porter, spiced beer, extract

Source: Daniel Fernandez (daniel.fernandez@solar.org), r.c.b., 10/5/95

All the beer I make is from dry malt extracts and specialty grains. I don't have the time to do, or the space to set up for, all grain brewing.

I like to use Maple Syrup if possible (if I've got the cash, about \$7 a quart) for dark beer. Not for the flavor, as a quart doesn't effect flavor much if at all, but because I've found it enhances attenuation, how complete the fermentation ends (something in it the yeasties like). The beer generally ends up more "dry" if I use maple syrup. I like clean malt character without sweetness. The beer I'm describing ferments out to 1.004, that is a clean ferment for the amount of grains used.

Ingredients:

- 3 lbs Amber Dry Malt Extract
- .25 lbs Black Patent Malt, crushed
- .5 lbs Chocolate Malt, crushed
- .5 lbs 60 lovibond Crystal, crushed
- .5 lbs Klagus 2 row malt, crushed
- .5 lbs Roast Barley, crushed
- 1 quart Grade C Amber Maple Syrup
- 2 oz Perle hops, pellets
- 1 pkg Whyeast Scottish Ale liquid yeast
- 2 Tbs Cinnamon
- 2 Tbs Allspice
- 2 Tbs Cloves
- 1 Tbs Nutmeg

Procedure:

Put the grains in a BIG grain bag so they have plenty of room to allow water to flow between after they swell up. Put the grain bag in the cold water and bring the heat up to 160 degrees F. "Steep" the grains like a big teabag. Mix the grains around by squishing the outside of the bag with a spoon, lift the bag out to drain the water with the goodies into the pot. Mix squish and drain the stuff every 5 minutes for an hour. DON'T let the temperature exceed 170 degrees F during the steep to keep tannin extraction (creates a bitter flavor, especially with roasted and black grains) to a minimum. Pull out the grains and set them in a colander that hangs in the rim of your pot and pour a half gallon of clean water through them (preferred), or put them in a colander in a bowl so you can capture the stuff that runs out and add it back to your boil.

I use pellet hops. Keep them in the fridge and use them as soon as possible. When done steeping the grains I add the first batch of hops (1 oz for this beer) and bring the water to a boil. Turn off the burner, add the Malt extract and stir it in till completely dissolved. Turn the heat back on, bring to a boil and check the clock. Depending on style you'll add different hops at different times. This recipe calls for 1 oz Perle at 60 minutes and 1 oz Perle at 30 min. You put the 60 min oz in first, then when there is 30 min left to the boil you add the second oz (add the spices here and maple syrup at end of boil for this beer). Boiled hops add the bittering character, some recipes call for hops at end of boil (sometimes called knockoff) which add aromatic character, some at transfer to secondary which really contributes to herbal or floral aromatics. A note regarding the boil, though a watched pot never boils, an unwatched pot of boiling wort will boil over - WATCH IT.

Cooling and Transferring to Primary: Folks use all kinds of containers and techniques to cool and ferment, its a matter of choice. This is what I do. Transfer the pot to my kitchen sink, fill the sink with ice and cold water. Put 2 gallons of fermentation temp water (yes I chill water for lagers, I have been called compulsive) in a sanitized bottling bucket. Add the wort when it is cooled to fermentation temp and add water to 5 gallons (measure and make gallon marks on the outside of your bucket using tap water). I fill the bucket to about 1/2 inch

above the 5 gal mark because the valve at the bottom of the bucket is about 1/2 inch above the bottom. Let it set for 30 minutes for solids to settle to the bottom of the bucket. Drain the wort into a 5 gal carboy leaving the solids (trub) at the bottom of the bucket. I use glass to keep characteristics from the last fermented batch, which plastic can retain, from getting into the next batch. Add (pitch) the yeast starter and set up a blow off tube.

Primary Fermentation: When the yeast starts working you'll get a bunch of foamy gack (krausen) blowing out the tube. When the krausen subsides replace the blow off tube with an airlock. When the airlock activity slows (one bubble in 2 seconds for ale temp, one in 6 seconds for lager temp) use a racking tube to transfer (siphon) the stuff to a secondary fermentation carboy splashing as little as possible to minimize oxygenation.

Secondary Fermentation: Here's where you add dry hops for secondary, sometimes spices or fruit. At lager temps I prepare hop pellets by boiling 16 of water, adding the pellets to the hot water, and pouring the green goo into the secondary fermenter before racking. At low temps pellets can float around the top like rabbit pellets and never really break up. At ale temps just toss them in. The action of racking often adds a trace of oxygen, fermentation picks up just a little, and/or forces some carbon dioxide out of solution, and the airlock activity may pick up a little.

I do a secondary fermentation primarily for dry hopping and to help clarify the final brew (my beers normally have a light dusting of yeast at the bottom when finished instead of a 1/4 inch of murk found in some homebrews). I let it set a day or two after fermentation is complete and the hops (if I used any have settled). Rack to the bottling bucket and DON'T SPLASH - minimize oxygenation. If I dry hop I have a fine nylon netting which I sanitize and put over the end of the racking cane before transferring to the bottling bucket.

Bottling: Carefully add 3/4 cup corn sugar boiled in 16 oz water to the bottling bucket and stir without splashing with a long sanitized spoon getting agitation from top to bottom of the bucket to ensure consistent priming. Bottle it.

Bottle Conditioning: Bottle condition, to develop carbonation and such, at the appropriate temperature. Room temp for

ale, lager temp for lager. Ales need 1 1/2 to 2 weeks (sometimes less if you're desperate), lagers from 3 to 4 weeks.

This is my beer making ritual. I've been doing it just like this for over 3 years with never a spoiled batch. Always drinkable, often great, and sometimes excellent results. Every experienced homebrewer develops their own brewing rituals and preferences for ingredients and equipment. The matter of which is better is largely subjective.

Merry Christmas! Ale

Classification: spiced beer, extract

Source: Philip Gravel (pgravel@MCS.COM), r.c.b., 10/5/95

Here's one that I've shared and has gotten favorable comments.

Ingredients:

- 6.60 lb. Northwestern Gold LME
- 1.00 lb. Crystal 80L
- 0.25 lb. Chocolate
- 0.50 lb. Brown Sugar
- 0.50 lb. Honey
- 1.00 oz. Northern Brewer 7.8% 60 min
- 1.00 oz. Fuggles Leaf 3.8% 15 min
- 1 tsp cardamom
- 1-1/2 oz grated ginger
- 5 3" cinnamon sticks
- Zest from rind of 4 large oranges
- 1-1/2 tsp Irish moss
- 3/4 c. Dextrose
- Wyeast #1056 American ale yeast
- Yeast nutrient

Procedure:

Prepare yeast starter. Crush specialty grains and steep for 15 min. Add LME, brown sugar, and bittering hops and begin boil. At 30 min, add honey, cinnamon, cardamom and ginger. At 15 min, add Irish moss, flavoring hops, honey, and orange zest. Cool, aerate and pitch yeast. Ferment at 70-74°F. Rack to a secondary after 7 days and store at 70°F. After another 14 days, bottle beer.

Specifics:

- IBU (Rager): 28

Holiday Ale

Classification: spiced ale, holiday ale, christmas beer, all-grain

Source: Rick Gontarek (gontarek@voicenet.com), HBD Issue #2272, 11/12/96

Ingredients:

- 4 lbs. Klages 2-row pale malt
- 3 lbs. Irek's German Pils malt
- 1 lb. crystal malt (40L)
- 2 lbs. wheat malt
- 1 lb. Victory malt
- ~4 lbs. roasted pumpkin flesh
- 2 oz Willamette hops (boil)
- 1/2 oz. Saaz hops (finishing)
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ground cloves
- 1L starter, Wyeast 1007 German Ale Yeast

Procedure:

I have a 10 gallon Gott cooler with a Phil's Phalse bottom. I added 3.0 gallons of 54degC water to the crushed grains and stabilized the temp at 50degC for 30 minutes. Then I added 1.0 gallons of boiling water along with the pureed pumpkin (heated to around boiling) and got the temp of the mash to 65degC. I held this temp in the cooler for just under 90 minutes. Iodine test confirmed starch conversion. I added 1 gallon of boiling water to mash out, let the grain bed sit undisturbed for 10 minutes, gently recirculated about several quarts of the runnings, then sparged with 4-4.5 gallons of 77degC water over a period of about 40 minutes. I collected 7 gallons (just about all my pot will hold). After the sparge, I measured the gravity and got a temperature corrected value of 1.042.

English Strong Spice Ale

Classification: strong ale, spiced ale, all-grain

Source: Edward J. Steinkamp (ejs0742@dop.fse.ca.boeing.com), HBD Issue #2273, 11/13/96

I am brewing the following English Strong Spice Ale on Thursday and would like to invite some comments on the recipe. Specifically, I would like comments on the

spice schedule since I have not brewed a spice beer like this before.

Ingredients:

- 12 lbs 2-row pale (Gambrinus)
- 1/8 lb chocolate
- 1/8 lb roasted barley
- 1.5 lb munich (gambrinus)
- 1/2 lb victory
- 1/2 lb malted wheat
- 1/2 lb carapils
- 1.5 oz Chinook 60 min
- 1/2 oz Hallertauer 10 min
- 1/2 oz Hallertauer 1 min
- 1 tsp Irish moss for 15 min
- Wyeast London ESB #1968
- 1/2 oz. Ginger
- 9 inches of cinnamon stick
- 1 oz sweet orange peel
- 1/4 tsp Nutmeg
- 1/4 tsp Cloves

Procedure:

Mash using single-step infusion mash at 153 degrees F. Sparge as usual. Hop according to times listed. Ferment at 65-70, rousing after to 3 days to extend fermentation. Rack to secondary at 50-55 for two weeks. Add spice tea to secondary. To do this, combine spices with boiling water and steep for 3 minutes. Add tea with spices to fermenter.

Specifics:

- Target OG: 1070

Hazelnut Brown

Classification: brown ale, spiced ale, hazelnut, Longshot, extract

Source: Kurt Meyer (ubrewit@csra.net), HBD Issue #2276, 11/15/96

I made a similar recipe to the Longshot, except I wanted it to be richer, and a little less hazelnut. I based mine on a nut brown recipe (Millers) with honey (1 lb.) instead of brown sugar and used 1 bottle of T. Noiro Hazelnut liqueur extract at bottling. Myself and a few friends said they liked it better because of its balance.

Since then I have gotten the original recipe from my rep. at Northwestern Extracts.

This is how I received the recipe, as you may notice no alpha ratings for the hops so your guess is as good as mine. The T. Noiro should be available at your favorite

H.B. store or they can order it if they buy from L.D. Carlson.

Ingredients:

- 6.6 lbs N.W. Gold liq. extract
- 1/2 lb. M&F pale ale malt
- 1/2 lb. M&F crystal malt (60 L ?)
- 1 lb. Cara-pils
- 1.5 oz. Willamette (or Fuggle) 60 min. boil
- 1 oz. Willamette or Fuggle (aroma) 5 minute steep
- 1 tsp Irish Moss (15 min from end)
- 1.5 bottles All Natural Hazelnut Flavoring at bottling
- 2 tsp. gypsum
- Wyeast British Ale

Procedure:

Mash grain at 160 F.

Honey Basil

Classification: spiced beer, honey basil, basil, all-grain

Source: William Pettit (Willardpet@aol.com), Brewery, 11/6/96

I have brewed this beer, 4 times this year, each time changing the recipe. This one was a good one. It won best of show, 1996 Oregon Homebrewing festival in Albany,OR.

Ingredients:

- 8 pounds pale malt
- 3 lbs. crystal(40L)
- 4 lbs. munich
- Mt Hood 1 oz. boil
- Mt Hood 1 oz 45 minutes
- Wyeast, American ale # 1056
- 1 lb. honey
- 1 oz. FRESH basil

Procedure:

Mash at 122 F. for 20 minutes, 150 F. for 45 minutes. Add honey and basil at the end of the boil.

Pumpkin Beer

Classification: pumpkin beer, spiced ale, all-grain

Source: Tim Robinson (timtroyr@ionet.net), r.c.b., 10/20/96

Everybody seems to be clamoring for a pumpkin beer. (Obviously for the season.) Mike Uchima and I started messing with this near the end of summer and exchanged notes. Frankly, we both hated working with canned pumpkin in the mash. I did it in the boil once over a year ago and got VERY hazy beer with a pumpkin-concrete slab at the bottom of the primary. This time around, I cheated and used Lorann Oil. It's sold at many specialty shops. The local brewshop is also a specialty coffee, spice and cookware shop and the owner is also a brewer. (Mecca Coffee in Tulsa. If you're ever there, it's a fun store.) Anyway, be careful with that stuff. The guy at the store suggested just a couple drops for 5 gallons. He wasn't kidding. I put in a small dribble (4-5 drops?) and it tastes more pumpkiny in the boil than using the 3 cans of pumpkin I did before. I think one of the 1/2 oz bottles of oil would do 30 gallons easily. Maybe more.

My previous beers where I used clove have been overly clovy, so I've been trying to be careful. I don't think I'll really know the spice flavor until it's finished. Anyway, I'm tossing this out to the brewing community before I really know if it's any good.

If you are an extract brewer, I'll take a stab at some substitutions for you: Instead of 10# of grain, use 2-3 kg light malt extract (depending on how strong you want this). Use 1.5# Crystal 20L instead of the smoked, crystal 40L and honey malts. Take 1/4# of that 20L crystal and get it soggy and then put it over hickory smoke (I'll leave construction of that to your imagination since I just rig something with a colander, pie-pan and charcoal starter) then dry the grains at 150 in your oven or use a food dryer. Keep the chocolate malt to give some redness to the beer.

Ingredients:

- 10 lb. American 2-row
- 1/4 lb. Hickory Smoked Grains
- 1/2 lb. Crystal Malt (40L)
- 1/2 lb. Honey Malt (20-30L)
- 1/2 lb. Dextrine Malt
- 1 oz Chocolate Malt

- 1/4 oz. Cascade Hops (5.5AA) 60 minutes
- 1/2 lb. Dark Brown Sugar
- 1/2 several drops Lorann Pumpkin Oil
- 2 tsp. Cinnamon - 60 minutes
- 2 tsp Ginger - 60 minutes
- 2 tsp Allspice - 60 minutes
- 2 tsp Nutmeg - 60 minutes
- 6 Whole Cloves - 60 minutes
- 1 tsp. Irish Moss - 30 minutes
- 1/4 oz. Herzbrucker Hallertau Hops (2.2AA) 30 Minutes
- 1/4 oz Herzbrucker Hallertau Hops (2.2AA) 10 Minutes
- ale yeast

Procedure:

Mash 3 gallons water at 142F. Add grains and stabilize at 132F for 20 minutes. Add 2 gallons boiling water to raise temp and stabilize at 158 for 45 minutes. Mash-out to 170F and sparge with 3 gallons 170F water. Boil down to 5.75 gallons. (My brew setup requires a little extra for assorted losses.)

Specifics:

- OG: 1.057

Pumpkin Ale

Classification: pumpkin ale, spiced beer, all-grain

Source: Mike Uchima (uchima@mcs.net), r.c.b., 10/21/96

This stuff smelled really weird in primary. Stinky. The bad smell eventually went away, and by bottling time it actually tasted OK, though the spice flavor was nearly gone (that's why I added more spice at bottling time). IMO it came out pretty good, though it could have used more pumpkin flavor.

The sparge got stuck 3 times; I had to cut the grain bed and recirculate to get it going again. Next time I plan to use some rice hulls (and *more* pumpkin).

Ingredients: (for 3 gallons)

- 4 lbs 6-row pale malt
- 1 lb 2-row malt
- 8 oz "Biscuit" malt
- 4 oz "Special B" malt
- 1 can (29 oz) pumpkin
- 6 oz brown sugar
- 1 oz Northern Brewer 7% AA (60 minutes)
- 2 tsp McCormick pumpkin pie spice



- Wyeast #1056 (American ale, 1 pint starter)
- 3.5 oz brown sugar (priming)
- 1/2 tsp pumpkin pie spice (at bottling)

Procedure:

Mash-in at 122F; hold for 50 minutes. Boil pumpkin for 30 minutes in about 2 qts water; add to mash, and raise to 156F; hold for 45 minutes. Mash-out 168F. Boil for 60 minutes, adding spice 10 minutes before end. Pitched/fermented at 64F.

Specifics:

- OG: 1.054
- FG: 1.012

FRUIT BEERS

CATEGORY 8

Blueberry Ale

Classification: fruit beer, blueberry ale, extract

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

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.

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.

Specifics:

- Primary Ferment: 1 week

Apples in the Snow

Classification: fruit beer, apple ale, extract

Source: Shannon Posniewski (imagesys!shannon@uu.psi.com) HBD 521, 10/19/90

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.

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.

Specifics:

- O.G.: 1.050
- F.G.: 1.015
- Primary Ferment: 3 weeks

Feelix the Cat Dark Cherry Lager

Classification: fruit beer, cherry lager, extract

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

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

Ingredients:

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

Procedure:

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

Dark as the Night Stout

Classification: fruit beer, stout, blueberry stout, extract

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

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

Ingredients:

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

Procedure:

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

Pick of the Season Cherry Ale

Classification: fruit beer, cherry ale, extract

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

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

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.

Specifics:

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

Blackberry Stout

Classification: fruit beer, stout, blackberry stout, extract

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

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.

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.

Basic Fruit Beer

Classification: fruit beer, juice, extract

Source: John Isenhour (LLUG_JI%DENISON.BITNET) Issue #177, 6/14/89

This recipe was described in the Summer 1987 issue of Zymurgy. See the issue for procedural details. When I brew with fruit I do not add fruit to the boil, this will set the pectins to creating a haze. Instead add them after the boil and steep. I generally use a wheat malt extract to emulate a lambic frambozen. Try a Lindemann Framboise to see what you're shooting for. They use unmalted wheat in their beer.

Ingredients:

- 4-pound can, Alexanders pale malt extract
- 1/2 pound, light dry extract
- 10 HBU, hops
- 1/4 teaspoon, Irish moss
- 2 gallons, fruit juice (such as apple, pineapple, cranberry, or raspberry)
- yeast

Framboise

Classification: fruit beer, raspberry ale, framboise, extract

Source: Cher Feinstein (crf@pine.circa.ufl.edu) Issue #402, 4/19/90

I figured that I'll sterilize anything I use to add the puree, while taking my chances with the puree itself (rather than heating it up and risking setting the pectins).

Ingredients:

- 6-7 pounds, light malt extract
- 1/4 pound, crystal malt
- 2-1/2 cups, raspberry puree
- 1 ounce, boiling hops (Hallertauer, Saaz, Tettnanger)
- yeast
- 10 cups, raspberry puree

Procedure:

Crack, steep, and strain crystal malt before boiling. Add extract and hops. Boil. Strain into primary. Add 2-1/2 cups raspberry puree. Add enough cold water to make 5 gallons. Pitch yeast. When racking to secondary, add another 10 cups raspberry puree.

Cranbeery Ale

Classification: fruit beer, cranberry ale, extract

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

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.

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.

Specifics:

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

Great Pumpkin Bitter

Classification: fruit beer, pumpkin, extract

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

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

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.

Specifics:

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

Washington Apple Ale

Classification: fruit beer, apple ale, extract

Source: Joe Shirey (jshirey@jarthur.Claremont.edu) Issue #370, 3/2/90

This beer has a medium body with a hint of apple flavor. It is very smooth with little or no bitterness, but that can be changed by adding finishing hops.

Ingredients:

- 4 pounds, Telford's Yorkshire nut brown ale hopped malt
- 1 pound, honey
- 1/2 pound, corn sugar
- 1/2 pound, dark crystal malt
- 4 pounds, red apples
- 2 teaspoons, cinnamon
- ale yeast

Procedure:

In cold water, place crushed dark crystal malt in a cheesecloth. Bring water to boil.

When boiling commences, remove grain and add Telford's. Boil 15-20 minutes. Add sugar and honey and boil another 10 minutes. Reduce heat so that boiling stops. Add cinnamon and sliced apples and steep 15 minutes. Remove apples with strainer and transfer wort to primary.

Raspberry Imperial Stout

Classification: fruit beer, stout, Russian imperial stout, raspberry stout, extract

Source: Dan Miles (miles@cs.washington.edu) Issue #483, 8/28/90

This had a very strong raspberry taste with a slightly coffee/dark malt and hoppy/bitter aftertaste. The raspberry taste is accompanied by a sort of astringency or acidity that will supposedly soften with age. It's still very young for an Imperial stout.

Ingredients:

- 15-1/4 pounds, bulk light extract
- 3/4 pound, roasted barley
- 3/4 pound, black patent malt
- 3/4 pound, chocolate malt
- 2 pounds, English crystal malt
- 3-3/4 ounces, Bullion pellets (9.6 alpha)
- 1-1/4 ounces, Northern Brewer pellets (6.7% alpha)
- 2 ounces, Kent Goldings pellets
- 13 pounds, fresh raspberries
- 4 teaspoons, gypsum
- Sierra Nevada yeast
- 1 cup, corn sugar (priming)

Procedure:

This makes 6-1/2 to 7 gallons. This is based on Papazian's recipe from the Summer 1990 issue of Zymurgy, except that I use more raspberries than Charlie. Follow his directions, or E-mail me for directions. (Directions are pretty standard.)

The Bullion hops and Northern Brewer are used for bittering and are added to the boil. The Kent Goldings pellets are used for dry-hopping.

Specifics:

- O.G.: 1.087
- F.G.: 1.022

My Framboise Recipe

Classification: fruit beer, raspberry ale, raspberry wheat, framboise, wheat, extract

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

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.

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.

Specifics:

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

Purdue Red Hot Apple Ale

Classification: fruit beer, apple ale, extract

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

This ale is a nice light beer with little bitterness. You can't really taste the red hots too much, but they 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.

Ingredients:

- 6.6 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 apple-sauce out of the apples by the way!)

John's Raspberry Ale

Classification: fruit beer, raspberry ale, extract

Source: John DeCarlo (jdecarlo@mitre.org) Issue #740, 10/8/91

In spite of everything, this came out very very well, with rave reviews from everyone.

Ingredients:

- 6 pounds, Williams' English Light malt extract
- 1/2 pound, crystal malt (unknown Lovibond)
- 2 ounces, Hallertauer hops (4.0 AA%) (45 minutes)
- 1/2 ounce, Hallertauer hops (4.0 AA%) (5 minutes)
- 4 pounds, raspberries
- Wyeast liquid yeast (London ale)

Procedure:

Prepare 1 quart starter two nights before. Purchase some fresh raspberries (if possible. Try local farmer's market). Freeze raspberries night before brewing to break down cell walls. Pre-boil some water. Cooled some and freeze some. Prepare wort as usual by steeping crystal malt in 150-160F water while the brew pot water is heating up and sparg into the brewpot. Boil about an hour. Add 2 ounces Hallertau at 15 minutes and another 1/2 ounces at end of boil. At the end of the boil, toss all the raspberries into the brewpot and let sit for fifteen minutes. Wort was pretty cool by then. Toss *everything* into the fermenter. (With the raspberries in there, I figured I couldn't get any S.G. readings, so I didn't try.)

Strawberry Beer

Classification: fruit beer, strawberry ale, extract

Source: s94taylo%usuhsb.bitnet@cunyvm.cuny.edu Issue #659, 6/14/91

Crystal malt adds sweetness, and helps to bring out the essence of the fruit. One other important ingredient was pectic enzyme, as the pasteurization sets the pectin very well. This results in a very nice looking crystal clear beer with a pink-amber hue.

Ingredients:

- 3.3 pounds, M&F amber hopped syrup
- 3--1/2 pounds, dry light malt
- 1 pound, crushed crystal malt
- 1 ounce, Northern Brewer leaf hops, (alpha=8.0%) 1 hour boil
- 8 pints, fresh strawberries, washed, stemmed, pureed
- 4 Tablespoons, pectin enzyme
- Ale yeast starter

Procedure:

Make a yeast starter by boiling 1 cup dry malt extract in a quart of water and cool to below 90 degrees F. Add four of Red Star Ale yeast and agitate. Let set for two hours. Steep crystal malt in 1 gallon of water for a while, then "rinse" in another 1--1/2 gallons. (I preboil.) Add malt and boiling hops and boil liquid for 1 hour. Turn down heat to very low flame and add pureed strawberries, heat for 15-20 minutes. Remove hops then cool wort. Dump in primary fermenter and add cold bottled water. The temp

should be around 65-70. Dump in the yeast starter. The next day or sooner, add about 4 tablespoons of pectic enzyme, right into the beer. Rack after 3- 4 days. Bottle with 3/4 cup corn sugar.

Specifics:

- F.G.: 1.008

Apricot Ale

Classification: fruit, apricot ale, extract

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

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.

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 boil 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.

Specifics:

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

Cranberry Beer

Classification: fruit beer, cranberry ale, extract

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

I am finding it very tasty. After a month it is somewhat sweet with a distinct 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.

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.

Specifics:

- Primary Ferment: 1 week

Framboise

Classification: lambic ale, fruit beer, framboise, Belgian ale, all-grain

Source: Mike Charlton (umcharl3@ccu.UManitoba.CA) Issue #589, 3/5/91

We had a bit extra so we are doing a small fermentation (without the raspberries) of about 3/4 of a gallon. To this we added a teaspoon of yogurt to try to get a lacto bacillus infection and produce lactic acid. If it produces anything interesting I'll post the results. Anyway, I can't comment on how this beer will taste as it is still in secondary and is fairly experimental.

Ingredients:

- 7 pounds, Lager Malt

- 7 pounds, crushed raspberries
- 3 pounds, Wheat Flakes
- 1 ounce, 2 year old Cluster hops that had been baked for 20 min.
- WYeast #1056 American Ale Yeast

Procedure:

We did a beta glucan rest at 120 degrees for 30 mins, a protein rest at 130 degrees for 30 mins, and a saccharification rest at 155 for 1 hour. Be extra careful with the sparge because it has the potential to be very slow (although we managed to whip right through in 45 mins.). We boiled the wort for 2 hours, leaving the hops in for the entire boil. Cooled with an immersion chiller to 42 degrees and strained into a carboy. After 8 hours we racked the wort off of the trub and pitched the yeast. We left it in primary for 2 weeks and then racked it into a carboy and added the raspberries.

Specifics:

- Primary Ferment: 2 weeks

Fruit Galore

Classification: fruit beer, plum ale, citrus fruits, all-grain

Source: Chad Epifanio (chad@mpl.UCSD.EDU) Issue #745, 10/22/91

There was too much particulate (orange pits, plum halves, etc) to get an original SG, so I didn't even bother with a FG. It tastes a bit tart, but the hops is a good balance for the sweetness. It is quite clear, considering all the stuff that went in it. A pale yellow color. Probably not enough spice character, namely the cloves and cinamon. All in all, quite drinkable, but the taste does stay with you for awhile.

Ingredients:

- 10 pounds, Klages pale malt
- 1/2 pound, amber crystal malt
- 2 ounces, Cascade(4.9%) 10 HBU
- 3 pounds plums, depitted & sliced
- 7 oranges; flesh sliced, and peels diced(didn't remove pith)
- 2 lemons; flesh sliced, and peels diced(didn't remove pith)
- 1 tablespoon, ground nutmeg
- 3 teaspoons, whole cloves 5 2" sticks cinamon
- 1/2 cup, fresh grated ginger root
- William's English Brewery Ale yeast(from 12ounce starter)

Procedure:

Mash Klages and crystal malt at 158 degrees for 90 minutes. Sparge. Bring wort to a boil and add hops. Boil for 1 hour. Add fruit and spices during final 10 minutes of boil. Cooled to 80 degrees in half-hour and pitched. Racked after 5 days, and noted rocky head from fruit pulp. Added 2 table-spoon dissolved gelatin after 12 days. Bottled after 15 days. NOTE: I forgot the Irish Moss.

Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 12 days

Raspberry Ale

Classification: fruit beer, raspberry ale, extract

Source: Anthony Rossini (rossini% biosun2@ harvard.harvard.edu) Issue #877, 5/6/92

This was first a proposed recipe on 4/2/92, but with less raspberries and more hops---the recipe presented here is Anthony's final recipe, posted on 5/6/92. [Eric Pepke and Michael Yandrasits posted critiques of Anthony's first recipe. Michael's recipe follows. ---Ed.]

It is a light beer, plenty of berry flavor and smell, a nice red color, and also tastes quite good (though I should qualify that by saying that while I enjoy great beers, I've never turned down swill, either...).

Anyhow, a bit more hops might've been nice, but definitely not necessary, as someone suggested to me.

Ingredients:

- 5 pounds, Munton & Fison light malt extract
- 1/2 pound, crystal malt
- 48 ounces, frozen raspberries
- 1--1/2 ounces, Cascade hops (boiling)
- 1/2 ounce, Cascade (finish)
- yeast

Procedure:

Added crystal to water, removed prior to boiling. Boiled wort. Added 24 ounces of raspberries right after turning off stove. Chilled, pitched. Primary ferment about 1 week. Rack to secondary and add another 24 ounces of raspberries. Let sit 2 weeks in secondary.

Specifics:

- O.G.: 1.039
- F.G.: 1.010

Raspberry Ale

Classification: fruit beer, raspberry ale, extract

Source: Michael Yandrasits (michael@ frank.polymer.uakron.edu) Issue #857, 4/3/92

This beer has a very nice mild raspberry flavor, aroma, and color but the beer character is not lost either.

Ingredients:

- 2 cans, Alexanders pale malt extract
- 2 pounds, rice extract syrup
- 1 ounce, Cascades hops
- 8 pounds, frozen raspberries
- Edme ale yeast

Procedure:

I used about 8 lbs (11 12oz pkgs) and it turned out wonderfully, not at all overly raspberry-like. I blended them with just enough water to make a slurry and added it to the cooled wort (seeds, skins and all). I also added 2 campden tablets to ward off infection. It seems to have worked. No pectin haze at all. I racked into a secondary and left most of the raspberry sludge behind.

Raspberry Porter

Classification: fruit beer, porter, raspberry porter, all-grain

Source: Paul Timmerman (ptimmerm@ kathy.jpl.nasa.gov) r.c.b., 4/30/92

Overall, Dark, Clean, with lots of yeast esters, fruit esters, and floral hop aromas above the strong bittering, and less powerful burnt notes and fruit acids. All this on top of a very large mouth feel. Needs to age for several months, (at least) to reach peak.

Ingredients:

- 5 pounds, 2--row pale malt (mash)
- 1 pound, Vienna malt (mash)
- 1/2 pound, Munich malt (mash)
- 1/2 pound, 90 L. crystal malt (mash)
- 1/2 pound, 20 L. crystal malt (mash)
- 1 pound, chocolate malt (steep)
- 1/2 pound, Cara-Pils malt (steep)
- 1/4 pound, black patent malt (steep)

- 2--1/2 pounds, Australian light DME
- 1 ounce, Chinook hops (13.7% alpha)
- 3/4 ounce, Perle hops (7.8% alpha)
- 1--1/2 ounce, Cascade hops (5% alpha)
- Wyeast Irish ale yeast
- 3 pounds, raspberries

Procedure:

Mash grains using single-step infusion with 170 strike water, held at 150--160 for 1 hour. Sparge into brewpot where other grains were already steeped using sparging bag. Add more run off as available. Bring to boil and add DME. Boil 3/4 ounce Chinook and 1/4 ounce Perle for 60 minutes. At 30 minutes, add 1/4 ounce Chinook, 1/4 ounce Perle and 1/4 ounce Cascade. In last few minutes add 1/4 ounce Perle and 1/4 ounce Cascade. Dry hop with 1 ounce Cascade.

Quickly racked to two five gallon primaries using counter-flow chiller. Pitched Wyeast Irish Ale Yeast from DME starter into 1.054 OG wort. Racked to secondary with three pounds of raspberries (frozen) and dry hops. Bottled at unrecorded FG.

Cherry-Honey-Weiss

Classification: fruit beer, cherry wheat beer, honey, fall-grain

Source: Frank Dobner (fjdobner@ ihlpb.att.com) Issue #924, 7/16/92

The batch does not taste bad although the cherry taste is none to prominent.

Ingredients:

- 6 pounds, 2 Row English Pale Malt
- 4 pounds, Malted Wheat
- Gypsum (for adjusting PH)
- Irish Moss (Clarity)
- 10--1/2 pounds, Cherries
- 1 pound, Honey
- 1 ounce, Saaz Hops - Boiling
- 1/4 ounce, Saaz Hops - Finishing
- yeast

Procedure:

I mashed using 10 quarts at 140 F strike heat for a protein rest at 130 F. Then added an additional 5 quarts at 200 F to bring to a starch conversion at 150 F raised to 158 F, with a mash-out at 168 F. Sparged with 5 gallons of water at 168 F recovering over 7 gallons. Boiled for two hours. Chilled down to about 70 F, pitched yeast.

Specifics:

- O.G.: 1.040

Brown and Blue Ale

Classification: fruit beer, blueberry ale, all-grain

Source: Jeff Benjamin (benji@hpfcbg.fc.hp.com) Issue #926, 7/18/92

There was lots of blueberry aroma coming from the fermenter the first couple of days, but not very much when I racked after 4 days. I bottled after 4 more days in the secondary.

I think lots of aroma volatiles got lost with all the outgassing in the primary; I think next time I may wait to add the berries to the secondary. I may also skip the roasted barley, and use only 1/2 pound of 40L crystal so the blue from the berries is more obvious.

The next batch is going to be a cherry wheat, with lots of tart baking cherries in the secondary and a loong maceration. Yum!

Ingredients:

- 6--1/2 pounds, pale malt
- 1/2 pound, wheat malt
- 3/4 pound, crystal malt (80L)
- 4 ounces, black patent malt (uncracked)
- 2 ounces, roasted barley (uncracked)
- 1 ounce, Goldings (4.9% alpha)
- 1/2 ounce, Fuggles (4.5% alpha)
- 5 pounds, fresh blueberries
- Wyeast #1084 (Irish ale)

Procedure:

Mash in 2 gallons at 130F, protein rest 30 minutes at 125F, add 1.25 gallons, mash 30 min at 150F, raise temp to 158F until converted (15 minutes), mash out 10 minutes at 170F. Sparge with 4 gallons to yield 5--1/2 gallons at 1.046. Add Fuggles and 3/4 ounce of Goldings after 20 minutes of boil, boil 60 minutes, add last 1/4 ounce of Goldings and boil 15 minutes more. Rinse blueberries in a dilute sulfite solution (after weeding out the fuzzy ones), puree, and add to primary along with yeast.

Specifics:

- O.G.: 1.046 (5--1/2 gallons)
- F.G.: 1.010

Strawberry, Not Very Ale

Classification: fruit beer, strawberry ale, extract

Source: John Sanders (jsanders@pyrtech.mis.pyramid.com) r.c.b., 7/7/92

I didn't like it, my friends LOVE it. Very little malt, lots of strawberry, very dry, almost a wine. A few people mix it with Dry Blackthorn Cider, yummy! This becomes a true cooler. Next year, twice as much crystal, half as much strawberries.

Ingredients:

- 7.2 pounds, Alexander's pale malt extract syrup
- 1/2 pound, cracked crystal malt (10L)
- 6 pounds+, pureed previously-frozen strawberries
- 3/4 ounce, Saaz hops (5.9% alpha), 60 minute boil
- 1 ounce, Fuggles (5.3% alpha), 30 minute boil
- Wyeast #1214 Belgian ale yeast
- Pectin enzyme (to precipitate pectin)

Procedure:

I used two 8 quart stockpots to cook this. I boiled one full pot of water, and set the sieve in the top with the crystal malt after I cut the heat. Waited 20 minutes, then took the sieve out and threw out the grains. I split the "tea" between the two pots, filled with water and started the boil. I added the extract and Saaz, boiled for 30 minutes, added the Fuggles, and boiled for 30 minutes more. I cooled the 4 gallons to 75 degrees and pitched the yeast. Then I boiled (!) the strawberries with 1 gallon of water for 15 minutes, then cooled and racked the beer (lost some trub here) onto the strawberry mix. 4 hours later, I racked the mix again, losing all of the trub (so far). Primary fermentation was outrageous! With 5+ inches headroom in my primary, I blew the Saran Wrap up 3 inches, then off 3 times! 3 days in the primary, then I racked to the secondary, and added the pectin enzyme. After 8 days in the secondary, I bottled with 1 1/2 cups of dried extract. I stored it for 3 weeks, then tried it.

Ruby Tuesday

Classification: fruit beer, raspberry ale, extract

Source: Mitch Gelly (gelly@persoft.edu) Issue #947, 8/13/92

Color was absolutely phenomenal!! Ruby red and crystal clear. Not even chill haze. I was amazed at the clarity. Excellent raspberry nose and flavor, sort of like a raspberry wine. As the beer would sit in your glass, the raspberry aromatics would get stronger. Not sweet, kind of tart. Nice. On the down side, it was a little too raspberry for some, not enough beer character. Next time I will go for 9-10 pounds of extract.

I have a peach beer in the bottle a week now, based on the same recipe except using 12 pounds of peaches and pale malt instead of crystal. Excellent summertime beverages, the women (and I) love it.

Ingredients:

- 7 pounds, light malt extract syrup
- 7 pounds, fresh wild raspberries
- 1 pound, english crystal malt (had no lovibond rating on pkg, I'd guess ~40)
- 2/3 ounce, cascades whole hops (~3.5% alpha)
- 1 campden tablet
- 1 pack, Edme ale yeast (11.5g)
- 1/2 cup, corn sugar to prime

Procedure:

Brought 2--1/2 gallons water to boil with crystal malt in grain bag (removed grain bag when water was at 170 F). Added extract and brought to boil, boiled for 60 minutes. All of hops for 45 minutes.

Chilled wort to ~100 F and strained into carboy (prefilled with 2--1/2 gallons cold water). Rehydrated yeast in 90 F water for 15 minutes and pitched, topped off carboy with water, and mounted blowoff tube.

After two days of healthy ferment (~75 F) added fruit. Pureed raspberries with campden tablet, added to fresh carboy (better use a 6 or 7 gallon carboy if you got it, the fruit takes up space!), purged carboy with CO2, and racked beer into it. Swirled it around a little to mix it up (don't shake it up) and put blowoff tube back on. Let sit another week and bottle. I only used 1/2 cup corn sugar to prime, and it was plenty. Didn't take a final gravity.

Specifics:

- O.G.: 1.040

Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Kevin Dombroski
(kdomb@ctp.com), 10/7/92

I received this "recipe of the month" last week from a local homebrew supply store. I HAVE NOT tried it, so you are on your own.

Ingredients:

- 6 pounds, light Dried Malt Extract (or 2 cans light malt extract syrup)
- 1--1/2 ounces, Mt. Hood Hop Pellets
- 6 pounds, Pumpkin meat (2 small)
- 1 teaspoon, Burton Water Salt
- 1 teaspoon, Irish Moss
- 1/2 teaspoon, Vanilla Extract
- 1/2 ounce, Tettnager Hop Pellets
- Wyeast #1007 Liquid Yeast (or #1214)
- 1 teaspoon, cinnamon
- 1/2 teaspoon, nutmeg
- 1/2 teaspoon, allspice
- 1/2 teaspoon, mace
- 1/4 teaspoon, cloves

Procedure:

Peel and remove seeds from pumpkin and cook until soft. In a large pot, heat 1--1/2 gallons of water - add your malt, Mt. Hood Hops and cooked pumpkin meat and boil for 30 minutes. Add Burton Water Salt and 1 tsp. Irish Moss and boil for 15 minutes more. Add finishing hops and boil for 5 minutes more. Remove from heat. Strain hops and pumpkin meat. Add boiled wort to prepared fermentor -make up to 5--1/2 gallons. Add prepared Liquid Yeast. Ferment to SG 1030, transfer to Secondary Fermenter, add the spices (BE SURE NOT to add the spices until the secondary fermentation or you will lose the intensity of the spices). Finish fermenting. Prime with 3/4 cup corn sugar, bottle and age for 3 to 4 weeks or more.

Specifics:

- O.G.: 1.045
- F.G.: 1.008

Blackberry Stout

Classification: stout, fruit beer, blackberry stout, extract

Source: Charles S. Tarrío
(cst@bork.nist.gov) r.c.b., 10/7/92

This stuff is very tasty.

Ingredients:

- 6 pounds, dark DME
- 6-8 cups altogether, roasted barley, chocolate malt, black patent,crystal
- 1 ounce, Kent Goldings 60 minute boil
- 1/2 ounce, Fuggles 30 minute boil
- 1/2 ounce, Fuggles, dry hop
- 3 pounds, blackberries
- Wyeast Irish Ale

Procedure:

I used frozen blackberries and put them in the bottom of a plastic primary, and poured the hot wort onto them to partially sterilize. No need to crush them up or anything; they were a faint pink by the time I racked to the secondary 5 days later.

Blackberry Weizen

Classification: fruit beer, blackberry wheat, weizen, extract

Source: Charles S. Tarrío
(cst@bork.nist.gov) r.c.b., 10/7/92

This can be a raspberry weizen by substituting raspberries for the blackberries.

I've made the raspberry with three different recipes, I think I like the M & F better for flavored wheats and Ireks better for straight wheats. I've also made a dunkel with Ireks, adding two pounds of honey, 120 L crystal and some roasted barley. That started coming into its own after about three months. I've only done the blackberry once, and that's taking a long time to come into its own too; I think I'll increase the amount of blackberries to maybe 4-5 pounds next time.

Ingredients:

- 6.6 pounds, Ireks wheat or two 3.3 pound cans of M & F wheat
- 1 cup, crystal
- 1 cup, cara-pils
- 1 ounce, Hallertauer or Saaz, 60 minute boil
- 1/2 ounce, Hallertauer or Saaz, dry hop

- 3 pounds, blackberries (or raspberries)
- Wyeast Bavarian Wheat

Procedure:

Same procedure as previous recipe.

Cranberry Ale

Classification: fruit beer, cranberry ale, extract

Source: Carlo Fusco (g1400023@nickel.laurentian.ca) Issue #991, 10/15/92

This is a variant of another recipe from *Cat's Meow 2* [Ed: probably Tim Phillips' recipe on page 169]. My cranberry ale came out to be light and tart. It has a nice flavor profile on its own. Add it only if you want to change the flavor of the end product to something sweeter, but try not to overpower the cranberry flavor too much.

Ingredients:

- 5 pounds, light malt extract
- 1 pound, sugar
- 1--1/4 ounce, Fuggles (Boiling 30 minutes)
- 3/4 ounce, Fuggles (Finishing 10 minutes)
- Irish Moss
- Gypsum
- Munton & Fison Dry Ale yeast
- 3 pounds, pureed frozen Cranberries
- Brown sugar for priming

Procedure:

I used a little under 3 pounds of frozen cranberries and pureed them right before adding to the wort right after turning off the heat. Their semi-frozen state brought the boil straight down. I had a strainer over the funnel hole and would let the wort drip through it. Then I would press it a bit with the ladling spoon and scoop it out into a bowl. This took a little while, and some of the wort was left behind in the saturated cranberries (I used hop bags and grain sacks so that there wasn't a lot of other stuff). But I topped it off with some tap water (gasp!) and got a nice two cases out of it.

Some of it was bound to get through though, and sometimes I find a cranberry seed in the bottom of my beer.

Pumpkin Stout

Classification: fruit beer, pumpkin, stout, extract

Source: Anthony Johnston (anthony@chemsun.chem.umn.edu), Homebrew Digest #1327, 01/18/94

Here is a recipe that I formulated as an experiment/modification of a previous recipe that I posted. I had intended it to be a stout, but wimped out on the large amounts of roasted barley and other dark malts necessary for the style at the last minute

Ingredients:

- 2 cans (29 ounces each) of Libby's 100% Pumpkin (not pumpkin pie mix)
- 8 ounces Flaked Barley
- 4 ounces Belgian Special B
- 6 ounces 60 L Caramel (Briess)
- 3 ounces Chocolate Malt
- 2 ounces Roasted Barley
- 1 3.3 pound can DMS diastatic malt extract
- 1 ounce Northern brewers Plugs 7.5% 60 mins
- 1/2 ounce styrian goldings 5.3% 30 mins
- 1/2 ounce Hallertauer Hersbrucker 2.9% 10 mins
- 1 cinnamon stick (2 inches or so)
- 1/4 teaspoon coriander, ground
- 1/4 teaspoon cardamon, ground
- 1/2 teaspoon ginger, ground

Procedure:

"Mashed" malts, pumpkin, and extract at 150 F (65 C) for 30 mins, then sparged through grain bag. A real mess. Final volume = ca.3 gallons Added 3.3 lbs of Amber Briess Extract and commenced boiling.

Yeast was Red Star Ale Yeast, rehydrated in some cooled boiled wort. Beer was kegged/force carbonated and almost completely gone in one evening of Christmas partying.

Canned pumpkin dissolves into a horrendously fine mush that will settle to the bottom of your primary and cause you to lose up to 1 gallon or more (it does not firmly settle out.) Are the results worth it? I think so, but I will only do 2 or 3 pumpkin brews a year for the holidays, because it is messy. I would think that using fresh, cooked pumpkin cut into 1" cubes or so might strain out better, or they might break down

in the mash to a consistency similar to the canned stuff. Anyone try this.

Specifics:

- F.G.: 1.015

Punkin Ale

Classification: fruit beer, pumpkin, extract

Source: Philip J DiFalc (sxupjd@anubis), rec.crafts.brewing, 10/22/93

The following Punkin Ale Recipe was forwarded to me by Dana Encarnacao (uunet!ftp.com!DANAE).

I recommend that you leave the clove out of the recipe. When I drank my first bottle, and almost to my last bottle there was a strong taste of clove. I think it would have tasted better without it. My opinion.

Ingredients:

- 2 cans light malt extract (your choice)
- 6 pounds pumpkin meat (skin off)
- 1--1/2 ounces Mount Hood hops (boiling)
- 1 pack burton salts
- 1 teaspoon Irish Moss
- 1/2 ounce Tennanger hops (finishing)
- 1 package liquid yeast #1007
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mace
- 1/2 teaspoon clove
- 1 teaspoon vanilla extract

Procedure:

Bring to a boil 1 gallon and 1/2 water and pumpkin meat. Add 2 cans of malt, 1 and 1/2 oz. Mount Hood hops, and Burton Salts. Boil for 45 mins. then add Irish Moss, and finishing hops. Boil for another 15 min. Sparge into 3 and 1/2 gallons of water. Let cool and pitch yeast. Transfer to secondary fermenter at same time add all of your spices. When fermentation is complete siphon, carbonate, and bottle. (After you siphon give a gentle shake to mix spices around)

Extract Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Jamey Moss (jamey@nucleus.amd.com), rec.crafts.brewing, 10/22/93

I made this pumpkin ale last weekend and when I racked it, it tasted wonderful (at least I can tell that it will when it clears, carbonates, and ages). I based this recipe mostly on one posted on the HBD from the andinator@delphi.com account, but I changed the amounts and added a couple of things.

This made my kitchen smell better than any other beer I've ever made!!

Ingredients:

- 6 pounds Northwestern Golden malt extract
- 1 pounds amber malt
- 10 ounces pure maple syrup
- 1-1/2 ounces Fuggles hops for 60 minutes
- 3 pounds sliced up pumpkin (smaller "sweet" pumpkin, not the big halloween kind)
- 1-1/2 teaspoon Nutmeg
- 1-1/2 teaspoons Allspice
- 2 teaspoons Cinnamon
- 1-1/2 ounces fresh grated Ginger root
- 1/2 ounce Fuggles finishing hops
- Wyeast #1056 (American Ale)

Procedure:

Cut the pumpkin into 1 inch cubes, but leave out the gooey inside and seeds. Add the pumpkin for the last 10 minutes of the boil along with all the spices.

Leave the pumpkin in the primary, then rack off the pumpkin after about 4 days. I'm going to leave mine in the secondary for two weeks, then bottle-age for another couple of weeks. I really can't wait to taste this one!

Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Andrew Patrick (ANDINATOR@delphi.com), Homebrew Digest #1239, 10/04/93

I won 3rd place in the Novelty Beer category at the 1992 Dixie Cup Homebrew Competition with this recipe. To give credit where it is due, I based this recipe largely on an extract recipe that was printed in Bar-

ley Malt & Vine's (West Roxbury, Mass) store newsletter a few year's back. I added 1 lb. light crystal malt and substituted Chico Ale Wyeast #1056(aka American Ale) for the dried yeast they recommended. I also modified (increased!) the spices used.

Ingredients:

- 6 pounds Northwestern Golden malt extract
- 1 pounds British crystal malt
- 2 pounds sliced up pumpkin (NOT the gross seedy junk, the stuff you carve!)
- 1-1/2 ounces Fuggles hops for 60 minutes
- 1 teaspoon Nutmeg
- 1 teaspoon Allspice
- 1 teaspoon Cinnamon
- 1 ounce fresh grated Ginger root
- 1 ounce fresh grated Ginger root
- Wyeast #1056 (American Ale, allegedly the same yeast used by SNBC)

Procedure:

Add all the spices (including Ginger root) for the last 10 minutes of the boil. OK, now there is some controversy over exactly WHEN to add the pumpkin: the original newsletter said to add 2 inch cubes of pumpkin to the brew-kettle 10 MINUTES before the end of the boil, and to "ferment on" the pumpkin cubes. In the batch I made for the Dixie Cup, I put the pumpkin cubes into the brew-kettle 30 minutes before the end of the boil. I'm not sure this was a good idea - I think I boiled off some pumpkin crud ("crud" is a technical term) that got into the final product. With the batch I just brewed, I am going to add mashed-up pumpkin to the secondary carboy, and rack the contents of the primary on top of it. I used this method with excellent results on a raspberry wheat beer recently. I also used a very different hopping schedule in my most recent batch: 60 minutes - 3/4 oz Willamette (4.5% alpha) 30 minutes - 1/4 oz Willamette 1/2 oz Cascades (5.5% alpha) 5 minutes - 1 1/2 oz Cascades The original recipe said to add finings to clear. I added 1 teaspoon of Irish Moss at 60, 30 and 10 minutes before the end of the boil. I am also considering finings or some other clarification agent in the secondary (pumpkin has got some CLOUDY JUNK in it!).

Charlie Brown Pumpkin Ale

Classification: fruit beer, pumpkin, extract

Source: Brian Walter (walter@lamar.ColoState.edu), Homebrew Digest #1000, 10/28/92

Made my second annual "It's the Great Pumpkin Charlie Brown" Ale recently, and it has turned out wonderfully. So good in fact, that I thought I would share the recipe. :-) Not trying to boast, just want to share with you other homebrewers.

It made a wonderful fall beer. (Almost too good, as the wife and her friends like it a little too much!! :-) The spices were a little strong for about two weeks, but then they mellowed nicely. By far one of the best brews I have made (but then I always say that :-).

Ingredients:

- 7 pounds light dried malt extract
- 1 pound 40 L Crystal malt
- 2 pounds pale ale malt
- 1 whole pumpkin (10 - 15 lbs)
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- 2 ounces fuggles (90 min)
- 1 ounces hallertauer (90 min)
- 1/2 ounce fuggles (5 min)
- 1/2 cup brown sugar mixed with 1 teaspoon cinnamon and 1 teaspoon pumpkin pie
- spece (for priming)
- Wyeast liquid ale yeast, in starter

Procedure:

Clean and quarter the pumpkin, bake for 30 minutes at 350 F. Puree the pulp in food processor or blender. The grains and pumpkin were mashed for 90 minutes at 154 F. This thick mess was then strained into the brewpot (a long process!), and then a standard 90 minute boil took place. When done, cooled with a chiller, and WYEAST starter was pitched. Sorry about the WYEAST number, I forgot to record it. I know it was an ale yeast, and most probably a German ale yeast to be specific, but I am not certain. Standard fermentation and bottling, except the spices were added at priming time with the priming sugar.

Cat's Claw Blackberry Ale

Classification: fruit beer, blackberry ale, extract

Source: Guy McConnell (gdmconn@mpe5.b11.ingr.com) Issue #1069, 2/3/93

This brew turned out quite well too with a nice blackberry nose complimented by a floral note from the Cascade hop tea added at bottling. Enjoy!

Ingredients:

- 6 pounds Alexander's Pale extract syrup
- 1 pound Orange Blossom Honey
- 1 pound (4 cups)Crystal Malt, 10L
- 1/4 pound (1 cup) Victory Malt
- 1 ounce Cascade Pellets (bittering - 60 mins)
- 1/2 ounce Cascade Pellets (finishing)
- 1 pint WYeast #1084 Irish Ale Yeast (recultured)
- 8 pounds Blackberries
- 2/3 cup Orange Blossom Honey (for priming)

Procedure:

Place crushed grain in cold water and steep for 45 minutes at 155 degrees. Sparge into brewpot and bring to a boil. Add extract and bittering hops and boil for 50 minutes. During the boil, mash berries through a strainer to extract the juice. Add honey and boil for 10 more minutes, skimming off any scum that forms. Remove from heat and pour blackberry juice into the hot wort. Stir well and allow to steep for 15 minutes. Cool and pour into primary containing 3 gallons cold (previously boiled) water. Pitch yeast and aerate well. Rack to secondary when vigorous fermentation subsides. When fermentation completes, make a "hop tea" with the finishing hops. Cool, add to bottling bucket along with honey priming solution, and bottle.

Cranberry Ale

Classification: cranberry ale, extract

Source: Polly Goldman (Polly.Goldman@p2.f615.n109.z1.fidonet.org), r.c.b, 10/28/93

Someone recently posted a request for a cranberry beer recipe. This one is mine and got good reviews by members of my brew club last year.

Ingredients:

- 1 3.3 pound cans Munton & Fison extra light unhopped extract
- 1/2 pound 40 L crystal malt
- 1/2 pound barley flakes
- 1/2 pound corn sugar
- 1 ounce Saaz (4.2% alpha) 1 hour boil
- 3/4 ounce Willamette 1 minute boil
- 6 12-ounce bags of cranberries, juiced with pulp
- Wyeast 1056 (Chico)

Procedure:

Cranberry juice and pulp were steeped with boiled and slightly cooled water and small amount of post-boil (and pre-chill) wort for about 10 minutes, then strained into carboy.

Escaped pulp required use of a panty-hose (clean and sanitized) strainer over racking wand.

Specifics:

- O.G.: 1.050
- F.G.: 1.010

Rick's 1994 BlueBerry Ale

Classification: blueberry ale, partial mash

Source: Rick Gontarek (gontarek@ncifcrf.gov), HBD Issue #1477, 7/16/94

This beer has a great blueberry taste!! Last year I made a raspberry ale, but I lost most of the flavor because I added the berries to the primary. Adding the bulk of the fruit to the secondary will ensure a berry aroma and taste! Notice I didn't worry about bugs on the berries (I just washed the berries, that's all).

If you're not prepared to do a partial grain, you can substitute one can of light malt extract for the pale malt. I like Alexander's Sun Country Pale Malt extract because it's one of the lightest I've seen.

Hope you enjoy this! I can't wait until a snowy night in January when I'll pop one of these and enjoy a taste of Summer!

Ingredients: (for 6 gallons)

- 4 lbs pale malt
- 1/3 pound crystal malt
- 1/2 pound cara-pils malt
- 3 lbs light dried malt extract
- 1 lb honey
- 1 ounce Cascade hops (boil)
- 1/2 ounce Willamette hops (finish)

- 300 ml Yeast starter of Wyeast 1056 Chico Ale

Procedure:

Mash grains in 1.25 gallons of 77C water to bring temp to 69C. Hold at 69C for 1 hour until conversion is complete. Sparge grains with 1.5 gallons of 77C water. Add dried malt extract, honey, and Cascades to the sweet wort and boil for 1 hour. Turn off heat, add finishing hops and 1 pound of frozen (handpicked) blueberries. Steep 15 minutes. Cool to pitching temp, and bring volume to 6 gallons with water. Pitch yeast. After 4 days, place 4 1/2 pounds of thawed blueberries into secondary fermenter and rack beer over them. After seven days, I transferred the beer to another carboy (a tertiary?), where I let it ferment out a few more days until the hydrometer reading was steady. Bottle with 1 cup of corn sugar.

Lima Bean Ale

Classification: lima beans, beans, vegetables, all-grain, pale ale, bitter

Source: Scott Bickham (bickham@lynx.msc.cornell.edu), r.c.b., 4/16/93

I am what you might call a lima bean connoisseur, so a batches ago, I used 3 lbs. of frozen lima beans in an all-grain batch. Here's the recipe. The mash was pretty cloudy, but any greenness was covered up by the red in the crystal malt. The result is actually a pretty nice English bitter, in spite of the unusual recipe.

Ingredients:

- 5# 6 row lager malt
- 3# lima beans, cooked and broken up with a potato masher
- 1# crystal malt
- 0.75 oz. Northern Brewer Hops (60 minutes)
- 0.5 oz. homegrown hops (mixture, 20 minutes)
- 0.5 oz. homegrown hops (mixture, finish)
- Wyeast 1098

Procedure:

I did a step infusion mash and sparged to a volume of 6 gallons. I collected 4.5 gallons of 1.042 wort afterward and fermented with Wyeast 1098.

Specifics:

- O.G.: 1.042

Wheat Berry

Classification: wheat beer, weizen, fruit beer, raspberry wheat, blackberry wheat, extract

Source: Tom Childers (TCHILDER@us.oracle.com) HBD Issue #1144, 5/19/93

I've been playing with raspberry wheat beers for a few months now, and am drinking my third batch. You don't need to go all-grain, but you do need to sanitize the fruit somehow. There are two main choices:

Add the fruit to the hot wort after the boil, when the temp has cooled to perhaps 170F, and keep the fruit/wort at 160-190F for at least 15 minutes to sanitize the fruit. If you let the temp get too high, or boil the fruit, then you will set the pectin in the fruit and get very hazy beer. This method works well for frozen fruit, which has generally been turned to mush by ice crystal formation. Sanitize the whole fruit with a food-grade sanitizing solution (perhaps by soaking in Everclear or 100-proof cheap vodka?), then add the fruit to the secondary and strain out during the priming/bottling process.

I use the first option, which has the advantage of being easy and pretty bullet-proof. The disadvantage is that you lose some of the aromatic qualities of the fruit by heating it.

Here is my current wheat-raspberry recipe (many thanks to Kathy Henley of Austin, TX for getting me going in the right direction). Sorry, but I don't take specific gravity measurements.

Ingredients:

- 5-1/2 lbs light dried wheat malt extract
- 1-1/2 oz Hallertauer or Northern Brewer (boiling), 7 HBU
- 1/2 oz Hallertauer Hersbrucker (finishing), 2-3 HBU
- 24 to 36 oz frozen raspberries
- 16 oz frozen blackberries
- 1 tsp vanilla extract
- Belgian ale yeast (Wyeast 1214)

Procedure:

Boil 2-1/2 gallons of water, add malt extract and boiling hops, and boil for 55-60 minutes. Turn off heat, add finishing hops, cool to 190 F and add the frozen fruit and vanilla. Let sit covered for 20 minutes, maintaining temperature at about 170 F and stirring occasionally. Cool to below 100F, add to carboy pre-filled with 2-1/2 gallons of water, straining out and pressing the fruit to extract most of the juice. Pitch the yeast, ferment at 70-72F, transfer to secondary after two days, then ferment completely out (about another 7 days). Prime with 3/4 cup corn sugar and bottle. 24 oz of raspberries gives a fairly subtle beer, with a mild tart raspberry underpinning that all of my friends loved. 36 oz of berries give a more assertive, but not overwhelming, raspberry flavor. Note that Belgian ale yeast will give stronger "clove" overtones when fermented at temperatures of 75-78F, and milder flavors at 70-72F.

Rose Colored Glasses

Classification: fruit beer, raspberry ale

Source: Richard Bellavance (charlot@CAM.ORG), r.c.b., 7/23/93

Very, very good. The taste does change quite a bit during the first two or three months in the bottle, going from more fruity to more beer like, to a very pleasant balance between the two. I may use more raspberries the next time around, though...

Ingredients: (for 20 litres)

- 1 can Unican Canadian Ale liquid malt extract
- 500 grams Light clover honey
- 0.5 oz Northern Brewer hops
- 600 grams Frozen raspberries
- 2 pounds Corn sugar ("dextrose") <- Yeah I know, no flames please...
- Finings
- yeast

Procedure:

Bring about 10 - 12 quarts of water to a boil. Add the malt extract, honey, hops and corn sugar. Boil for 15 to 20 minutes. Turn off heat and remove pot from oven. Add the slightly tawed raspberries and stir. Let cool to pitching temperature (about 24 deg. Celsius), sparge to primary fermenter and pitch yeast. Let ferment for about 5 days or

until kraeusen recedes, then rack to secondary. Add finings and let sit for 7 days or until the fermentation is complete. Bottle (I used corn sugar for priming) and wait *at least* two weeks before tasting.

Specifics:

- O.G.: 1.049
- F.G.: 1.008

KiWheat Ale

Classification: wheat beer, weizen, fruit beer, kiwi ale, extract

Source: Jim Grady (grady@hpangrt.an.hp.com), HBD Issue #1195, 8/3/93

I had intended to add more hops but miscalculated (and I didn't even have a homebrew while I was making it!). It is a rather light beer with a slight kiwi nose. As you drink it, it has a tartness that helps take the place of added hop bitterness. It does not hold a head worth beans.

If I make this again, I think I will add a few more hops and leave it on the kiwis MUCH longer. I think that after I bottled I saw on the digest that krieks are left on the cherries for 2-4 months. I guess I was a little too hasty to have my summer brew before the summer was over!

Ingredients:

- 6# William's Weizenmalt Extract (60% wheat, 40% barley)
- 1.5 oz Hallertauer hops (2.9% alpha acid) - 60 min
- 1 oz Hallertauer hops - 5 min
- 0.5 tsp Irish Moss
- 7 # kiwi fruit
- 2 campden tablets
- Wyeast Belgian Ale yeast

Procedure:

Fermented at ~70°F.

After 5 days, I peeled and diced about 7# of kiwifruit, added 2 campden tablets, and put them in the freezer overnight to help breakdown the cell walls. The next day, racked to secondary and added the kiwifruit (brought up to room temperature. After 1 week, when the secondary fermentation was complete, I bottled.

Specifics:

- O.G.: 1.041
- F.G.: 1.009

Strawberry Beer

Classification: fruit beer, strawberry ale, extract

Source: Robert Blade (blade@pop.tcs.tulane.edu), r.c.b, 7/15/94

I just finished a strawberry beer that I love. When I bottled it it tasted tart as hell -- but a week later I started drinking it and it was great! It's a bit bitter, but the strawberry is very noticeable and everyone seems to enjoy it (especially me!).

Ingredients:

- 6 lb. pale malt extract
- 1 lb. amber malt extract
- 1 lb. light crystal malt
- 2 oz. hops (can't remember what kind I used, but 1 oz. was for 60 min. boiling and 1 oz. for 15 min.)
- 9 pints fresh strawberries
- 1 pkg. WYEAST Belgian Ale
- a little irish moss
- about 3 tsp. pectin enzyme

Procedure:

I cleaned and pureed all the strawberries in a blender, added about half a gallon of water to them, and boiled them separately from my wort for about 15 mins. (my pot wasn't big enough to fit 'em). Cooled them and my wort and added the rest of the water. Pitched the yeast. The blowoff was amazing! (I probably lost about 1 1/2 gallons of beer). Tons of it. I heated the pectin enzyme in a little water and added it to the secondary (to eliminate pectin haze). Let it sit in a secondary for three weeks. When I bottled it it tasted tart as hell -- but a week later I started drinking it and it was great! It's a bit bitter, but the strawberry is very noticeable and everyone seems to enjoy it (especially me!).

Peach Wheat Ale

Classification: peach ale, wheat beer, extract

Source: Mark Stevens (stevens@stsci.edu), HBD Issue #1481, 7/21/94

There's an excellent article by Ralph Bucca in the July/August 1994 issue of *Barley-Corn* that talks about various aspects of brewing with fruit. He provides some general info about handling fruit, when to add,

etc., and then provides a couple recipes. One of these is an extract-based Peach Ale that should be trivial to turn into a Peach Wheat recipe. Here's how I'd change Ralph's recipe to make it a peach wheat beer.

Ingredients:

- 6.6 pounds Northwestern wheat extract syrup
- about 5 AAU hops (maybe 1 ounce of Mt. Hood, Hallertau, etc.)
- wheat yeast (Wyeast bavarian wheat)
- 3/4 cup corn sugar (or malt extract) for carbonation
- 4 pounds fresh peaches (pitted and skinned)

Procedure:

Boil malt and hops for 1 hour. Add cold water to fermenter to bring to 5 gallons. Add wort. Pitch ale yeast. On 2nd day of fermentation, skin, de-pit, and chop peaches. Add to fermenter. Three days later, rack to secondary. Bottle 10 days later.

JazzBerry Juice

Classification: wheat beer, fruit beer, raspberry wheat beer, weizen, extract

Source: Dodger Posey (dodger@quack.kfu.com), HBD Issue #1505, 8/19/94

Just thought I'd share this recipe I brewed recently that drew many compliments. The amount of fruit added was a geuss, and I ignored advice to sanitize in any way the fruit addition cuz I'm just that way.

The raspberries were from Trader Joe's. Listed as 100% fruit, no additives or preservatives. Metal strainer with soup ladle to press. I was horrified when I did the secondary on top of the juice. I was sure I ruined the batch, it looked horribly pink. After 2 weeks in the bottle it was "OK", after 4 it was great, and I'm waiting to see if it gets better or worse. LOTS of raspberry FLAVOR, excellent carbonation, tastes great and most refreshing. Hope you like it. Comments welcome regarding procedure and process.

Ingredients:

- 6.6# Alexanders Unhopped Wheat LME (60/40)

- 1# Malted Wheat
- 1 oz. Mt.Hood Hop Pellets (boil) 5.5 AA
- 1 oz. Hallertauer Hersbrucker Plugs (at 45 min) 4.6 AA
- 1/2 tsp Gypsum (rehydrated 20 min.) in boil
- 1/2 tsp Irish Moss (rehydrated 20 min.) last 20 min. of boil
- 1 pkg Wyeast Bavarian Wheat Liquid Yeast (in starter)
- 4.5 # Raspberries, frozen, thawed, strained (48 oz of juice)
- 5/8 c. Bottling Sugar to prime

Procedure:

Place wheat malt in bag, in cold 2.5 g water in pot, bring to 160 deg. and hold 1 hour. Remove grain bag. Pour 2 cups or so of water over bag to rinse good stuff back into the pot. Add LME, bring to boil. Add boil hops and gypsum. at 40 min add Irish moss, at 45 min add HH hops. At 1 hour, cool pot in water bath (tub) till 70 deg., about 40 min. Strain into carboy holding 2 gal preboiled, cooled, filtered water. Aerate Fully. Pitch yeast starter, aerate again. My ferment started at 6 hours. Rack to secondary after 5 days on top of the juice from the raspberries. I bottled at 23 days.

Specifics:

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

Blackberry Wheat

Classification: wheat beer, weizen, blackberry wheat, extract

Source: Curt Woodson (cdwood@lexmark.com), r.c.b., 2/5/93

I posted about my summer in the briar patch picking Blackberries to make wine. Then decided to ask for beer recipes for the Blackberries. Thanks to John DeCarlo and many others who responded and encouraged me to do it!! WELL I made a Wheat Beer and added some of the hard worked for Blackberries for what has been the BEST DAMN BEER I HAVE EVER DRANK!!

Note: I have made 3 batches of this. All have been GREAT. I added more DME to one or two of the batches.

Ingredients:

- 6.6lbs Irks Wheat extract

- 1-2 lbs Amber Dry Malt Extract
- 2 cups Carapils
- 1 1/2 oz Hallatter hops (bittering)
- 1 tsp Irish moss
- 1/2 Saaz hops (finishing)
- 3 1/2 quarts FROZEN blackberries added to help cool wort
- 1 cup corn sugar for priming
- Wyeast #3056 and 1 quart starter

Procedure:

Put cracked Carapils in cold water and leave in until just before boil. Add Wheat extract and DME and boil. Added Bittering hops boil 25min. Add Irish moss, boil 30min. Add finish hops boil 2 min, Remove from heat. Put pot in sink of cool/cold water and add Blackberries. As they thaw crush berries with your spoon. Remove hopbag(a lot easier than straining them out). Put everything in 6 1/2 gal bucket or carboy fill to 6 gal mark with water and pitch yeast.

Start at 70 degrees F , after ferm starts move to 60 F , xfer to 2ndary after 5-7 days. Leave in secondary 7-14 days(I go 14) you may want to use gelatin or polyclar to help settle things out(5-7 days before bottling). Bottle with 1 cup corn sugar. Wait 2 weeks and enjoy so good homebrew.

Billy Bob's Blueberry Bitter

Classification: fruit beer, blueberry ale, bitter, all-grain

Source: David P. Brockington (bronyaur@stein2.u.washington.edu), r.c.b., 9/1/93

Here is the blueberry bitter I brewed up last summer. I was quite happy with it -- the blueberry flavor came through nicely, yet the malt/hops were evident enough that it tasted like beer.

The finished beer was quite striking in appearance -- purple color and purple head. (The head color was kinda cool.) The hopping was relatively light -- I would definitely use a low-alpha hop for bittering. The flavor hop (I used a half ounce of Cascade for 30) could probably be eliminated. It was yummy, but I don't think it ages well.

Ingredients:

- 9 pounds English Pale 2-row
- 1.5 oz Cascade hops for 60 minutes

- 0.5 oz Cascade hops for 30 minutes
- 1.0 oz Kent Goldings hops for 1 minute
- 1 tsp. gypsum added to mash
- 2 tsp. Irish Moss added 30 minutes prior to end of boil
- 10 pounds fresh blueberries
- Wyeast American Ale yeast -- no starter

Procedure:

Mashed in single infusion. Starch conversion around 156F for 60 minutes. Mash out at 168F for five. Sparge water @ 170F. Exact amount of sparge water unknown; I simply sparger until desired yield was reached.

The blueberries were crushed prior to adding to wort. They were added to wort after the end of boil, when temperature of wort was lower than 180F. The blueberries were allowed to sit in hot wort for 15 minutes. The wort was then chilled with an immersion chiller. Then, the whole shebang (fruit, hops, and all) were poured into a plastic fermenter for primary fermentation. Primary done for seven days, following which the beer was racked off of the gunk into glass. I think I left it in the glass for two days; fermentation was pretty much complete. Oh -- a tsp. of polyclar added 24 hours prior to bottling.

Specifics:

- O.G.: 1.060
- R.G.: 1.008 (rack gravity)
- F.G.: 1.007

Slugbait Apricot Cobbler Ale

Classification: fruit ale, apricot ale, all-grain

Source: Jerome Seipp (JanetF1054@aol.com), r.c.b., 12/1/94

I tried the Apricot Ale and decided it tasted too "pitty". So being the "I-can-brew-anything-they-can" home brewer I am, I decided to brew my own. My first thought was to call the brewery and ask about bitterness units and how they handle the fruit. I spoke to a brewer there and he said they go for 15 IBU and use an apricot extract. I decided to use fresh 'cots and go for a slightly higher IBU (my complete utilization is probably(!) less than the breweries'). I also wanted something a little nuttier and spicier. It ended up quite different from the Pyramid beer, but hey, it's mine.

The wort tasted like a wheat muffin before yeast was pitched. When the beer was racked to 2ndary, it was _very_ tart with a wonderful fresh fruit flavor. At bottling the beer was _very_ tart, still with a nice fresh fruit flavor but (gasp) SOAPY. A 2nd opinion told me not to worry, let it sit. So after 10 weeks in the bottle, we had some a Thanksgiving. The beer is full bodied, well conditioned, tart, fruity and warming. The soapy flavor has dropped out. It is very rich and goes very well with the heavier holiday foods (so far).

Ingredients:

- 5 lbs. British 2-row
- 3 lbs. German Wheat malt
- 4 oz. chocolate malt
- 4 oz. munich malt
- 1 lb. honey
- 8" cinnamon stick
- 1 gallon fresh apricot puree - ~ 7 lbs. (previously frozen 'cots run through a juicer)
- 3/4 oz. Hallertau (5.3 alpha for ~17 IBU) @ 60 mins.
- Wyeast 3068

Procedure:

Mashed all grains with single infusion at 154F. Collected 6.5 gals. sweet wort, boiled down to 5 gals. Honey and cinnamon went into the pot @ 10 mins. Chilled and pitched 1.5 qt. Wyeast 3068 (Weihenstephan). Fermented in primary 24 hours and racked onto pasteurized 'cot puree in clean, sanitized carboy. Left on the fruit for 5 days. Racked to 2ndary. Batch primed with corn sugar and bottled 10 days later.

Blueberry Lager

Classification: lager, fruit beer, blueberry lager, all-grain

Source: John Ferlan (ferlan@star.enet.dec.com), r.c.b., 1/12/95

This was my first attempt at a Lager - I had had a Blueberry Ale at a Brewshow in Portland, Me. and kind of got the fever for the flavor of.. well you know. I do have to give some credit to a recipe in the Cat's Meow 3 from Rick Gontarek for his BlueBeery Ale (page 167)—it helped me decide on how to perform this trick of putting blueberries in and getting the flavor to come out. Unlike him, my blueberries weren't hand picked - rather store bought - however, next year -

watch out, I know of a good blueberry patch in Maine that's going to get raided! Anyways, this is a partial mash, and I suppose you could substitute 3 lbs of DME for the 2-Row lager.

Ingredients:

- 4 lbs 2-row Lager
- 3 lbs Amber DME
- 5 lb Cara-Pils
- 5 lb Crystal 40L
- 1 lb Honey
- 1 oz Tettnang - 60 mins (plugs)
- 1 oz Willamette - 10 mins (plugs)
- 1/2 ounce Saaz (finish)
- 1/2 ounce Saaz (dry hop)
- 2 packages European lager yeast (one for ferment, one at bottling)
- 4 pounds, frozen blueberries

Procedure:

Step infusion mash, 120 for 30 minutes, 150 for 10 minutes, 158 for 15 minutes. Sparge with 1-1/2 gallons water. Boil. Add hops as indicated above. Add blueberries and finishing Saaz after cooling. Pitch yeast.

After one week, Boil 1/2 gallon water. Remove from heat. Add 3 pounds blueberries. Rack to secondary and add blueberry water mix. Add 1/2 ounce Saaz. Keep at lower temperature (lager).

After 3 weeks, add 1-1/4 cup dry extract to 3 cups of water. Boil 20 minutes. Cool. Pour into bottling bucket and add other yeast pack. Siphon beer into bucket.

Specifics:

- O.G.: 1.038

Raspberry Brown Ale

Classification: brown ale, raspberry ale, fruit beer, extract

Source: Bill Fullerton (full0042@maroon.tc.umn.edu), r.c.b., 12/6/94

One of the brews I concocted this fall that turned out to be very good was this one.

Ingredients:

- 3.3 lbs hopped dark liquid malt extract
- 3 lbs light dry malt extract
- 1 oz. cascade hops (1/2 brewing 1/2 finishing)
- 5 lbs fresh raspberries
- Wyeast liquid English Ale yeast

Procedure:

I mixed the wort and cooked it for 30 minutes then lowered the temp to 170 and kept it there for about ten minutes. After one week I transferred the brew from primary to secondary fermenter. I kept it in the secondary fermenter for 3 1/2 weeks then bottled.

Batch #14 Raspberry

Classification: fruit beer, raspberry ale, extract

Source: Gary Arkoff (arkoff@sun.lclark.edu), r.c.b., 12/13/94

Wine base cause massive restart of fermentation. Literally blew the lid off the carboy! Tasted one week in bottle. Very boring. Flavor varies a lot with temp. Lots of seeds in first bottle, other bottles clear.

If I were to make this again, I would add about 1/2 pound of chrysal malt (20L) to sweeten it a bit. Also, when racking and adding the wine base, _put on a blow off tube_ this stuff made a big mess!

Ingredients:

- 5 1/2 lbs. dry light malt extract
- 1 1/3 oz. willamette hop pellets 30 minutes {alpha 4.3, beta 3.3}
- 1/3 oz willamette hop pellets 10 minutes
- 1/3 oz willamette hops 5 minutes
- 1 can (96 oz) raspberry wine base
- 1 package wyeast Belgian ale yeast
- 1/4 teaspoon Irish moss

Procedure:

Cultured the yeast in 1.020 starter 48 hours in advance. Bring water to a boil. Add extract. Add boiling hops after hot break. Flavor hops added as noted above. Add Irish moss for last 15 minutes. Remove from heat. Cool. Sparge into carboy. Boil more water. Cool. Fill carboy. Wine base added to secondary at time of racking.

Dark Raspberry Wheat

Classification: wheat beer, barleywine, raspberry wheat, extract

Source: Ian Russell Ollmann (iano@scripps.edu), HBD Issue #1603, 12/13/94

In my enthusiastic college days, we put together a wonderful brew, which I have never been able to drink more than three of in an evening due to extreme intoxication (I'm a 185 lb. male.) At age of only 2.5 weeks, it won 2nd in the Dixie Cup fruit beer competition behind a blueberry ale from Brassoria County, Texas. It, however, probably cannot be called a true beer to you purists out there, due to its raspberry content and strong wine flavors. I hesitate to call it a beer myself. It's not a wine either, so let us put it down as a scrumptious synthesis of the two. Just made some this month and the recipe still works despite a few years in the back of my head. I highly recommend everything about it, except cost per bottle (.80 - \$1.00).

Ingredients:

- 3-4.5 lbs Laaglander dark powdered malt extract
- 3 lbs. dry or canned wheat extract
- 11 12oz. cans Knudsens frozen Raspberry Nectar concentrate (Avail. in whole foods stores)
- 1.25 oz Hallertauer Hops (boiling)
- 0.25 oz Hallertauer Hops (finshing)
- 0.5 oz Saaz Hops (finishing)
- 1 tsp North Sea Irish Moss
- 1 pkg Munton and Fison Ale yeast

Procedure:

Be careful with this recipe. At all stages prior to bottling, it is quite eager to escape from whatever container it is placed in including the wort pot. Combine grain extracts in your largest pot along with enough water to fill it 2/3 full (No more than 3 1/2 gals.) and boil for 45 mins. 30 mins before end of boil, add boiling hops and Irish moss. Add finishing hops 5 mins. before end of boil. Upon completion, place in primary fermentation container, add water to 4-4.25 gals. and allow to cool to 150 deg F. Add six cans of the Raspberry Nectar, cover and allow to cool to body temp before pitching yeast. After a couple of days, when the head subsides, add the other five cans of raspberry concentrate. (It really likes to go out the top at this stage.) In two or three more days, the head should again subside, at which time it should be racked into a glass carboy with a minimum of head space. Follow the progress of fermentation. When the ring of bubbles disappears at the neck of the carboy, it is time to bottle. Rack and combine with 3/4

cup of corn sugar (dissolved in a minimum of boiling water) and bottle. It should be ready in three to four weeks from bottling time, which makes it the fastest wine that I've ever made, if it can be said to be such. Personally, I think it's the best too.

Finster's Finest Chocolate Raspberry Stout

Classification: stout, fruit beer, raspberry stout, extract

Source: Kinstrey (kinstrmi@dso008.sch.ge.com), r.c.b., 2/8/95

What I was brewing I call "Finster's Finest Chocolate Raspberry Stout". I substituted frozen raspberries for the cherries, and added some baker's chocolate.

I'm going to try this recipe again, with cherries, because I think the cherry taste is more agreeable with the chocolate flavor.

After 1 week in the bottle, this brew was overpoweringly raspberry. No chocolate taste at all. At 2 weeks in the bottle, the raspberry had really mellowed, and the chocolate came thru. Yummy. Next time, I'll used 1-1.5 lbs of cherries or raspberries. I'm looking for just the barest hint of fruit flavor. I may only use 4-6 oz of choc. also. I'm also looking for a dark-chocolate flavor in the stout, so I'll have to continue experimenting. Ultimately, I'm aiming for a smooth stout that has overtones of those Mon-Cherie chocolate-covered cherry candies.

Ingredients:

- 3.3 lbs John Bull plain dark extract syrup
- 3 pounds plain dry malt extract
- 1 pound crystal malt
- 1/2 pound roasted barley
- 1/2 pound black patent malt
- 1-1/2 ounce Northern Brewer hops pellets
- 1/2 ounce Willamette hops pellets
- gypsum to create hard water
- 3 pounds frozen raspberries
- 2 packages Edme dry ale yeast
- 1-1/4 cups dry malt extract
- 8 ounces baker's chocolate

Procedure:

Heat 1.5 gal water to 170F. Add grains, cover, and let sit for 30 min. stirring occasionally. Remove grains. Bring to boil.

Add gypsum, malt extracts, NB hops, chocolate, and boil for 60 min. Turn off heat. Add raspberries to hot wort (be careful of splashing). Cover, and let sit for 13 min. Add Willamette hops. Cover, and let sit for 2 min. Cool wort. Dump entire mess into primary, aerate, and pitch yeast (I rehydrated it while waiting for the rasp. to steep in wort).

4-5 days in primary. Rack *very carefully* into secondary, to avoid racking fruit particles. 10-14 days in secondary (I went 14).

Specifics:

- O.G.: 1056
- FG.: 1018

Free Time Raspberry Brew

Classification: fruit beer, raspberry ale, extract

Source: Stephen McDonald (simmcdona@watserv1.uwaterloo.ca), r.c.b., 1/8/95

I made a raspberry lambic and it turned out great! In fact I enjoyed the first bottle today. It turned out better than possibly imagined: nice carbonation, subtle yet distinct raspberry taste and a very unique colour.

Ingredients:

- .53 kg Dried malt extract
- 1 kg Plain light malt extract
- .47 kg Dextrose
- 5 cans Welch's Frozen conc. raspberry cocktail (341 ml cans)
- 1.5 oz Tettnanger Hops (boiling)
- .5 oz Tettnanger Hops (finishing, 1 min.)
- 1 pck Coopers Brewery Pure Brewers Yeast

Procedure:

Boil wort for one hour. Sparge into glass carboy, then add raspberry conc. and water. Starting SG: 1.049. Wait. Bottle. Wait. Enjoy. The brew is named "FREE TIME" because it was brewed on Oct. 29, 1994, the end of day-light savings time.

Specifics:

- O.G.: 1.049

Bronx Cheer

Classification: pale ale, fruit beer, raspberry ale, partial mash

Source: David Draper (Dave in Sydney) (david.draper@mq.edu.au), r.c.b., 3/10/95

Was fully drinkable in 2 weeks, and have just one bottle left after two months. This beer got very good reviews from friends, but those who had never heard of the concept of a fruit beer (there are many down here) were not impressed. One labmate pronounced it "pathetic". He of course is an unsophisticated philistine though, so I don't mind :-).

Ingredients: (22 litres, 5.8 US gallons)

- 2.5 kg (5.5 lb) pale malt
- 1 kg (2.2 lb) light extract syrup (I use Cooper's)
- 100 gr (3.5 oz) 80L crystal
- 100 gr (3.5 oz) amber malt
- 500 gr (1.1 lb) wheat malt
- 150 gr (5.3 oz) flaked barley
- 25 gr (0.9 oz) 7.1% AA Willamette flowers 60 min
- 20 gr (0.7 oz) 4.3% AA Styrian Goldings flowers 2 min
- 600 gr (1.3 lb) frozen raspberries
- gelatin finings
- Wyeast 1028

Procedure:

Protein rest at 50C (122F) for 30 min, main mash at 68C (154F) for 90 min, mashout at 77C (170F) for 10 min, sparge to recover about 15 litres (about 4 US gal).

Boil 60 min total. At end of boil, stir in 600 gr (1.3 lb) frozen raspberries and let steep for 30 to 45 min. Chill, put in fermenter, top up to final volume, pitch yeast. I use Wyeast 1028 for this, the slight woodiness really complements the mild fruit flavors.

OG about 1050, FG about 1014 for ABV about 4.8%. Add gelatin finings at racking if you like, to reduce pectin haze. Primed at bottling with 6.3 g dextrose/glucose/corn sugar per litre (about 0.8 oz per US gal) of beer.

Pyramid Apricot Ale

Classification: apricot ale, fruit beer, extract, Pyramid Apricot Ale

Source: Michael Lloyd (mlloyd@cuix2.pscu.com), HBD #1690, 3/27/95

I recently attempted to clone Pyramid Apricot Ale.

I just sampled my first bottle. I was disappointed at the relative lack of apricot character. By the way, I used the 'standard' apricot essence that I bought from HopTech but is readily available from a number of different vendors. I tried a side by side comparison with a bottle of Pyramid and noted that the commercial ale had a more pronounced apricot character. Now, I am not looking to make apricot nectar, but I would have hoped for more apricot flavor.

Ingredients:

- 4 lbs. Alexander wheat extract
- 1.4 lbs. Alexander wheat kicker
- 4 oz. malto-dextrin
- 14 IBU domestic Hallertauer (60 minute boil)
- Wyeast # 1056 liquid yeast
- 3/4 cup corn sugar
- 4 oz. apricot essence added to bottling bucket

Specifics:

- OG 1038
- FG 1010
- Bottled 2/27/95

Cherry Fever Stout

Classification: stout, fruit beer, cherry stout, extract

Source: Fishstix (eagle2@epix.net), r.c.b., 4/3/95

Here is a great fruit beer recipe! This recipe is designed for the intermediate brewer.

Ingredients:

- 3.3 lbs. John Bull plain dark malt extract syrup
- 2 1/2 lbs. Premier Malt hopped flavored light malt extract syrup
- 1 1/2 lbs. plain dark dried malt extract
- 1 lbs. crystal malt
- 1/2 lbs. roasted barley
- 1/2 lbs. black patent malt
- 1 1/2 oz. Northern Brewer hops (boiling): 13 HBU

- 1/2 oz. Willamette hops (finishing)
- 8 tsp. gypsum
- 3 lbs. sour cherries
- 2 lbs. choke cherries or substitute with 2 lbs. more sour cherries
- 1-2 pkgs. ale yeast
- 3/4 c. corn sugar or 1 1/4 c. dried malt extract (for bottling)

Procedure:

Add the crushed roasted barley, crystal and black patent malts to 1 1/2 gallons of cold water and bring to a boil. When boiling commences, remove the spent grains and add the malt extracts, gypsum and boiling hops and continue to boil for 60 minutes. Add the 5 lbs. of crushed cherries (pits and all) to the hot boiling wort. Turn off heat and let the wort steep for 15 minutes (at temperatures between 160-180 degrees F {71-88 C} in order to pasturize the cherries. Do not boil. Add the finishing hops 2 minutes before you pour the entire contents into a plastic primary fermenter and cold water. Pitch yeast when cool. After 4-5 days of primary fermentation, rack the fermenting beer into a secondary fermenter. Secondary fermentation should last about 10-14 days longer. Bottle when fermentation is complete.

Specifics:

- OG: 1064-1068 (16-17)
- FG: 1018-1026 (4.5-6.5)

Mr. Radz Raspberry Wheat

Classification: wheat beer, raspberry wheat, raspberry ale, extract

Source: Mr. Rad (gustav@enet.net), r.c.b., 4/4/95

I bottled just the other day and the little bit I drank off the siphon was GREAT. add priming sugar, of course. Have done a few fruit beers, but this recipe is my latest and probably the best yet. For an ale, I would simply switch out the wheat extract for light or amber extract and used crushed crystal rather than wheat! The hops dont matter that much since I am assuming u are going for the fruit rather than a hop taste. I wanted to use WYeast Bavarian Wheat, but was out of it at the time. I like Edme dry yeast for a generic and it did its job quite well from what I can tell.

Ingredients:

- 3 lbs dried wheat malt extract
- 2 lbs laaglander extra light malt extract
- Malto-dextrin at beginning of boil
- 1 lb wheat
- 4oz raspberry extract added at end of boil
- 1 oz hallertau 45 mins
- 1 oz cascade 15 mins
- irish moss 15 mins
- Edme Ale Yeast

Raspberry Pilsner

Classification: fruit beer, lager, raspberry beer, pilsner, extract

Source: Ian M. Hall-Beyer (manuka@fwb.gulf.net), r.c.b., 5/3/95

I've made a raspberry from canned & hopped malt (kit) with amazing results... Here's my recipe..

Ingredients:

- 2 cans Ironmaster european pilsner
- 3-5 lbs raspberries (fresh or frozen, be sure to sterilize*)
- 2-4 lbs blackberries ("
- your choice of yeast
- DME to bring OG to 1.048
- 1 tsp yeast nutrient

Procedure:

That's the basic recipe.. experiment with it a bit... I throw the berries on top of the wort in primary, and let the primary go until they have leached all their color out. At that point, I rack to secondary and let it all settle (use finings if you feel the need, I didn't). By the time it's done, you have a beautiful red brew that is then kegged, conditioned, and aged for 3 months in the fridge. If you sterilised the berries right, there's not a trace of haze or cloudiness. It's almost like a raspberry champagne, and a great dessert beer. The initial taste is beery, and then a lingering fruity aftertaste. I used the pilsner kit for its relatively low hop content, allowing the fruitiness to come out a little more. (*) Sterilising the berries Because the berries are susceptible to wild yeast on the canes, it is advisable to sterilise the berries by heating them in water to a point a little below 85 degrees centigrade. (adding some dextrose to the water will start leeching out the flavor and color). Any higer, and you will release some pectin into the solution,

which will cloud the beer (not critical, it just doesn't look as cool as it does when it's crystal clear and bubbling).

Specifics:

- OG: 1048

Raspberry Wheat

Classification: wheat beer, weizen, raspberry wheat, extract

Source: Tony Giaccone (tman@jagunet.com), r.c.b., 5/4/95

Ingredients:

- 3.3 Kg, Ireks weizen
- 1 1/4 lbs Bavarian Wheat
- 1 oz. Tettinger Hops for 20 min boil
- 1 Pkg WYeast Saaz Ale
- 5 lbs Frozen Raspberries

Procedure:

The OG was 36, and the carboy just finished a rather vigorous 3 day fermentation with the first blow-by out of my 7 Gal Carboy.

After 5 days, rack and add raspberries.

To prepare the raspberries blend them frozen and then nuke them until room temprature (which should sterilize them). Place into secondary carboy and rack into the carboy. One week in secondary, then into the bottles.

Butternut Porter

Classification: squash beer, butternut squash, pumpkin ale, porter, partial-mash

Source: Bill Shirley (Shirley_Bill@pcp.ca), r.c.b., 4/8/95

When you want to make a pumkin ale and procrastination gets the best of you,... you make squash beer. (No fresh pumkin left in the stores).

Well, this stuff is definately yummy. I bottled some of it, but after sitting unattended in the secondary for over a month, the yeast was a bit settled, and I underprimmed a bit. Most, though, is in the keg, and like I said, yummy. It has great head retention (the squash?), and a very creamy head, it is very sweet, but nicely chocolatty. I could stand more hops, but I think it's good as it is.

Sorry for the mix of Standard/Metric, but that's what happens when a US brewer moves to Canada. Sorry, no SGs, either. I'm a bit lazy.

Ingredients:

- 1 butternut squash (2 kg)
- 1/2 lb chocolate malt
- 1 lb caramel malt (high L)
- 3 lb 2-row pale malt
- 2 kg pale extract
- 1 oz Goldings (60 mins)
- 1 oz Fuggles (45 mins)
- 1/2 oz Goldings (30 mins)
- 1/2 oz Goldings (15 mins)
- 1 pkg 1056 Wyeast - American Ale
- 2.5 tbsps gypsum

Procedure:

Cut squash into pieces, bake 30 mins at 375F. This is a bit difficult, as butternut is one tough squash! Put pieces into blender with enough water to make it chop up nice.

All grains crushed together: 4.5 quarts water, mash all grains and squash: took blended squash (which had some water) and water to 138F; then added grains:

mashed in at 128F; brought down to 125F, and covered for >30 mins: raised to 155F, was at 158F after 15 mins, 150 at 60 mins; mashed more than 90 mins

Because of the squash, I extended the mash times a bit.

Pumpkin Dunkel Weizenbock

Classification: pumpkin beer, wheat beer, weizenbock, partial mash

Source: Sandra Cockerham, (COCKERHAM_SANDRA_L@Lilly.com), HBD Issue 1750, June 6, 1995

In the future I want to repeat this recipe with either wheat dry malt extract or do an all grain batch.

Ingredients: (for 3.75 gallons)

- 3# Belgian Pale
- .5 # Belgian Aromatic
- .5 # Wheat flakes
- 4 oz. ea (Choc. Malt, carapils, caravienne)
- 6 oz. 10 lv crystal
- 3 oz. 60 lv crystal
- 6 oz. Belgian munich malt
- 3.3# Premier Wheat Kit (last 40 min)
- 1 oz. Saaz (60 min)

- .5 oz. Hershbrucker (30 min)
- .5 oz. Tettnang (0 min)
- .5 oz. malto-dextrin powder (10 min)
- .25 oz. irish moss flakes (15 min)
- William's weizen yeast

Procedure:

Mash for 2 hr @ 155F, 1 tsp gypsum added to mash water. Add a couple gallons of foundation in the bottom of Gott mash-tun. Then add grains. Add 2 cans of 29 oz size pure pumpkin (the grain helps strain out the goo, I DON'T stir the mash). A colander trimmed-to-fit used as a false bottom in the Gott.

Sparge until runs off clear (collected a bit over 4 gal) Did a 60 min boil.

Chill and siphon into 5 gal carboy. Pitch William's weizen yeast.

1/25/94 O.G. 1.075 racked to 2nd on 2/5/94 bottled with 2/3 cup corn sugar per 3.5 gal. 3/9/94 F.G. 1.028

Specifics:

- OG: 1075
- FG 1028

Raspberry Catastrophe

Classification: fruit beer, raspberry beer, extract

Source: Eric Hale (EricHale@aol.com) or (Eric.R.Hale@naperville.nalco.info-net.com), HBD Issue 1749, June 5, 1995

This is my wife's favorite beer of all time. It is also the first fruit beer I ever made. If it's your first, learn from my mistake. The basis for this is just a simple Pale Ale and add some fruit. Here's my recipe for Raspberry Catastrophe (I'll explain the name below). I'm an extract brewer and proud of it. I can make some pretty good beer and I don't have the time for all grain.

I made a big mistake. My normal primary/bottling-bucket was in use, so I used a 5 gallon carboy as my primary. BIG MISTAKE. At least I was smart enough to use a blow off tube. The stuff chugged along nicely for a couple of days and then in about two days... Kablooy! Raspberries everywhere. I mean everywhere! I swore someone tipped over the fermenter and didn't bother to clean-up. I guess the sugars in the fruit took a few days to complex into something the yeast REALLY liked to eat. There was about 1.5 gallons of beer and

raspberries on the floor and walls. I panicked, breaking the first rule of brewing: RDWHAHB. Once some brewing compatriots got me to relax. I immediately fitted the carboy with an airlock, boiled 0.5 lb of Laaglander DME (because I had it hanging around) in 1.5 gallons of water, cooled it, and added it to the brew.

My wife says it is the best beer I ever made. When I offered the beer to brewing gentiles, and told them what happened to the brew, they were skeptical. I said it's not like I scraped the raspberries off the floor and back into the beer. I was thinking of it. Raspberries are expensive when you buy them in November. Everything turned out fine. There was a slight wine quality to beer. Just a little tart. The longer it sat in the bottle the better the head and carbonation. If you can stand to wait about four weeks, it's great. A friend told me he had been saving a bottle and opened it last week (about 6 months in the bottle) and it was great.

I'll be making it again when the berry prices come down later this season. Let me know how yours turns out.

Ingredients:

- 1.5 kg Premier Reserve Gold Unhopped Ale Extract
- 1.5 lb Muntons Plain Light DME
- (0.5 lb Laaglander DME - see comments)
- 1.0 oz bittering Mt. Hood hop pellets (3.6% alpha acid)
- 1.0 oz flavoring Fuggle hop pellets (3.6% alpha acid)
- 6 x 12 oz Frozen Raspberries
- 0.75 oz Fresh Raspberries
- Wyeast American Ale (No. 1056)
- 0.5 cup Priming sugar

Procedure:

Boil 2.5 gallons of water with Extract, DME, and bittering hops for 60 minutes. Add flavoring hops at 10 minutes before the end of the boil.

Cool to almost pitching temperature. Add wort and frozen raspberries to AT LEAST a six (6) gallon primary fermenter. Add another ~2.5 gallons (to make five gallons total). Aerate (I put on lid and shake) and pitch yeast. Fit primary with a blow off tube, NOT AN AIR-LOCK. Primary for two (2) weeks (some place where you don't care if it might erupt and check it daily), secondary for two (2) weeks, prime then bottle and drink in another two weeks.

Pumpkin Ale

Classification: pumpkin ale, all-grain

Source: Jim Starks (jstarks@ssnet.com), r.c.b., 9/18/95

Yesterday, I brewed my first all-grain batch and I thought I'd post my impressions in case anyone is thinking about trying it. I'm brewing a Pumpkin Ale for a Halloween Party, so I wanted to brew something palatable for the budmillors drinkers, although my tastes tend toward darker, richer beers.

My comments: Took a lot of effort to keep all that water heating (I used the amounts suggested in TNCJHB) for the six hours or so the whole process took. Next time, I'm going to keep another cooler handy with boiled water and may raise my water heater temperature so that it takes less time to boil. I'm also amazed at all the crud/trub whatever.

I wound up with five and a half gallons in primary, but I must have two and a half gallons of sediment and it hasn't even started fermenting yet! I'm hoping the trub compacts a little bit more before I rack to secondary. I never had this much trub before, even on partial mash batches. I'm planning on adding Pumpkin Pie Spice (don't know how much yet) and hops when I rack to secondary on Friday night. I'll leave it all in secondary another 10 days or so and bottle. This was certainly a fun experience, but very time consuming. Anybody have any comments? Anyone have any idea if I'll get anything approaching five gallons when I'm done? Does this seem pretty par for the course for the first time? Any comments on the recipe? I'm thinking 60L crystal was too dark...maybe 40L would have been better?

Ingredients:

- 8# 2-row English Pale Ale Malt
- 1# 60L Crystal Malt
- 2 cans (20 oz?) of Libbys Pumpkin (no preservatives, just Pumpkin)
- 2 oz Cascade hops (60 minute boil)
- 1 oz Hallertauer hops (dry hop in secondary)
- Wyeast Liquid American Ale yeast

Procedure:

Through some lengthy discussions with the proprietor my brew shop, I decided that I would use an infusion mash (a - because it was my first all-grain batch and b - he said the malt was highly modified and

didn't need a step mash). I decided to reach a mash temperature of 155. Papazian said 16-18 degree temperature loss, so I got my water to 173 degrees and mixed it in a picnic cooler only to find that the temp came in at 145F! I spent the next 15 minutes or so, boiling more water and heating small amounts of the mash on the stove, so I could get starch conversion. After another 45 minutes I had full conversion, as per the iodine test and started sparging in a double bucket lauter tun system. I mixed the pumpkin in at this point, hoping the grain bed would filter out any pumpkin gook so I wouldn't wind up with a lot of pumpkin gook in the bottom of my fermenter. I sparged real slow, took me about 75 minutes. I went from there to boil, and I added all two ounces of cascade hops in the boil (advice from my brew shop owner). I kept the wort at a rapid boil for 60 minutes. I cooled using tubing submerged in iced water and siphoned into my fermenter. When the temp dropped to 80F, I pitched the yeast, hooked in my blow off tube and had a bottle of homebrew. My SG was 1.048 right about where I wanted it.

Specifics:

- OG: 1048

Spiced Pumpkin Ale

Classification: pumpkin ale, all-grain

Source: Mike Clarke, MClarke950@aol.com, HBD Issue #1818, 8/30/95

The majority of the taste/aroma came from the ginger. The spices really came through. The hops and malt were balanced and neither dominated. The pumpkin showed up in the color, a nice orangish/ brown. I didn't get much taste though. It was my wife's favorite beer, it was also the hit of the Christmas party. Good Luck I hope this helps.

Ingredients: (5 gallons)

- 7.50 pounds Maris Otter 2 Row malt
- 0.50 pound Crystal Malt L40
- 3 oz. chocolate malt
- 0.5 pound wheat malt (HMD Belgian)
- 1 pound pumpkin flesh
- 2 ounces Hallertauer (3.2 % alpha, boil 60 minutes)
- 2 inches cinammon stick, boil 30 minutes
- 1.5 gram ground mace, boil 15 minutes

- 1.5 gram ground nutmet, boil 15 minutes
- 1 gram ground ginger, boil 15 minutes
- Wyeast American ale yeast
- 6 grams cinnamon chips (dry spice)
- 3 grams nutmegs (dry spice)
- 2 grams ground mace (dry spice)
- 3 grams sliced ginger root
- 0.5 gram ground cloves

Procedure:

Steam Pumpkin for 10 to 15 minutes or until tender, add to mash in progress.

Single Step Mash at @ 152F until conversion is reached. Mash for 1.5 hours.

I used fresh pumpkin, but canned pumpkin should work. Cut into 1/2 inch to 1 inch cubes. If its soft you can probably omit the steaming part. For the Dry spice additions, I boiled a cup of water, then added the spices (inside a hop bag). I let it steep for a couple minutes, then transferred the whole shebang to the fermenter. I racked it again a couple of days later.

Michael's Raspberry Ale

Classification: fruit beer, raspberry ale, extract

Source: Michael Minter (minter@lsil.com), r.c.b., October 4, 1995

I made a very nice Raspberry Ale this summer that got raves from all my friends. Give it a try.

Ingredients:

- 6.6lb Light Malt Extract (John Bull unhopped)
- 0.5lb British crystal Malt (cracked)
- 3 oz Hallertau hop pellets (3.1% Alpha)
- 1 tsp Irish Moss
- 5-12oz boxes of frozen Raspberries
- Wyeast 1098 English Ale liquid yeast

Procedure:

Steep cracked crystal malt in your brew pot with 1-2 gals water coming to a boil. Remove crystal at 170 F. Bring to rolling boil and added malt extract. Boil for 15min and then add 2.5oz Hallertau hops in a hop bag. Boil for 45 more minutes and add Irish Moss, 0.5oz Hallertau hops for aroma to hop bag and the frozen Raspberries (previously rinsed and drained). Leave on heat for 5 more minutes. Turn off heat, remove hop bag and let stand for 10 more minutes. Cool, top off to 5 gals and pitch yeast. Be sure to leave the raspberries in the wort

during the primary ferment. Transfer to a secondary after 2-3 days and leave the raspberries behind.

Specifics:

- FG: 1.014

Framboise a la Palme

Classification: fruit beer, raspberry ale, extract

Source: Andrew J. Milan (ajmilan@msmacab.remnet.ab.com), r.c.b., October 4, 1995

Ingredients: (for 5 gallons)

- 6# Dutch Light Liquid Malt Extract
- 1/4# Crystal Malt (40L)
- 1/4# Belgian Malt (120L)
- 1 Oz. Hallertaur Boiling Hops (Pellets)
- 1/2 Oz. Saaz Hops (Pellets)
- 1/2 Oz. Saaz Finishing Hops (Pellets)
- YeastLabs #A08 Belgian Ale Liquid Yeast
- 8.5 pounds fresh-frozen raspberries

Procedure:

Yeast Procedure: On 10/28/94, approx. five tablespoons of DME and two cups of water was boiled for two minutes. This hot mixture was then poured through a hot funnel into a hot bottle, capped with an airlock (minus the water, but stuffed with a cotton ball), and allowed to cool to room temperature. Meanwhile, the liquid yeast was removed from the refrigerator and allowed to warm to room temperature.

Wort Procedure: 11/01/94: Started with 1-1/2 gallons of water and crystal malt (in a grain bag) and brought to boil. Removed grain, added liquid extract and boiling hops (in hops bag). Boiled for 45 minutes. Added 1/2 oz. of Saaz hops and continued boil for five minutes. Removed brew pot from heat and added finishing hops for two minutes. Removed all hops. Cooled wort in ice bath. Added to four gallons of cool water in five gallon carboy.

Fermentation Procedure: 11/01/94: Took O.G.. Pitched yeast at 64 degrees F. Blow-off tube fitted to carboy. 11/03/94: Blowoff tube removed and airlock added. 11/24/94: Primary fermentation done. Transferred to bottling bucket, added 8.5 lbs. of thawed, fresh-frozen (no sugar added) raspberries for secondary fermentation. Covered

bucket with matching lid (sealed, but not airtight).

Bottling Procedure: 12/01/94: Bottled with 3/4 cup corn sugar. Beautiful golden reddish color! Fermentation completely stopped before bottling. Used 26 - 22 oz. 3bomber2 bottles. Bottle conditioned for four weeks before trying a bottle (I don't know how I held out that long!) What aroma! What color! What taste!

Cranberry Wheat

Classification: fruit beer, cranberry beer, all-grain, holiday beer, christmas ale

Source: Russ Brodeur (r-brodeur@ds.mc.ti.com), r.c.b. October 2, 1995

I have made a cranberry wheat for the holidays the past two seasons.

BIG cranberry aroma with this recipe.

I used Edme Ale yeast, but Wit or Lambic strains would lend more "character", I think.

Ingredients:

- 9# Schreier 2-row malt
- 9# dWC Wheat malt
- ~20 IBU's kettle hops (I used 1.35 oz Perle @ 7.5% alpha)
- Edme ale yeast
- 12 pounds cranberries

Procedure:

No finishing hops (want to taste the cranberries) Mash at 124 F/30 min, 145-50 F/30 min, 158-60 F/30 min.

Added 12# of chopped cranberries after krauesen fell. **note, a cheesecloth bag with some sort of weighting would be advisable to **keep the berry pieces from floating up & out of the liquid.

Fermented another 2 wks, then secondary 'til clear & bottled.

Specifics:

- OG: 1056 (before cranberries)
- FG: 1.015

Cherry Weiss et cetera

Classification: fruit beer, cherry wheat, wheat beer, extract

Source: Jason Affourtit (affouj@rpi.edu), Homebrew Digest #1895, November 28, 1995

Just a brief note, thanks to all for advice about the cherry vanilla weiss beer, it came out great!

After 7 days conditioning - WOW!

Great stuff, i was very pleased, great pink color also!

Ingredients:

- 3.3lbs wheat liquid extract (i used M & F)
- 3 lbs light dme (i used wheat)
- 1 oz. 5% cascade hops
- 3 cans good quality cherry juice concentrate (unfortunately couldn't get my hands on)
- cherries fresh or froz)
- american ale yeast (didn't go with the weiss yeast to reduce those normally desired esters of banana and clove - wanted to preserve the cherry/vanilla aroma the best i could)

Procedure:

3 gal. boil volume.

Very rapid fermentation for 4 days, slowed finally and racked to secondary after 8 days, left it 6 more days in carboy, great clarity! once in secondary i added 2tbs. pure vanilla extract for flavor and mostly aroma, and i tbs. cherry essence for aroma (taste was grrreat, didn't need any more flavor, wanted better aroma).

At bottling added 8oz malto-dextrin for better head and mouth feel - was of course very dry...and priming sugar.

Specifics:

- OG: 1.054 (could be off a bit)

Blackberry Porter

Classification: porter, fruit beer, blackberry porter, extract

Source: Bryan Schwab (SCHWAB_BRYAN@CCMAIL.ncsc.navy.mil), 10/26/95

Partial Grain Recipe, 3rd Place Fruit Beer 1995 Santa Rosa Brewfest, Fort Walton Beach FL.

Next time I brew this, I would take special precautions in my racking process to get all of the fruit seed out by employing some means of filtration to the process.

Ingredients:

- 6.6 lbs Dry malt extract
- 3 cups Crystal Malt 40 L
- 3 cups Special B
- 1/2 cup Chocolate Malt
- 1 in. Brewers Licorice
- 2 tbs. Gypsum
- 8 oz. Malto Dextrin
- 2 oz Liberty Hops (3.5 AAU)
- 5 lbs. Frozen Thawed Blackberries (added to the secondary)
- 2 pkgs. Muton/Fison yeast

Procedure:

Put grains in a hop sack and add to 2.5 gal of treated water with gypsum. Bring to 160 degrees and hold for 15 minutes. Sparge grains and remove, bring wort to boil, add D.M.E and licorice. Hold boil for 1 hour. Last 15 minutes of boil, add Malto-Dextrin and Liberty Hops. Rehydrate yeast, cool wort and add to enough water to your fermentation bucket to a five gallon level. After 5 days , rack to secondary which has within it the thawed frozen fruit. Leave in secondary for 15-20 days.

Specifics:

- OG: 1.076
- FG: 1.024

Vic's Cherry Stout

Classification: stout, cherry stout, imperial stout, extract

Source: Vic Hlushak (vhlushak@awinc.com), r.c.b., 12/12/95

Ingredients: (5 gallons)

- 3.00 lb. Corn Sugar
- 1.00 lb. Roast Barley
- 6.50 lb. Dark Malt Syrup Extract
- 1.00 lb. Black Patent malt
- 1.00 oz. Kent-Goldings 4.0% 60 min
- 30.0 pounds cherries
- ale yeast

Procedure:

I used 30 pounds of sour cherries. Added to water brought to boil and then removed. It turned out very nice, just tart enough.

Specifics:

- OG: 1082
- FG: 1021
- Alcohol: 7.9%
- Color: 294.3 SRM
- Hops: 15.5 IBU

Dog Gone Bad Cherry Wheat Ale

Classification: cherry wheat beer, wheat beer, extract, fruit beer

Source: Dave Baker (dbaker@monroe.ny.frontiercomm.net), r.c.b., 11/15/95

Here's an extract recipe I sort of did "on the fly" - and it turned out to be real good. It's my first (but not last!) stab at a cherry wheat.

This really turned out great... two weeks after bottling the brew was very cherry-like, almost too much - but after 6-8 weeks it mellowed out to a much more subtle brew. I think you'll like it.

Ingredients:

- 3 kg Ireks Weizenbier extract (hopped)
- 1/2 lb. Ireks wheat malt (grain)
- 1/2 lb. Munich malt (grain)
- 5 lb cherries (I think I used Bing)
- 2 oz. Ocean Spray Cranberry Juice Cocktail
- 1 oz. Hallertau - alpha 2.4%
- 1 oz. Cascade - alpha 4.9%
- 1 pkg #3056 Wyeast Bavarian Wheat yeast
- 3/4 cup corn sugar for bottling

Procedure:

Crack grains, bring to boil, remove @ boil add extract @ 30 min. add 1/2 oz. Cascade @ 58 minutes, add 1/2 Cascade + 1 oz. Hallertau @ 60 minutes, remove hops and turn off heat add cranberry and crushed cherries (I removed pits) steep for 20 minutes - temperature @ 170 degrees pour all of wort (including cherries) into 5 gal. fermentation bucket along with cold H2O to fill Note: don't use carboy - cherries will clog blow-off! add yeast when temperature goes below 80 degrees

I let the primary go, left cherries in for 1 week, then racked off to carboy. At two weeks, rack to bucket, boil 3/4 cup corn sugar and stir into bucket, and bottle.

Cherry Wheat

Classification: cherry wheat beer, wheat beer, extract

Source: Mark Berk (mberk@tnc.com), r.c.b., 11/15/95

Ingredients:

- 6.6 pounds TRUMALT wheat extract syrup
- 3 ounces Halletau hop pellets
- 2 teaspoons Irish Moss
- 4 ounces Carlson cherry extract
- Wyeast American Ale yeast #1056

Procedure:

Add the extract and 2 ounces of Hallertau (for bittering) to 1.5 to 2 gallons of water. The TRUMALT extract comes in these wierd foil bags (3.3 pounds per bag, I used two bags). Boil for 45 minutes. Add the Irish Moss (to aid in clearing) and 1/2 ounce Hallertau (for flavor) and boil 15 minutes more. Sparge into your primary and add the yeast when under 80 degrees. I would make a yeast starter to increase your pitching rate. It's not neseccary but definetly recommended. Let ferment in primary for 7 days. Rack to secondary and let sit for 3 days. Add the remaining 1/2 ounce Hallertau pellets right into your secondary. (dry hopping). Let sit in the secondary for 7 more days. Add your cherry extract to your bottling bucket along with your normal 3/4 cup of prime sugar. Age at room temperature for 3 weeks. It will taste great after 4 or 5 weeks. One note, I used Carlson's cherry extract for the cherry flavor and aroma. I felt that 4 ounces was not enough. This stuff is so damn expensive. I would suggest using 8 ounces. I heard Hoptech makes a better concentrated cherry syrup. I also heard that you can also use 8-10 pounds of real cherries. Your supposed to freeze them until your ready to use them. Then put them in some water and heat them to 170 degrees. DON'T BOIL THEM unless you want cloudy beer. You add the cherries to your secondary 7 days before bottling.

Cranberry Ale

Classification: fruit beer, cranberry ale, extract

Source: Neil Dryden (ndryden@unixg.ubc.ca), r.c.b., 11/18/95

I'd second this opinion. I made a cranberry ale with 1.2 kg (2x600 g) frozen cranberries that turned out well IMHO. Nice subtle cranberry flavor/tartness. The ingredients were (if memory serves since the brew-book isn't handy).

Ingredients:

- 3 kg liquid pale malt extract
- 1 kg honey
- 1.5 oz Hallertauer (~4% AAU) boiling hops (60 min)
- 0.5 oz Hallertauer flavoring hops (5 min)
- 1.2 kg crushed frozen cranberries (steeped 10 min)
- Wyeast German Ale #1007

Procedure:

Standard 1hr boil with 3 gal wort, cool in ice water, pour into 2.5 gal boiled, cooled water. Add yeast starter, rack after 7 days, bottle after 14 days with 3/4 cup corn sugar.

Potato Beer

Classification: potato beer, vegetable beer, all-grain

Source: Mearle Gates (gototem@aol.com), r.c.b., 12/7/95

Here is my tried and true recipe for potato beer.

Ingredients:

- 9 lb. Gambrinus 2-row malt
- 1/2 lb. British Munich Malt
- 8 lb. mashed potatoes
- 2 lb. Vienna Malt
- 3 lb. Rice Hulls - absolutely necessary (end of mash)
- 1 tbsp. Irish Moss
- 1.5 oz. Nugget Hops 1 hr. (Mine were home grown)
- 1 oz. E. Kent Goldings Hops 1/2 hr.
- 1 oz. Wild Hops 15 min. (substitute Tettnanger)
- 2 oz. Ultra Hops 5 min.
- .4 oz. Ultra Hops 1 min.

- .5 oz. E. Kent Goldings 1 min.
- ale yeast

Procedure:

First, boil 8 lb. of well washed peeled potatoes until done. Throw out the boil water to get rid of dirt remnants and green skin flavors. Mash to a fine consistency adding water as necessary. Allow temperature to settle at 140 F. Add 2 oz. amylase enzyme and let sit as long as you have patience and care to monitor the temperature. This time affects to a great extent your conversion. It will become much thinner in consistency and sweeten. When you finally lose your patience (3 hrs for me) add the soup to the main mash and begin your protein rest for 1/2 hr. at 122 F. Raise temperature to 152 F and mash for 2 hrs. Mash out at 168 F. Now you can add the Prerinsed rice hulls. Stir them in well, but reserve 1/2 lb. for the bottom of your lauter tun. Sparge with pH 5.7 adjusted water. Adjust pH with either lactic acid or acid blend. Boil the wort 1 1/4 hrs. Chill quickly. Divide wort into 2 carboys and allow to settle for about 2 hrs. or until the cold break is well settled. Rack the wort into clean carboys, aerate well by shaking the carboys, then pitch your yeast. Dry Munton Fison Ale yeast is excellent for this. Ferment at 68 F. When ferment is almost done, rack to secondary adding 1 tsp. of polyclar to each carboy. Allow to settle. This unfortunately is not sufficient to clarify the potato beer. After a week rack again and add 1 packet of dissolved gelatin (do not boil your gelatin) and set the carboy in as cool a place as you can find (not freezing). When clear rack into your cornelius kegs and force carbonate. And/Or bottle. Age 3 months for a very smooth mellow ale with a faint mashed potato flavor. The hops are very nice too.

Specifics:

- O.G. 1.042
- F.G. 1.015

Pumpkel Weizen

Classification: wheat beer, pumpkin beer, vegetable beer, extract

Source: John Nicholas Varady (rust1d@li.com), r.c.b., 12/7/95

Mmmmm...It's good.

Ingredients:

- 6.6 lbs NW Weizen LME
- 1.4 lbs Alexander's Kicker Pale Malt
- 1.0 lb Crystal (lovi 60)
- 1.0 oz Perle 7.4 aau (boiling)
- .5 oz Tettnang 4.4 aau (finishing)
- 1 small roasted pumpkin (4 lbs for about 4.5 cups)
- Wyeast 3068 Weihenstephan Wheat

Procedure:

Cut pumpkin in half, seed, and roast in oven at 375 for 1 1/2 hours. Peel away skin and food process to a pulp. Add grains to 3 qts water and bring to a boil. Strain grains, add 5 qts water and bring to a boil. Add LME, pumpkin mush, and Perle in hop-bag. Boil for 20 minutes and add Tettnang in hop-bag. Boil another 15 minutes. Remove hop bags and strain wort. Add strained pumpkin material to 2 quarts of water and bring to boil. Strain this back into wort. Allow to cool and pitch yeast. Secondary in 4 days and bottle when fermentation ceases.

Specifics:

- O.G.: 1.053
- F.G.: 1.013

Christmas Cranberry Ale

Classification: fruit beer, cranberry ale, holiday beer, christmas beer, extract

Source: Tracy Williamson (williata@is.dal.ca), r.c.b., 11/24/95

After brewing six successful ales with malt extracts, I decided to try something a bit different for Christmas. I had picked about 3 cups of cranberries just outside Halifax and since I don't particularly like them on their own...

The resulting brown ale is pretty good - but I wouldn't be posting this recipe if I hadn't received some praise from fellow homebrewers. Anyway, the cranberries are definitely noticeable but not overwhelming. They lent a distinctly sharp sourness and a bit of extra sweetness. If I were to do it again I'd use a different hop and possibly in larger amounts.

Ingredients:

- 1 & 1/2 cups crystal malt
- 6.6 lbs Armstrong Amber malt extract
- 2 oz. Hallertauer hops (pellets)

- 3 cups fresh cranberries
- ale yeast
- 3/4 cup corn sugar to prime

Procedure:

Brought 1 gal water to boil with crystal malt, removed crystal malt, Added amber malt, Boiled 45 min., added 1 oz. hops, boiled 15 min., added 1 oz. H-T hops, boiled 2 min.

Cooked cranberries separately, added to primary with wort and filled to 5 gal(US). Now, I know boiling fruit releases the pectin, but I couldn't figure a way around the need to both pasteurize the berries and to break the skin. However, I can't detect any negative influences in my beer. By using a two stage fermentation, I was able to siphon off the beer and leave all the fruit pulp behind. The only thing really missing from the beer is a hop aroma - the H-T hops were just too mild for the cranberries....

Specifics:

- OG: 1042
- FG: 1011

Strawberry (or whatever...) Wheat

Classification: wheat beer, fruit beer, strawberry wheat beer, extract

Source: cmcgee@hom.net, HBD #1906, 12/11/95

I'm new to this list, so I thought I'd drop a recipe for a KILLER strawberry wheat beer that I've enjoyed immensely. "Fruit? In Beer? Yuck!" Well, that's what I said, too, before a friend gave me a Raspberry Wheat or ten to taste...

Scoff if you may, but this is a killer brew. I've had the best luck with strawberry wheat (and one batch in particular...!), but I've tasted a couple heavenly rasperry wheats too. Cherry wheats never seem to be too good for whatever reason. If you have good luck with a different kind of fruit, please let me know. Original credit for an earlier version of this recipe goes to Mike Raimey, Braumeister Ekstrordinar.

Ingredients:

- 1 1/2 lbs honey
- 1 can Morgan's Wheat
- 1 1/2 lbs It dried malt

- 2 oz Tettnangers (reduce if you don't like hoppy beers)
- 2 lbs fresh or frozen berries
- Irish moss
- ale yeast

Procedure:

Boil the honey, an ounce of the hops, & the Irish moss in some water 15 minutes. Add Morgan's kit malt and bring back to a boil. Add fruit. Lower heat. Steep at 150 degrees 20 minutes with the second half of the hops.

That's it! Toss in some cold water & yeast and let 'er go.

After 4 days, rack off into a secondary fermenter, leaving the fruit behind in the primary.

Bah Humbug Brew

Classification: brown ale, cranberry, orange, extract

Source: Chickengrrl (smw1@axe.humboldt.edu), r.c.b., 3/15/96

I used orange peel with good results once. I would like a little more orange, so next time I think I will add it to the beginning of the boil in a slightly lesser quantity.

Rapid start with the fermentation. Some may want more hops, I don't like my beer very bitter. This is a great winter brew and has some residual sweetness. I love it while talking in front of the fireplace. The flavour is very complex. I can taste orange and cranberry, but not sure about the spice. Good body, little head, and does well with a month or two of aging. Got great reviews from a the few that usually say, "I don't like beer very much" (referring to the garbage in the grocery store no doubt)

Ingredients:

- 8# Light LME
- 2# honey
- .25# Black Patent
- 1# Crystal
- 1oz willamet Hops
- .5oz kent goldings(last 10 min boil)
- 1 pkg. EDME ale yeast
- 2 Tbsp pumpkin pie spice
- 1 can Welch's Cranberry juice concentrate
- peels from 4 oranges(without the white gunk)
- 6.5 gallons water

Procedure:

Peel oranges with a Potato peeler, and set aside Add grains(in grain bag) to water and heat to 152F, steep for 15 min. Continue heat to 170F and pull out the grains. Heat to boiling, remove from heat, and add honey, LME, and Willamet hops Boil for 30 min. Add spice and orange peel At 45 min add Kent goldings hops turn off heat at 50 min and add cranberry juice conc. steep above 170F for 10 min Cool asap Ferment

Specifics:

- O.G.-1.062
- F.G.-1.018(I think, I forgot to write it down)

Cherry Wheat

Classification: wheat beer, cherry wheat, extract

Source: Michael Ferdinando (msf2@cornell.edu), r.c.b., 11/15/95

We just made a cherry wheat beer two weeks ago. We followed an all-extract recipe from Charlie Papazian's *New Complete Joy of Home Brewing* called "Cherries in the Snow" with a little modification.

WARNING: This recipe is strictly from memory.

Ingredients:

- 1 3.3-lb can of light malt extract syrup
- 3 1-lb cans of wheat malt extract syrup
- 1/2 lb crushed crystal malt
- 2 oz Hallertauer hop pellets (boiling)
- 8 lbs. crushed sour cherries
- Wyeast weizenbeer yeast

Procedure:

Bring three gallons of water to 160-deg F. Steep the crushed crystal malt for 45 min. Strain out. Bring to boil. Add the malt extract syrups and boiling hops. Boil 1 hour. Remove from heat. Add the crushed cherries to the hot wort and steep for 10 minutes. Pour the lot (cherries and all) into a primary fermenter and cool to yeast pitching temperatures. Add the yeast culture and ferment 5-7 days in primary. Siphon the beer off the cherries into the secondary fermenter and let go another seven days or until fermentation is complete. Bottle with 3/4 cup of corn sugar.

RazzWheat#1

Classification: raspberry wheat, wheat beer, extract

Source: Rob Ball (robball@intersource.com), r.c.b., 5/13/96

This is a tart berry ale very fruity, triple the honey if you want a sweeter result. I use this base wheat in all my fruit wheats, now I add 2-3 lbs of wheat grain, in a partial mash, for a fuller wheat flavor. You can make any type of fruit beer. Here are amounts for other fruits: All types of berries 1-1.5# per gal; Peach-7.5-8# per 6 gal (2# blended add to boil) 5# primary; Cherry-2# per gallon; Lemon-3 large in boil cut on all sides, 3-5 large in primary.

Ingredients:

- 6# Breiss Weizen Wheat Extract
- 40 ozs. Honey
- 1 oz. Mt. Hood (60 min)
- 3/4 oz. Hallertua (10-15 mins)
- 3068 Wyeast
- 60 ozs raspberries, added to cooling wort.

Procedure:

Leave in thru primary, remove going into secondary. Bottled with 1-cup dextrose boiled in 3 qts water, cooled. Primary: 5-7 days; secondary 3-5 days.

Blackberry Peach Lager

Classification: fruit beer, blackberry lager, peach lager, extract

Source: faye@plainfield.bypass.com, HBD Issue #1803, 8/9/95

I've received several requests for this recipe via private e, so I thought I'd go ahead and post it to the list for all you extract brewers (both in and out of closet). Papazian fans may recognize the skeleton of Rocky Racoon's Honey Lager. I have tried to be pretty detailed, for the benefit of those who have never brewed w/ fruit. As always, questions and/or suggestions for future attempts are welcome.

The biggest flaw of this brew is the lack of clarity -- I suspect this is due partly to the pectin of the fruit being "set" by the heat of the wort, and of course to the high percentage of gross floating things that made it thru my racking tubing. If you're attached

to crystal-clear beer, I guess you could try additives like Irish moss or PVP -- I don't know too much about their use, however. The best thing is the taste (clean, tart-sweet fruitiness offset nicely by the Cascade aroma, and v. refreshing on a hot summer's day), followed closely by the glorious peachy-purple color. Decent head, too (something I generally seem to have a problem getting). Enjoy!

Ingredients:

- 4 lbs. Laaglander extra light dried malt extract
- 2.5 lbs. clover honey
- 1.5 oz. Cascade hops (boiling)
- .75 oz. Cascade hops (finishing -- final 4 minutes)
- 2 lbs. frozen blackberries (in retrospect, I would probably go w/ 2.5 - 3 lbs.)
- 3 lbs. fresh peaches (peeled, pitted & lightly mashed)
- 1 pkg. Yeast Lab European Lager yeast

Procedure:

Extracts, honey, and boiling hops to 1.5 gal boiling water; 1 hour boil. TURN OFF HEAT, allow wort to cool for a minutes (ideally to temps between 160 & 180F), and add fruit, juice and all. Allow to steep. covered, for about 15 minutes; add finishing hops for final few minutes. Pour, unsparged, into 3 gal. cold water in primary fermenter. Pitch yeast when cool; O.G. 1.052 After 3-6 days fermentation, rack beer into secondary fermenter. (I had big problems w/ this step due to chunks of fruit clogging up my siphon, and ended up losing like 1/2 a gallon of beer. Renee suggested this solution: a nylon stocking as a filter -- leave it to a gal, huh?) Then ya bottle the stuff. F.G. 1.018 . Pretty good after 12 days, better after 3 weeks, delicious after a month.

Specifics:

- OG: 1.052
- FG: 1.018

Harvey's Blue Beer

Classification: fruit beer, blueberry beer, all-grain

Source: Ron and Sharon Montefusco, (biohazrd@graceba.net), HBD Issue #2110, 7/17/96

Blueberry beer is a tradition in our household, we pick the berries, and craft the beer

every summer. Beware, the addition of the fruit will send the gravity into orbit so don't juke up the malt unless you want a barley blue beer. Fruit will increase the bitter finish so go light on the bittering hops. Produces a beer with a blue head and hue and a distinctive blueberry flavor. Varies from season to season because of the quality and sweetness of the berries. This is my wife's favorite brew.

Ingredients:

- 5 1/2 lbs Hugh Baird Pale Malt
- 1/2 lb Crystal Malt
- 1 lb Wheat Malt
- 1/2 lb Corn Sugar
- 4 Cups Blueberries
- 1/2 oz Willamet Hops (boil)
- 1/4 oz Saaz Hops (10 minutes)
- Yeast of your choice, Wyeast 1056 or Coopers Dry is preferred by us

Procedure:

Mash in 9 qts 140 F. water, raise to 152 F and convert for 90 minutes. Mash out 5 minutes at 168 F. Sparge with 5 gal. of 168 F acidified sparge water. Boil 60 min to 90 min or until volume adequately reduced. Mash berries with potato masher in bowl with corn sugar until a pulpy mess. Add to hot wort when it has cooled to about 180 F and cover and let sit around 20 minutes, then chill as normal (we use an immersion chiller, berry bits could clog a counterflow) and ferment.

Berry Strawberry Ale

Classification: fruit beer, strawberry ale, extract

Source: KHButtrum@aol.com, HBD Issue #2063, 6/8/96

Strawberries are in season. Heres a great recipe for strawberry beer.

Ingredients:

- 1 lb cyrstel malt 30L
- 3 lbs amber malt syrup
- 3 lbs light malt syrup
- 1 lb extra-light dry malt
- 1 once Pride of Ringwood (boil 45min)
- 0.5 once saaz (boil 15min)
- 0.5 once saaz (boil 1min)
- 5 quarts Strawberries cleaned and mashed
- 1 tablespoon fruit pectin

- 1 package Whitbread dry yeast
- 3/4 c corn sugar (priming)

Procedure:

Crush grain and bring to 170deg. Remove grain and boil etc.

After boil is completed turn down heat and add strawberries. Try to keep wort at 160deg for 15min. Pour entire contents of pot into primary after cooling.

Ferment in primary for 5 days. Then rack to secondary and add the fruit pectin. Let rest for three weeks. After that if you can, drop the temp. of the beer to 35deg for 1 week. If this is done then you need to add about a teaspoon of yeast when racking to bottling pail. Let the beer rest in bottles for at least 3 weeks. The longer the better.

Jolly Rancher Beer

Classification: fruit beer, blueberry beer, extract

Source: Mike Haag (mhaag@ix.netcom.com), 6/29/96

I was trying to make a light fruit ale for the hot days of summer, and this turned out pretty good, special thanks to Karrie & Kieth Simon for all the difficult tasting sessions.

This is a beer you can drink all day, it goes down well and is very easy to make.

Ingredients:

- 3.3Lbs Liquid Light Malt Extract
- 3.3Lbs Liquid Amber Malt Extract
- 3/4 cup priming sugar
- 1.5 oz hallertau hops
- Ale yeast packet
- 4.0 oz L.D. Carlson Blueberry Extract

Procedure:

Boil 1.5 gal cold water, add all malts and .75oz hopps, at last 10 min, add balance of hopps, and at 5 min add blueberry extract.

I pitched the yeast at 70 deg. and racked into secondary after 3 - 4 days, and bottled after another 5 days. It is very smooth, and does taste like a grape jolly rancher!

Specifics:

- OG: 1036
- FG: 1006

Summer Lemon Wheat

Classification: wheat beer, weizen, fruit beer, lemon beer, extract

Source: Mike Haag (mhaag@ix.netcom.com), 6/29/96

This beer was the creation of making a smooth weiss like beer, but not as sharp, to satisfy my girlfriend's love for lemon flavored beer. It's pretty strong too. Very good lemon aroma and soft sweet aftertaste. I have made three batches and each has been great!

Ingredients:

- 6.6 pounds Northwestern weizen extract
- 3 pounds light dry malt extract
- 2 pounds honey
- 2 ounces pure lemon extract
- 4 whole lemons
- 2 ounces Hallertauer hops
- 1 cup corn sugar for priming
- dry ale yeast

Procedure:

Boil 2 gallons of water, remove from heat and add the malt extracts and honey. Add 1-1/2 ounces of the hops at this time. Return to heat and boil for 50 minutes. After removing from heat, add the remaining 1/2 ounce of hops, the lemon extract, and the juice from the 4 lemons.

Chill wort to 72 degrees, transfer to primary fermenter and pitch yeast. Ferment for 7 days at 72 degrees. Rack to secondary fermenter and let sit another 7 days. Bottle and let sit for 4 weeks.

Mac's Peach Ale

Classification: peach ale, fruit beer, all-grain

Source: Keith MacNeal (kmacneal@aol.com), r.c.b., 7/2/96

It drew raves from friends when I first made it. The peach is very apparent, especially in the nose.

Ingredients: (5 gallons)

- 4 lb. British 2 row pale malt
- 2.5 lb. wheat malt
- 1 tsp. gypsum
- 1 lb. clover honey
- 1 oz. Saaz hop pellets (3.2% AA)

- 10 lb. peaches
- Wyeast 1214 Belgian Ale Yeast

Procedure:

Add grains and gypsum to 8-2/3 qt. water at 133 deg.F. Protein rest at 122 deg.F for 30 minutes. Raise temp. to 155 deg.F and hold for 1 hour. Sparge with 5 gallons water. Collect wort, add honey, boil for 75 minutes adding hops for last 45 minutes. Cool, pitch, ferment for 1 week.

Meanwhile, wash, split, and pit peaches. Place in plastic bags and freeze. When ready to rack beer into secondary, thaw peaches and mash them in the bags. Put peaches into bottom of 6 gallon carboy. Rack beer onto mashed peaches. Attach blowoff hose to carboy. Leave in secondary for at least 2 weeks. Bottle with 1 c. corn sugar.

Specifics:

- OG: 1.040
- FG: 1.002

Cranberry Wit

Classification: fruit beer, cranberry beer, wit, all-grain

Source: Christopher Mort (cmort@expert.cc.purdue.edu), r.c.b., 11/13/96

I just brewed a Cranberry Wit about two weeks ago.

I used Cluster because I had a lot laying around and wanted to use them up. Something like Saaz or Kent Goldings may be better. This was my first time using the White ale yeast, and I'm pretty happy with the results so far -- kinda fruity. I waited until the secondary to add the cranberries so they would come out more and become more aromatic in the final product. A few after being in the secondary and it had an almost lambic taste to it which I was expecting. It's not a sweet flavor like Lindeman's, but a very tasty brew. I'm expecting to let this one mellow for awhile if it makes it through the holidays.

Ingredients: (4-1/2 gallons)

- 8# pale malt
- 2# wheat malt
- 1# honey
- 1 oz Cluster hops(6.5%) boil
- 1 oz Hallertau hops(4.2%) 10 minutes
- 0.5 oz dried orange peel

- 3 bags of Oceanspray cranberries
- Wyeast #3944 White Ale

Specifics:

- OG: 1.062

Pumpkin Ale

Classification: pumpkin ale, fruit beer, extract

Source: Erik Vanthilt (erikvan@ix.net-com.com), HBD Issue #2238, 10/18/96

As for the Pumpkin Ale, I just brewed 7.5 gal of the stuff, and my recipe seemed to work well. I did an extract, I find it easier with fruit beers, using specialty grains.

Haven't tried it yet, bottle it today, but it smells great. Good luck on your pumpkin ale.

Ingredients: (5 gallons)

- 7 lb pale malt extract syrup
- 1 lb crystal 60L
- .5 lb cara-pils dextrine (optional)
- 1 oz cluster 60 min
- .5 oz hallertaur 30 min
- 2/3 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/2 tsp irish moss
- wyeast #1056 American ale
- 1 pumpkin, about 12 pounds

Procedure:

Use a pumpkin about 12 pounds in size, carve, clean and peel. Do your grains... add extract... start boil, add hops, at 30 min add pumpkin and hallertaur hops, at 15 min add spices and irish moss. When boil is done, remove pumpkin, add to carboy containing 2.5 gal water, pitch yeast.

Cherry Wheat

Classification: fruit beer, wheat beer, cherry wheat, extract

Source: Don Leone (dleone@pd.stlnet.com), r.c.b., 9/20/96

Just wanted to send a message to those who gave advice or were interested in the results of my cherry wheat recipe. went well, but it seemed a little flat, as i inverted the bottles after adding polyclar and then set upright 45 minutes later before storing.

some of the yeast was in the head and didn't help carbonate and also left a funk on top during the bottling fermentation period. plan to mix up the bottles to loosen the yeast and hopefully the rest of the batch will be better carbonated.

Half the batch is plain what and the other half cherry wehat. both good, although the cherry is definetly there. however, i would not reduce the amount of extract to add at bottling. anyway here is the recipe.

Ingredients:

- 6.6 lb Northwestern Wheat Extract
- 1 oz. Tettnang hops. (boiling hops- full 60 minutes)
- 1/2 oz. Tettnang (flavor hops- last 20 minutes of boil)
- 1/2 oz. Tettnang (aroma- steep for 2 minutes at end of boil)
- 4 oz. of 1d carlson cherry extract, added after 1/2 the batche was bottled, so only one
- case gets the extract
- Wyeast Weihenstephan wheat yeast
- Irish moss (15 minute boil)
- Polyclar (bottling)
- gelatin (bottling)

Procedure:

Total boil is 60 minutes. also added irish moss last 15 min of boil; glelatin and polyclar at bottling. next time will add polyclar when racking to the secondary.1

BELGIAN, GERMAN, SCOTTISH, BROWN ALES

CATEGORY 9

My Own Scotch Ale

Classification: Scotch ale, all-grain

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

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.

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.

Specifics:

- O.G.: 1.055
- F.G.: 1.015
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

Sort of Nut Brown Ale

Classification: brown ale, all-grain

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

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.

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. Mash 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.

Specifics:

- O.G.: 1.051

Full Moon Ale

Classification: Scotch ale, extract

Source: David Haberman (haberman@afal-edwards.af.mil) Issue #106, 3/22/89

I thought that the final gravity of this beer was a bit high, but the beer came out tasting great and no bottles exploded. In order to call this a porter it needs more hops, therefore I think it is a Scotch ale.

Ingredients:

- 6 pounds, dark Australian DME
- 1 pound, caramel crystal malt
- 1-1/2 ounces, Willamette hops
- 1-1/2 ounces, Fuggles hops
- 1 pack, Wyeast #1098: British Ale
- 3/4 cup, corn sugar (priming)

Procedure:

Boil 2 gallons of water and turn off heat. Add crystal malt and steep about 15 minutes. Strain through muslin into kettle. Heat another gallon of water to 170 degrees. Pour through grain into pot. Heat to boiling and add DME and 1/3 of hops. After 45 minutes add another 1/3 of hops. Turn off heat after 15 minutes and add last 1/3 of hops. Steep. Cool wort and add 2 gallons of cold water. Pour in wort and pitch yeast. Rack to secondary after 4 days top off with enough water to make 5 gallons. After 4 weeks, prime and bottle.

Specifics:

- O.G.: 1.055
- F.G.: 1.017
- Primary Ferment: 4 days
- Secondary Ferment: 4 weeks

Cat's Paw Brown Ale

Classification: brown ale, all-grain

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

This batch was what my fond memories of drinking London Brown Ales in Canterbury, UK were all about. A classic.

Ingredients:

- 7 pounds, Klages malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, crystal malt (90L)
- 1 ounce, Willamette hops (boil)
- 4/5 ounce, Perle hops (boil)
- 1/2 ounce, Willamette hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- Whitbread ale yeast

Procedure:

The mash was done using Papazian's temperature-controlled mash. The boiling hops (Willamette and Perle) equal 9.84 AAUs. The finishing hops are added after the boil (while chilling with an immersion chiller). The ale yeast is rehydrated in 1/2 cup of 100 degree water.

Geordie Brown Ale

Classification: brown ale, extract

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

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.

Ingredients:

- 2 cans, Geordie Extra Strong ale extract
- 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.

Specifics:

- O.G.: 1.057
- F.G.: 1.018

Boonesburger Winterale

Classification: pale ale, holiday beer, Widmer Festbier, extract

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

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

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.

Specifics:

- O.G.: 1.060
- F.G.: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 9 days

Barrel Bottom Black Bitter

Classification: porter, brown ale, extract

Source: Ted Manahan (tedm@hpldola.hp.com) Issue #309, 11/23/89

Barrel Bottom is a very dark, rich and bitter brew with a full head of tan foam. It could pass as a stout. The only bad part is that my 5 gallons is almost gone, in less than two months. Ingredients were obtained from William's Brewing, the Australian extract is their darker variety.

Ingredients:

- 6 pounds, Australian dark malt extract syrup
- 2/3 pounds, chocolate malt
- 1/3 pound, crystal malt
- 2 ounces, Perle hops
- 1-1/2 ounces, Cascade hops
- Burton liquid ale yeast

Procedure:

Soak malt in a pot of hot water for 1 hour. While soaking, begin boiling Australian dark malt with the Perle hops. After 1 hour, add Cascade hops and turn off heat. Steep about 30 minutes. Strain everything into primary and add cold water to bring volume to 5 gallons. Pitch yeast when cool.

Chimight (Chimay Light)

Classification: Trappist ale, Belgian ale, Chimay, all-grain

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

Ingredients: (for 9 gallons)

- 15 pounds, pale unhopped extract
- 3/4 pound, brown sugar
- 1 pound, crystal malt
- 1 pound, flaked barley
- 1 pound, pale malt
- 1/2 pound, wheat malt
- 1/4 teaspoon, gypsum
- 1/4 teaspoon, salt
- 1 teaspoon, Irish moss
- 7 HBUs, Northern Brewer hops (boil)

- 14 HBUs, Chinook hops (boil)
- 1 ounce, Saaz hops (finish)
- 1/2 ounce, Tettnanger hops (finish)
- Chimay yeast

Procedure:

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

Chimay Trippe

Classification: Trappist ale, Belgian ale, Trippe, extract

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

Classification: strong ale, old ale, Old Peculier, extract

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

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*.

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.

Scottish Steamy Ale

Classification: Scottish ale, extract

Source: Ken Ellinwood (!sun!suntzu!aimla!ken) Issue #299, 11/9/89

My last batch came out too light because I added only 1/2 pound of the crystal malt---I was convinced it was in the 90 Lovibond range. I also used 6.6 pounds of canned extract. The resulting beer was about 1/3 as dark as the original.

Ingredients:

- 6 pounds, M&F light dry extract
- 1 pound, Scottish crystal malt (40L)
- 1 ounce, Northern Brewer leaf hops (boil)
- 1/2 ounce, Northern Brewer (finish)
- Brewers Choice American ale yeast

Procedure:

Boiling hops are put in kettle for a 55 minute boil. The finishing hops are put in for an additional 5 minutes.

Trappist Monkey

Classification: Trappist ale, Belgian ale, all-grain

Source: C.R. Saikley (grumpy!cr@uunet.uu.net) Issue #606, 3/29/91

Ingredients: (for 6 gallons)

- 8 pounds, Klages pale malt
- 4 pounds, Munich malt (10L)
- 1 pound, crystal malt (40L)
- 1 pound, malted wheat
- 1 pound, wheat flakes (unmalted)
- 1 pound, dark brown sugar
- 2 ounces, chocolate malt (uncracked)
- 2 ounces, Cascade hops (I didn't have time to age them 3 years!)
- 1 quart, starter cultured from Chimay dregs

Procedure:

Mash temp 158 degrees, pH 5.3, 1 hour mash, final temp 155 degrees. Mash out with 1-1/2 gallons boiling water, resultant temp 168 degrees. Sparge @ 168 degrees, sparge water acidified with lactic acid to pH 6.5. Collect 8 gallons sweet wort. Add brown sugar. Boil for 1-1/2 hours. Add all hops 30 minutes into the boil. Cool to 70 degrees (counterflow chiller). Pitch Chimay starter. Ferment for 2 months in a single stage fermentation. Prime with 44 ounce sweet wort (from the original brew, stored very carefully). Bottle, yield 6 gals.

Specifics:

- O.G.: 1.072
- F.G.: 1.014
- Primary Ferment: 2 months

Ides of March Ale

Classification: pale ale, coffee, extract

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

Classification: spruce beer, spiced ale, extract

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

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.

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 fermenter and pitch yeast. Blow off tube is required! After a week, rack to two 5 gallon carboys and dilute to 5 gallons each.

Specifics:

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

Lageresque Ale

Classification: pale ale, extract

Source: Todd Enders (enders@plains.NoDak.edu) Issue #706, 8/21/91

Ferment as cool as you can muster, to keep the esters down. If you can, rack the wort off the trub before the fermentation really gets started (i.e. let it settle out for 4-6 hours, then rack, but pitch the yeast *first* to avoid nasty surprises). Use an ale yeast that is clean (i.e. produces few esters). Reportedly, Wyeast #1056 (American Ale) is supposed to be the best yeast in this regard. You can also culture this strain (or one with a *very* similar flavour profile) from Sierra Nevada ales. Boil the full volume of your wort. The more dilute wort gives better hop utilization, and helps avoid caramelization of the wort. After bottling or kegging and subsequent carbonation, let the brew lager in the refrigerator for 4-6 weeks.

Ingredients:

- 4 pounds, Alexanders light unhopped malt extract
- 1-1/2 pounds, Light dried malt extract (DME)
- 5 AAU's of your favourite bittering hops (e.g., 1/2 ounce. of 10% alpha chinook)
- 1-1/2 ounces, Hallertauer or Tettnager hops for finishing
- Ale yeast (Wyeast American Ale #1056, aka Sierra Nevada *strongly* recommended)

Procedure:

Dissolve the extracts in 5 gallons of brewing water. Bring to boil. After 15 minutes, add bittering hops. Boil 60 minutes total. Turn off heat and add finishing hops. Cool as rapidly as possible to 60-70F. Rack to fermenter, fill to 5 gallons, pitch yeast, relax, etc.

Don's Most Wickid Ale

Classification: porter, brown ale, all-grain

Source: Don McDaniel (dinsdale@chtm.eece.unm.edu) Issue #740, 10/8/91

Tasted quite smoky and bitter at bottling. Kind of like a Porter rather than the brown ale I had in mind. Four weeks later...WOW! Both the smokyness and bitterness had mellowed. The beer was very dark, very malty with a complex flavor from the molasses and black patent malt. The malt was balanced perfectly by the hops. My best beer yet. Had a thick, rich, smooth and long lasting head. I'm not aware of any commercial brew with which this beer can be compared. It sits between the brown ales available and something like an imperial stout or Mackeson XXX. Finally, don't Knock the use of a pound of sugar. It comes to only about 1/7 of fermentables, sugar is standard in British brewing and most importantly IT WORKED!

Ingredients:

- 6 pounds, pale ale malt
- 3/4 pound, crystal malt
- 1/4 pound, black patent malt
- 1 pound, corn sugar
- 1 cup, blackstrap molasses (strong stuff. don't mess with any wimpy Brer Rabbit stuff.)
- 10 AAU, Northern Brewer, 60 min. boil
- 6 AAU, Cascade, steep
- Wyeast 1028 London Ale yeast
- 1/2 cup, corn sugar to prime

Procedure:

Mash grains in 10 quarts water at 150 degrees for 90 min. Mash pH 5.5. Mash-out 5 min. @ 168 degrees. Sparge with 5 gallons water @ 168 degrees. Dissolved sugar and molasses into runnings. Boil 90 minutes. Add Northern Brewer hops 30 minutes into boil. Turn off heat and add Cascades. Cool. Let sit over night. Rack off trub and pitch yeast. Temp at pitching: 62

degrees. After five days in primary, rack to secondary. Let sit for ten days then rack into bottling bucket with dissolved priming sugar and bottled.

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

Classification: brown ale, extract

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

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.

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)
- Wyeast English Ale yeast

Specifics:

- O.G.: 1.064

Trappiste

Classification: Trappist ale, Belgian ale, Chimay, all-grain

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

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.

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.

Specifics:

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

Wee Heavy/Old Ale

Classification: Scottish ale, wee heavy, old ale, strong ale, all-grain

Source: Martin A. Lodahl (hpfcmr.fc.hp.com!hplabs!pbmoss!malodah) Issue #751, 10/30/91

It's confession time. This was intended to be a Scottish Wee Heavy, but works much better as an Old Ale. I just haven't quite captured that uniquely malty characteristic of Scotch ales, but I'm still trying. I tried smoking the crystal malt over a peat fire, which really wasn't terribly successful in imparting peaty flavors to the malt. Next time I'll get the peat really soggy; perhaps that will work better. It's rich, vinous, with complex port-like ethers and not a hint of astringency (a common hard-water problem) or off-flavors. Next time I brew it, though, I'll delete the wheat malt (plenty of head, for the style, without it) and the brown sugar (the vinousness is too much for a Scotch ale),

substitute 2 pounds dextrine malt or flaked barley (still mulling this over) for an equal weight of pale malt, and smoke the crystal more heavily.

Ingredients:

- 10 pounds, 2-row pale malted barley
- 2 pounds, 80 Lovibond crystal malt, smoked
- 8 ounces, wheat malt
- 1 ounce, chocolate malt
- 1 pound, brown sugar (in boil)
- 1 ounce, Northern Brewer (7.4 AAU) (boiling)
- 1/2 ounce, Willamette
- 1/2 ounce, Hallertauer
- 1/4 ounce, Cascade
- 3/4 cup, light dry malt extract (priming)
- Wyeast 1098 "English" (Whitbread) ale yeast

Procedure:

Heat 18 quarts of mash water to 140 degrees, pH 5.3. Mash-in for 5 minutes at 130 degrees. Continue without a protein rest. Starch conversion of 60 minutes, 158-150 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5 gallons water at 168 degrees, pH 5.7. Add brown sugar and boil for 90 minutes. Add boiling hops at 30 minutes. Dry hop with 1/2 ounce each of Willamette and Hallertauer 3 days after pitching, and bottled 4 weeks later.

Specifics:

- O.G.: 1.070
- F.G.: 1.020
- Primary Ferment: 4 weeks

7-Mile Red Ale

Classification: pale ale, extract

Source: Karl Lutzen (lutzen@novell.physics.umn.edu)

I came up with the name when helping install a phone system and after the job was done, I had pulled over seven miles of phone line...ugh! It's a good ale, but not the "Great Ale" that I'm still looking for...maybe it's in the fermenter now?

Ingredients:

- 6.6 pounds, of Northwestern amber malt extract
- 3/4 pound, 60 degree L Crystal Malt
- 2-1/2 ounces, Fuggles hop plugs (4.6% alpha)

- 1 ounce, Cascades whole leaf hops. (5%-ish alpha)
- 1 package, Glen-brew ale yeast

Procedure:

Steep crystal malt for 30 minutes in 150 degree water. Sparge into brew pot of hot water and add malt extract. Bring to boil and add 1 ounce Fuggles. 20 minutes later add another ounce. At the 40 minute mark, toss in the final half ounce of fuggles. (Almost threw in a full ounce, but after tasting wort, decided against it--plenty bitter at this point.) Turn off heat and add Cascades. Stirred down the hops slowly and let sit for about 10 minutes. Strain all into fermenter containing ice water. Cooled. Pitched yeast. Single stage ferment. Keg, and age a few days.

Specifics:

- O.G.: 1.044
- F.G.: 1.010
- Primary Ferment: 10 days

Margarita's Moul Scotch Ale

Classification: Scotch ale, all-grain

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

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.

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 recirculate 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.

Specifics:

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

Lambic

Classification: Belgian ale, lambic, all-grain

Source: Martin A. Lodahl (pbmoss!mal-odah@PacBell.COM) Issue #681, 7/17/91

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.

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*.

Specifics:

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

Father Ale

Classification: old ale, strong ale, all-grain

Source: Father Barleywine (ransom@bchm1.acclb.purdue.edu) Issue #601, 3/21/91

Ingredients: (for 10 gallons)

- 16 pounds, 2-row brewer's malt
- 2 pounds, crystal malt (40 Lovibond)
- 2 pounds, crystal malt (90 Lovibond)
- 2 ounces, Northern Brewer leaf hops (Freshops)
- 3 ounces, Hallertauer leaf hops (Freshops) after turning off heat
- yeast

Procedure:

Crush all malts. Bring 5+ gallons water to 180 degrees, pour into 40 quart or larger cooler chest, stir in crushed malt. Check temperature, should be near 155 degrees. Mash stirring every 15 minutes for 2 hours. Sparge with 170+ degree water to yield 12 gallons. Boil for 1 hour, adding 2 ounces Northern Brewer at 30 minutes. Add 3 ounces Hallertauer after turning off heat. Cover and let sit 5 minutes. Cool and pipe onto the yeast cake from a past batch (see HB Digest #600). Ferment at least 2 months at 65 degrees. Drink.

Sour Brown Kriek

Classification: kriek, Belgian ale, oud brouin, all-grain

Source: Micah Millspaw, Issue #800 1/13/92

Making a sour brown type beer is somewhat easier than a lambic. So here is my recipe for an excellent sour brown kreik beer.

The lambic's flavour/aroma is a result of a unique fermentation process involving a host of yeasts and bacteria, I recommend J.X. Guinard's *Lambic* book for more info. It is unfortunate that articles in *Zymurgy* written by CP lead people to believe that sour mashing is a part of lambic, perhaps he could read Guinard's book after all isn't he the publisher!

Ingredients: (not sure of volume, probably 15 gallons)

- 10 pounds, 2-row Klages
- 15 pounds, wheat malt
- 2 pounds, chocolate malt
- 1/4 ounce, Styrian Goldings
- 2 ounces, Clusters
- 16 ounces, cherry concentrate
- Cultures: (prise de mousse (*S. bayanus*), *Pediococcus D.*, and *Brettenomyces*)

Procedure:

This is a single temperature infusion mash at 165 degrees for 1-1/2 hours. prise de mousse (*S. bayanus*) and *Pediococcus D.* in the fermenter 7 day primary, 14 day secondary kegged with 16 ounce cherry concentrate (68 brix) and *Brettenomyces* culture.

Specifics:

- O.G.: 1.070
- F.G.: 1.020

Kolsch

Classification: German ale, kolsch, all-grain

Source: Tony Babinec (tony@spss.com) Issue #833, 2/28/92

First, let's look at the style. A Kolsch has starting gravity of 1.040 to 1.046, IBUs of 20-30, and SRM of 3.5 to 5. The *Zymurgy* description of a Kolsch is: Pale gold. Low hop flavor and aroma. Medium bitterness. Light to medium body. Slightly dry, winy palate. Malted wheat okay. Lager or ale yeast or combination of yeasts okay.

Malts can be U.S. or continental, including a fraction of wheat malt if desired. Hop-ping should be continental noble hops. The

yeast is the tricky part, as to my knowledge there is no available Kolsch yeast. The Goose Island Brewery in Chicago brews a Kolsch using a Kolsch yeast from Germany. The Free State Brewery in Lawrence, Kansas, brews a Kolsch using Wyeast "European" ale. This yeast is suggested by Fred Eckhardt. I've used the yeast from time to time and think it's a great yeast, so use this in preference to any generic ale yeast.

Ingredients:

- 6 pounds, U.S. 2-row malt
- 1 pound, Vienna malt
- 1 pound, wheat malt
- 1/4 pound, light crystal malt (10 L.)
- 1 ounce, Hallertauer (2.9% alpha) (60 minute boil)
- 1 ounce, Hallertauer (30 minute boil)
- 1/4 ounce, Tettnanger (3.8% alpha) (15 minute boil)
- 1/4 ounce, Tettnanger (2 minute boil)
- Wyeast European ale yeast

Procedure:

I'm assuming 80% extraction efficiency. The hop schedule broadly follows the German method, and you can substitute Perle or Spalt, and mix and match however you want.

Following Fred Eckhardt's description of Widmer's mash sequence, mash in at 122 degrees F and hold for 30 to 45 minutes, and then raise to 158 degrees F for starch conversion. Following conversion, raise to 170 degrees F for mash out and hold for 10 minutes.

Primary fermentation should be done in the mid-60s. This beer benefits from cold-conditioning, so rack to secondary and "lager" at 40 degrees for a couple weeks.

Trappist

Classification: Belgian ale, Trappist ale, Chimay, Corsendonk, all-grain

Source: Tony Babinec (tony@spss.com) Issue #848, 3/24/92

If I am remembering correctly, Chimay Red has SG of 1.063. Dave Line, in *Brewing Beers Like Those You Buy*, and Dave Miller, in his book, give some suggestions for how to make a Trappist-style beer. So, taking their cue, here's an all-grain recipe.

For a Corsendonk-like brown ale, instead of the black malt listed above, try 3 ounces of chocolate malt.

Ingredients:

- 8-1/2 pounds, pale malt
- 1 pound, mild malt (or Munich malt)
- 1/2 pound, crystal malt
- 1 ounce, black patent malt
- 1 pound, dark brown sugar
- 1/2 pound honey (optional)
- 2 ounces, Hallertauer hops (60 minute boil)
- 1 ounce, Kent Golding hops (60 minute boil)
- Wyeast Belgian ale yeast (or culture Chimay)

Procedure:

Depending on your extract efficiency, this beer might come in at SG in mid-1060s or so. This is not intended to be a 1.100 beer! If you can find it, instead of using dark brown sugar, use 1 pound raw sugar crystals (seen at some gourmet food shops, but somewhat expensive). Note the mixture of continental and English hops. As the beer ought to have some body, use a starch conversion temperature of 155-8 degrees F.

Red King Ale

Classification: pale ale, brown ale, extract

Source: Karl Lutzen (lutzen@novell.physics.umr.edu) 3/9/92

Killian's Red is anemic compared to this. A nice brown-red ale and quite tasty. This can also be made as an Incredibly Edible Red ale by cutting it down to a seven gallon batch. In which case it is a very red ale with a lot of body, alcohol and a head that won't go away.

Ingredients: (for 10 gallons)

- 6.6 pounds, Northwestern dark malt extract
- 6.6 pounds, Northwestern amber malt extract
- 4 cups, crystal malt (60 L.)
- 2 ounces, Northern Brewer hops (8.2% alpha)
- 2 ounces, Clusters hops (6.9% alpha)
- 2 ounces, Cascades hops
- Glenbrew ale yeast

Procedure:

Crush crystal malt and steep for 20 minutes. Strain and sparge grain into boiling pot. Add all extracts and enough water to bring dangerously close to top of brew pot. (Watch out for the massive boil-over! This batch WILL BOIL-OVER!) Just before this the foam gets to be nasty fill a pre-sanitized 2-liter soda bottle with the hot wort and allow to cool (leave a three inch head space). Pitch yeast in this when cool. Back to the wort, add one ounce of Northern brewer when the boil begins, and another ounce 15 minutes later. Add the 2 ounces of clusters at 40 minutes. At the end of the 60 minute boil, turn off heat and add the Cascades. Cover and allow to steep for 10-15 minutes. Strain out and sparge hops. Pour rest of wort into fermenter. Add water to bring to up to 6 gallons. (If your lucky enough to have a large enough fermenter, bring to 10 gallons). Pour in starter when wort is cool. One week later rack to 2 - five gallon carboys. Bring up to five gallon mark in each one (if needed). Ferment another week. Keg, age, drink.

Specifics:

- O.G.: 1.082 (6 gallons)
- F.G.: 1.016 (diluted to 10 gallons)
- Primary Ferment: 1 week at 60--65 degrees
- Secondary Ferment: 1 week at 60--65 degrees

Blackout Brown Ale

Classification: brown ale, all-grain

Source: Nick Cuccia (cuccia@eris.berkeley.edu) Issue #867, 4/20/92

One word: Mmmm! I was aiming for an English mild, and missed---too dark and too hoppy a nose for style. Nice body, with a good balance between the malt and the hops; the first thing that hits you, however, is the Willamette nose.

Looking back at the process, I'm surprised at how easy it was (even with thunderstorms and blackouts while it was going on---thank your choice of supreme being for gas stoves).

Ingredients:

- 7 pounds, Klages malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt

- 1/2 pound, 80 L. crystal malt
- 1 ounce, Willamette hops (3.8% alpha) (boil 60 minutes)
- 4/5 ounce, Perle hops (8.5% alpha) (boil 30 minutes)
- 1/2 teaspoon, Irish moss (boil 15 minutes)
- 1/2 ounce, Willamette hops (3.8% alpha) (dry hop)
- Wyeast English ale yeast
- 3/4 cup, corn sugar (priming)

Procedure:

I use Papazian's temperature-controlled mash (30 minutes at 122, 90 minutes at 155--145, sparge at 170). Total boil time was 1 hour. Cool and pitch yeast. After 6 days, rack to secondary and dry hop. One week later, prime and bottle.

Specifics:

- O.G.: 1.042
- F.G.: 1.008

Alt

Classification: German ale, alt, all-grain

Source: Todd Enders (enders@plains.nodak.edu) Issue #867, 4/20/92

Although I can't quite claim that this is an "authentic" altbier recipe (wrong yeast), it *is* good, and it would probably be just as good with Wyeast #1007 (German). Enjoy!

This is a well balanced brew. To be closer to authentic, you should age it for a month in the fridge after bottling and waiting for the brew to carbonate. It's also quite nice aged at room temperature.

If one were to worry about the hops they were using, one could use a heap of Hallertauer for bittering, but I can think of better uses for such a fine hop. Perle would serve nicely for bittering. Of course, for finishing/dry hopping you could go nuts with various combinations of Hallertauer, Tetnanger, Saaz, etc.

Ingredients:

- 4 pounds, U.S. 2--row malt (Klages/Harrington)
- 3--1/4 pound, Munich malt (10 L.)
- 1/4 pound, crystal malt (80 L.)
- 1/2 pound, wheat malt
- 1/2 ounce, black patent malt
- 1/2 ounce, Willamette hops (5.5% alpha) (boil)

- 1/2 ounce, Kent Goldings (6.1% alpha) (boil)
- 1 ounce, Hallertauer (2.9% alpha) (finish)
- Wyeast #1056 American ale yeast
- 2/3 cup, corn sugar (priming)

Procedure:

Mash in 11 quarts water at 137 F. and pH 5.2. Protein rest 30 minutes at 131. Conversion rest 60 minutes at 155. Mash out 5 minutes at 168. Sparge with 5 gallons of water at 170. Boil 90 minutes. Add hops at 45 minutes and 10 minutes before end of boil.

Specifics:

- O.G.: 1.047
- F.G.: 1.012

New Peculier

Classification: old ale, strong ale, Old Peculier, extract

Source: Jeff Mizener (jm@sead.siemens.com) Issue #878, 5/11/92

Based on the Elbro Nerkte recipe from Papazian.

Very nice, matured well. Dark but not black, could use some more body, but definitely not thin, lightly burnt taste (my wife's words) that I attribute to the black patent malt. Tasty. Not lawnmower beer. And it was only my 4th batch...

Ingredients:

- 6.6 pounds, dark extract
- 1/2 pound, crystal malt
- 1/4 pound, black patent malt
- 1--1/2 ounces, Fuggles (45 minute boil)
- 1/2 ounce, Fuggles (10 minute boil)
- 2 teaspoons, water crystals
- 1 teaspoon, Irish moss
- Whitbread ale yeast
- 1/2 cup, black treacle

Procedure:

Put malts into a boiling bag and place into 2--1/2 gallons of cold water. Bring to boil and remove, sloshing about and draining well (as one would with a [giant] tea bag). Add extract, 1.5oz fuggles and boil 45 minutes. During the last 10 minutes add the remaining hops. Cool (I take my pot outside and put it in a baby bathtub full of circulating cold water from the garden hose). Rack into a carboy and add yeast (I started

the yeast with cooled-boiled water but recently I have taken to putting the yeast directly into the warm wort). I let it go for 4 days then racked into a second carboy where it sat for another week before bottling. Bottle as usual.

Traquair House Ale

Classification: Scotch ale, all-grain

Source: Micah Millspaw, Issue #910 6/25/92

I noticed a posting about the Scotch ale Traquair House. It is my personal opinion that this is one of the best beers that I have ever tasted, commercial or homebrewed! This amazing beer is available through Merchant du Vin in Seattle, WA. but the price is very high. Since I like the stuff but its not realistic to buy, I made quite an effort to copy it. The effort has gained me a lot of experience and quite a few ribbons in Scotch ale (wee heavy) competitions. So I will give you all my best and closest to Traquair House recipe, do not make substitutes with inferior ingredients or the ale will suffer, and use the same yeast indicated for the same reasons.

Ingredients:

- 18 pounds, British pale malt
- 4 pounds, British crystal malt
- 2 pounds, toasted malt (homemade in oven - 10 min. @350F)
- 4 ounces, roast barley - in mash out only
- 1 pound, chocolate malt - in mash out only
- 1--1/4 ounces, centennial hops - 11.3 alpha for 75 minutes
- 3/4 ounce, tettnager hops - 4.8 alpha for 15 minutes
- 1 teaspoon, salt in boil
- 1 teaspoon, gypsum in boil
- irish moss, last 30 min.
- Wyeast 1056 culture

Procedure:

Mash at 155F for 1--1/2 hours. Collect first runnings with no sparge. Strike with 8 gallons at 170F. Mash out with 3 gallons at 200F with chocolate and roast grains. Collect about 8 gallons, boil down to 5 gallons.

Specifics:

- O.G.: 1.100, or 25 Balling

Scotch Ale

Classification: Scotch ale, all-grain

Source: Jed Parsons (parsons1@husc.harvard.edu) Issue #917, 7/6/92

This Scotch ale recipe yields, I think, a superb beer.

Ingredients:

- 9 pounds, pale ale malt
- 1 pound, crystal malt
- 1 pound, Munich malt
- 1/2 pound, chocolate malt
- 1/2 ounce, Bullion (60 minutes - 9% alpha)
- 2 ounces, Fuggles (30 minutes - 4.5% alpha)
- 3/4 ounce, Golding (10 minutes - 4.9% alpha)
- 1 teaspoon, Irish moss (30 minutes)
- Whitbread or Wyeast 1007 ("German Ale")

Procedure:

Heat 14 quarts for 140F strike heat. Mash in, starch conversion 1--1/2 hour at 154F. Mash out and sparge with 5 gallons at 168F. Boil 1--1/2 hour, adding hops and Irish moss as indicated above.

Specifics:

- O.G.: 1.055

Alt

Classification: German ale, alt, all-grain

Source: Jim Busch, (ncdtest@nssdca.gsfc.nasa.gov) 3/11/92

This can be a very hoppy beer by german standards, up to 40 bittering units, so you can up the bittering hops as you like.

Kolsch is a very pale style only brewed in Koln. Go light on anything assertively tasting. Follow same fermenting and aging procedure. Noble hops are used.

German ales include: Alt (Dusseldorf), Kolsch (Koln) and Weizens (Bavaria). Alt is made from the German Ale yeast and then cold conditioned for up to four weeks. These ales are usually fermented at colder temps than British ones (55 fahrenheit) The longer cold maturation yields a smoother, cleaner ale than the British ones.

Ingredients:

- Pale malt, 90% of mash
- Crystal malt (40L), 7% of mash
- Wheat malt, 3--10% of mash (vary percents accordingly)
- 2 ounces, Perle hops (boil 60 minutes)
- 1 ounce, Perle (boil 30 minutes)
- Finish with Hallertauer or Tettnang
- 1 litre, cultured German ale yeast

Procedure:

Mash grains, sparge. Add hops according to schedule above. Chill and pitch yeast. Ferment at 55 degrees for 1--2 weeks. Rack and cool to 40 degrees for 4 weeks. Dry hop lightly, if desired.

Rye Wit

Classification: wit, rye, roggenbier, Belgian ale, all-grain

Source: Bill Slack (wslack.UUCP!wrs@mv.mv.com) Issue #927, 7/19/92

Ingredients:

- 3 pounds, 6--row pale malt
- 1--1/2 pound, rye malt
- 1--1/2 pound, wheat malt
- 3 pounds, honey
- 2 pounds, dry malt extract
- 1 ounce, Hallertauer (boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/2 ounce, Hallertauer (2 minute boil)
- 1 ounce, whole cardamon
- 1 ounce, coriander seed
- 1/2 ounce, orange peel
- Belgian ale yeast

Procedure:

Protein rest 120+F for 30 minutes, Mash 150F for 90 minutes. Boil for 60 minutes, adding 3 pounds honey, 2 pounds DME (enough to raise gravity to 1.050) and 1 ounce Hallertauer. In last 15 minutes of boil add half of cardamon and half of coriander, and another 1/2 ounce of Hallertauer. In last 5 minutes of boil add remaining cardamon and coriander and orange peel. In last 2 minutes of boil add 1/2 ounce Hallertauer. Chill and pitch a Belgian ale yeast, such as the one newly offered by Wyeast, or culture some yeast from a fresh bottle of Chimay.

Note: Crack the cardamom shell and lightly crush the coriander seed. Strain them out before moving wort to the fer-

menter. The cardamom is not a traditional spice for this beer, so leave it out if you prefer.

Specifics:

- O.G.: 1.050
- F.G.: 1.008

Heavyside Ale

Classification: Scotch ale, extract

Source: Guy Derose (gxd@po.cwru.edu)
Issue #952, 8/21/92

Ingredients:

- 3.5 pounds, Glenbrew heavy 80 ale kit
- 2--1/4 pounds, Laaglander dark dry extract
- 1/2 pound, crushed crystal malt (20L)
- 1 ounce, Northern Brewer hops (steep last 10 minutes)
- 2 packages, dry ale yeast (from kit)

Procedure:

Prepare yeast by reconstituting in 16 ounces, warm tap water in a jar before brewing begins. Slowly bring 1 quart cold tap water with 1/2 pound crystal malt to a boil, about 30 minutes. Remove spent grains by pouring the liquid through a strainer into the main brewpot and sparging with 1 quart boiling water. Add 3 US pints of water to brewpot and bring to a boil. Add can and dry extract and boil for 15 minutes. Steep hop pellets in hop bag for 10 minutes with heat off, then remove hops and pour concentrated wort into the fermenter. Since I've marked the outside of the (plastic) fermenter in gallon increments, I then added cold water to raise the level to the 5 gallon line. After cooling I pitched the yeast, sealed it up, and attached the fermentation lock. After less than 7 hours, the wort was bubbling like mad. Prime with 1 cup dark extract when finished.

Fat Wanda's Kolsch Klone

Classification: German ale, kolsch, all-grain

Source: Jeff Benjamin (benji@hpfcbg.fc.hp.com) Issue #953, 8/24/92

This beer should be very pale, and taste clean like a lager but with an ale's body and

fruitiness. This beer took first prize in the pale ale category at the local (Northern Colorado) AugustFest competition this year. It's not exactly like drinking in Cologne, but darn close.

Ingredients:

- 7 pounds, pale malt
- 1--1/2 pounds, Vienna malt
- 3/4 pound, wheat malt
- 1--3/4 ounce, Hallertauer (5.0%)
- 1/2 ounce, Tettnanger (4.5%)
- Wyeast European ale

Procedure:

To keep hop aroma low, the last addition of hops should come no later than 20 minutes before the end of the boil. The trick to this beer is to cold condition it. After 4 days primary and 4 days secondary fermentation at ale temps (~65F), rack again and cold condition at 40F for 12 days. Then prime and bottle as usual.

Specifics:

- O.G.: 1.042
- F.G.: 1.009

Old Beulah Wee Export

Classification: Scotch ale, wee heavy, export, all-grain

Source: Bill Ridgely (RIDGELY@a1.cyber.fda.gov) Issue #960, 9/2/92

To my knowledge, there is no beer produced in Scotland in the gravity range of 1.055 - 1.070, so I made my own to 1.060 and called it "Wee Export." It uses traditional black malt for color and a bit of brown sugar to boost the sweetness (per the style). Also, the mash was conducted at a somewhat higher temperature to bring out unfermentable sugars, and the yeast had a relatively lower attenuation than some of the other standard ale yeasts on the market. The beer ages well and is still wonderfully drinkable after a full year in the bottle. Slainte!

Ingredients:

- 2 pounds, 2--row Klages malt
- 1/2 pound, crystal malt (60L)
- 1/4 pound, black patent malt
- 1/4 pound, flaked barley
- 5 pounds, amber malt extract syrup (American Classic)
- 1 pound, dark brown sugar

- 1 ounce, Northern Brewer hop pellets (6.5% alpha)
- 2 ounces, Fuggles hop pellets (4.5% alpha)
- 3 teaspoons, gypsum
- 1/4 teaspoon, Irish moss
- Wyeast #1028 London Ale yeast
- 3/4 cup, corn sugar (bottling)

Procedure:

Step mash. Crush grains and add to 3 qts water (with gypsum dissolved) at 130F. Maintain mash temperature at 125 for 30 min (protein rest). Add 3 quarts of boiling water to mash and maintain temperature at 158 for 1 hour (saccharification rest). Drain wort and sparge grains with 5 quarts water at 170. Add to the wort in the brewpot the malt extract and brown sugar. Bring to a boil. After 30 minutes of boil, add 1/2 ounce of Northern Brewer hops and 1/2 ounce of Fuggles hops. After 15 more minutes, add an additional 1/2 ounce of each hop. Boil for a total of 1--1/2 hours. Ten minutes before the end of the boil, add the Irish moss. Five minutes before the end of the boil, add 1 ounce of Fuggles hops (for aroma). Cool the wort with a wort chiller and add to the primary fermenter with sufficient water to make 5 gallons. Pitch yeast when temp of wort is below 75. Ferment at 65 for 5 days. Rack to secondary and ferment for 15 more days at 65. Bulk prime with corn sugar before bottling.

Specifics:

- O.G.: 1.060
- F.G.: 1.015
- Alcohol: 6.0% (v), 4.8% (w)

Blown Top Braggart

Classification: honey ale, braggot, mead, extract

Source: Subhash Chandra Roy (roy@mcnc.org) 7/29/92

The strength indicates a barley wine style, the liberal use of honey indicates a braggart, and the use of wheat indicates I ran out of barley malt extract.

Ingredients:

- 3.3 pounds, wildflower honey
- 3.3 pounds, amber malt extract
- 2 pounds, wheat extract
- 1 pound, light malt extract
- 1/2 pound, 10L crystal malt

- 2 ounces, Northern Brewer hops (8.0%), 30 minute boil
- 2 ounces, Kent Goldings pellets (4.6%), 20 minute boil
- 1/2 ounce, Kent Goldings pellets, 15 minute boil
- 1/2 ounce, Kent Goldings pellets, finishing (10 minutes)
- Irish moss, last 5 minutes
- Whitbread ale yeast
- 1/2 teaspoon, yeast energizer

Batard de Belgique

Classification: Belgian ale, all-grain

Source: Todd Enders (enders@plains.nodak.edu) Issue #966, 9/10/92

The long, rather cool mash seemed to break down the dextarine malt more than I would have liked, and I only had 1--1/2 ounces of hops around, so the batch is underhopped. I didn't notice a lot of banana ester during the fermentation, and it tasted sweetish and has a somewhat strong molasses note at bottling, with a noticeable, but not too strong, banana component. Underneath was the characteristic woody-spicy accents I associate with Chimay. One week after bottling, the banana seemed to subside, and things seemed to be going along rather nicely. However, at two weeks after bottling, the banana component came back with a vengeance! I dropped off a 6-pack for one of my brewing comrades, and he called me yesterday to say that it was "rudely banana."

I hope the esters subside with age, as it is overpowering right now. On opening, a bottle almost fills the room with the ripe banana smell. The taste is intensely banana!!! Fermentation was at about 70-75, for what it's worth. Only time will tell, I guess...

Ingredients:

- 6 pounds, U.S. 2--row malt
- 3--1/4 pounds, dextarine malt
- 2 pounds, unmalted wheat
- 1 pound, light brown sugar
- 1 cup, blackstrap molasses
- 1--1/2 ounce, East Kent Goldings hops (6.1% alpha)
- Chimay yeast
- 2/3 cup, corn sugar (priming)

Procedure:

Cook 1/2 pound 2--row malt and 2 pounds of unmalted wheat in 4--5 quarts of water until gelatinized (about 45 minutes). Mix cooked wheat into main mash water and stir until well mixed. Mash in: 12 quarts at 138F. Protein rest: 30 minutes at 126--131F. Mash: 2 hours at 148--152. Mash out: 5 minutes at 170. Sparge: 6--1/2 gallons at 170. Boil 2--1/2 hours adding hops 60 minutes from the end of the boil.

Specifics:

- O.G.: 1.070 (5--3/4 gallons)
- F.G.: 1.011

Alt

Classification: German ale, alt, all-grain

Source: Tony Babinec (tony@spss.com) Issue #980, 9/30/92

Grains and hops used should be German. Wyeast has two excellent yeasts from which to choose, namely #1007 "German ale" and #1338 "European ale." Of the two, as oft stated in HBD, #1338 produces a maltier, more complex-tasting beer. If at all possible, chill your fermenter at the end of primary fermentation to about 40 degrees F, then rack the beer to secondary and cold-condition the beer for a couple weeks. This is what the Germans do, and this practice is also recommended by Steve Daniel, who has won the Nationals numbers of times. The rationale for cold-conditioning is to drop the yeast out, for the fruity-yeasty flavors found in English beers are not desired in Alts. Both of the above Wyeasts drop out well and you get a very bright, clear beer.

A good starting point for a recipe is George and Laurie Fix's "Vienna Mild," substituting an alt yeast for a lager yeast.

Ingredients:

- 8 pounds, pilsner malt (or 6 pounds light, unhopped dme)
- 4 ounces, 10L crystal malt
- 4 ounces, 60L crystal malt
- 4 ounces, 120L crystal malt (assumes 75% extraction efficiency)
- 6 - 7 AAUs, German hops (Hallertauer, Tettnang)
- Wyeast #1338 or #1007

Procedure:

Cold condition in secondary.

Trappist Ale

Classification: Belgian ale, Trappist ale, partial-mash

Source: Walter Gude (whg@tellabs.com) Issue #985, 10/7/92

I don't know if Golding dry hops are appropriate but they're spicy finish seems like it should be OK. Besides they're sooo good I can't resist. I'm I just hopelessly lame?

Ingredients:

- 1 pound, Biscuit malt
- 1/2 pound, Belgian Crystal (what is this 50L)
- 1/2 pound, Special B (120L ?)
- 1/2 pound, Roasted Chocolate
- 6 pounds, Northwestern amber extract
- 35 IBUs, hops (Tettnanger/Kent Golding plugs)
- Wyeast Belgian ale

Procedure:

Mash grains for 45 minutes or so, then sparge. Add extract and boil. Add hops in at least 3 stages. Chill and pitch.

Belgian Strong Ale

Classification: Belgian ale, Trappist ale, trippel, extract

Source: Joel Newkirk (newkirki@hotmail.com) 10/16/92

We brewed this a few weeks ago, aiming for a Belgian Trippel, but the resulting brew was a lovely golden ale color. At about 9--1/2 percent alcohol it seemed inappropriate to call it a double. After four days in the bottle, tasted room temperature, it was fantastic. No bananas yet, but we're of course expecting them.

This seemed like overhopping and nauseum, but it came out wonderfully balanced. The cinnamon, of course, is a drop in the ocean of flavor.

Ingredients:

- 3/4 cup, Belgian special roast malt
- 3/4 cup, English crystal malt (80L)
- 10 pounds, Northwestern gold extract
- 1/4 pound, light brown sugar
- 1/4 teaspoon, cinnamon
- 1 teaspoon, Irish moss
- 1 ounce, Fuggles pellets (boil)
- 3/4 ounce, Cascade pellets (boil)

- 3/4 ounce, Saaz whole hops (1/2 hour)
- 3/4 ounce, Styrian Golding pellets (1/2 hour)
- 2 ounces, fresh Cascade (aroma, 15 minutes)
- 1/4 ounce, Saaz (finish)
- 1/2 ounce, Olympic pellets (finish)
- 1/2 ounce, Cascade pellets (finish)
- Wyeast #1214 Belgian

Procedure:

Brought to boil the Belgian and English crystal. Removed grains. Boiled 1 hour with extract, Fuggles and Cascade, brown sugar, cinnamon and Irish moss.

Specifics:

- O.G.: 1.083
- F.G.: 1.009

Tamalpais Wit

Classification: wit, wheat beer, Belgian ale, Hoegaarden, extract

Source: Tom Chilers (TCHILDER@us.oracle.com), Issue #1150, 5/27/93

A few months ago, I posted a barley malt extract wit beer recipe, and promised to try the same with wheat malt. Well, the first wheat malt batch finished a couple of weeks ago, and my friends and I are quickly wiping out the results. The wheat "bite" is great. This beer has a somewhat higher FG than Hoegaarden Grand Cru, so you may want to cut back the malt and/or honey to try and emulate Hoegaarden accurately.

The keys to making this beer are (1) use belgian ale yeast, (2) crush the coriander yourself, so it is nice and fresh, (3) use orange honey, and (4) use the best Hallertauer hops you can find. Papazian's basic recipe is very flexible; I've made 5 different beers so far by changing the malt combinations, and I've liked them all. I like this one the best so far.

Ingredients:

- 4-1/2 pounds light dry wheat malt extract
- 2 pounds orange honey
- 1 ounce Hallertauer or Northern Brewer (7.5 HBU, boil)
- 1 ounce Hallertauer or Hersbrucker (3 HBU finish)
- 1-1/2 ounces crushed coriander

- 1/2 ounce dried orange peel
- Belgian Ale yeast (Wyeast 1214)

Procedure:

Bring 5 gallons of water to a boil, then add first three ingredients. Boil 45 minutes, then add 3/4 oz. coriander. Boil 10 minutes, then add remaining coriander and orange peel. Boil 5 minutes, and add the finishing hops for a final 2 minutes. Chill immediately to 75 F, aerate into 5 gallon carboy, and add yeast. Ferment using blow-off method, then prime with 3/4 cup corn sugar and bottle.

Belgian Wheat Ale

Classification: wit, Belgian ale, wheat beer, all-grain

Source: pohl@unixg.ubc.ca (Derrick Pohl), Issue #1152, 5/31/93

Here's an all-grain recipe for a lovely wheat ale I brewed last fall which uses Wyeast's Belgian Ale yeast rather than the Bavarian Wheat, with plenty of nice clove aftertaste resulting. It is a light, refreshing beer, perfect for summer (pretty good for winter, too, which is when I drank it).

Ingredients:

- 1 teaspoon gypsum in mash water
- 6 pounds pale malt
- 3 pounds wheat malt
- 1/4 pound crystal malt (light)
- 2/3 ounce Bramling Hops (boil 50 min.)
- 1/3 ounce Bramling Hops (boil 10 min.)
- 1/4 ounce Centennial Hops (boil 1 min., then steep for 15 min.)
- Wyeast Belgian Ale yeast

Procedure:

Two-stage mash: 50 deg C. for 30 min., then 66 deg C. for 45 min.

The two-stage mash is because of the wheat malt component.

Fermented at cool room temperature (around 16 deg C.).

That's it. The light hopping is to let the wheat and yeast flavours shine through, and they do, very nicely. Although this is an ale, I found it tasted best well-chilled. It also needed a little while (about a month) in the bottle for the yeast and hop flavours to reach an optimum balance.

Specifics:

- O.G.: 1.044

Citadelle White

Classification: Belgian ale, wit, wheat beer, all-grain

Source: Phillip Seitz (0004531571@mci-mail.com), Issue #1094, 3/10/93

The arrival of Celis has spurred an interest in brewing white beers, and in addition some HBDers have expressed a desire for more recipes on the net. The following recipe and comments should provide a good start for people who want to get ready for their summer white beer drinking.

Lemon/gold color with a substantial haze and white head. Slightly orangey aroma. Light to medium body with full, almost moussy carbonation. Light to moderate tartness with subtle but pleasant coriander flavor, some orange present but faint. Aftertaste mostly tart and coriander-ish. I wouldn't go head to head with Celis White, but this is unmistakably a white beer and will make for excellent hot-weather drinking.

Grain bill--The basic bill is 60% barley malt, 30% wheat malt, and 10% raw wheat. The latter was purchased at my local food coop for \$0.55/lb. I would increase the gravity to 1.046 next time but think these proportions provide good results with little trouble. The raw wheat was absolute hell to grind, but there were no problems with the mash and sparge. Thanks to Jim Busch, the sultan of wheat beer, for help with the grain proportions.

Ingredients:

- 5 pounds 2-row pale malt
- 3 pounds Belgian wheat malt
- 3/4 pound hard red winter wheat
- 1/2 ounce Styrian Goldings (6.8% AA), boiled for 60 minutes
- 10 grams ground coriander (boiled 10 minutes)
- zest of 4 oranges and one lime (added after end of boil)
- 12.5 ml 88% lactic acid (added at bottling)
- 110 grams corn sugar in 4.75 gallons for priming
- Hoegaarden white yeast cultured from brewery sample

Procedure:

Strike with 8 quarts @ 135F for 20 minute protein rest at 122- 124F; Add 1 gallon boiling water to raise to 145F, then heat to 158F for 30 minute sacchrification; add 2 gallons boiling water for 10-minute mash-out at 170F; transfer to lauter tun and let sit 20 mins, then sparge with 6 gallons water @ 180F. I stopped sparging at 1.008, collecting 6.25 gallons at 1.037. Boiled for 90 minutes and cooled with immersion chiller.

Specifics:

- O.G.: 1.042
- F.G.: 1.012

Wit

Classification: wit, Belgian ales, wheat beers

Source: Martin Lodahl (malodah@pbgueuze.scrm2700.PacBell.COM), r.c.b., 10/19/94

This is a test recipe that I especially liked, while writing the article in *Brewing Techniques*, Jul/Aug 1994 on this style.

Ingredients:

- 4 lbs DeWolf-Cosyns "Pils" malt
- 3 lbs flaked (unmalted) wheat (cracked wheat works fine)
- 6 oz rolled oats
- 1 oz Saaz hops (3.2% AA)
- 1 oz bitter Curacao orange peel
- 3/4 oz sweet orange or tangerine peel
- 3/4 oz fresh ground coriander seed
- 1/2 oz fresh ground anise seed
- A pinch of ground cumin
- 10 ml 88% food-grade lactic acid (at bottling)
- 1 cup corn sugar (priming)
- BrewTek "Belgian Wheat" yeast

Procedure:

Dough-in grains with 3 gallons of soft water at ~90F. Protein rests:

30 minutes @ 117F

30 minutes @ 122F

30 minutes @ 126F (at this point, the wheat appears dissolved) Pull first decoction; thickest third of the mash Heat decoction to 160F, rest 15 minutes Heat decoction to boiling, boil 15 minutes Return boiling decoction to rest mash and stir. Mash temperature should be near 145F. Rest 15 minutes. Pull second decoction; thickest third of the mash Heat decoc-

tion to 160F, rest 10 minutes Heat decoction to boiling, boil 10 minutes Return boiling decoction to rest mash and stir. Mash temperature should be near 162F. Rest 15 minutes. Check starch. If not converted, rest longer. Mash-out: 10 minutes @ 170F Sparge: 5 gallons @ 170F

Boil 60 minutes, adding hops at the beginning. Spices are added in the last 10 minutes of the boil or at knockout. I used a single-stage ferment (as I usually do). OG: 1.038. TG: 1.002.

Adding the lactic acid rather than biologically souring the beer is definitely a shortcut, and one that adds time to the processing, as it takes longer after bottling for the flavors to "marry" than for conditioning to develop. If you have a lactobacillus culture in your possession that will do the job, have at it.

Zoso White

Classification: wit, Belgian ale, wheat beer, all-grain

Source: David P. Brockington (bronyaur@stein3.u.washington.edu), r.c.b., 12/14/93

I used three sources when formulating this recipe -- Rajotte's *Belgian Ale*, Jacksons *New World Guide...*, and Jackson/Guinard's article on Belgium-Style Specialty in the 1991 special *Zymurgy* on traditional beer styles. I have only brewed this twice, inspired when a friend came back from Belgium raving about Hoegaarden White, and after Celis White was discovered in Seattle. My interest in the style was piqued, to say the least.

I used different yeasts and malted wheats in the two times that I brewed this. The first batch used a wheat that was too dark, and the resulting beer came out darker than it should have. Also, I changed yeasts -- the first batch used Wyeast 1214 (Belgian Ale) which worked ok but not well enough for me. I switched to Wyeast 3068 (The new Weihenstephan Wheat) for the second batch. I will use the new Belgian Wit Wyeast next time I brew this.

The recipe seems to work -- Pierre Celis judged it at the Dixie Cup this year and gave it a 35. This was for the original version (Wyeast 1214) and it lost a couple of points for color. It did do well enough to take Second in the Specialty category at the Dixie Cup. I also had the amazing

opportunity to have Michael Jackson try it during a lunch at the NHC in July, and he liked it. (Of course, would he say otherwise in person?) We talked about the cumin possibility, and he agreed that cumin probably is not in Celis White. (and it certainly didn't find its way into my beer -- have you ever smelled fresh cumin?)

Ingredients:

- 6 pounds Pils malt. (preferably from Belgium)
- 3 pounds malted wheat
- 3 pounds unmalted wheat
- 1 pound malted oats
- 1 ounce Tettanager (5.4 AAU) for 60 minutes
- 0.75 ounce Tettanager for 20 minutes
- 0.5 ounce fresh ground coriander for 60 minutes
- 0.25 ounce grated, dried orange peel for 60 minutes
- 0.25 ounce coriander for 30 minutes
- 0.25 ounce orange peel for 30 minutes
- 0.50 ounce orange peel for 20 minutes
- yeast (see note in description)

Procedure:

The mashing schedule for the Dixie Cup version is as follows:

Mash-In with 2.5 gallons (.75 quart/pound) 30 minutes @ 125F Add hot water to mash to raise temperature to 148-150F Hold there for 60 minutes Sparge to 6 gallons in kettle with 170F water Water used is untreated, Seattle City water

Pugsley's Pseudo Celis White #5

Classification: wit, Belgian ale, wheat beer, Celis, all-grain

Source: Tony Storz (tony.storz@cld9.com), HBD Issue #1310, 12/29/93

While this will not fool everyone into thinking that this is the real Celis White, I was very happy with the outcome. The spices are "up front" without being overpowering. However, some people like a wallop from the spices and you will need to experiment with the spice amounts.

After a couple months the spices have faded a bit, so next time I will double the spices and probably try Wyeast White beer yeast.

This recipe should give you a good starting point with which to experiment. If anyone

else has a recipe for a Celis White clone, or have any comments or questions on my recipe, please feel free to E-mail me or post.

Ingredients:

- 4.5 lbs. 6 row (or 2 row)
- 4.0 lbs. Unmalted Wheat (Bulgar from Health Food Store)
- 4 grams dried orange peel
- 4 grams crushed coriander seeds
- 1 tsp. Alpha-Amalase enzyme
- lactic acid
- 1 oz. Hallertauer
- 1 pack Wyeast #3056 Bavarian Wheat
- optional: 1 tsp. gypsum

Procedure:

Bring 2 gallons water to boil. Add unmalted wheat and hold at 185-195 degrees for 20 minutes. Add cold water and 6 row malt to bring down to 130 degrees. Add 1 tsp. amalase and gypsum (pH 5.3). Allow protein rest for 25 minutes. Raise temperature to 150 degrees and hold 20 minutes. Complete conversion by raising temperature to 158 degrees and holding for 20 minutes. Mashout at 168 degrees for 5 minutes. Acidify sparge water to pH 5.7 with lactic acid. Sparge with 4-5 gallons of 170-180 degree water. Boil wort for 90 minutes. Add hops and crushed spices 15 minutes before end of boil. Cool wort and pitch yeast.

Specifics:

- O.G.: 1.041
- F.G.: 1.011

Trappist Ale

Classification: Trappist ale, Belgian ale, extract

Source: Rex Saffer (saffer@stsci.edu), r.c.b., 2/14/94

This is the third batch of this ale I've made in the last 5 days, each time propagating about 1-2 fluid ounces of yeast left over from the previous starter after pitching, but this is the first one using Irish moss. Both previous batches showed a strong cold break immediately after sparging, with many, many particles about the size of large sand grains settling slowly to the bottom of the carboy. The morning after each boil, about 2 inches of trub was visible at the bottom of each carboy, fairly cohesive

so that it was not much disturbed during the racking to the fermenter.

This morning, when I went down to rack the wort to the fermenter, there was less trub than before at the bottom of the carboy, only about 1 inch. It was quite fluid, not stuck together as usual, and it sloshed gently about the bottom of the carboy at the slightest disturbance. Large (1-2 inch diameter), milky, gelatinous, stringy, and irregularly shaped globs of precipitate were floating all throughout the wort. As I racked into the fermenter, I could see these globs being sucked up into the siphon hose and into the fermenter. Since I was having a homebrew, I didn't worry, but went ahead and completed the racking, pitched the yeast, attached the blowoff hose, and covered the carboy. But this time my smile was slightly distorted by the furrow of puzzlement that appeared upon my brow.

Ingredients:

- 6.6# M&F plain light extract
- 3.3# M&F plain dark extract
- 1.0# Clover honey
- 1 oz Fuggles leaf hops @ 3.3% alpha
- 1 oz Boullion leaf hops @ 7.1% alpha
- 1 oz Hallertauer leaf hops @ 5.4% alpha
- 1 oz Cascade leaf hops @ 6.4% alpha
- 1 tsp Irish moss
- Yeast Lab Trappist Ale liquid yeast culture

Procedure:

Add 1 oz Fuggles + 1/2 oz Boullion hops to 8 pt cold H2O, bring to boil. Add malts and honey, bring back to boil for 60 min. At 30 min, add 1/2 oz Boullion + 1/2 oz Hallertauer + 1/2 oz Cascade hops + 1 tsp Irish moss. At 5 min add 1/2 oz Hallertauer + 1/2 oz Cascade hops. Sparge directly into 2 gal cold H2O in 5 gal carboy (note wort chiller *not* used...). Sparge water was previously boiled and allowed to cool to about 175 deg F. Stopper and cool overnight in basement (which at this time of year is a nearly constant 60-62 deg F). Rack into clean, sanitized carboy, leaving trub behind. Pitch yeast (about 18 fluid ounces of starter, just after high krausen), attach blowoff hose, cover to exclude light, and smile while having a homebrew.

Brown Ale

Classification: brown ale, extract

Source: Tim O'Keefe (tokeefe@utxvms.cc.utexas.edu), r.c.b., 8/9/94

Here's the recipe for a batch I made about two months ago. It's my favorite brewed thus far! It's kinda heavy and sweet, and is fairly close to a porter, though certainly not the same.

Ingredients:

- 1/4 pound choc. malt
- 1/2 lb. Briess special roast
- 1/2 lb. De Wolf-Cosyns special B malt
- 6 lb. amber syrup (I used Briess)
- 2 lb. dark syrup
- 1 oz. Northern Brewer hops (boiling)
- 1/2 oz. fuggle hops (finishing)
- European Ale yeast
- 3/4 cup corn sugar to prime

Procedure:

In case your homebrew store doesn't have the specific brands of grains I listed here--the "special roast" is toasted barley, about 50 Lovibond, and the "special B" is a very dark crystal malt--221 Lovibond. If it's not available, substitute in the darkest crystal malt you can find.

You asked for specific directions, so here goes:

- 1) heat about 2 gal of water in your brewpot. Steep the choc malt, special B, and special roast while the water heats up. Putting the grains in a muslin steeping bag helps make removing the grains a lot easier.
- 2) When the water begins boiling, remove the grains, and add the amber syrup, dark syrup, and Northern Brewer hops.
- 3) After 50 min, throw in the fuggle hops, and boil for 10 more minutes.
- 4) Cool down your wort, and add to your carboy with 3 gal water. When it's all reached 78F, pitch your yeast.

Alki Point Sunset

Classification: German ale, Kolsch, all-grain

Source: Charlie Gow (Charlie.Gow@f615.n109.z1.fidonet.org), r.c.b., 8/9/94

Here's the recipe for the Koelsch that took first place in German Ales/ California Common at the 1994 HWBTA Nationals.

After several discussions with some *knowledgeable* brewers, I plan to change to the hopping profile to only German noble hops (Hersbrucker & Spalt). The honey will help dry the beer out, and the honey "tang" helps give the finished beer a slightly winy nose and palate.

Big thanks to Dave Brockington, Jim Busch, and Scott Bickham for the recommended tweaks.

Ingredients:

- 5.0# D-C Belgian Pilsener Malt
- 1.625# D-C Belgian Wheat Malt
- 1.0# Ireks German Light Crystal
- .125# Cara-Vienne
- 1.25# clover honey (15 minute boil)
- .50 oz. Tettnang (4.3% AA) 60 min. 7.5IBU
- .50 oz. Liberty (4.3% AA) 60 min. 7.5IBU
- .50 oz. Mt. Hood (4.5% AA) 60 min. 8.0IBU
- .50 oz. Tettnang (4.3% AA) 30 min. 2.0IBU
- .25 oz. Liberty (4.5% AA) 10 min.
- Wyeast #2565 (Kolsch)

Procedure:

Mash In: 132F

Protein Rest: 30 min @ 124F

Saccharification: 90 min @ 150F

Mash Off: 10 min @ 168F

Sparge to collect 5.75 gallons of sweet wort (or until SG of runoff is 1.010-1.012).

Boil for 90 minutes. Adding 1.125# clover honey for the last 15 minutes of the boil.

Force cool to 62F and pitch slurry from 1.25L starter of Wyeast #2565 Kolsch.

Specifics:

- O.G.: 1.050
- F.G.: 1.007
- Primary Ferment: 09 Days @ 62F in Glass
- Secondary Ferment: 10 Days @ 58F in Glass
- Laged: 14 Days @ 38F

Old Peculier

Classification: old ale, all-grain

Source: Fred Hardy (fcmh@access1.digex.net), r.c.b., 8/3/94

This recipe and the description of Old Peculier are derived (sometimes copied) from the book *Brew Your Own Real Ale At Home*, Graham Wheeler and Roger Protz, CAMRA (The Campaign for Real Ale), St. Albans, Herts, Eng., 1993. It is presented without the consent of the publisher, but hopefully with their understanding.

"A dark and vinous old ale from Theakston's Masham brewery in North Yorkshire. Toffee and roast malt in the mouth; deep, bitter sweet finish with delicate hop underpinning."

AHA Classification: English Old Ale (the actual starting gravity of this beer is below the AHA guidelines for this category, but hey, they're only guidelines): SG 1060-1072, IBU 30-40, SRM 10- 16.

Target profile for this recipe: SG 1059, IBU 31.6, SRM 16.8. Published recipe is for 23 litres, and all units are metric. I have converted units to USA system and modified the recipe to yield 5 US Gallons using my own Brew design model.

Ingredients:

- 8 lbs. English 2-row pale malt
- 1 lb. English 2-row crystal malt
- 2 ozs. black patent malt
- 1 lb. Invert Sugar
- 1/2 Cup (packed) soft dark brown sugar for priming
- 1 1/4 ozs. Fuggles hop pellets (4.5 alpha acid)
- 1 oz. Cascade hop pellets (5.0 alpha acid)
- 1 tsp gypsum added to mash water
- 1 tsp gypsum added to sparge water
- 1/4 tsp Epsom Salts added to kettle
- Wyeast #1968 Special London Ale

Procedure:

Crush all grains and mash into 9 quarts of brewing water preheated to 130 degrees F. When grist is thoroughly mixed in with no dry spots, add 4 quarts of boiling brewing water and increase mash heat to 152 degrees F. Hold for two hours, stirring and returning to proper heat every 20 minutes or so. Mash out at 168 degrees F for 5 minutes. Sparge with 4 1/2 gallons of 170 degree F brewing water.

Bring the wort to a boil along with the Cascade hops and 3/4 ounce of the Fuggles hops. Boil 1 1/2 hours, adding the invert sugar during the boil. Add the balance of the Fuggles hops for the last 15 minutes of the boil. Add Irish moss at the same time if you choose to use it, though it should not be necessary in a beer this dark.

Force chill the wort, rack it off of the trub into the fermenter, pitch the yeast starter and ferment to completion. Estimated FG of 1014.

Make up the dark brown sugar with a pint of water for priming, and bottle the brew. Sample after two weeks.

Malt Extract Recipe

Substitute 6 3/4 pounds of light dry malt extract (not Laaglander's, too dextrinous) for the pale malt.

Crush the specialty malts and add to 1 1/2 gallons of room temperature brewing water. turn on heat to high and bring the water to a boil. As soon as the water boils, remove it from the heat and remove the grains (use a grain bag, etc. to help, but get the grains out). Old Peculier is a brew without a hint of astringency, and left over grains may leach tannins when the goods are returned to a boil.

Add the sugar and DME and stir until they are completely dissolved. Only then can you return the wort to the heat, add the Cascade and first batch of Fuggles, and bring to a boil. Boil 1 hour, adding the last batch of Fuggles pellets for the last 15 minutes. Again, Irish moss is optional.

Follow the directions for all grain for fermentation and bottling.

Carla's Rainy Day Rye

Classification: roggenbier, rye, all-grain

Source: David P. Brockington (bronyaur@stein.u.washington.edu), r.c.b., 8/8/93

It worked out quite well, if you like Rye. The genesis was one evening I was sipping on some American whisky contemplating my brewing. As I tend to brew about four batches a month, I run out of new ideas often. This particular evening, I was wondering what I could add to my beer that would be distinct, yet appropriate. The whisky I was drinking at the time was Old Overholt, which is a Straight Rye. Bingo.

The name is from my favorite bar-tendress at the pub that has been my home for the past four years. The name used to apply to a different brew, which I scrapped. It will stick to this one.

It has yet to be entered in any competition, so I have no collection of comments for it, unfortunately. The rye flavor is strong, but not overwhelming, in my opinion. In fact, I consider this beer a quaffer, and can easily down three in a session -- the rye flavor is noticeable, but balanced. All in all, I am quite happy with this beer and will brew it again in a few brewing cycles -- probably August.

Ingredients:

- 8 lbs. English Pale 2-row, preferably Marris Otter
- 4 lbs. malted rye
- 2 oz Cascade [6.0 AAU] for 60 minutes
- 1 oz Hallertaur [4.7 AAU] for 15 minutes
- 1 oz Hallertaur [4.7 AAU] for 1 minute
- 2 tsp Irish Moss @ 30-minute mark
- Wyeast #2112 (California Common) from a one pint starter

Procedure:

Grains mashed in a single-step infusion @ 156F for 90 minutes.

All fermentation done in glass @ 65F for 20 days. The reading I took at 14 days was 1.008, so the fermentation time could be trimmed.

Specifics:

- O.G.: 1.042
- F.G.: 1.006

Abbey Beer

Classification: Belgian ale, Abbey beer, Trappist, Chimay, all-grain

Source: Tony Babinec (tony@spss.com), HBD #1071, 2/5/93

The Chimay yeast is a very important component of making a Chimay clone. You might try to get your hands on Wyeast Belgian ale yeast, though to me it doesn't taste like Chimay's.

Ingredients:

- 9 pounds U.S. 2-row
- 1.5 pounds Munich malt
- 0.5 pounds 60L (or darker) crystal malt

- 1-2 ounces of chocolate malt
- 1 pound of honey or dark brown sugar
- 6 - 7 AAUs bittering hops, a mix of hallertaur and kent goldings (60 minute boil)
- Chimay yeast, of course

Procedure:

Add hops at 60 minutes before end of boil. You are not looking for high hop bitterness, nor should there be noticeable hop aroma.

If you're not an all-grain brewer, then don't use the 2-row or munich malt but use, say, 7 pounds light, unhopped dry malt extract instead. Use crystal and chocolate malt for color. The honey or brown sugar will boost the starting gravity as well as contribute to the flavor and body of the finished beer.

You might try doing the fermentation at a relatively "warm" temperature, say, 70 to 75 degrees F. This should lead to more of that Chimay flavor in the finished beer. And, don't drink the beer all at once, as its flavor will evolve in the bottle over time.

Wit

Classification: wit, Belgian ale, Celis white, wheat beer, all-grain

Source: Tony Babinec (tony@spss.com), HBD Issue #1095, 3/11/93

Flaked wheat is available from homebrew shops, but can also be found in health food stores or natural food sections of supermarkets. I MUCH prefer flaked wheat to raw wheat berries. The flaked wheat is already gelatinized. The raw wheat berries should be boiled and gelatinized, and that's a mess. Also, there are different wheats available, and it's not clear to me that what's available in the health food stores is the same wheat as the Belgians use. The wheat malt in the above grain bill was a hedge, and in retrospect could have been flaked wheat.

Flaked oats are available from homebrew shops, but rolled oats (such as Quaker oats) could be used.

Somewhere in Michael Jackson's writings, I'm pretty sure he says that Hoegaarden Wit has a grain bill as follows:

- 50 parts barley malt
- 45 parts wheat
- 5 parts oats

While my grain bill used a bit more barley malt than these proportions would suggest,

I was nervous about conversion and my starting gravity. Not to worry -- the deliberate low temperature rests and long rest times did the trick, and I got about a 1.050 beer.

Ground coriander is a great spice, and I thought that 20 gms would not be too heavy-handed. Incidentally, there are different types of coriander seeds available. Instead of going to the spice rack of your favorite grocer, go to a spice specialty store to seek out the larger coriander seed that is more "noble" -- that is, aromatic and flavorful.

Ideally, the orange peel should be from the curacao orange. Here's a thought -- use a dash of orange curacao liquor in the beer. I used McCormick dried orange peel to no apparent bad effect. If I were to do things again, I might up the amount a bit, or substitute something fresher.

Cardamom is a very elegant spice with a lemon-citrusy aroma and flavor. I use it lightly for background flavor and character.

Wyeast Belgian is a strong-gravity performer, but I used it here in a conventional-gravity beer. It did contribute a bit of its own flavor, though somewhat muted. I racked onto the yeast cake from a just-racked beer, and maybe that contributed a bit of pleasant dryness to the beer. I'd love to get my hands on Hoegaarden or Celis yeast, and failing that, might use Wyeast "London."

The suggestion in HBD to add a dash of lactic acid for some tartness sounds like something to try. As the acid is quite concentrated, it shouldn't take much.

Ingredients:

- 5 pounds pale malt
- 1 pound wheat malt
- 2.5 pounds flaked wheat
- 0.5 pounds flaked oats
- hersbrucker hops to 18 IBUs
- 20 gms ground coriander seed
- 5 gms dried orange peel
- 2 gms ground cardamom
- yeast: Wyeast Belgian

Procedure:

Process was an upward step infusion mash: 110 degrees F for 45 minutes
122 degrees F for 45 minutes
144 degrees F for 30 minutes
150 degrees F for 90 minutes

mash out

Spices were added in the last 10 minutes of the boil.

Celtic Ale

Classification: celtic ale, Grant's Celtic Ale, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu), HBD Issue #1098, 3/16/93

This recipe is made using spent grains from a batch of Strong Ale.

If I do say so myself, this is a great low alcohol beer. It was ready to drink after about 5 days. It's 4 weeks in the bottle today and there's hardly any left :-)

Fred Eckhardt, in *The Essentials of Beer Style*, lists Grant's Celtic Ale at OG 1034, FG 1008, IBU 38.

Ingredients:

- Spent grains from strong ale
- 5 oz Chocolate malt
- 19 oz Light dry malt extract
- 1 oz Bullion pellets 60 minute boil - unknown alpha acid
- 1/2 oz Willamette whole hops 10 minute boil - 4.2% alpha acid
- 1/2 oz Willamette whole hops 10 minute boil - 4.2% alpha acid
- 1/2 t. Irish moss 10 minute boil
- Wyeast 1056, second generation, half of a one-quart starter

Procedure:

Steep chocolate malt in 1 pint water. Add to mash tun after draining first runnings for the strong ale. Add 2.5 gallons water at 172F to mash tun and let settle 15 minutes. Sparge as usual with water at 172F to collect 4.5 gallons. Add dry malt extract and sufficient water to boiling kettle.

Single-stage fermentation: 9 days. Bottled with 5/8 cup corn sugar. Final gravity: 1011.

Specifics:

- O.G.: 1.035
- Bitterness: 24-37 IBU
- Primary Ferment: 9 days:
- F.G.: 1.011

Alt Bier

Classification: alt, German ale, partial mash

Source: Timothy J. Dalton (dalton@mtl.mit.edu), HBD Issue #1098, 3/16/93

When I bottled this batch of Alt Bier last week, it had a wonderful Saaz nose to it, from dryhopping in the secondary. Now, a week later, it's carbonated, ready to drink, and has no Saaz aroma at all...

Other than the loss of nose, it's quite good! Tasty and bitter.

Ingredients:

- 2.0 lbs Klages 2 Row
- 0.75 lb Crystal, 40 Deg. L
- 0.5 oz Chocolate Malt
- 4 quarts water
- 5.375 lbs Telfords light english extract
- 1 oz. galena (12%) (60 minutes)
- 0.5 oz Nothern Brewer (7.1%) (60 minute)
- 0.5 oz saaz (3.8%) 30 min
- Wyeast 1056

Procedure:

30 min 122F Protein Rest, 1 Hr. 152 F Starch Conversion, 5 min 168 F mash out. Sparge with ~ 2 gallons 170F.

Then add 5.375 lbs Telfords light english extract, total volume of boil, 5 gallons. 1 oz. galena (12%), 0.5 oz Nothern Brewer (7.1%) 60 min 0.5 oz saaz (3.8%) 30 min. Boil 1 hr, chill with wort chiller to 60F Repitch with Wyeast 1056 from secondary of an Irish Ale. (Bottled previous day).

After 13 days, Dryhopped with 0.5 oz Saaz (3.8%) for 8 Days more. FG = 1.012 Wonderful Saaz aroma at bottling (3/4 cup corn sugar used).

Specifics:

- O.G.: 1.042

Kari's Bitter Rye Ale

Classification: rye, roggenbier, extract, sahti

Source: Kari Nikkanen (NIKKANEN@ntclu.ntc.nokia.com), HBD #1200, 8/10/93

There are some things I'll change when I brew my next rye ale. First, I'll do a temperature controlled mash with starch con-

version at about 150-155 deg F. I won't use more than 3-4 ounces rye malt, because the rye malt I use is very dark and quite bitter, so 7 ounces is simply too much. The hops I used were not exactly fresh, and didn't have any alpha rating, so I think 1/2 ounce of fresh Northern Brewer will be enough next time. When this beer was only few weeks old, it was far too bitter and sharp, and the bitterness of rye malt was (too) clearly distinguishable. So I let it age. Now, after 7 months it's much smoother, but a bit thin. It has a nice amber colour and a smooth long lasting head, and even my wife says it's quite drinkable, so with these suggestions to improve it, I finally dare to post this recipe.

Ingredients: (for 10 litres)

- 4 pounds Finnish sahti malt mixture (= 85% pilsner malt and 15% crystal malt)
- 7 ounces Finnish rye (kalja) malt
- 1/2 pound British crystal malt
- 1 ounce Northern Brewer hops (60 min boil)
- 1/4 ounce Fuggles hops (30 min boil)
- 1/4 ounce Fuggles hops (10 min boil)
- 1/3 cup priming sugar
- yeast from a Telford kit (not really recommended, I'll use liquid yeast next time)

Procedure:

1.5 hours mash at 140-145 , sparge water temperature about 175 F. Total boiling time 75 minutes. Yeast was dehydrated 2-3 hours before pitching. O.G was about 1040-42. Primary fermentation 4 days and secondary 7 days.

Specifics:

- O.G.: 1040-1042

Scotto's Rapier-Like Wit

Classification: wheat beer, wit, Belgian ale

Source: Scott Bukofsky (sjb8052@minerva.cis.yale.edu), r.c.b., 4/8/94

My latest batch of beer seems to be taking an awful long time to ferment. It's been a total of 2 and 1/2 weeks now, and it has only fallen to half of its O.G. There is still some slow action in the airlock and bubbles rising, but it looks like I'm in for another two weeks perhaps. This seems really long.

Although this beer is labelled as a “wit”, a true Belgian wit will be made with unmalted barley. Still, this is an interesting approach to making an extract version since I’m not sure how you’d handle unmalted wheat in this case. ---Ed.

Ingredients:

- 3 lb Dutch extra-light DME
- 12 oz N. Western light DME
- 1 lb clover honey
- 3.3 lb N. Western Weizen extract
- 1.5 oz Hallertauer leaf hops
- 2 oz coriander
- 0.5 oz orange peel
- Wyeast Belgian white pitched from 32 oz of 1.050 starter

Procedure:

The yeast was pitched when VERY active, and visible signs of fermentation were seen within 6 hours. O.G. was 1.060. Racked to secondary after 8 days, gravity only 1.040. After a week in secondary, gravity is 1.032. Fermentation has taken place at an average temp of 65 degrees.

Specifics:

- O.G.: 1.060

Tooncinator Motley Cru

Classification: Trappist ale, Belgian ale, Trippel, extract

Source: Steven W. Smith (SMITH_S@gc.maricopa.edu), HBD Issue #1404, 4/21/94

Having guzzled >\$10.00 of Celis Grand Cru I thought I’d try to create something similar. While the resulting beer is Damned Tasty and seems to be on the right track, it’s spices are more subtle than I’d planned. Next time I’ll use more coriander seed (or crush finer) and orange peel, maybe different hops, different yeast (advice on hops and yeast most welcome). Without further ado, the recipe and convoluted procedure for 5 gallons of Tooncinator Motley Cru.

Ingredients:

- 8 pounds Briess Wheat/Malt powder (2 big ziplocks)
- 2 pounds Vienna carapils malt (2 small ziplocks)
- 1 3/4 cups corn sugar
- 1 oz. Lublin(?) hops, A=3.1 boil (pellets)

- 1 oz. Hallertau hops, A=4.8 boil (pellets)
- 1 oz. Hallertau hops, A=4.8 finishing (pellets)
- 1/2 oz. coriander seed (freshly crushed)
- about 1/2 oz. dried orange peel (Lawries?)
- 5 whole cloves (to make me feel good, imperceptible)
- 2 packages Red Star Ale yeast
- Crystal bottled water

Procedure:

Crushed and steeped carapils. >30 min @130F, 150F, 170F. Sparged, increased volume to almost 4 gallons, heated and stirred in malt powder. Added hops in 4 portions after boil began, about every 15 minutes until they were all in - boiled another 45 minutes after last addition. Turned off heat, stirred in coriander seed, orange peel and cloves, started the chiller about 2-3 minutes later. Siphoned into carboy, added water to about 5 gallons, pitched yeast directly and shook to aerate. Wort didn’t taste unduly strange, kind of hoppy, not too spicy.

After secondary fermentation was complete I decided it should be hoppier and added the 2nd oz. of hallertau pellets. 3 days later I reconsidered and racked off the hops. I further decided to test out the scrubbing bubbles theory of hops reduction - I boiled 1 cup of corn sugar and steeped another tsp orange peel and added it - got a fairly vigorous fermentation for several more days.

1 week after the corn sugar fiasco I added another 3/4 cup and bottled. Pretty good, hops are just about right, pretty light on the coriander and orange peel. Very tasty after about 2 weeks in the bottle.

Old Man Pyle

Classification: old ale, pale ale, all-grain, Old Peculier

Source: Norm Pyle (npyle@n33.stortek.com), r.c.b., 5/18/94

This recipe has been changed a bit from the original brew to allow for changes in my home brewery. The original was intended to dupe Old Peculier and it did an adequate job at that. It did a much better job, though, standing on its own as a fine strong ale. It was best fresh, which says something

about the “Old Ale” moniker, but I don’t know what.

Tasting notes from the original OMP:

Wonderful complex fruity, malty, hoppy (bitter, flavor, aroma), and alcohol palate. The Fuggles work great in this brew because they don’t dominate it as some other aroma hops might.

Final notes: Chris Lyons mentions sucanut (succanut?) as providing that Old Peculier (OP) flavor. It may be worth a try in this recipe. Also, OP has little or no hop aroma, at least the OP I’ve tried here in the states. Therefore, skip the dry hops (I hate to say this, because this is a wonderful brew WITH the dry hops).

Ingredients:

- 7.0 # British pale 2-row malt
- 1.0 # Vienna malt
- 1.0 # Munich malt
- 0.5 # 80L Crystal malt
- 1.0 # 120L Crystal malt
- 0.25 # Chocolate malt
- 0.5 # Dark brown cane sugar
- 0.5 oz. Northern Brewer pellets (AA=7.1) at 60 min. (IBU=15)
- 0.5 oz. Northern Brewer pellets (AA=7.1) at 30 min. (IBU=8)
- 1.0 oz. Fuggles plugs (AA=4.2) at 30 min. (IBU=10)
- 0.5 oz. Fuggles plugs (AA=4.2) at 5 min. (IBU=2)
- 0.5 oz. Fuggles plugs (AA=4.2) dry hopped (IBU=0)
- Wyeast 1338 European Ale yeast (1-2 pint starter)
- 0.5 c. Corn sugar for bottling

Procedure:

Mash pale, vienna, and munich malts at 154F for 1.5 hours. Add crystal and chocolate malts at mash-out. Add sugar to the boil; adjust amount to hit OG (not more than 1# though). Hop as listed above; dry hops added after primary fermentation slows.

Specifics:

- O.G.: 1.057
- F.G.: 1.015

Wit

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Martin Lodahl (malodah@srv.Pac-Bell.COM), r.c.b., 7/8/94

Well, here's my best attempt so far.

Ingredients:

- 4 lbs DeWulf-Cosyns "Pils" malt
- 3 lbs brewers' flaked wheat (inauthentic; will try raw wheat nest time)
- 6 oz rolled oats
- 1 oz Saaz hops (3.3% AA)
- 0.75 oz bitter (Curacao) orange peel quarters (dried)
- 1 oz sweet orange peel (dried)
- 0.75 oz coriander (cracked)
- 0.75 oz anise seed
- one small pinch cumin
- 0.75 cup corn sugar (priming)
- 10 ml 88% food-grade lactic acid (at bottling)
- BrewTek "Belgian Wheat" yeast

Procedure:

Mash-in to 3 gal water @ 100F; rest 10 minutes

Protein rests: 20 minutes @ 117F

20 minutes @ 122F

20 minutes @ 126F

First decoction; thickest 40% of the mash

Heat to 160F; rest 15 minutes

Boil 15 minutes, then return to rest mash

Adjust to ~145F; hold 10 minutes

Second decoction, thickest 35% of the mash Heat to 160F; rest 10 minutes

Boil 10 minutes, then return to rest mash

Adjust to 162F, rest at least 15 minutes, check starch

Mash-out @ 170F; 10 minutes

Sparge: 5 gallons at 170F

Boil 60 minutes, adding hops at the beginning and spices at the end.

Add lactic acid to taste, at bottling. The mash is very bizarre, turning to a thinner gruel with each decoction. Low apparent extract seems to be due to a much greater quantity of starch than this malt can convert. I plan to try domestic 2-row, which is ~25 degrees Lintner higher in diastatic power.

Specifics:

- O.G.: 1.038
- F.G.: 1.009

Milhaus Alt

Classification: alt, German ale, extract

Source: Philip J DiFalco (sxupjd@fnma.com), r.c.b., 8/5/94

This was my second batch of homebrew and really turned out well. It had a very hoppy flavor with just the right bitterness for my taste. The cracked grains led to a nice copper color. Some drinkers compared it to Washington DC's Old Heurich.

For my next batch, I plan to reserve some of the hops and add them during the last 5 minutes of the boil or dry hopping. Combine with cold water to make 5 gallons, cool and pitch yeast at 75 degrees. Ferment until completion and bottle with corn sugar.

Ingredients:

- 6.6 lbs - Ireks Amber malt extract
- 1 oz - Northern Brewer hop pellets (7.4 alpha)
- 2 oz - Hallertau hop pellets (3.8 alpha)
- 1/3 cup - chocolate malt (cracked)
- 1/8 cup - black patent malt (cracked)
- 3/4 cup - crystal malt (cracked)
- 14 gms - Mutton and Fison ale Yeast (or Wyeast #1007 or #1338)
- 3/4 cup - corn sugar (to bottle)

Procedure:

Add cracked grains to 3 gallons of cold water and heat. Once boiling, remove grains. Add extract and hops and boil for 1 hour.

Specifics:

- O.G.: 1.038
- F.G.: 1.014

Koelsch

Classification: kolsch, German ale, partial mash

Source: Rob Mongeon (mr_spock@delphi.com)

The Mountain Brewers of Long Trail Ale fame make an excellent Kolsche. They brew in Vermont! It is a light bodied ale

with a faint apple crispness caused by the yeast. I've made a partial mash recipe for this brew that took 2nd place in '92 local AHA competition.

Ingredients:

- 3 lbs Brit. pale malt
- 1.5 lbs wheat malt
- 3.3 lbs Munton & Fison light malt extract
- 1.0 lb laaglander light dry extract (for a little body)
- hops (10 IBU)
- Wyeast Kolsch (Cologne) yeast

Procedure:

Hop 7 IBU at beginning of boil, 3 at 30 minutes and the rest 10 minutes before the end of boil. The key to this style beer is the use of WYEAST KOLSCHE or COLOGNE yeast and the use of wheat to give it the kolsche snap.

Rick Garvin's Cherry Blossom Wit

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Rick Garvin (rgarvin@btg.com), reposted by Phil Seitz, HBD Issue #1508, 8/23/94

Rick says: "The cherry tree was blooming when I made this and the wind kept blowing cherry petals into the boiler."

[Phil's notes: A superb recipe, particularly for people like me who LOVE coriander. If you want something a bit more sedate you might want to cut the coriander by 1/3]

Ingredients: (for 5 gallons)

- 4.0 lbs Pilsner malt (50%)
- 3.6 lbs Unmalted wheat (45%)
- 0.4 lbs Rolled oats (5%)
- 0.89 oz Styrian goldings (6.2%) boiled for 60 minutes
- 0.36 oz Saaz (3.2%) boiled for 5 minutes
- 14.5 grams Bitter orange peel boiled for 20 minutes (0.75 grams/liter)
- 35 grams ground coriander boiled for 5 minutes (1.8 grams/liter)
- Ferment using Wyeast White (#3944)

Procedure:

Dough in at 117F. 20-minute rests at 117F and 122F. 60 minute rest at 146F. Mash out

to 160F. Boil 30 minutes before adding the first hop addition. Hint: do not puree the bitter orange in a blender with water. It will sink to the bottom of the boiler and scorch.

Todd Enders' Witbier

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Todd Enders (enders@plains.NoDak.edu), reposted by Phil Seitz, HBD Issue #1508, 8/23/94

Ingredients: (for 5 gallons)

- 4.0 lbs Belgian pils malt
- 4.0 lbs raw soft red winter wheat
- 0.5 lbs rolled oats
- 0.75 oz coriander, freshly ground
- Zest from two table oranges and two lemons
- 1.0 oz 3.1% AA Saaz
- 3/4 corn sugar for priming
- Hoegaarden strain yeast

Procedure:

Mash in: 12 qt. at 124F Protein rest: 15 mins. each at 124, 128, and 132 Saccharification: 30 minutes at 161F Mash out: 10 minutes at 170F

Sparge with 5.5 gallons at 168-170 (may be pH adjusted to 5.5)

Boil: 90 minutes Hops: 1 addition, 30 minutes from the end of the boil Coriander: 1 addition, 15 minutes from end of the boil Peels: 1 addition, 10 minutes from end of boil

Lactic acid can be added at bottling if desired. Use 10-20 ml of 88% lactic acid, or to taste.

Specifics:

- O.G.: 1.046

Scotch Ale

Classification: Scotch ale, MacAndrews, all-grain

Source: Tom Leith (trl@photos.wustl.edu), HBD Issue #1131, 4/30/93

I tried to make a Scotch Ale six weeks ago or so, and I've just opened the first couple of bottles. I used about 1/4 pound of "Mexican" brown sugar in the five gallon batch. Mexican brown sugar seems to be highly

unrefined, and has an absolutely delightful molasses taste to it.

Now that the yeast is firmly on the bottom of the bottles, I can tell that there is very little molasses on the nose, and just a faint aftertaste. Just for fun the other day, I went out and bought some MacAndrews and McEwain's Scotch ale to compare. Since I like the MacAndrews better, I'll talk about IT. The first thing I noticed was a strong malt/caramel nose and flavor. We're talking strength like drugstore candy. More caramel than malt, I think. Tasty. My attempt doesn't come close. MacAndrews has more hop bitterness than mine does, but with all that caramel it probably needs it. The color, body, gravity, head, and the rest are fine in the beer I made -- what's missing is the caramel flavor.

Ingredients:

- 5# 2-row
- 4# Cara-Vienne
- 1# Cara-Munich
- 1/4# Mexican Brown Sugar
- 7 HBU Kent Goldings bitter
- Yeast 1098

Procedure:

Mashed at 155 F to get unfermentables up.

Chuck's Brown Ale

Classification: brown ale, extract

Source: Chuck Coronella (CORONELLR-JDS@CHE.UTAH.EDU), HBD Issue #1147, 5/24/93

Last night, I tasted the brown ale that I bottled just last Sunday. Wow!! I'm in love! It's not clear yet, but it's already carbonated, and delicious!

I can't describe the taste so well, but it certainly is one of the best that I've ever made. The hop nose is wonderful! I ran across the tubinado in a health food store, and thought why not? I believe that is added some residual sweetness to the beer. I hope that I can duplicate this one some day.

Ingredients: (for 4-1/2 gallons)

- 4 lb Alexanders Malt Extract
- 0.5 lb Chocolate Malt
- 0.8 lb Turbinado
- ~2 fluid oz. Honey
- 2.2 oz. Cascade Pellets (5.5% AA) 45 minutes.

- 1 oz Cascade Pellets, dry hop in secondary
- 0.5 t. Irish Moss
- ale yeast
- corn sugar for priming

Procedure:

The choc. malt was steeped in 65°C water for 20 min and then sparged (and removed). The yeast was made from the dregs of 10 bottles of beer (that got dumped due to excessive aluminum leaching) that had been in a starter for 3 days before hand. The yeast for that batch came from the dregs of several bottles of stout, which was made with WYeast Irish Ale. (I think I could make beer from the dregs of the brown ale, but that might be one to many generations!) Temperature of fermentation was 60 - 70°F, 6 days in primary, 9 days in secondary (with dry hops).

Specifics:

- O.G.: 1.042
- F.G.: 1.010

Beginner's Luck Brown Ale

Classification: brown ale, extract

Source: David Draper (gldsd@bris.ac.uk), r.c.b., 8/5/93

I humbly offer my malt-extract based brown ale, named by my wife in a fit of charity. My British colleagues say good things about it (and not just to me, in order to be polite), maybe you will too. Andrius is looking for an equivalent to Samuel Smith or Thomas Hardy; I make no claim to be -that- good!

Ingredients:

- 4 lb malt extract syrup
- 6 oz crystal malt
- 1.5 oz black malt
- 2 oz roasted barley
- 1 oz flaked or rolled barley
- 1 oz wheat malt
- 2 oz Northern Brewer hops
- 1 oz Goldings hops
- 28 oz dark brown sugar
- 2 oz lactose
- ale yeast

Procedure:

Hops: these are two of the six or so types available here in the UK; I'm afraid I don't

know what the US equivalents would be because I've been brewing only since my transplantation from the States in early '92. [If anyone knows a reasonable set of hops equivalencies, I'm all ears.] Northern Brewer is a very sharp hop that is a prime-requisite for British dark beers and stouts (and some pale ales); Goldings is a much "rounder" hop that is a prominent component of southern-English bitters. US brewers use yer best guesses, I guess.

Procedure:

I treat my water with 0.25 tsp salt per gallon to adjust pH; the water here (Bristol, in the SW) is fairly soft by UK standards but contains some dissolved CaCO₃. I have had no difficulties whatever using tap water. I dissolve the malt extract and then boil the adjunct grains + hops in it for about an hour. I then strain a couple of kettlefuls (kettlefuls?) of hot water into the primary through the spent grains and hops to rinse them. I dissolve the sugar in a couple of pints of warm water and add this to the wort, then top up with cold water to 5 gallons. When the wort is cool, I then measure OG (usually about 1035 to 1039), then add the lactose and pitch the (top-fermenting) yeast. The lactose gives just a hint of residual sweetness in the final brew; if that's not to your taste, omit it. This brew ferments to quarter-gravity stage in about 3 days when temperatures are about 20C (70F) and in about 5 days when temps are about 10C (mid-40s F). Final gravity is usually about 1005, resulting in ABV's of 4.5 to 5%. I prime my secondary fermentation vessel with about 1 tsp of dark brown sugar, and usually let it sit in the secondary 7 to 10 days, adding finings after the first 48 hours or so. I have not tried dry-hopping this recipe. I prime my bottles with 1/2 tsp of brewer's glucose; maturation is sufficiently complete in about 10 days, but obviously the longer the better.

The Mild One

Classification: mild ale, all-grain

Source: Darryl Richman (darrylr@microsoft.com), HBD Issue #1570, 11/4/94

like low gravity, so-called "session beers" because they are great for social occasions where it feels comfortable to have a glass in your hand, but nobody really wants to get out of control. The British have made

this a longstanding social tradition, and low gravity beers in general have been the norm for their styles throughout this century. (This is in part why they have become so restive with recent price rises that make their pints about \$2-\$2.50, and why they are so upset at short pours, where the government has basically said they won't prosecute publicans who shave 5% from each pint.)

But even lower gravity beers than the 1.035-1.040 bitters come from the industrial revolution and the large coal mining industry that was needed to feed it in the last century. These beers, called Mild Ale, usually have gravities in the low 30s, and even down into the high 20s. (There are a few examples of milds into the 1.045 range, but they are the exception that proves the rule.)

What really distinguishes Mild from bitter is that Mild has low hop bitterness. Mild is usually darker than bitter, but there can be substantial overlap in the amber range. Some Milds have distinctive hop character in the nose and flavor, but usually the bitterness they have -- when they have it -- is derived from roasted malt. This can give Milds a nutty character, which can be pleasing with a distinctive and fruity yeast. Brains' Dark (1.035 OG) from Cardiff is a fine example of this type of Mild.

Ingredients: (for 25 gallons)

- Soft Seattle Water 8.75 gal for mash in with 4.5 gm CaCO₃, 4 gm CaCl₂, 2 gm MgSO₄
- 8 lbs. US 2 row
- 17 lbs. Dewolf-Coysins Pale Ale
- 3.5 lbs. Scottish Crystal (~35 L)
- 2 lbs. Crystal 70L
- 1.25lbs. Chocolate
- 24 IBU Kent Goldings hops (170 grams pellets at 6% alpha)
- Wyeast 1028

Procedure:

I brewed 12 gallons of 1.073 wort and then added 13 gallons of boiled, cooled, aerated water to my primary fermenter. (BTW, this was a 32 gallon food grade plastic "trash can" open fermenter.) In order to keep the body and flavor of the beer up, I boiled for almost 2 hours, and my mash went for saccharification at about 158F. I also chose to use Wyeast 1028, which has a very distinctive, woody character, so that the beer wouldn't turn out bland and uninteresting.

Sparge with 8 gal. untreated soft water. Boil off 3.75 gal. during two hours, adding ~24 IBUs of Kent Goldings hops (based on the final volume of the beer, in this case it was 170 gm of 6% alpha acid pellets).

The yeast starter was stepped up twice, with a quart and then a half gallon of wort starter. The primary finished in 4 days at 60F, and I racked into carboys for a week of clarification before kegging.

The FG was 1.010, for a batch of beer that was about 3.2% by volume, or about 2/3rds the strength of a standard beer. It was a dark brown in color, with a sweet initial palate and a (relatively) full body and a dryish finish. The yeast character showed through in the middle, although there wasn't a lot of fruitiness, probably due to the low fermentation temperatures.

Specifics:

- F.G.: 1.010

Wit

Classification: Belgian ale, wit, wheat beer, all-grain

Source: Scott Bickham (bickham@msc.cornell.edu), HBD Issue #1581, 11/17/94

The recipe for the wit that took Best of Show at the Spirit of Belgium is posted below. You'll notice that the amount of coriander is only 5 grams per 5 gallons, but half is boiled for 15 minutes and the rest is added to the secondary. Although I haven't received the judges' comments back, this tastes about right. I've also noticed that the flavor is more intense in the kegged portion - it seems to mellow in the bottle. The coriander should be a subtle flavor that is balanced by yeast phenolics and bitter and sweet orange peel. Lactic acid or lactobacillus should be added to cut the sweetness, otherwise the wit would be cloying.

Ingredients:

- 5# D-C pilsner malt
- 4# raw wheat flakes
- 0.4# rolled oats
- 0.9 oz. East Kent Goldings (60 minutes=20 IBUs)
- 0.25 oz. Saaz (15 minutes)
- 2.5 g. freshly ground coriander (30 minutes)
- 1 oz. organic orange peel from Israel (15 minutes)

- 2.5 g. freshly ground coriander (secondary)
- Wyeast #1214
- lactobacillus
- 3/4 cup priming sugar

Procedure:

Step infusion mash: Dough-in at 110, hold for 10 minutes and acidify the mash if the pH is above 6. 30 minute protein rest at 128 F (normally 125 F, but I wanted to get more cloudiness), followed by a 60 minute starch conversion at 152-155 F. Mash out at 170 for 5 minutes, and sparge to a volume of 6 1/3 gallons. I boil off a little more than a gallon in my set-up and end up with 5 gallons with a gravity of 1.052.

Force chilling, pitched a 1 pint starter of Wyeast 1214, and fermented at 62 F. I think I'll use a more phenolic yeast in my next batch. Rack to the secondary after 5 days and allow to ferment out. Here's the key ingredient: when bottling, add a 50-100 ml starter of lactobacillus, along with 3/4 cup of priming sugar. The acidity gradually build in the bottle or keg, and is noticeable after 2 weeks. If you don't want to bother with the bacteria, add USP lactic acid to taste.

Specifics:

- O.G.: 1.052

Flat Tyre

Classification: Belgian ale, Trappist, Fat Tire, extract

Source: Roger Grow (grow@sumatra.mcae.stortek.com), HBD #1641, 1/26/95

The beer turned out great! Not exactly like Fat Tire (thus the name) but close enough for me. It doesn't have that Fat Tire wheat taste, but I'm not a big wheat beer fan (shields up Mr. Data). The yeast is an important part of the flavor so buy, beg, culture or pilfer some if you possibly can. If you buy a packet, definitely make a starter because 1056 seems to start slow.

Ingredients:

- 6 lbs light extract
- 2 lbs amber extract
- 1/2 lb 20L crystal
- 1/2 lb dextrine malt (carapils)
- 1 oz Chinook hops
- 1 oz Cascade hops

- Wyeast 1056 American (aka Chico)
- Scant 3/4 cup of corn sugar for priming

Procedure:

Add 1.5 gallons cold water and the grains (in a bag) to your boiling pot. Spend about 30 mins bringing the water to a boil. I use medium high on my generic electric range, high boils too quickly and doesn't give the grains enough soaking time.

Remove the grain bag just before the water boils.

Remove the pot from the heat (to prevent scorching) and add the extract.

Replace on the heat and add 3/4 oz chinook hops - boil for 60 min.

Add 1 oz cascades for the last 15 minutes of the boil.

Cool to about 100F (chiller, ice bath, snow drift or divine intervention) Add cooled wort to 3 gallons cold water in your primary fermenter.

When the temp is less than 80F (should be by now) add the yeast and shake the snot out of it, um, I mean, aerate the wort.

When fermentation is complete, make a 'hop tea' by boiling the remaining 1/4 oz chinook hops (I know, not a classic aroma hop) with your priming sugar. Bottle, wait at least three weeks and enjoy.

Specifics:

- Primary ferment - 3-5 days (1056 starts slow)
- Secondary ferment - 7 days
- OG: 1.046
- FG: 1.016

Belgian Ale

Classification: Belgian ale, all-grain

Source: Robert Aves (robert.aves@softnet.com), r.c.b., 2/26/95

In response to your request about a recipe for Belgian style Ale, here is a full grain recipe that I brewed and actually came out quite close to style.!

Ingredients:

- 8.5 lbs. 2-row pale malt
- 1.5 lbs. Munich Malt
- 4 oz. Crystal Malt (35 Lovibond)
- 1 oz. Chocolate Malt
- 1 lb. Demerrara sugar
- 1/2 tsp Gypsum Mash & Sparge each

- 1 oz. Hallertau (3.8%)
- 3/4 oz. Stryian Goldings(5.0%)
- 1/2 oz. Saaz (3.5%)
- 1 Tsp Irish Moss
- Chimay Yeast starter (1.5 Qts.)

Procedure:

Mash in with 12 qts. water @ 122 degrees F. and rest 30 min. Raise to 140 F and rest 10-15 min. Raise to 150 F and wait till starch is converted(90 min.) Mash out at 168 F and rest 10 min. Sparge with 168 F water to collect 23-24 litres(5.75-6.0 Gallons) Boil for 70-90 min. with the following hop schedule.-- 1 oz. Hallertau for 65-70 min. 1/2 oz. Stryian Goldings for 65 min.-- 1/4 oz. S. Goldings for 40 min. 1/2 oz. Saaz for the final 3 min. -- Cool to pitching temperature(68-70F) and pitch yeast starter. I racked this brew when primary fermentation was done and added 1/4 oz. of Saaz to the secondary (dry hop) and let sit for 2 weeks before bottling. Added 3/4 cup of dextrose to prime. Make sure you let this beer condition in the bottle for at least 3 months before sampling. Actually it gets better after 6 months in the bottle. By the way, this recipe is for 5 U.S. gallons and you may want to increase or decrease the amount of grains depending on the efficiency of your system. My starting gravity was 1.068 and finished off at 1.012.(about 7.4% A/V).

Specifics:

- OG: 1068
- FG: 1012

Motor City Madhouse Ale

Classification: brown ale, honey ale, all-grain

Source: Kevin Emery (ksemery@cbda9.apgea.army.mil), HBD #1698, 4/5/95

While this beer did have some honey character, the alcohol taste was stronger. I don't think creating a brew so high in alcohol that the yeast quit, thereby giving the honey flavor is the way to go. I think we just need to find a good yeast that will leave some of the honey profile. This one did mellow a bit, but was not one of my better beers.

I just recently brewed a honey beer from canned malt..... Don't remember the specifics but it was something like 3.3 pounds

liquid malt extract, 2 1/2 pounds clover honey and other goodies..... I again used WYeast 1007, this time it was 3 times removed from the packet. It fermented everything. I now have a very pleasant brew, but no honey profile.

One side note..... I don't know if it's because of the honey, but the brews I have used it in all seem to be a bit more clear. Then again, it could just be the gelatin!!!

Ingredients:

- 8 pounds of English 2-row
- 1 pound of wheat
- 2 1/2 pounds of clover honey
- 1 oz Willamette
- 1 oz of hallertau
- Irish moss
- gelatin (secondary)
- WYeast 1007

Procedure:

The mash schedule was:

95 degrees for 15 minutes (Acid Rest)

122 degrees for 30 minutes (Protein Rest)

152 degrees for 45-60 minutes (until passed iodine test)

Specifics:

- OG: 1064
- FG 1010
- ABV: 7.09%

Dusseldorfer Altbier

Classification: alt, German ale, extract

Source: Rex Saffer (saffer@stsci.edu), r.c.b., 3/27/95

I made 4 5-gallon batches of Dusseldorf Altbier using Yeast Labs liquid yeast culture #A06, propagating the starter each time. They came out fantastic!! With nearly 100 extract batches under my belt (literally!) I think they were some of my best beers ever. I bottled the last of them at the end of November and I have none left.

In my experience, the Yeast Labs cultures take a day or two, sometimes longer, to get going, but once active, they propagate in less than a day. If I can't brew when they are getting ready, I just pop the starter with its airlock affixed in the refrigerator until I have time to brew. I like to make several batches from one culture so as to spread out the higher cost of the liquid yeast.

Ingredients:

- 5 pounds, IREKS Munich Amber unhopped malt extract
- 3.3 pounds, M&F Amber unhopped malt extract
- 3/4 pound, Crystal malt 40 Lovibond
- 1/8 pound, Black patent malt
- 1/3 pound, Chocolate malt
- 1-1/4 ounce, Northern Brewer leaf hops; 10% alpha
- 3/4 ounce, Tettnager leaf hops; T, 4.5% alpha
- 1/2 teaspoon, Irish moss
- Yeast Labs #A06 Dusseldorf Altbier liquid yeast

Procedure:

Crush grains, steep 20 min. in grain bag in 10 qt. 155 deg. F. H2O, drain & wring out. Add 1/2 oz. NB + 1/4 oz. T, bring to boil. Remove from heat, add malt extracts, bring to boil for 60 min. At 30 min. add 3/4 oz. NB + 1/2 oz. T, Irish moss. No aroma hops. Force chill to 70 deg. F, sparge, pitch 1 qt. yeast starter.

Specifics:

- OG: 1045-1050
- FG: 1015-1018
- IBU: 35

Belgian Dubbel

Classification: Belgian ale, Trappist, dubbel, all-grain

Source: David Boe (DCB2@pge.com), HBD #1654, 2/10/95

I used this recipe when I did my first mashing. It came out dark and quite strong. Since the bitterness is rather low it has a deceptive sweetness about it that masks its true strength and a lot of body. Know your limit.

Ingredients:

- 9.5 lbs pale malt
- 4 oz. Crystal malt (20 deg L)
- 4 oz. Brown malt
- 3/4 lbs Sugar
- 1 oz. Styrian (5% alpha) (bittering)
- .3 oz. Hallertauer (bittering)
- .3 oz Saaz (aroma)
- 3 oz priming sugar or 2-2.5 volumes of CO2
- trappist ale yeast starter

Procedure:

Soft water is recommended with a mash temperature (single infusion) of 150-152 Deg F.

Specifics:

- OG: 1065
- FG: 1013 (both estimated)

Bierre de Garde

Classification: Biere de Garde, all-grain

Source: Kit Anderson (kit.anderson@acornbbs.com), HBD Issue #1705, 4/13/95

This was a recipe from a long, but very good, description of the Bier de Garde style.

Best of Show at SNERHC. Judges comments: Delicious, creamy. You captured the earthiness this style requires. Very bright. Head stays to the end of the beer. 41 points.

Ingredients:

- 9 pounds, Vienna
- 1/4 pound, Crystal 80
- 1/2 pound, wheat
- 1/3 pound, aromatic
- 1/2 ounce Northern Brewer (8.8%) 60 minutes
- 1/2 ounce, Northern Brewer 20 minutes
- 1/2 ounce Hallertau (5.25%) 2 minutes
- Yeast Labs' Munich Lager

Procedure:

Infusion mash (RIMS) per Dr. Fix (40-60-70C). Boil 120 minutes.

Specifics:

- 26 IBU
- 16 Lovibond- 40 EBC
- OG 1063
- FG 1015
- Primary 5 days @ 70F
- Secondary 14 days @ 45F

Extract Kolsch

Classification: Kolsch, German ale, extract

Source: Daniel Glovier (doogs@MCS.COM), r.c.b., 4/17/95

Here is an extract recipe for a Kolsch brew. I'm real happy with it, and I have several people to thank for this one. Being the

dunderhead that I am, I have forgotten some names (most notably the fine brewer up in Alaska who assisted with my Kolsch yeast questions). It is based on the recipe found in Papazian's "The Complete Homebrewer's Companion" (I think that's the title), except for different malt counts and yeast and fermentation.

Ingredients:

- 6.00 lb. Light Dry Malt Extract
- 0.25 lb.lb. Wheat
- 0.50 oz. G. Northern-Br. 6.9% 75 min
- 0.75 oz. American Spalt 4.0% 15 min
- 1.25 oz. G. Hallertau 3.1% 15 min
- 0.50 oz. Czek Saaz 3.5% dry hopped
- 0.50 oz. G. Hallertau 3.1% dry hopped
- 1 teaspoon of Irish Moss
- Kolsch Wyeast

Procedure:

The .25lb. crushed wheat grain was placed in a grain bag, put in the cold water (2.5 gallons), and raised to 165 degrees where it steeped for 10 minutes. I then raised the it to a boil, added the boiling hops (the Northern) and the DME. After 60 minutes I added the flavor hops (.75 oz. of the spalt and 1.25 oz. of the Hallertau) and 1 teaspoon of Irish Moss. I then let this boil for 15 minutes (75 minutes total).

I then put in my primary and added the Kolsch Wyeast (liquid, natch). This is an interesting yeast. I let it ferment at around 62-64 for about 1 1/2 weeks, until it seemed just about done. Threw it in the fridge at 42 degrees for about 2 weeks. When I took it out, the yeast appeared upset by the sudden temperature change and it fermented rather energetically for about 1/2 day or so, then it slowed down. Specific gravity was 1.08. Done. (I screwed up the starting gravity. Ooops).

I primed and bottled. Let it sit for two weeks, then placed it in the fridge. Let it sit in teh fridge about 1 week before drinking, and MMMMMM.....good stuff.

Newcastle Brown

Classification: brown ale, extract

Source: Peter Graves (z920951@uprc.com), r.c.b., 4/10/95

The recipe is from Miller's "Brewing the World's Great Beers". OK, it started out from his recipe.

Ingredients:

- 3.3 lbs. British pale malt extract
- 3.3 lbs. British amber malt extract (or less)
- 1 lbs. turbinado sugar (from health food shop)
- 8 oz. British dark crystal
- 4 oz chocolate malt
- 4 oz. wheat
- 2 ozs Fuggles at 45 minutes (williamette or styraing goldings good as)
- .5 oz Fuggles at 10 minutes (optional)
- Wyeast 1028 London ale yeast
- 1/2 C. priming sugar

Procedure:

Steep grains in a bag 30 minutes in 1 Gal. of 150 degree water. Rinse a bit with 170 degree water. Add extracts. 60 minute boil, chill to 75 degrees, rack to leave behind cold break, pitch with 1.5 Qts of yeast and starter. Aerate 12 hours with air and a .22 u air filter. Rack at end after 3-4 days. Rack at 2 weeks and bottle. Style has low hops and low carbonation. Nut flavor I think is from the barely refined sugar. The english have a dark brown sugar (raw sugar??) that we in the states do not, british recipes call for it.

Spray Centennial Commemorative Ale - Brown Ale - No. 7

Classification: brown ale, extract

Source: Daniel Land (dland@cks.ssd.k12.wa.us), r.c.b., 5/10/95

This one started fermenting on April 24th, 1995; 100 years to the day from when Joshua Slocum sailed the Spray out of Boston harbor, to start the first single-handed circumnavigation of the world.

Ingredients:

- 9.0 lb Light Malt Extract Syrup, Alexanders
- 1.0 oz Eroica 12.6 % Leaf, Bittering, 60 min
- 1.0 oz Fuggles 4.0 % Leaf, Finish, 15 min
- 1.5 lb Crystal Malt, 20L
- 0.5 lb Chocolate Malt
- 0.25 lb Cara-Pils Malt
- 0.5 lb Flaked Barley
- 1.5 qt Wyeast 1065 American Ale Yeast, repitched #6

- 2.0 tsp Burton Water Salts
- 1.0 cup Priming Dextrose
- Alderwood Artesian Water, preboiled

Procedure:

Steeped Grains and Flushed with Brewing Water Boiled the Wort for 60 Minutes Added Finish Hops for the Last 15 Minutes of the Boil Cooled In Washbasin of Iced Water, 90 min Strained Wort into Primary, Pitched @60F

6.0 gallons wort in 6.8 gallon carboy with blowoff OG 1.052 FG 1.011 Fermented 6 days Racked to secondary carboy for another 8 days Racked again just before bottling Yield - 18 750 ml bottles, 17 500 ml bottles

This one started fermenting on April 24th, 1995; 100 years to the day from when Joshua Slocum sailed the Spray out of Boston harbor, to start the first single-handed circumnavigation of the world.

Specifics:

- O.G.: 1.052
- F.G.: 1.011

Brown Rye Ale

Classification: brown ale, rye, roggenbier, sucanat, all-grain

Source: Jacob Galley (gal2@midway.uchicago.edu), HBD Issue #1764, June 24, 1995

The inspiration for this recipe is the recipe for Brown Ale in the back of Dave Miller's book. The rye flavor is prominent, even with this small amount of rye. I think that more than two pounds would be overpowering in this style. (Maybe more in a stout??)

Ingredients:

- 5 lbs Mild Ale Malt (Munton & Fison)
- 1.5 lbs Rye Flakes (in the bulk section of your health food store)
- 8 oz Cara-Munich (DeWolf-Cosyns)
- 3 oz Roasted Barley (DeWolf-Cosyns)
- 1 lb of Sucanat (evaporated cane juice, ie. natural brown sugar)
- 2.0 oz = 8.0 AAU Fuggles (60 min)
- 1.5 oz = 5.2 AAU Spalt (10 min)
- London Ale or German Ale Wyeast

Procedure:

Mash malt and rye at 142 for 90 minutes. The three times I've made this, the mash temperature has always been on the low side. The beer came out great every time, so I'm not worried.

Sparge as usual. Add sucanat and boil 60 minutes.

Chill as usual. The original gravity comes to 1.048 (for 5 gallons).

Pitch London Ale or German Ale Wyeast. Actually, I'm going to try the California Steam/Lager yeast next time. It sounds like the steamy esters would complement the rye flavor quite nicely.

Specifics:

- OG: 1048

Stacie's Wicked Ale

Classification: brown ale, Pete's Wicked Ale, extract

Source: Eric Hale (EricHale@aol.com), HBD Issue #1743, May 29, 1995

I just cracked a bottle of a Pete's Wicked Ale clone. I take no credit for the recipe. I got a copy of it from Steve Bailey at the Home Brewing and Wine Making Emporium (my favorite home brew store - 800 455-BREW). *Not an ADVERTISE-
MENT - just an ACKNOWLEDGMENT* I've renamed after my wife...

Anyway, there are a bazillion Pete's clones out there. This one is sorta close to Pete's. It's got the flavor and color. It's much more rich, though. More hoppy, too. Probably a little too much Barley and Choc Malts. I'll cut them back by 25% next time.

Ingredients:

- 6.6# Northwestern Malt Extract - Gold
- 4 oz Chocolate malt
- 8 oz Klages Malt
- 8 oz 60 Lovibond Crystal Malt
- 8 oz Black Barley
- 1.5 oz Northern Brew Hops at 60 min
- 1.0 oz Hallertau Mittelfreu at 10 min
- 0.5 oz Hallertau Mittelfreu dry (in secondary)
- Bell's amber ale yeast (or Wyeast 1056)

Procedure:

Steep grains in 150 to 160 degree F water for 60 minutes. Remove grains and bring to boil.

Primary for 3 weeks

Secondary for 3 weeks

Bottled for 2 weeks.

(I shoulda racked earlier. But I got busy... didn't even read the HBD! Can you believe it?)

Beekeeper's Brown

Classification: brown ale, honey brown, J.W. Dundee's, extract

Source: Jim Graham (jim@n5ial.mythical.com), HBD #1738, May 23, 1995

It's been quite a while since I've had a good recipe to post to the digest, but this one definitely deserves to be passed along! This one is for the extract brewers--I'm limited by space, \$\$\$, etc. (mostly space), and still brew from certain kits (i.e., the ones I really like) every now and then.

Comments: medium bodied brew, nice full flavor, and generally a very nice brown. I'd like to think that I'll be able to save some for when my mom and step-father (who is from England) arrive in town next month, but I'm not so sure that's going to happen.

I'm not sure how I found time to brew this one during that time period (I was busy working on a huge network upgrade at work, which I'm glad to say went extremely well!), but I'm glad I did!

Not too long ago, I decided to brew a brown ale using, along with the standard stuff for the kit, honey. The result is every bit as good as I'd hoped. I hope you'll enjoy it, too. Basically, I took the Ironmaster Brown Ale kit, used corn sugar instead of malt (I was feeling really cheap that day), and added honey. I call it Beekeeper's Brown, and it goes something like this:

Ingredients:

- 1 Ironmaster Brown Ale beer kit
- about 5.5 cups corn sugar, as with just about any kit
- 2 lbs honey (*NOT* boiled)
- 1/2 cup corn sugar for priming

Procedure:

Started Sun 30 April, O.G.: 1.045

Bottled Sun 14 May, F.G.: 1.000 (*)

Sampled today, 21 May, and it's already *VERY* nice! (*) It needed that full two weeks---as usual with honey, the fermenting started very early, went full steam for a long, long time, and went very much to completion.

Specifics:

- OG 1045
- FG 1000

My Mild

Classification: mild ale, all-grain

Source: Spencer Thomas (spencer@med.umich.edu), HBD Issue #1739, May 24, 1995

I made this recently. It came out very nicely. It's a nice recipe because you can make 10 gallons on the stove top. Patterned after Darryl Richman's Mild from the Cat's Meow. (See "The Mild One" on page 213).

Ingredients: (for 10 gallons)

- 6 lbs Belgian (DWC) Pale Malt
- 5 lbs Belgian (DWC) Aromatic Malt
- 1 lb English (M&F?) 50L crystal
- 1 lb light brown sugar
- 0.25 lb Malted wheat
- (0.25 lb Flaked Barley -- oops forgot to add it!)
- 0.1 lb Chocolate malt
- 1 ounce Northern Brewer pellets @ 9% (60 min)
- 0.5 oz Fuggles plug @ 4.3% (30 min)
- 0.5 oz Fuggles plug at end of boil
- The yeast was one of:
 - * YeastLab A03, several generations repitched, or
 - * Cultured from the bottom of a Coopers Stout bottle

Procedure:

Mash-in at 50C for a 15 minute protein rest (1.5 gallons water @ 66C) Raise to 68C with 1.75 gallons of boiling water, hold for 60 mins. Mash-out by bringing 1 gallon of liquid to a boil and returning to mash (70C, not high enough). Sparge with 6 gallons of water at 80C. (Collected about 7 gallons).

Boil 60 minutes. CF chilled to 20C for pitching.

Mix with 5 gallons of pre-boiled, cooled & aerated water.

Fermented in an open bucket for 2 days, then “dropped” (racked) into carboys. For one, I siphoned with normal care to avoid aeration. For the other, I deliberately let the beer fall from the neck of the carboy to the bottom to get some aeration. The second batch (with aeration) had a “rounder”, more pleasant (IMHO) flavor, with a nice hint of butterscotch (diacetyl).

Specifics:

- OG 1.034
- FG 1.010

Ginger Wit

Classification: wit, wheat beer, Belgian ale, ginger wit, all-grain, spiced ale

Source: Jeff Renner (nerenner@umich.edu), HBD Issue #1789, July 24, 1995

My ginger wit is bottled and tastes great. It is a wonderfully refreshing summer cooler that even non-beer drinkers seem to like.

The ginger is present but not “in your face,” and the orangey coriander makes it recognizably a wit. The cardamom and grain of paradise are at present subliminal, as are the flavor and aroma hops. I expect it to evolve further.

I substituted ginger for the more traditional bitter orange peel, but I feel that this is a variable style where “traditional” is hard to pin down, and this kind of recipe is in keeping with the spirit of tradition. The subtle ginger “bite” seems to substitute nicely for the omitted lactic acidity. At 19 days from mash to mouth, there’s still time to brew and enjoy this summer!

Ingredients: (for 7-1/2 gallons)

- 6 lb. American 6-row malt (for its higher enzyme levels) (50%), roller milled
- 5 lb, 6oz. soft, white, winter, Michigan wheat (45%), double ground in Corona to a coarse meal
- 11 oz. rolled oats (5%)
- 1 oz. Liberty plugs @ 5.9% alpha acid, 80 minutes boil
- 1 oz. ditto, 12 minutes boil
- 1 oz. ditto, at strike out, plus 30 minute steep during water bath cooling before counter current cooling
- 3.2 oz peeled fresh ginger, pureed
- 1 oz. freshly ground coriander
- 5 g. freshly ground cardamom

- 3 g. freshly ground grain of paradise
- YeastLab W52 Wit (Bruges), sediment from 1 liter starter

Procedure:

The water was boiled and decanted (to soften) well water plus 2 tsp. CaCl₂*2H₂O in 12 gal.

The hops were intended to hit a target IBU of 18.

The spices were all boiled 7 minutes plus a 30 minute steep during water bath cooling before counter current cooling (with hops).

Mash 30 minutes each at 50, 60 and 70°C, mashout at 76°C.

Fermented at 69°F ambient, 71°F beer temp (this yeast gets sleepy below ~65°F) 12 days, racked to secondary for 4 days, bottled with 7.4 oz. dextrose.

Specifics:

- OG: 1047

Angie’s Ale

Classification: Flanders brown, brown ale, Belgian ale, extract

Source: Lev K. Desmarais (levd@pic.net), r.c.b., 7/28/95

I just cracked open a bottle of my home-brew batch number 3. It’s only been in the bottle since last Saturday, so it’s not quite carbonated all the way yet, but damn this beer turned out great.

I have been slowly making my batches more complex. I added some Crystal Malt grain to this batch. It added some really nice flavor to the beer. While my first two batches turned out pretty good. They lacked the character the grain added to this batch.

If there are any extract brewers out there who haven’t tried adding a pound of grain to their brews, I highly recommend you give it a try. It’s not very difficult. You need not mash to add a nice grain taste to your beer. Just make some grain tea, but don’t boil the grain or you will leach nasties out of the grain husks. Yank the grain at about 160 F.

Here’s my recipe for batch number 3. Suds rates it as a Flanders Brown Ale (Well Hilly-ho Neighbor!). I call it Angie’s Ale (Angie is my border collie mix pup dog).

Ingredients:

- 6 lb - Light Liquid Malt Extract
- 1 lb - Crystal Malt 60L
- 2 oz - Fuggles Hops (3.6% AA 30 min)
- 1 oz - Willamette Hops (4.3% AA 10 min)
- 5 gal - Bottled Drinking Water
- 1/2 tsp - Non-Iodized Salt
- 1 pkt - Nottingham Dry Ale Yeast
- 3/4 cup - Corn Sugar (priming)

Procedure:

Place Crystal Malt in a grain bag and heat with 2 gallons water in a pasta pot. Remove grain at 160 F. Mix grain tea and Malt Extract in a cool brew pot, and add another gallon or two of hot water. Bring to a boil add hops and salt. Cool wort. Rehydrate yeast, and pitch at 80 F. Ferment in primary for 4 days at room temp. Rack to Secondary. Ferment for additional 10 days at room temp.

Specifics:

- OG: 1.050
- FG: 1.010
- Alcohol: 5.2%
- IBUs: 20.5

Undrinkable Trappist Ale

Classification: Belgian ale, Trappist ale, extract

Source: Jai Harpalani (jai@tellabs.com), r.c.b., 7/11/95

I used the ingredients listed below to make a trappist ale. The recipe I followed was based on one in “Winner’s Circle”. Unfortunately, two months after bottling, the ale has an incredibly strong alcoholic kick to it, and is undrinkable. I realize the recipe calls for quite a bit of extract and honey, but shouldn’t the ale be at least drinkable by now? Should I continue to let it age? Will the alcoholic content decrease with time? Any suggestions?

Ingredients:

- 6.6 lbs M&F Old Ale Hopped Malt Extract
- 3.3 lbs M&F Light Malt Extract
- 1 lb Clover Honey
- 1 oz Hallertauer Hops (for finish)
- 1 oz Wyeast Belgian Abbey Ale Yeast
- 3/4 cup corn sugar

Procedure:

Boiled 2 gallons of water, extract, and honey for one hour. Finished with hops. Fermented in plastic at 70 degrees F for nine days. Bottled using corn sugar.

Alt

Classification: alt, german ale, pale ale, all-grain, yeast

Source: Bruce DeBolt, posted by Keith Frank (keithfrank@dow.com), HBD #1791, July 26, 1995

Since Wyeast 1084 makes such good stouts and porters I wanted to compare it to my standard alt yeast (Wyeast 1338) using the same wort. The original recipe came from Zymurgy's Winter 1994 article on Alt, with modifications from HBD input and gut feel. I've been trying to duplicate Otter Creek Copper Ale, but it's been so long since I drank one (Texas is a long way from Vermont) I can't honestly say how this compares.

Comments - I prefer the 1084 overall. At a recent club meeting the vote was for 1084. Both beers are good, but the 1084 flavor is more distinct. With a lower FG or more bittering hops it would be just what I'm after.

Flavor comparison after two months in the bottle: - Malt aroma - 1338 a little more pronounced than 1084 - Malt flavor - 1338 is smoother, but I prefer the slightly "rougher" flavor of 1084 - Bitterness - 1338 has a pleasant slight bitterness in the finish, 1084 a little more pronounced - 1338 has a fruitiness that is not as noticeable in 1084.

Ingredients: (for 5 gallons)

- 7 lb Shrier 2 row pale
- 1 lb German Munich
- 1 lb German Vienna
- 1/2 lb Brit. Carapils
- 1/2 lb Belgian 50 Lov. crystal
- 1/2 lb Brit. 50 Lov. crystal
- 1/2 DWC Aromatic
- 1/2 lb German wheat
- 1 oz. Roast Barley added last 10 min. of mash
- 1/2 tsp gypsum in very soft mash water
- Tettnanger 0.7 oz. (3.8%) 70 minutes boil
- Liberty 0.6 oz. (5.2%) 70 minutes boil
- 0.5 ounce Liberty, 30 minute boil
- 0.5 ounce Liberty, 15 minute boil

- 0.5 ounce Liberty, 5 minute boil
- Wyeast 1338 or Wyeast 1084

Procedure:

Mash at 156-155 for 60 min.

Wort split into two fermenters, with a one quart starter of each yeast. Fermented at 66-70F in primary for 7 days, 72-80F in secondary for 10 days. O.G. 1.053, SG for both yeasts 1.018

Batch #28

Classification: Belgian ale, Trippel, Trap-pist ale, extract

Source: Delano Dugarm (dugarm@world-bank.org), r.c.b., August 11, 1995

Ingredients:

- 10 lbs Northwest Gold liquid malt extract
- 1.5 lb. corn sugar
- 1.3 oz Hallertauer hops (4%) 60 min.
- .3 oz Saaz hops (3%) 60 min.
- .3 oz Saaz hops (3%) 2 min.
- Wyeast 1214 Belgian ale yeast

Procedure:

Boil extract, sugar, 1st hop addition 58 minutes. Add 2nd hop addition and boil 2 minutes. Cool and pitch yeast (I used a 1.5 liter starter). Ferment cool (about 60 F). Bottle when fermentation completes.

Specifics:

- OG: 1080

Batch #62 Brain Wipe

Classification: Belgian ale, trippel, Trap-pist ale, all-grain

Source: Delano DuGarm (dugarm@world-bank.org), r.c.b., 8/11/95

The most important aspect of brewing this sort of beer is the yeast. Normal ale yeasts need not apply. You have to find a Belgian that works well in your brewery, that is produces the right esters without turning your beer into bananabrau. I highly recommend avoiding the Wyeast 1214 for this reason. The Wyeast White beer yeast (#3944) is an excellent replacement, though it performs sluggishly for me at low temps (below 65 F). YMMV, of course.

Ingredients:

- 10 lbs Dewolf and Cosyn pilsner malt
- 1 lb. Briess 2-row malt
- 1.5 lbs. Corn sugar
- 2 lbs Laglaander Extra pale dry malt extract
- 1.5 oz. Tettenager (4.4%) 60 min.
- 0.5 oz. Tettenager (4.4%) 5 min.
- Wyeast White beer yeast

Procedure:

Mashed malts with step infusion mash, 30 min. 122 F., 75 min. 150 F., 10 min. 168 F. Boil thirty minutes. Add corn sugar, malt extract, 1st hop addition. Boil 55 minutes. Add 2nd hop addition. Cool and pitch yeast (2 liter starter). Ferment 65-70 until completion.

Pete's Wicked Clone

Classification: brown ale, American brown ale, Pete's Wicked Ale, extract

Source: Jon (jew77@aol.com), r.c.b., 5/23/95

I've lost the original post, but someone requested a Pete's Wicked Red Ale clone. Actually, if it's Pete's Wicked Ale (and not a red ale) we're talking about then we're really talking about a bitterly hopped American Brown ale. Here's a recipe I think would produce a Pete's Wicked Ale taste-a-like.

Brewer's Gold is the signature hop of Pete's Wicked ale and this ale is definitely dry hopped. Good luck in your brewing!

Note: This recipe is by George Hummel, owner of Home Sweet Homebrew in Philadelphia, PA. It appeared in "Mother Earth News" December 1994, and is used in Cats Meow with the permission of the author.

Ingredients:

- 8 oz. 2-row Klages malt
- 8 oz. 60 deg. lov. crystal malt
- 8 oz. special roast malt
- 4 oz. chocolate malt
- 6.6 lbs. light malt extract
- 1 1/2 oz. Brewer's Gold hops 60 min. (don't know hbu)
- 1 oz. Brewer's Gold hops 10 minutes
- 1/2 oz. Brewer's Gold hops (dry hop)
- Wyeast #1056 American Ale

Schwarzbier

Classification: schwarzbier, black beer, all-grain, lager

Source: eyezofwrlld@aol.com, r.c.b., September 30, 1995

I hammered out this recipe after a trip to Kulmbach - it's pretty decent. It's just shy of technically being a bock by gravity and somewhat darker than a Winter Bock.

Ingredients:

- 1 lb Pale 2-Row Malt
- 8 lbs Munich Malt
- 1 lb 60 degree Crystal Malt
- 3 oz Chocolate Malt
- 10-12 AAUs of Northern Brewer Hops (Bittering) 45 minutes
- 1/2 oz Tettnanger Hops (Flavoring) 15 minutes
- Wyeast 2206 Bavarian Lager yeast

Procedure:

Recommend Kraeusening with Extra Light Malt Extract.

Primary Fermentation: 14 Days (45 degrees F) Secondary: 7 Days Bottle and Lager for 6-8 weeks (32-35 degrees F)

Specifics:

- Color: 28.8 SRM
- Bitterness: 34 IBU
- OG: 1.059
- FG: 1.015
- Alcohol: 5.9%

Corrales Blanco

Classification: wheat beer, wit, Belgian ale, all-grain

Source: Roy J. Bourcier (rjbourc@nmia.com), r.c.b., October 3, 1995

Here's Corrales Blanco - a basic all-grain Wit. Effervescent, tart, and just plain good. If you come up with an interesting spice addition for this, let me know.

Ingredients:

- 5 lb Belgian Pils malt
- 4 lb red winter wheat berries
- 1 lb steel cut oats
- 1 oz coriander (steep)
- 1 oz Saaz hops (60 min)
- 0.5 oz Hallertauer Hersbrucker hops (45 min)
- Yeast Labs Belgian White yeast

- 10 ml 88% Lactic Acid at bottling
- 1 cup Curacao liqueur at bottling

Procedure:

Add 2.5 gal 130F water to grains.

Mash malts 30 min @ 122F.

Add 1 gal boiling water to grains.

Mash 30 min @ 140F.

Add 1 gal boiling water to grains.

Heat and mash at 158F to conversion.

Mashout at 175F for 5 minutes.

Sparge at 170F.

Boil for 90 min.

Cool and pitch yeast.

Specifics:

- OG: 1.053
- FG: 1.008

Kolsch

Classification: Kolsch, German ale, all-grain

Source: Don Rudolph, (76076.612@compuserve.com), HBD #1594, December 2, 1994

Entered in local competition, 2nd Place, 33 points average. Most negative comments were on DMS and astringency which relate to poor technique but not recipe formulation. The yeast flocculated very poorly, I had to filter. But some I did not filter did clear after cold lagering. This beer should be fermented at relatively low temps and lagered COLD. Came out with subdued fruitiness, medium body, and dry crisp finish. Good luck!

Ingredients:

- 7.5 lb Belgian Pils Malt
- 1 lb Wheat Malt
- .25 lb 40L Crystal
- 1.5 oz Tettnanger (aa = 5.5%) 60 min
- .25 oz Tettnanger 20 min
- .25 oz Saaz (aa = 2.8%) 20 min
- .25 oz Tettnanger 5 min
- .25 oz Saaz 5 min
- 1 tsp Irish Moss
- 1.5 qt Wyeast Kolsch yeast starter

Procedure:

Rest 25 min @ 135F, 25 min @ 145F, 60 min @ 155F.

Specifics:

- Original Gravity 1.045
- Terminal Gravity 1.008
- Bitterness ~25 IBU
- Color ~4 L

Brown Ale

Classification: brown ale, extract

Source: Tom Culliton (culliton@clark.net), r.c.b., January 24, 1995

When I'm looking for a batch with a quick turn around, it's time to whip up this Brown Ale recipe. It's ready to drink within 3 weeks and excellent within the month.

Ingredients:

- 1 Lb. Special 'B' malt (VERY dark Crystal)
- 6 Lbs. Amber malt syrup
- 1 oz. Fuggles hop pellets - 45 minutes
- 1/2 oz. Fuggles hop pellets - 5 minutes
- Wyeast 1084 - Irish Ale yeast
- 3/4 cup corn sugar boiled in 2 cups water for priming

Procedure:

Add the grains to the cold water in the pot, heat nearly to boiling (180-190 degrees), remove and sparge with more hot water (I use the tea kettle and a SS colander). Bring to a boil, turn off heat and add malt syrup and dissolve (this is to avoid burning it to the bottom of the pot). Bring back to a boil, add the boiling hops, and after 40-45 minutes add the finishing hops. Remove from heat, cool (I put the whole pot in an ice water bath), transfer to carboy and top up to 5 gallons if needed. Pitch yeast, mix and aerate thoroughly.

Fermentation should be done in a week, but I leave it sit for another just to be sure. After bottling it should be carbonated and tasty in another week.

My water is fairly hard so a dose of brewing salts might also be in order.

Specifics:

- OG: 1040
- FG: 1012

Pete's Wicked Clone

Classification: brown ale, Pete's Wicked Ale, extract

Source: Richard H. Clark (richard@tis.com), r.c.b., 3/6/95

(Clark commented that a previously posted recipe from Home Sweet Homebrew was not even close to duplicating the taste of Pete's Wicked Ale....suggested this as an alternative. ---Ed.)

I just brewed one very similar to this, and it came out remarkably like Pete's, but better, of course! Mostly because I wanted something along the same lines, but don't particularly care for Pete's. I left out the toasted barley, and swapped the Northern Brewer for Chinook (my fav!), and used Wyeast 1728 Scottish instead of the 2112. I used Morgan's dark, and Cooper's light extracts.

Ingredients:

- 3.5 lb unhhpped dark extract (Morgans)
- 1.75 lb unhopped light extract (Coopers)
- 2 oz toasted barley (yes, toasted, for that bitter burnt taste!)
- 8 oz chocolate malt (for brown head!)
- 1 oz Northern Brewer bittering (Boil 1 hour!)
- 1.5 oz Cascade (last 10 minutes)
- Wyeast 2112 California

Procedure:

Notes: FERMENT WARM - 70F !

Ferment only about a week.

Bottle for 2 weeks.

Done!

Alex's Scottish Ale

Classification: scottish ale, extract

Source: Alejandro Midence (alejandro.midence@ssanctum.com), Homebrew Digest #1880, 11/10/95

Here's a (proven) rec for the winter months.

Ingredients:

- 8 lbs munton's amber malt extract syrup
- 2/3 lb crystal
- 1/3 lb roasted barley
- 2 oz. east Kent Goldings (10.6 hbu)
- 1 oz. goldings ten minutes

- Scottish Ale Yeast
- 3/4 c dextrose priming

Specifics:

- OG: forgot to check
- FG: they drank it too fast to check

Saunder's Nut Brown Ale

Classification: brown ale, Newcastle clone, extract

Source: Michael Hoopes, (decadent@fish-net.net), r.c.b., 10/26/95

This is based on Charlie Papazian's recipe for a good "nut brown ale". I was very satisfied with the results. I assume you're an extract brewer.

Ingredients:

- Crystal 60 1.5 pounds
- Chocolate 2.5 ounces
- Roasted Barley 2.5 ounces
- DME light 5.5 pounds
- Styrian Goldings 1.0 ounces 60 min 5.5 % AA plug
- Styrian Goldings 1.0 ounces 15 min 5.5 % AA plug
- Cascade 0.3 ounces 3 min 5.7 % AA leaf
- BrewTek British Draft Ale yeast
- 1 cup corn sugar, priming

Procedure:

Made a yeast starter: 500.0 ml , starter: 10 mL SuperStarter; 500 mL SuperWort; Pitched at high krausen.

If you insist on using dry yeast, try Nottingham English Ale. In liquid yeast, use Wyeast Y-1968 London ESB. I prefer making mine from slants (either my own or BrewTek's); saves a lot of money in the long run, and boasts greater variety. If you can't find Styrian Goldings in the form you want (German plug hops are expensive) try East Kent Goldings pellets (especially in the second addition).

Specifics:

- OG: 1056 (13.7 P)
- FG: 1016 (4.2 P)
- Alcohol: 4.1% (abw), 5.2% (abv)

Kolsch

Classification: kolsch, German ale, extract

Source: Tom Culliton (culliton@clark.net), r.c.b., 11/8/95

If you want a quick recipe, you need a quick yeast. The fastest one that I know is the Wyeast 1007 "German Ale", using it you can have a batch ready in under 3 weeks. Here is a nice extract based Kolsch recipe using it. Easy, quick, plenty of character for the real beer drinkers, but still something almost anyone can enjoy.

Ingredients:

- 4 lb can Alexanders Pale Malt Extract
- 1.4 lb can Alexanders Pale Malt Extract "Kicker"
- 1 lb rice syrup solids
- 1 oz Liberty hop pellets (5.2%), boiling, 45-60 minutes
- 1/3 oz Saaz hop pellets (54.4%), flavor, 15 minutes
- 2/3 oz Saaz hop pellets (5.4%), finishing, 5 minutes
- 1 tsp Irish moss, 20 minutes (optional)
- Wyeast 1007 "German Ale" yeast - started 24 hours ahead

Procedure:

Bring 5 gallons of water to a boil, remove heat, dissolve malt and rice syrup solids, and bring back to a boil. Add boiling hops and boil for 30-45 minutes. Add Irish moss. Add flavor hops and boil for 10 more minutes, add finish hops and boil 5 more minutes. Remove heat & cool wort as rapidly as possible. Transfer to carboy, pitch yeast and mix/aerate vigorously. Ferment (primary only) for ~10 days at 70-75F.

Prime with 3/4 cup (5 oz) corn sugar dissolved in 2 cups (16 oz) of boiling water, at bottling time. Should bottle condition in 7 to 10 days.

Notes: Using a shorter boil will help keep the color light, but will decrease hops character and protien precipitation. BE WARNED! Wyeast 1007 ferments vigorously, even volcanically. Make sure that you have enough head space in your carboy, or use a large diameter blow off tube.

Specifics:

- OG - 1.041
- FG - 1.010

Scotch Ale

Classification: Scotch ale, Scottish ale, McAndrews Scotch Ale, McEwens Scotch Ale, extract

Source: Randolph Beltz (rbeltz@rap-net.sanders.lockheed.com), r.c.b., 10/23/95

I also love McAndrews Scotch Ale...not to be confused with McEwens Scotch Ale. Its also pricey here when available. I have a recipe that very closely approximates it.

Is malty and strong. Has a very nice dark amber color. This is a sipping ale; Alc % by vol is about 8%!

Ingredients:

- 3.1 lbs of Superbrau Light Malt Extract
- 3.0 lbs of Laanglander DME
- 3.0 lbs of bulk malt extract (Laanglander)
- 2 oz of Northern Brewers (boiling)
- 5 oz Cascade (Finishing)
- 1 lb Crushed Crystal
- 1 pkg Red Star or Nottingham yeast

Procedure:

- Put grain in muslin bag into 1.5 gal of cold water; bring to boil - Remove grain; add malt extracts, DME, and Northern hops; boil for ~35min - Last 10min add Cascade hops and Irish Moss (1 tb)

Specifics:

- O.G: 1.060 to 1.070

Strong Scotch Ale

Classification: Scotch ale, Scottish ale, extract

Source: stanm13541@aol.com, r.c.b., 12/15/95

If you're not a scotch drinker you may want to go much lighter on the peat smoked and increase the pale ale malt. Age 6 to 9 months and enjoy!! This is a 4 gallon batch (you'll need the headspace for blowoff).

Ingredients: (4 gallons)

- 1 # 50 L Crystal
- 5 # Light DME
- 5 # Pale Ale
- 2# Peat Smoked malt
- 2 # Brown sugar
- 2 oz Northern Brewer 7.2 AA 90 min boil

- 1 oz Northern Brewer 7.2 AA 45 min boil
- Wyeast Scottish ale 1728

Procedure:

Mash grains in a single infusion at 156 deg F. Pitch between 1.5 and 2 oz of yeast slurry per gal. Primary 1 week, secondary 3 weeks.

Specifics:

- OG 1.132
- FG 1.034

Belgian Strong Ale

Classification: strong ale, Belgian ale, Belgian strong, van Steenberge Golden Dragon, all-grain

Source: Dion Hollenbeck (hollen@vigra.com), r.c.b., 12/13/95

This is as close to the original Golden Dragon as I have been able to get and it is darn close. Golden Dragon took first place in its category at the California Beer Festival and another van Steenberge beer, Piraat, took Best of Show. These are excellent beers, and IMHO, mine is right up there with them.

Ingredients:

- 18# pale malt
- 1 lb. Belgian amber candi sugar
- 1 oz. of Fuggles
- 1/2 oz. Tettnanger
- 1/2 oz. coarsely ground coriander seeds
- 1/2 oz. sweet orange peel
- yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale

Procedure:

Mash in and protein rest at 122F for 25 min. Raise to 151F, rest for 90 min. Raise to 168F, rest for 10 min. Sparge. Collect 7.5 gals. Add 1 lb. Belgian amber candi sugar when it begins to boil. 1 oz. of Fuggles at 90 min., 1/2 oz. Tettnanger at 30 min. 1/2 oz. coarsely ground coriander seeds and 1/2 oz. sweet orange peel at 10 min. Collect 5 gals (about 1 gal left behind in boiler - since I cannot get the last bit out, this is the recipe you get).

Pitch at 75F with two liters of healthy yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale. Fer-

ment at 75F for 10 days and rack to secondary. Ferment at 65F for 3 more weeks, closed up in a SS fermenter to naturally carbonate it with a pressure relief valve set at 25psi. Cold condition at 38F for two months. Rack to serving keg.

Will yield an SG of about 1.090 and a FG of about 1.016. Enough alcohol for you??

Specifics:

- OG: 1090
- FG: 1016

Corn Beer

Classification: corn beer, American lager, light ale, all-grain

Source: Pete Akerson (akerson@clark.net), r.c.b., 11/21/95

OK, 'corn beer' always gets slammed here, and I had never made any, So, instead of just going along with the usual hype and chit-chat, I made a corn beer as follows. It gets rave reviews by brewers I respect - until I mention corn. ;-).

Ingredients:

- 5 lbs cracked corn, sold as bird food
- 8 lbs light barley malt
- 1/2 lb Crystal (40L.)
- yeast from the bottom of a Saison Dupont bottle
- 4 oz whole Hallertau

Procedure:

Mash corn at 110, for an hour, then 140 for another hour. Stir lots, since its sticky.

Mash malted barley as usual at 110, 148, 140, 160. I used a separate pot for the 110 1/2 hour protein rest, and then just tossed into the corn grits.

Mash water was around 26-30 quarts. Sparge to about 6 gallons after at least 3 hours in the 140-160 range.

Hops to taste, depending on what you're making. The yeast from the bottom of a Saison Dupont bottle really does well with the corn content, but make sure you like that kind of beer first. 4 oz whole Hallertau for 7 gallons of wort sounds about right, but hey, adjust to your tastes.

Jim's 90 Schilling Scotch Ale

Classification: scotch ale, all-grain

Source: Jim Schultz, r.c.b., 2/19/96

Someone recently asked for an all-grain Scotch ale recipe. Although mine is not ready quite yet, I thought I would post the recipe. I think it will be quite good in a couple of months.

Ingredients:

- 8 Lbs British Pale Ale Malt 2-row
- 1 Lb Carapils Malt
- 1 Lb Peated Malt
- 1 Lb Biscuit Malt
- 1 Lb 90L Crystal Malt
- 3 Oz Roasted Barley
- 3 Oz Kent Goldings 5% alpha acid leaf hops
- 2 Oz Fuggles 4% alpha acid plug hops
- 3 teaspoons Irish moss
- 10 Gallons artesian drinking water
- #1728 WYeast Scottish ale liquid yeast
- 1 2/3 cup gold dry malt for bottling

Procedure:

PREPARATION: Prepare a 2-3 quart yeast starter ahead of time. Scotch ale needs a high pitching rate.

MASH: Use a single step infusion mash for all 12 lbs. of grain. Mill grains and add to 3 gallons Artesian water at 180 degrees F in the mash tun. Mash should stabilize at ~158 degrees F. The mash should be on the thick side. Hold temp at about 158 degrees F for 90 minutes for conversion. Stir in the roasted barley about 5 minutes before sparging. Sparge with 5 gallons water initially at 180 degrees F. This will stop conversion for the mash out. Sparge slowly for about 45 minutes. You should get about 5.5-6.0 gallons of wort.

BOIL: Total boil time 90 minutes. Bring to a boil rapidly and stir after 2-3 minutes. This will lightly caramelize the wort to enhance the flavor. Add all 5 ozs. of hops. Scotch ale does not have a flavor or aroma hop profile. Keep a rolling boil and stir well for good hop utilization. You will lose about 1 gallon of water to evaporation. Add Irish moss about 15 minutes before the end of the boil. Cool in cold water sink bath or wort chiller. Filter into primary fermenter and cool to 75 deg. F.

FERMENT: Pitch yeast starter. Rack to secondary after 5-8 days. Leave in secondary until fermentation is complete. Bottle

and condition at ~60 degrees F for six to eight weeks.

Specifics:

- O.G. 1.058 (72 F), 14.5 Balling

Brown Ale #3

Classification: brown ale, extract

Source: Joseph M. Pollard, (jpollard@cts.com), r.c.b., 3/18/96

Not real strong, but very smooth. I am drinking one of these right now. Only 10 days in the bottle!

If you have not used steeping grains before, you are in for a treat. Does a lot to add body, and is very, very easy. Just remember to take the bag out as the boil begins.

Nice hop flavor. Great head retention. Only did a primary, no secondary. In the primary only about one week.

Ingredients:

- 7 lbs. Alexander's Dark LME
- 1/2 lb. #60 Crystal malt grains
- 1/4 lb. Chocolate malt grains
- 1/4 lb. Black patent malt grains
- 2 oz. Fuggles (4.5%) boiling
- 1/2 oz. Willamette (5.3%) finishing
- 2 tsp. Gypsum
- 2 tsp. Ground cinnamon
- 1 pkg. Brewer's choice (Wyeast) #1095 British ale yeast

Procedure:

Cinnamon and finishing hops went in during last 10 minutes of boil.

Sorry didn't do SG or FG. But, experience tells me it is about 4.5%. Another pound or two of the LME would probably raise the alcohol level to about 5.5% or so.

Alt

Classification: altbier, alt, German ale, all-grain

Source: Jeff Renner (nerenner@umich.edu), HBD Issue #1981, 3/11/96

Jerry Cunningham saw Jim's "never brewed" recipe and raised him a "it was great;" Al K saw this with "VERY close to Zum Uerige" I'll see and call with my "incredibly Germanic." ;-) (Unfortunately,

I have never had an alt in Dusseldorf, although I have had a few that were hand carried back by several AABG members.)

My recipe was based on my interpretation of general recipe descriptions in Norm Hardy's article in BT on alts (Jan/Feb, 95). I notice that hardly anyone uses a base of Munich malt, but I've had great success with it in this and dark continental lagers, even at 100%.

Ingredients: (for 7-1/2 gallons)

- 10# Durst Munich (83%)
- 1# Durst 50L crystal (8%)
- 1# US wheat malt (8%)
- 45 g. N. Brewer plugs @ 9.3% 70 min.
- 30 g. German Hallertauer plugs @ 2.6% 25 minutes
- 30 g. German Hallertauer plugs @ 2.6% at heat off, began chilling immed.
- 1/2 c. thick slurry of NCYC 1187

Procedure:

Water - well water with fairly high levels of temp. hardness, untreated for mash, boiled/decanted plus CaCl2 for sparge.

Mash: Modified 50/60/70 - 1/2 hr. at 55C, heated (5 min.) to 60C for 1/2 hr rest, heated (20 min.) to 70C for 1/2 hour rest.

Hops (37 IBU per Glenn Tinseth's on line calculator.

Yeast: 1/2 c. thick slurry of NCYC 1187 (I know, this is not an alt yeast, but I was testing it for Dan McConnell and it worked great), pitched at 68F, 1 hour aeration after pitching by continuing recirculation of chiled wort in boiler with hops and break on false bottom, and spraying hose outlet, then ran out into fermenter.

Fermentation - Fermented in Sankey, ambient temperature and beginning wort temp. of 64F, rose to upper 60's, very rapid fermentation. Three day primary, then two weeks "lagering" at 48F, kegged and served at 48F w/ 6 psi.

Tasting notes (mine): "This is great beer! Spicy Hallertauer hops very evident on nose. Rich chocolate maltiness - very German. Fairly fruity, very creamy. Has that elusive German "beeriness," whatever that is (noble hops?). Nice bitterness, not "in your face." Fruitiness perhaps a little high for style. Make again with alt yeast!"

I have done just that with YeastLab A06, and it is lagering at 40F.

Specifics:

- OG: 1.049
- FG: 1.014

Firefly Witbier

Classification: Wit, Belgian ale, wheat beer, all-grain

Source: Jay Reeves (jay@ro.com), HBD Issue #1985, 3/15/96

With spring & summer just around the corner (for the northern hemisphere anyway), this is a great refreshing beer to drink lots of on a warm day, being moderate in alcohol. The name comes from the fact that several fireflies (lightening bugs - Lampyridae family) magically appeared in the mash. This one won first place in the 2nd Annual Naked Pueblo Competition.

Ingredients: (for 6-1/2 gallons)

- 6lb Belgian Pils
- 4.6lb White Summer Wheat
- 9.6oz Flaked Oats
- 1.0oz 5.2% EK Goldings - 60min
- 0.5oz 5.2% Styrian Goldings - 10min
- 0.5oz 5.2% Styrian Goldings - @knockout
- 0.5oz Curacao Orange Peel
- 0.5oz Sweet Orange Peel
- 2.0oz Coriander Seed
- 5ml Lactic Acid
- Wyeast #3944 Belgian White Ale Yeast
- Several Fireflies

Procedure:

Mash & sparge your favorite way and don't forget the fireflies. Boil 10 minutes for break material then 60 minutes following the hop schedule. Add 1/2 of the orange peels and 1/2 the coriander 10min to knockout and the remaining orange peels/coriander 5 minutes to knockout. Chill & pitch. Ferment @ 65F. Mix 5ml of lactic acid to batch at bottling.

It takes about 3 months for this beer to come into it's own: the lactic taste (sour) blended in real well after that period.

Specifics:

- OG: 1.051 (12.5 plato)
- FG: 1.016 (4.0 plato)
- Color: 4 SRM
- IBU: 20
- Alcohol: 4.6% abv.

All Grain American Brown

Classification: brown ale, all-grain

Source: Glenn Raudins (raudins@light-scape.com), HBD Issue #1973, 3/1/96

Ingredients:

- 9lbs 2-Row (Old)
- .75lb Crystal Malt(40L)
- .6lb Belgian Choc Malt
- .5tsp Gypsum (Adjusting mash ph)
- 1 oz Northern Brewer (Alpha=10.0) 60 min boil
- .5 oz Cascade 15 min boil
- .25 oz Cascade Dryhop (upon transfer to secondary)
- Wyeast 1028

Procedure:

Mash: Protein Rest: 123F for 30 min Bump to 154 for 90 min (or what suits you.)

Ferment at 60F and condition at 13psi of CO2 for carbonation.

Specifics:

- O.G: 1.052

Scotch Ale

Classification: Scotch ale, extract

Source: Jeff McNally (mcnallyg@in83b.npt.nuwc.navy.mil), HBD Issue #1976, 3/5/96

This recipe was formulated after looking at many scotch ale recipes (cat's meow, Noonan's book, HBD, etc.) and posting some questions to the digest (#1833). I'd like to thank everyone who has contributed to this great forum we call the HBD, and in particular those who have helped answer questions that I have had.

I've sent this recipe to several people via private email in the past and one of these people (Gabrielle Palmer) recently posted a question about his version of this brew (in #1960) that has prompted the recent "scottish ale/hoppiness" thread.

Since I have recently entered this brew in a homebrew competition, I've also included the judges comments. BTW, this took first place in the combined english and scottish ale category at the war-of-the-worts homebrew competition sponsored by the Keystone Hops (1/20/96).

Ingredients:

- 6.6 lb Ireks munich light LME
- 2.0 lb Ireks munich malt (10L ?)
- 0.5 lb M&F crystal malt (60L)
- 0.5 lb Ireks crystal malt (20L)
- 3.0 oz M&F chocolate malt (350L)
- 4.0 oz white wheat malt (2L)
- 2.0 oz Hugh Baird peat smoked malt (2L)
- 1.0 oz East Kent Goldings (whole, 60 min boil)
- 1.0 oz Fuggles (whole, 15 min boil)
- 1 tsp Irish moss (rehydrated, 15 min boil)
- Wyeast 1338 (european ale, 1 qt starter)
- 4.5 oz corn sugar (priming)

Procedure:

- mashed all the grains in 4 qts of 156F water for 1 hr

- sparged with 4 qts of 170F water

- SG of runnings: 1.036 in ~7 qts

- added LME, made volume up to 3 gal, boiled for 1 hr

- chilled with immersion chiller, aerated, made volume up to 5 gal, aerated some more, pitched 1 qt starter

- fermented at 65 - 68F

I use a grain bag from Williams Brewing (800-759-6025) that is made to fit inside a bucket type lauter tun. It also fits perfectly inside my 3 gallon SS kettle.

To do the mash on my stove, I just heat up the mash water to ~165F (in my kettle) then drop in the grain bag containing the crushed grains. Stir real well, let it sit for a minute, then check the temp. If its to low (which it will be) either add small amounts of boiling water (1 cup at a time, stir, let it sit for a minute, then check the temp) or add heat with the stove burner on medium heat while gently stirring constantly. After you hit the mash temp, cover it up and let it sit for 1 hour. At the end of the 1 hour, I lift the grain bag just above the surface of the wort and sparge by pouring the sparge water over the grains gently with a measuring cup.

As you can see, my mash setup/technique is pretty simple and does'nt require a lot of extra equipment. I'm not trying to get the max possible extraction from the grains, only the flavor/body that was missing before I started doing these partial mashes.

Since this setup/technique produces wort that is rather cloudy with grain particles, I've often wondered if it will lead to some

astringency in the finished beer. Some of the judges comments (see below) lead me to believe that this does happen. Kirk Fleming asked about this in HBD #1968. Does this stovetop mashing sound similar to what you do?

Specifics:

- OG: 1.055
- FG: 1.018

Tasting Notes and Judges Comments:

When I put together this recipe (my first Scotch ale), I was trying to clone St. Andrews Scotch Ale (Belhaven Brewery, Edinburg). It ended up with a little to much smokey flavor and not quite enough hop bitterness. In general it came out almost identical to Sam Adams Scotch Ale (Boston Beer Co., Boston).

Here are the judges comments. I've separated the two judge's comments with a slash (/):

bouquet/aroma: pleasant malt, low hop / malt, no hop OK

appearance: good clarity, head retention, overcarbonated / slight reddish brown, good clarity, head good

flavor: nice for scottish, light smoke, pleasant sweetness, just slightly overcarbonated for scottish ex, lingering aftertaste slight astringent / malt OK, low hops OK, condition OK but would lower a little to make smooth, needs more malt sweetness & caramel, to dry for style, slight phenolic or solvent

body: good body / carb level thins a bit
drinkability & overall impression: lingering aftertaste from other than malt or hops / it is drinkable but needs fullness (more malt or less atten yeast)

scores: 34 / 30

Alt

Classification: alt, German ale, all-grain

Source: Jim Busch (busch@eosdev2.gsfc.nasa.gov), HBD Issue #1979, 3/8/96

I should preface this with the comment that Ive never brewed an Alt but heres some suggestions (I really should brew this!).

Ingredients:

- Munich malt at 20-30% of the grist
- CaraMunich at 3-5% of grist

- 40 BUs German spalt
- 5-10 BUs spalt or H. hallertaur
- 2+ litres Alt yeast

Procedure:

German Pils and Munich malts, Ireks, Durst or Weyermann are good choices. Munich malt at 20-30% of the grist. CaraMunich at 3-5% of grist. I would avoid Roasted barley. Dough in at 104F, rest 15-20 mins. Raise to 122F for 20 mins, pull decoction. Hold decoction at 148F for 30 mins, then boil for 20 mins. Combine mashes and rest at 148-150F for 30-45 mins, raise to 158 for 10 mins, then 170F and lauter. Boil 30 mins then add 40 BUs German spalt. Boil this for 60 mins. At 30 min before knock out add 5-10 BUs spalt or H. hallertaur. Some might want 50 BUs for the first hopping. Chill to 60F, pump large amounts of oxygen in and pitch dregs of 2+ litres Alt yeast. Ferment 60F for 10-14 days, then rack to conditioning tank. Hold secondary in 32F fridge for 2-4 weeks, keg and force prime or krausen to carbonate. If you cant get spalt, try Tettnanger Tettnang.

Specifics:

- OG 12-12.5P
- FG 2P

Alt

Classification: alt, German ale, all-grain

Source: Jerry Cunningham (gcunning@Census.GOV), HBD Issue #1979, 3/8/96

This recipe was originally from Bruce DeBolt (I changed it a bit), and my attempts to thank him via email have been bouncing all over the place. I have brewed some of my best beers from recipes I've received from you kind folks on the HBD, while I can't believe some of the stuff I see in other places on the net! The digest has an incredibly high signal to noise ratio (please pause and pat yourselves on the back), and it's great for some of us who aren't master brewers to grab a recipe or two from someone we can trust.

Ingredients:

- 8 lbs. Belgian 2-row Pilsen (1.5L)
- 2 lbs. Belgian 2-row Munich (~4L)
- 1/2 lb. Belgian 2-row Aromatic (~21L)
- 1/2 lb. Belgian 2-row Carapils (?L)

- 1/2 lb. Belgian 2-row Caramunich (~64L)
- 1/2 lb. German wheat (?L)
- 3.25 oz. Crystal (pellets, 3.3%) 60 min.
- 0.75 oz. Crystal " 30 min.
- 1007 German Ale yeast

Procedure:

I mashed (single infusion) at 152F for 1.5 hours. Primary fermented at around 55-60F for 6 days. I split the batch after the primary - put 1 gallon in my fridge at around 38F for two weeks, while the other 4 gallons sat in a carboy in my basement at around 70F. The beer was very spicy (from the 1007?) at first, but mellowed out nicely after about 4 weeks. The cold-conditioned gallon was smoother, and more drinkable at an earlier age (~2 weeks after bottling) than the warm-conditioned portion. The cold-conditioned beers were also *brilliantly clear*! It was perfectly balanced (to me), with a complex maltiness that I haven't had in any of my past beers. The IBU's were around 36, using Tinseth's calculator. The color was perfect (dark copper?), though the alcohol was probably a bit on the high side for the style.

Specifics:

- OG 1053
- FG 1011

Koelsch

Classification: kolsch, German ale, all-grain

Source: Marty Tippin (martyt@sky.net), r.c.b., 1/31/96

I've brewed the kolsch in Miller's book about 5 times - it's probably not an authentic kolsch, but it's pretty darn tasty nevertheless. Even my non-homebrew-swilling friends think it's a good beer.

I've used the Wyeast german ale (1007), Wyeast Kolsch (???) and BrewTek Kolsch - the german ale was the best so far (but the BrewTek batch is still in the secondary and is looking promising) - the Wyeast Kolsch yeast gave an odd mineral-like flavor that I didn't care for - but that may be closer to the real thing - not having ever tasted an authentic kolsch, I have no idea whether this thing is close or not.

I've had to adapt his recipe, though, to my style - Miller's extraction efficiency runs around 34 points while I only get about 28

or 29 - I didn't know that when I did this one for the first time and consequently, I had to use 1 lb of dry malt extract to get the OG where it needed to be. Here's my recipe in case you're interested.

Ingredients:

- 7 lb british pale malt or german pilsner malt (or 3.5 lbs of each)
- 1 lb vienna malt
- 1/2 lb wheat malt
- 12 AAU Tettnanger 60, 30, 10
- Wyeast german ale (1007), Wyeast Kolsch, or BrewTek Kolsch

Procedure:

Step-Mash according to Miller's recipe.

Specifics:

- OG 1.048
- FG 1.007

Scottish Export

Classification: Scottish ale, extract

Source: Jeff Imes (imes@ipc88t.daytonoh.attgis.co), r.c.b., 12/21/95

Hi! I just brewed a combo extract/specialty malt Export Scottish Ale as you would like to make. It has no finishing hops, as all scottish and scotch ales should be. Here's my recipe.

The vigorous initial fermentation is over now (3.5 days after pitching) and the CO2 released smells wonderful! It's a dark amber color, but not quite brown. If you want it to be darker like McEwan's, try using amber DME.

Ingredients:

- 6gals water
- 6# light DME
- 1# crystal malt 60L
- 1/2# chocolate malt ~340L
- 1# dark brown sugar
- 2oz. Fuggles pelletized hops (~3.5% AAU)
- 1tsp Irish Moss
- 1/2tsp Burton salts (if needed)
- and a good ale yeast (Wyeast Scotch Ale yeast is preferred)

Procedure:

Pre-boil and cool 2 gals of water and store in closed carboy. Add 4 gals water to kettle and heat to 150 deg F. Remove from heat

and steep crystal and chocolate malts for 15 minutes. Return to heat and at around 170 deg, remove malts. Add DME, brown sugar, hops, and salts (if necessary). Boil down to ~3.5 gal for 1 hour. During last 15 minutes of boil, add Irish Moss. Cool and add to carboy. Pitch yeast at 70 deg F. Shake well, keep in dark area at 70 deg F.

Specifics:

- OG 1.068
- FG *1.015 (should be, still fermenting)

White Sox Wit

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Robert Bush (bush@shbf.se), HBD Issue #1916, 12/22/95

Surely you must be able to find Hoegaarden in the States? Too me that's the original Wit (which is the real (Flemish) name of the style) even though it's not. If I remember correctly it was revived by Pierre Celis before he moved to Texas from Belgium and started brewing Celis White and Grand Cru. It is now brewed by brewery De Kluis in Belgium and contains a live yeast strain that successfully can be used in your own batch. No need to hand out a lot of money, plus you get to drink a beer!

Here's a recipe I made a couple of years ago, I remember liking the end product then (sorry I only made 10 litres to try it, so it's a small batch).

Ingredients: (for 10 litres---about 2-1/2 gallons)

- 1000 grams Pilsner malt
- 900 grams Wheat malt
- 120 grams Flaked oats
- 13 grams Saaz @ 3.6% (90 min)
- 5 grams Saaz @ 3.6% (15 min)
- 8 grams dried Curacao orange peel (15 min)
- 12 grams ground Coriander
- Hoegaarden culture

Procedure:

Step-infusion mash with rests at 52 degrees C (20 min), 63 degrees C (50 min) and 72 degrees C (30 min). Run-off at 78 degrees C.

Boil for 90 minutes. Cool and pitch with a culture of Hoegaarden White. Ferment at 18 degrees C. Drop to secondary at SG

1026 and bottle at SG 1015. Mature for a month. Drink.

Specifics:

- OG 1052
- FG 1011

Export Scotch Ale

Classification: Scotch ale, export, partial-mash

Source: SSeaney@aol.com, HBD Issue #1919, 12/26/95

I'm going to brew an Export Scotch Ale Thursday. I'd like to get feedback on my recipe before I start the brew.

Ingredients:

- 0.25 lb. Belgian Special-B: DeWolf
- 5.00 lb. 2-Row: Maris Otter Crisp
- 1.00 lb. Munich: DeWolff: German
- 3.30 lb. Light Syrup: EDME DMS
- 0.50 lb. Biscuit: Belgium: DeWolff
- 1.00 lb. Crystal 10L
- 0.75 oz. Willamette 4.0% 45 min
- 0.50 oz. Saaz 3.5% 45 min
- 0.25 oz. Saaz 3.5% 90 min
- Scottish ale yeast

Procedure:

My goal is to get a rich carmel flavor with low alcohol content. I plan on mashing the extract and grains at about 155 degrees until it passes an iodine test (experience tells me this could take up to 2 hours). I'll adjust for a mash pH of 5.1 to 5.4 and a kettle pH below 5.3.

One trick I'd like to try is to bring a small amount (2 qts) of wort to a rapid boil in a separate pan to help carmelize the wort.

Kiss My Abbey

Classification: abbey beer, Belgian ale, Trappist ale, all-grain

Source: Gary McCarthy (gmccarthy@dayna.com), HBD Issue #1902, 12/6/95

A while back I posted a recipe asking for opinions on the content. I received one reply :-), advising me to put like 4 oz of chocolate malt in as I was trying to get a Brown out of the recipe. Well, I didn't listen, and ended up with more of an IPA than a Brown. But that's okay too. The taste is

sweet and very hoppy. I recommend this recipe, with the addition of 4 oz chocolate and the subtraction of 8 oz of the carastan.

Ingredients:

- 7 lbs 2-row
- 3 lbs Munich (prob 10. L)
- 1 lb carastan malt
- 1 lb brown malt
- 1 oz Columbia (alpha-15%)
- 1 oz Chinook (alpha-12%)
- Belgian ale yeast

Procedure:

Protein rest - 15 min at 121.F. Starch conversion - 2 hrs at 151-141.F, 30 mins at 160. F. Mash out - 5 min at 168.F. Sparge, boil, add all hops at 60 min before end of boil. SG - 1.060. FG - 1.020. Bottled 30 - 12oz and 16 pints.

Specifics:

- OG: 1.060
- FG: 1.020

Brown Ale

Classification: brown ale, Newcastle clone, extract

Source: Horacio Lertora (NHOMEBREW@ids.net), r.c.b, 5/15/96

This is very similar to Newcastle.

Ingredients:

- 1 can Munton's Plain Amber Malt Extract 3.3 lbs
- 2 lbs. Munton's Plain Light Dry Malt Extract
- 1 lb. Crushed Grain Mix (1/2 50 L Crystal & 1/2 Chocolate)
- 2 oz. Willamette Whole Flower Hops 4.9%
- Prime with 3/4 cup Corn Sugar
- 1 teaspoon irish moss 1/2 way thru boil
- WYeast #1028 London Ale or RTP English Ale Yeast

Procedure:

Steep grain until boiling, remove - add extracts - bring to boil, drop in hops for entire 45 min. boil (irish moss 25 min. into boil) 2 weeks fermentation. 2 weeks bottled. All at room temp.

Specifics:

- O.G. 1.046
- F.G. 1.015

Scotch Ale

Classification: Scotch ale, all-grain

Source: sclaus4688@aol.com, r.c.b., 5/13/96

Here's one I make in 10 gallon batches & friends suck it down faster than I can brew it.

Despite fairly high alcohol, this beer is ready to begin drinking just a few weeks after brewing. Enjoy!

Ingredients: (for 10 gallons)

- 17# British 2 row (I use Marris Otter from Beeston Malting)
- 3# Belgian Munich (I know, it's not authentic, but it has a good slightly peaty-roasted flavor)
- 1# 120L Crystal
- 1/4# chocolate malt
- 3 to 4 oz's 5.3 AAU Kent's Golding
- Wyeast Scottish liquid yeast (make a good starter)

Procedure:

One temp mash at 152F for 75 min's. Boil for 75 min's. Add hops & 1tsp irish moss 45 min's before end of boil. Beginning SG is 1062. Ending SG is around 1016.

Specifics:

- OG: 1.062
- FG: 1.016

Extract Scotch Ale

Classification: Scotch ale, extract

Source: Peter T. Sabin (peterTS@en.com), r.c.b., 4/17/96

Bottled the following on 96.04.08. Sampled a bottle last night--was good then (although no carbonation to speak of) and may get much better. We'll see.

Ingredients:

- 4 # Brewmaker Scotch Heavy 80l kit (save the yeast and nutrient for emergencies)
- 2 # Munton & Fison Lite Dry Malt
- 1 # Lite Brown Sugar
- 1/2 oz Hallertau at boil

- 1/2 oz Hallertau at boil + 15 minutes
- 1 tsp Irish Moss at boil + 15 minutes
- 12 grams Munton Ale Yeas

Procedure:

(Next time, I'm going to try it with another 1/2 oz of hops at boil + 25 minutes).

Started yeast with about a quart of warm water and a little DME & sugar. (Next time, I'm going to try a liquid yeast.)

In the primary from 96.03.23 to 96.03.28 (5 days); in the secondary from 96.03.28 to 96.04.08 (11 days); Primed with 3/8 cup corn sugar and 3/4 cup DME and bottled on 96.04.08.

American Brown Ale

Classification: brown ale, all-grain

Source: Jerry Cunningham (gcunning@Census.GOV), HBD Issue #1867, 10/26/95

I was wondering if some of you experienced all grainers could check out this recipe for me and see what you think - I've only made 5-6 batches of all grain so far, all "proven" recipes. This is the first one I've formulated on my own, through a highly scientific technique (I got all of my leftover stuff from the closet/freezer).

Ingredients:

- 5.33 lbs. Klages
- 2 lbs. D-C Pilsen
- 2 lbs. Vienna (American 6-row)
- 0.5 lbs. D-C Aromatic
- 0.5 lbs. German wheat
- 0.5 lbs. Caravienne
- 0.5 lbs. Caramunich
- 0.5 lbs. chocolate malt
- 0.125 lbs. black malt
- 1.5 oz. Cascade (5.8%) 60 min.
- 0.5 oz. Tettnang (3.4%) 10 min.
- 0.5 oz. Cascade (5.8%) finish
- 1056 American

Procedure:

Single-step infusion 155F, ~1 hr.

Celis Clone

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Andy Kligerman (homebre973@aol.com), HBD Issue #1801, 8/7/95

Hi Y' Ale, As we say in the South. I thought I would report on my attempt at a Celis Clone following Rick Garvin's Cherry Blossom Wit. (page 211).

Compared directly with Celis White after 1 month in bottle.

Color was almost exactly the same and both had pure white heads. However, the Celis had a longer lasting head. My clone was much drier and lacked the sweet fruitiness found in the actual Celis white. Comparing the two beers, I liked the actual Celis better because of its sweetness and fruit flavor which my clone only has hints of.

Ingredients:

- 0.4 lbs rolled oats
- 3 lbs. 10 oz. flaked wheat
- 4 lbs. DWC pilzen malt
- 1.3 oz of Tetnang. pellet AA 4.3 for 70 min boil
- 1/2 oz bitter orange peel last 20 min of boil
- 1.25 oz of coriander seed (crushed) (last 5 minutes of boil
- 0.5 oz of Saaz pellets last 5 min. of boil
- Wyeast 394
- 120 grams of dextrose
- 5 ml of 88% lactic acid

Procedure:

Step infusion mash with 1 hr at 124 F; 1 hr 10 min at 145 to 150 F; mash out at 160 and sparge at 160 with 1.5 h sparge to get 6.75 gallons. Used 1.3 oz of Tetnang. pellet AA 4.3 for 70 min boil, 1/2 oz bitter orange peel last 20 min of boil; last 5 min added 1.25 oz of coriander seed (crushed); and about 0.5 oz of Saaz pellets. Chilled and pitched with Wyeast 3944. (5 gallons with o.g. 1.040). Fermented between 70 to 74 F. Racked 8 days later with gravity at 1.011. Bottled with 120 grams of dextrose at f.g. of 1.011. Added 5 ml of 88% lactic acid to last 2.25 gallons bottled.

Notes: Sparge went beautifully with no problems. Hard time grinding coriander seeds with mortar and pestle.

Nut Brown Ale

Classification: brown ale, extract

Source: Lou Heavner (lheavner@frmail.frco.com), HBD Issue #2151, 8/20/96

The following one is a standard for me and was responsible for making my father a beer drinker. I've used different yeasts and different water, but it always turns out pretty good.

Ingredients:

- 3/4 # Cara-Munich Crystal
- 1/4 # Special B
- 1/8 # Chocolate Malt
- 6.5 # Amber Malt Extract Syrup
- 1 oz Brewers Gold - 60 min
- 1 oz Fuggle - 5 min
- ale yeast

Procedure:

Single stage fermentation between 65 and 72 Deg F (ie room temp) for 1 to 2 weeks. The original recipe (from Austin Homebrew Supply) called for Whitbread dry yeast, but I've also used Windsor & Nottingham dry and Wyeast 1098 & 1968 all with good results. I've used tap water, bottled water, and softened water w/ water crystals. Occasionally I've used Irish Moss, but I don't think it does anything.

Specifics:

- OG: 1.045-1.050
- FG: 1.011-1.015

Celis Grand Clone

Classification: Belgian ale, Celis Grand Cru clone, all-grain

Source: Bart Thielges (bart.thielges@xilinx.com), HBD Issue #2089, 7/1/96

I've been trying to emulate Celis Grand Cru for a few batches so far and came reasonably close in the last experiment. The following recipe is the result of suggestions and various tidbits of info from other homebrewers interesting in emulating this recipe.

The batch that I got differs from the real thing in at least two ways that my amateur palate detects : Its hoppier than Celis and also higher alcohol. In the next batch, I'll back off on the bittering hops and sugar.

The batch I tasted was the one with 6 tsp of coriander.

Ingredients: (for 14-1/2 gallons)

- 29 lbs pale malt (USA domestic)
- 1 lb carapils
- 3 lbs Belgian Biscuit malt
- 4.5 lbs granulated sugar
- 3 tsp Irish moss (30 minute boil)
- 2 oz 5.6% Cascade whole hops (60 minute boil)
- 2 oz Curacao orange peel (60 minute boil)
- 2 oz 5.6% Cascade (30 minute boil)
- 2 oz 3.3% Saaz plugs (15 minute boil)
- 1.5 oz 3.3% Saaz plugs (10 minute boil)
- 1.5 oz 3.3% Saaz plugs (5 minute boil)
- Wyeast Belgian Wit yeast

Procedure:

Mash temperature was about 151 F for about 70 minutes.

This was split evenly into 3 five gallon glass carboys and inoculated with Wyeast Belgian Wit yeast that had been stepped up to one liter the previous day. In addition, ground coriander was added to two of the batches. One batch got 2 teaspoons, the other got 6 teaspoons - both in the form of a solution of boiling water with the coriander added for 1 minute. The remaining batch had no coriander (the "control").

Specifics:

- OG: 1.084
- FG: 1.014

Brown Rye Ale

Classification: brown ale, rye ale, sucanat, all-grain

Source: Jacob Galley (jgalley@tezcat.com), HBD Issue #2034, 5/11/96

The other interesting thing about this recipe, besides the rye flakes, is the sucanat. I got this idea from a brown ale recipe in one of Dave Miller's books, which called for brown sugar. It's hard to describe, but the cane flavor complements the rye-spiciness quite well!

Ingredients:

- 5 lbs Mild Ale Malt (Munton and Fison)
- 1.5 lbs Rye Flakes (in the bulk section of your health food store)
- 8 oz Cara-Munich (DeWolf-Cosyns)
- 3 oz Roasted Barley (DeWolf-Cosyns)

- 1 lb of Sucanat (evaporated cane juice, ie. natural brown sugar)
- 2.0 oz = 8.0 AAU Fuggles (60 min)
- 1.5 oz = 5.2 AAU Spalt (10 min)
- ale yeast

Procedure:

Mash at about 142 F for 90 minutes. Sparge as usual. Boil wort 60 minutes with sucanat, hop as indicated above. Chill as usual. The original gravity comes to 1.048 (for 5 gallons). Pitch any of the plethora of British and German ale yeasts marketed by Wyeast. (I generally use London Ale.)

Specifics:

- OG: 1.048

Pale Rye Ale

Classification: pale ale, rye ale, all-grain

Source: Kristine Perez (KrisPerez@aol.com), HBD Issue #2035, 5/13/96

This one is not bitter at all and the taste of the rye really comes through. I like to keep this one around in the summer so my friends don't have to give me "bitter beer face" when I serve them my IPA.

I take no credit for this recipe, it is from Sep/Oct 93 issue of *Brewing Techniques* (out of print), page 23.

I usually use Harrington or whatever is cheap for the 2-row. I also usually double this to make 10 gallons. Five is nowhere near enough. YES!! I know that the rye is 30% of the grain bill. **Do it anyway**. This is an excellent beer. Even people who don't like beer, like this beer. My favorite variation of this substituted 2 lbs of Victory for 2 lbs of the 2-row, and used an altbier yeast. I remember it fondly :)

Ingredients:

- 8 lbs pale malt
- 4 lbs rye malt
- 1/2 oz Centennial 6.6% bittering
- 3/4 oz Northern Brewer, finish
- 1/2 oz Centennial, finish
- Irish moss
- Sierra Nevada yeast or Wyeast 1056

Procedure:

Single-step infusion mash or step mash. 90 minute boil.

Usquepaugh Mild Brown Ale

Classification: mild ale, brown ale, wheat, all-grain

Source: Rolland Everitt (af509@osfn.rhili-net.gov), HBD Issue #1840, 9/25/95

I wanted to make a brown ale, but had no chocolate or black malt on hand, so I tried an experiment.

After 4 weeks in the bottle, this is a very drinkable brown ale with a pleasant flavor. I named it for the village of Usquepaugh, RI, home of Kenyon's Mill (no affiliation), which is to milling what a good micro is to brewing. I bought the wheat there. They offer a line of stone-ground meals and flours at their shop, and by mail order.

Ingredients:

- 4 lb. English 2-row pale malt
- 1 lb. Crystal malt
- 3/4 lb. cracked wheat berries
- Burton salts
- Edme ale yeast
- 1 oz. Cascade hops (start of boil)
- 1/2 oz. Kent Golding hops (near end of boil)
- 1.4 tsp. Irish moss

Procedure:

I had some cracked whole wheat of the sort that can be cooked as a hot cereal. I pan-roasted it in a dry iron skillet for about 30 minutes, turning it frequently, until it was fairly dark (some was burned actually).

This was cooked in about a quart of water for about 3/4 hour, and added to the main mash at about 50 C at the start of the protein rest. All water used had 1/2 tsp. Burton salts added per gallon. The boil was about 50 minutes, and there was quite a lot of hot break. This recipe yielded about 3 gallons of wort at OG=1.050. I pitched one packet of Edme ale yeast direct (no starter). FG was 1.018.

Belgian Single

Classification: Trappist ale, Belgian ale, single, enkel, all-grain

Source: Steve Stroud (STROUDS@cliffy.polaroid.com), Lambic Digest #948, 9/26/96

I have tasted both the Witkap pater and La Trappe's Enkel. Both are pale, somewhat delicate (well, in a Belgian ale sense) top

fermented beers. I found both quite aromatic, with lots of yeast derived aromas, perhaps some spicing as well. Hopping was low.

As a first guess, I would essentially brew a tripel, but cut all ingredients back to give an OG in the 1050 or so range; hopping and spicing should be reduced also.

If anyone brews this, I'd be happy to sample a bottle and give you my opinion :-).

Ingredients: (10 gallon batch)

- 14 lb Belgian pilsner malt
- 2 lb corn sugar
- 1.6 oz Saaz leaf hops (alpha ~ 3)
- 1.25 oz EK Goldings (alpha ~4.5)
- 8 grams coriander seed
- 5 grams dried orange peel
- Belgian ale yeast (Westmalle or La Chouffe)

Procedure:

I'd boil all of the hops for 60 minutes except for a smidge added the last 5 minutes. Grind the spices before using and boil for 15 minutes.

You could shade the color of the beer and add complexity by replacing a small amount of the pilsner malt with carapilsner or carviennne malt; likewise a touch of malted wheat could be used to advantage.

Assuming 30 pts/lb for the malt and 44 pts/lb for the sugar, you should get an of about 1.050. IBU's calculate out to be ~20.

Use a good Belgian ale yeast. Westmalle (reportedly Wyeast 3787) or La Chouffe (available from YCKC or RTP or Jeff Frane) would both be appropriate.

Specifics:

- OG: 1.050

Scottish Ale

Classification: Scottish ale, all-grain

Source: John Richardson (shrink1@bham.mindspring.com), r.c.b., 6/14/96

Ingredients:

- 10.00 lb. British Pale Grain M&F
- 2.00 oz. Roast Barley
- 2/3 ounce Kent Goldings hops (5.7% alpha, 60 minute boil)
- Wyeast #1728 (Scottish ale)

Procedure:

Strike Water: 2.53 gallons of water at 152F. First Mash Temperature: 152F. 1 1/4 hour mash. Mash-out 168 for 10 minutes. Pitched with 1/2 gal. starter. Fermentation had begun within ~2 hours Racked to secondary after 3 days - fined with Polyclar Bottled two weeks later.

Specifics:

- OG: 1.050
- FG: 1.014

Scotch Ale

Classification: Scotch ale, extract

Source: Peter and Kristi Sabin (pts_kls@en.com), r.c.b, 6/28/96

Here's an extract based Scotch Ale. It was my second batch of beer ever. Tasted *much* better after some of it stayed in the bottle for eight weeks.

Ingredients:

- 4# Brewmaker Scotch Heavy 80l kit
- 2# Munton & Fison Lite Dry Malt
- 1# Lite Brown Sugar
- 1/2 oz Hallertau at boil
- 1/2 oz Hallertau at boil + 15 minute
- 1/2 tsp Irish moss
- 12 oz Muntons Dry Yeast, rehydrated

Procedure:

The next time I make this, I'll use liquid yeast and probably about 1/2" of 80 crystal malt.

Larsson's Presque Orval

Classification: Belgian ale, Trappist ale, all-grain

Source: Mikael Larsson (Mikael.Larsson@idt.ntnu.no), Lambic Digest #989, 11/23/96

I made an attempt at copying Orval earlier this summer. Since I am now connected to this mailing list, I thought I might go ask you experts out there what you think of my recipe.

Ingredients: (20 liters)

- 2.97 kg lager malt
- 0.46 kg crystal malt (should be Cara-Vienna, I know)

- 0.63 kg light syrup
- 1.56 g AA St. Golding (plugs)
- 0.83 g AA Tettnanger (pellets)
- S.cerevisiae culture from Orval
- mixed culture from a bottle of Orval
- 48 g St. Goldings plugs (dry hop)
- 10 g table sugar per liter (priming)

Procedure:

Mash 30 minutes at 59 C, 60 minutes at 68 C.

Primary fermentation: 1 week with pure S.cerevisiae culture from Orval secondary fermentation: 3 weeks with dregs from an earlier attempt at a wheat based beer fermented by a mixed culture from a bottle of Orval. The FG indicates some Brettanomyces activity.

Specifics:

- OG: 1059
- FG: 1004
- BU: 32

Wit Christmas

Classification: wit, wheat beer, Belgian ale, all-grain

Source: John Varady (rust1d@li.com), HBD Issue #2222, 10/9/96

Following is the wit recipe I built and why. Any comments would be appreciated.

Reasons for what you see:

I used the curacao/coriander schedule from this recipe which won Best of Show at the "Spirit of Belgium" competition in 1994. (See page 213).

I went to the Celis page and read up on the hops for Celis white (I was happy to see Cascades).

I like cascades and figured using them and centennial would compliment the curacao citrusness. I picked Saaz for flavor/aroma since the style chart in NCJHB say 'noble type' for hop flavor/aroma.

I am undecided if I should just buy the Wyeast Belgian White, or if I should culture it from Hoegarrden...

Ingredients:

- 11 pounds German 2-row pils
- 9-1/2 pounds flaked wheat
- 1-1/2 pounds flaked oats
- 3/4 ounce Centennial 90 minutes
- 1/2 ounce Cascade 45 minutes
- 1/2 ounce Cascade 30 minutes

- 1 ounce Saaz 15 minutes
- 1 ounce Saaz steep
- 10 grams coriander in boil
- 70 grams curacao in boil
- 2-1/2 grams coriander in secondary
- Belgian White Wyeast #3944

Procedure:

Mash in 110F (43.3C) 10 min. Boost to 128F (53.3C) 30 mins . Boost to 158F (70C) 50 mins.

Add spice 10 minutes before knockout.

Specifics:

- OG: 1.049

Triticale Wit

Classification: wheat, triticale, wit, Belgian ale, all-grain

Source: John Richard Taylor, (jrt@min-yos.its.rmit.EDU.AU), r.c.b., 10/25/96

"Triticale is a man-made grain produced by crossing wheat and rye. ... It combines the high lysine content of rye with overall high protein content of wheat. ...its flavour is better than wheat, yet more not as strong as rye." Package notes:- Lowan Whole Foods Wholegrain - Triticale Flakes.

The "raw" flakes have a nice pale/light brown colour, a crunchy texture and good taste (not at all floury, unlike rolled oats for instance). I was intrigued when I first saw this grain in the supermarket, so I though I'd try making beer with it. Charlie Papa-zian mentions this grain, but I have not found any existing recipes with Triticale as an ingredient. The Wit style of beer seemed to be the most suitable type as I could simply substitute the Triticale flakes for the (unmalted) wheat normally used. The recipe is based on various Wit recipes I found in Cats Meow 3, etc.

Ingredients: (for 5 liters)

- 600 g "Franklin" Malt (lightest available local malt - Pils equivalent?)
- 300 g Wholegrain Triticale Flakes
- 120 g Wheat Malt
- 60 g Rolled Oats
- 125 g Castor Sugar (to correct low OG... Bummer!)
- 5.0 g Kent-Goldings (6.1% AA) Boiled 60 mins (bittering)
- 2.5 g Hallertauer (3.4% AA) Boiled 5 mins (aroma/flavour)

- Zest (only) of a small orange and (most of) a small lemon
- 1 1/4 Tblsp Coriander - slightly crushed (= 5.5 g approx.)
- 1 small Cardamon pod - slightly crushed
- 1/8 tsp Anise - slightly crushed
- 1/2 tsp Gypsum
- Pinch Epsom Salts
- Pinch Salt
- 1/2 tsp Irish Moss (natural, dried)
- Wander premium dry beer yeast (cheap and quite neutral - a good general purpose beer yeast - and it was all I had :-)

Procedure:

I followed an upward step infusion mash from another Wit recipe:

110 F for 45 minutes

122 F for 45 minutes

144 F for 30 minutes

150 F for 90 minutes

Mash out

I added the castor sugar to the primary to increase the OG to above 1.044 - I could/should have used light dry malt extract instead, but: 1) I forgot I still had some... 2) It tends to be messy stuff to work with (it sticks to everything!) and probably should be boiled for sterilization, etc.

The total boil time was 60 minutes. The Irish Moss was added 30 minutes before the end of the boil. The zests and spices were added 10 minutes before the end of the boil. Hops added as specified in the ingredients list.

I don't know if it's anything like a true Wit, but I thought it tasted great! I can't seem to taste the spices, so you could increase the amounts or maybe boil them for longer if you wanted to. As this was my first attempt, I didn't want to risk using too much spices.

Specifics:

- OG: 1044

Enkel

Classification: Belgian ale, single, Trappist ale, all-grain

Source: Conn Copas (Conn.Copas@dsto.defence.GOV.AU), Lambic Digest #951, 9/30/96

"I have tasted both the Witkap pater and La Trappe's Enkel. Both are pale, somewhat delicate (well, in a Belgian ale sense) top fermented beers. I found both quite aromatic, with lots of yeast derived aromas, perhaps some spicing as well. Hopping was low.

As a first guess, I would essentially brew a tripel, but cut all ingredients back to give an OG in the 1050 or so range; hopping and spicing should be reduced also.

Haven't tried the Witkap pater Tripel, but I'm fairly certain the Witkap pater Stimulo uses honey, which might be worth considering. Otherwise, if you want a delicate brew, I would second the use of glucose (as opposed to sucrose). At the risk of bringing the wrath of Belgo-philes down upon my head, I would question the use of orange peel here. Many of the Wallonian brews are way over-stated in the spice department IMHO, and that includes favourites like La Chouffe. If you are heavy handed with the coriander then it is not a big problem, because it will blend in with maturity. The citrus nose, however, just stays there forever, and often dominates the yeast as far as I am concerned.

Ingredients: (for 10 gallons)

- 14 lb Belgian pilsner malt
- 2 lb corn sugar
- 1.6 oz Saaz leaf hops (alpha ~ 3)
- 1.25 oz EK Goldings (alpha ~4.5)
- 8 grams coriander seed
- 5 grams dried orange peel
- Trappist ale yeast



MEAD

CATEGORY 10

Basic Small Mead

Classification: mead, metheglin

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

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.

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.

Specifics:

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

Prickly Pear Cactus Mead

Classification: mead, prickly pear cactus

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

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

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.

Specifics:

- O.G.: 1.158
- F.G.: 1.050
- Secondary Ferment: 5 months

Blueberry Mead

Classification: mead, melomel, blueberry

Source: Jonathan Corbet (gaia!jon@handies.ucar.edu) 11/28/88

This mead usually comes out quite dry. This recipe makes 6-1/2 gallons.

Ingredients: (for 6-1/2 gallons)

- 7-10 pounds, fresh blueberries
- 1-2 pounds, corn sugar
- 1-2 ounces, hops (Cascades is fine)
- 10 pounds, honey
- yeast
- lemon grass tea (optional)

Procedure:

To make 6-1/2 gallons of mead, Boil the honey, sugar, and hops for at least an hour (although boiling honey is not favored by most digest subscribers, it works fine and is the method used by Papazian). Clean berries and mash well. Put mashed berries, hot wort, and enough water to make 6-1/2 gallons into a fermenter. Pitch yeast. After one week, strain out berries and rack to secondary. Ferment at least one more month and then bottle, priming with corn sugar and perhaps some lemon grass tea. Age 6 months to a year.

Specifics:

- Primary Ferment: 1 week

Peach Melomel

Classification: mead, melomel, peach mead

Source: Michael Bergman (bergman%odin.m2c.org@RELAY.CS.NET) Issue #90, 3/1/89

This recipe is based on procedures outlined in Making Mead, by Bryan Acton and Peter Duncan. They advocate the use of campden rather than boiling because they feel that after boiling for a long time most of the essences of the honey are gone. Read

the "Basic Procedures" section of Acton & Duncan for more info.

Ingredients:

- 6 pounds, peaches
- 3/4 pint, elderflowers
- 2-1/2 pounds, acacia honey
- 1/30 ounce, tannin
- Graves yeast
- 1/4 ounce, tartaric acid
- 1/4 ounce, malic acid

Procedure:

Press peaches (after removing pits). Dissolve honey in 4 pints warm water, blend in peach juice along with acid, tannin, and nutrients. Add 100 ppm sulfite (2 campden tablets). After 24 hours, add yeast starter, allow to ferment 7 days before adding elderflowers. Ferment on flowers for 3 days then strain off flowers and top off to 1 gallon with cold water. Ferment until specific gravity drops to 10, then rack. Rack again when gravity drops to 5, and add 1 tablet campden. Rack again when a heavy deposit forms, or after 3 months, whichever comes first. Add another campden tablet. Rack again every 3-4 months, adding a tablet after every second racking.

Riesling Pymnt

Classification: mead, pymnt

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

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!

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 Johannisberg 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.

Specifics:

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

Cyser

Classification: Cyser

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

Ingredients:

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

Procedure:

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

Specifics:

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

Wassail Mead

Classification: mead

Source: Mal Card card@apollo.hp.com, Issue #538 11/15/90

Ingredients:

- 12-1/2 pounds light clover honey
- 4 teaspoons acid blend
- 5 teaspoons yeast nutrient
- wine yeast

Procedure:

Add honey, acid blend, and yeast nutrient to 2 gallons of water and boil for 1/2 hour.

Add this to 1-1/2 gallons of cold water in the primary fermenter. Pitch yeast when the temperature reaches 70-75 degrees. Use a blow off tube if you use a carboy. Allow fermentation to proceed for 3 weeks or more (up to several months). When the mead becomes fairly clear, rack to secondary. Attach air-lock. Leave the mead to sit at least 3 weeks. When yeast settles to bottom and is clear, it is ready to bottle. Adding 3/4 cup of corn sugar at bottling will produce a sparkling mead. Sparkling meads should not be made with an original gravity higher than 1.090.

Specifics:

- O.G.: 1.100
- F.G.: 1.000

Quick Mead

Classification: mead, metheglin

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

Yield is 3.1 gallons. Excellent clarity, fairly sweet flavor, slight sediment, light gold color. An excellent batch.

Ingredients: (for 3-1/2 gallons)

- 3 gallons, water
- 5 pounds, honey
- 1/3 cup, jasmine tea
- 1/2 teaspoon, ground ginger
- 2 teaspoons, cinnamon
- 1/2 teaspoon, ground allspice
- 1/2 teaspoon, ground cloves
- 1/2 teaspoon, ground nutmeg
- ale yeast

Procedure:

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

The less honey, the lighter the drink, and the quicker it can be made. 1 pound per gallon is the minimum, 5 pounds per gallon is about the maximum for a sweet dessert wine. This mead is a metheglin because of the tea. The yeast is pitched one day after

starting the batch, the crud skimmed about 10 days later, then wait 3 days and rack to second- ary. Wait 2 more weeks and bottle--about 4 weeks from start to finish.

Sack Mead

Classification: mead, metheglin

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

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

Ingredients: (for 3.7 gallons)

- 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.

Mead

Classification: mead, traditional mead

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

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

Ingredients:

- 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.

Specifics:

- Primary Ferment: 5 weeks

Melomel

Classification: mead, melomel, kiwi mead, star fruit mead, cranberry mead

Source: Michael Zenter (zentner@ecn.purdue.edu) Issue #592, 3/8/91

Now for the weirdness. I pitched at about 6 PM. No real activity the following day until about 4 PM when all of the sudden, there was a violent eruption of foam out of the airlock. No warning at all.

Ingredients:

- 16 pounds, wildflower honey
- 5 gallons, water
- 5 kiwis
- 3 star fruits
- 1 pound, cranberries
- acid blend to .45 tartaric
- MeV liquid mead yeast culture

Procedure:

Pasteurized the honey and fruit at about 180 degrees for 10-15 minutes, ran through a chiller, pitched with VERY vigorous aeration. Let it sit with the fruit in for 7 days, then rack off.

Specifics:

- O.G.: 1.124

Sweet Mead

Classification: mead, metheglin

Source: Rob Derrick (rxxd@doc.lanl.gov) posted this recipe from C. J. Lindberg, Issue #610, 4/4/91

Ingredients: (for 1 gallon)

- 5 pounds, Honey (Smith's brand)
- 1 teaspoon, Citric Acid
- 1/4 pint, Strong Tea
- 1 package, Champagne Yeast
- Yeast Nutrient

Procedure:

Boil 1 quart of water, honey and citric acid for seven minutes. Then the add the tea and boil for five more minutes. The mixture was then added to 48 FL. oz. of cold water in the one gallon jug. The wort was then cooled overnight to 70 degrees. Add yeast and yeast nutrient. Ferment for four months.

Specifics:

- O.G.: 1.153

Blueberry Mead Recipe

Classification: mead, melomel, blueberry mead

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

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.

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 degrees I 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.

Specifics:

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

Standby Mead

Classification: mead

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

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 included: Add lots more honey and let it ferment till it stops. Bottle and wait a month or more, you get champagne.

Use some other citrus 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!)

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 pur-

pose 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).

Specifics:

- Primary Ferment: 2--3 weeks

Honey Ale (Mead)

Classification: mead

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

This was the very first beer I ever made and 7 years ago most people I knew didn't worry about the bittering units of the hops. I would guess that they were around 3% AAU's. Red star was the main yeast used at the time. Yeast nutrient is necessary since the honey does not have the required food for the beasts. I used buckwheat honey because I like the flavor. Do not drink this beer until at least 1 month after bottling. Since it is made from honey the ale improves with age. A bottle that I saved for 4 and a half years tasted so good that I wish I had saved more! The beer had a very nice honey aroma and flavor. The hops were enough to balance the sweetness. I don't think that I would change anything except try to make more and keep it a while before drinking.

Ingredients:

- 4 pounds, Buckwheat honey
- 4 ounces, Styrian Goldings hops
- 7 grams, Red Star Ale yeast
- 1 teaspoon, acid blend
- 1 teaspoon, yeast nutrient
- 1 cup, corn sugar

Procedure:

Boil honey and 3 gallons water with 3 ounces hops for 47 minutes, add 1 ounce last 7 minutes. Before adding hops, skim off the scum that rises to the top. Cool and pour into fermenter and top to 5 gallons. Add acid blend, nutrients and re-hydrated yeast. When fermentation completes, mix with 1 cup sugar, a little yeast and bottle.

Specifics:

- O.G.: 1.031
- F.G.: 0.997

Orange Ginger Mead

Classification: mead, metheglin

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #618, 4/18/91

After several months it's just getting drinkable now. If I let a bottle sit in the fridge for about a week, and decant very carefully, it's very good, and gives one heck of a buzz.

Ingredients: (for 6 gallons)

- 15 pounds, clover honey
- 181 grams, grated ginger
- 2 tablespoons, gypsum
- 3 teaspoons, yeast energizer
- 1 ounce, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 4-5 pounds, oranges
- juice from 1 orange
- 1/2 teaspoon, irish moss
- champagne yeast (Red Star)

Procedure:

Combine honey, ginger, orange juice, 1/2 ounce of hops, and yeast energizer and bring to a boil. Remove a small amount of wort to be used for a yeast starter (Allow starter to cool, and add yeast). Boil the remaining wort 30 minutes. Add another 1/2 oz hops and boil for additional 30 minutes. Turn off heat. Cut 4-5 lbs of oranges in half, and squeeze into the wort. Toss in orange halves after squeezing. Let sit 12 min. Strain into fermenter sparged into cold water, while removing the orange halves and squeezing the last bit out (with clean hands---very hot---ouch!).

Specifics:

- O.G.: 1.088
- F.G.: 0.998
- Primary Ferment: 12 days at 65--70 degrees
- Secondary Ferment: 1 month

Traditional Mead

Classification: mead, traditional mead

Source: John Carl Brown (brown@cbnewsh.cb.att.com) 3/12/92

However, I plan to make this a sparkling mead by priming with 1/2 cup of corn sugar when bottling.

Ingredients:

- 12--1/2 pounds, honey (6--1/2 of clover, of wildflower)
- 4 teaspoons, acid blend
- 5 teaspoons, yeast nutrient
- 2 packages, Red Star Pasteur Champagne yeast

Procedure:

On process, there is contention about the need to boil honey. I've seen suggestions to use campden tablets, to pasteurize by holding at 170 degrees, and to boil for only 15 minutes. Honey itself inhibits bacterial activity but does not kill organisms. Advocates of non-boiling feel too much flavor and aroma are lost by boiling. On the other hand boiling is said to ensure a clean wort and aid in clearing. I boiled, rehydrated the yeast and pitched at 80 degrees and then have kept the carboy in a 70 degree room.

Ale Mead

Classification: mead

Source: justcoz@triton.unm.edu, r.c.b., 4/19/92

This was part of a long series of messages posted by justcoz on the history of mead. Preceding this message was a discussion of economic factors that caused the decline in popularity of mead and an explanation of how, at one time, most meads (such as those consumed by the Vikings) were of low strength, such as this mead.

Ingredients: (for 1 gallon)

- 1 pound, honey
- 1 ounce, hops
- 1/4 ounce, citric acid (or juice of 2 small lemons)
- 2 tablespoons, yeast nutrient
- 1 package, brewers yeast (ale yeast)
- 1 gallon, water

Procedure:

Dissolve the honey in 6 pints hot water and bring to the boil. Add the hops and boil vigorously for about 45 minutes. A few of the hops should not be added initially, but put in about 5 minutes before the wort reaches the end of the boiling period. Strain off the hops, add the citric acid and nutrients, allow to cool overnight (covered closely), then bring the volume up to 1 gallon with cold water. Add the yeast to the cool wort

and allow to ferment to completion, skimming off the yeast as you would for a beer. Allow to settle for a few days after the fermentation ceases, then rack into quart bottles, adding one level teaspoonful of sugar to each bottle. Seal the bottles, store in a warm place for 2-3 days to ensure that bottle fermentation begins, then move to a cooler location to assist clarification. Subsequently treat as a bottled beer. Priming is not essential, and, after fermentation, the ale mead may be matured as a draught beer and drunk after a few months.

Queen Elizabeth's Mead

Classification: mead, metheglin

Source: justcoz@triton.unm.edu r.c.b., 4/19/92

Queen Elizabeth's own royal recipe for mead has survived to this day, although no brewer in his senses would want to make such a sickley concoction. This is a modern adaptation of Her Majesty's recipe which should prove satisfactory insofar as the herbs are infused in the finished mead. This enables the brewer to exercise much greater control over how much herb flavor is imparted to the drink.

This recipe was preceded by a discussion of how, during Elizabethan times, sweeteners, spices, etc., were added to meads and how a range of piments and metheglins came into existence.

Ingredients: (for 1 gallon)

- 3--1/2 pounds, honey
- 1/4 teaspoon, acid blend
- 1 tablespoon, yeast nutrient
- 1/2 ounce, rosemary
- 1/2 ounce, bay leaves
- 1/2 ounce, thyme
- 1/4 ounce, sweet briar
- 1 campden tablet
- 1 package, Madeira yeast
- 1 gallon, water

Procedure:

In the primary, dissolve the honey, acid blend, yeast nutrient and yeast in 1 gallon of luke-warm water. Add the campden tablet. Attach airlock and let sit until ferment is complete (about 3 - 5 weeks). Syphon off sediment into secondary and let sit for 6 months. When wine is 6 months old, rack back into primary. Place herbs in nylon straining bag (securely tied) and place in

primary. Taste the wine daily until the flavor extracted from the herbs is satisfactory, then remove the bag of herbs. Mature for at least an additional 6 months, racking every 2 months to aid clearing.

Maple Mead

Classification: mead, maple mead

Source: coz@triton.unm.edu Issue #881, 5/14/92

If you are going to make a small quantity of this brew, I suggest that you follow this recipe fairly closely.

Ingredients:

- 3--1/4 pounds, maple syrup
- 7 pints, water
- 1/2 teaspoon, acid blend
- 3/4 teaspoon, yeast energizer
- 1 campden tablet
- 1 package, Red Star champagne yeast

Procedure:

It'll take about a day to really get fermenting, and should go like crazy for 4 to 6 weeks. Rack off the yeast sediment at that time and then re-rack at least 3 times at 3 month intervals. It'll be ready to bottle by 9 or 10 months of age, but the longer it sits, the mellower and smoother it becomes.

Ingredients for 5 gallon batch:

- 1 1/2 gallons of maple syrup
- 4 gallons water
- 2 tsp acid blend
- 4 tsp yeast energizer
- 1 campden tablet
- 1 pkg Red Star champagne yeast

2nd Mead

Classification: mead

Source: Jacob Galley (gal2@midway.uchicago.edu) Issue #897, 6/5/92

This stuff smells incredible---slightly orange, slightly fruity, very much like flowers. The grape juice had not fermented out completely (it's not explosive, yet), but neither was it noticeably sweet. The grape masks whatever young-taste the mead still has in it (not much). After two weeks it was lightly carbonated and a very clear pink.

Ingredients:

- 7 pounds, clover honey (60 min boil)
- 5 pounds, orange blossom honey (60 minutes)
- 1 pound, chopped raisins (dark) (30 minutes)
- 1 teaspoon, thyme (30 minutes)
- 1 pack, Red Star champagne yeast
- yeast nutrient

Mead Ale

Classification: mead, metheglin

Source: James Smith

(SMITH%8616.span@fedex.msfc.nasa.gov) Issue #922, 7/14/92

My hypothesis, which has a little data to support it, is that boiling the honeywort reduced fermentation time (while also removing a lot of the honey essence, I imagine). Note that the above is a 5 gallon batch. I don't have a hydrometer so I can't guess the OG or FG, but this stuff is pretty thin. Fermentation takes 2-3 weeks, sometimes I rack, sometimes not. Basically I don't put much effort into this stuff; hell, it's 97 degrees here and I'm not running my AC enough to get the temperature down past 80, so why try to make anything award-winning when it's doomed to failure?

Ingredients:

- 5--7 pounds, honey (usually the stuff from Sam's Club in the 1/2 gallon jug)
- 2 cracked cinnamon sticks
- 20 cracked allspice
- other flavorings (ginger, hops, orange peel, nutmeg, etc.)
- maybe a couple pounds of fruit
- Edme ale yeast

Mead

Classification: mead, cyser

Source: Rudyard A.K. Porter

(rp9780@medtronic.com) r.c.b., 7/23/92

I bottled one with a little coriander and one with some cinnamon. These should be interesting.....

Ingredients: (for 1 gallon)

- 2--1/2 pounds, clover honey
- 2 teaspoons, yeast nutrient

- 1/2 pack, Red Star champagne yeast
- Apple cider to fill to 1 gallon

Procedure:

Heat (not boil) 1/2 gallon apple cider, yeast nutrients, and honey to about 170 degrees. Hold at 170 for 30 minutes. Skim off any foam that develops, although my honey was very "clean" and had no foam develop. Transfer to 1 gal cider jug and fill to within 1" of top with cool apple cider. Wait for temperature to drop below 80 degrees (refridgerator is nice place to cool this one) and then pitch the yeast.

Specifics:

- O.G.: 1.130
- F.G.: 1.030

Traditional Mead

Classification: mead, traditional mead

Source: Roy Rudebusch (roy.rudebusch%travel@wugate.wustl.edu) r.c.b., 9/28/92

If the mead should ferment too dry, dilute 1/2 pound honey with an equal part of water and treat with SO2 and pectic enzyme and add to mead.

If you do everything as described this mead should ferment out in less than a month. Bottle when the mead does not throw any sediment for a three month period.

Ingredients:

First addition:

- 7 pounds, Mesquite honey dissolved in up to 2--1/2 gallons water
- 1/2 teaspoon, Sodium Bisulfite
- 1 teaspoon, regular strength pectic enzyme
- 2 teaspoons, yeast nutrient
- 1 teaspoon, acid blend
- wine yeast (Prise De Mouse)

In the Second addition:

- 13 pounds, mesquite honey, dissolved in up to 2--1/2 gallons water
- 1/8 teaspoon, Sodium Bisulfite
- 2 teaspoons, pectic enzyme
- 2--1/2 teaspoons, yeast nutrient
- 2 teaspoons, acid blend

Procedure:

Dissolve honey in water and add other minerals etc. Stir well and let sit in warm place for 2--5 days. On second day, start building

the yeast starter by boiling 1 pint or so of water and adding 1 cup of dry malt extract. Hydrate yeast per package instructions and add to cooled extract mix. When yeast begins to give off CO2, add 2 more cups of extract and shake. When yeast looks active, add to must. Aerate.

When mead ferments below 1.010, prepare the second addition of honey in the same way as the first addition. After letting it rest a couple days, add to the fermenter with the first addition. Mix well.

Specifics:

- O.G.: 1.140
- F.G.: 1.025

Maple Wine and Traditional Mead

Classification: mead, maple mead

Source: John Gorman (john@rsi.com) Mead Digest #19, 10/17/92

The question was asked: "what would a mead made with pure maple syrup taste like?" Now on my sixth batch, I can say "like ambrosia."

Maple wine becomes crystal clear with a beautiful sherry color within 60 days. I find that mead will usually clarify in 90-120 days. If you choose to bottle the mead before it is clear, it will clarify in the bottles, leaving an unsightly but delicious sediment.

Ingredients:

- 8-9 quarts, maple syrup or about 5--1/2 quarts, honey
- 5 teaspoons, yeast nutrient
- 15 grams (1 pack), champagne or any white wine yeast

Procedure:

Hydrate the yeast in warm water and dissolve the yeast nutrient in hot water. Mix the maple syrup or honey with cold water in a large open container to almost 5 gallons at your target specific gravity. Splash or spray the water to oxygenate the must so that the yeast can multiply rapidly.

Pitch the dissolved yeast and yeast nutrient, dregs included, into a glass carboy. Then splash in the must and slosh around until well mixed, oxygenated, and full.

Use a blow off tube for the first few days and then switch to a water trap. After about

60 days, when the maple wine is crystal clear and you can shine a flashlight beam right thru the carboy onto the wall, bottle your maple wine. It is ready to drink immediately. Make some for Christmas!

I always use yeast nutrient and plenty of yeast for starter, so the fermentation takes off with a bang and the rapidly rising alcohol content quickly kills anything else. For this reason I have never heated the maple syrup or honey, and have had no problems with contamination.

Specifics:

- O.G.: 1.120---1.130
- F.G.: 1.015---1.030

Cranberry Mead

Classification: mead, melomel, cranberry mead

Source: John Wyllie (skl6p@cc.usu.edu) Mead Digest #25, 10/23/92

Ingredients: (for 2 gallons)

- 1 gallon, ocean spray cranberry juice (included a nice 1 gal glass fermenter!)
- 5 pounds, clover honey
- 1/2 teaspoon, yeast nutrient
- 1/2 teaspoon, acid blend
- a handful of raising Red star champagne yeast

Procedure:

I added a campden tablet to the juice (24 hrs) then pasteurized the honey with water to make 1 gallon. I have two 1 gallon jugs for fermenting. I'm still waiting for the lag to end and ferment to begin. It has gotten cool in the basement, so I brought one upstairs, and pitched another sachet of yeast into the two jugs.

Jamaica Blue Mead

Classification: mead, metheglin, blueberry mead

Source: Guy D. McConnell (guy@mspe5.b11.ingr.com), Mead Digest #32, 11/11/92

This is my first mead---it is a takeoff on Papazian's Barkshack Ginger Mead.

Ingredients:

- 6 pounds Clover Honey, raw
- 1 pound Orange Blossom Honey, raw

- 1.5 pounds Corn Sugar
- 2 ounces Freshly Minced Ginger Root
- 4 each 3.5" Cinnamon Sticks, cracked
- 1.5 tsp. Gypsum
- 3 tsp. Yeast Extract
- 1/4 tsp. Irish Moss Powder
- 1 gallon Alabama Blueberries
- 2 each Lemons, halved
- 1 pack WYeast #1214 Belgian Ale
- 3/4 cup Corn Sugar (bottling)

Procedure:

Add honey, corn sugar, gypsum, Irish moss, and yeast extract to 1.5 gallons of water in brewpot. Simmer for 10 minutes, skimming the foam with a strainer. Add ginger root and simmer for 10 more minutes without skimming. Remove from heat, squeeze lemons into brewpot, and throw in lemons. Cover and let stand for 15 minutes. Strain out lemon halves and ginger and add blueberries. Chill and pour mixture into primary. Pitch yeast starter, shake well, and attach blowoff hose. After gravity falls to 1.020 or within 7 days, whichever comes first, rack to secondary leaving fruit behind. Age for 1 - 2 months in secondary. When fermentation is complete, prepare a tea by simmering cinnamon for 30 minutes in a covered pot. Cool and add to bottling bucket with priming solution. Bottle, age for 6 - 12 months, chill, and enjoy!

Specifics:

- O.G.: 1.050

Mead

Classification: mead, traditional mead

Source: Brian Smithey (Brian.Smithey@Central.Sun.com), Mead Digest #39, 11/19/92

I used a good portion of that wildflower honey, and it really comes through in both the aroma and flavor of this medium strong and sweet mead.

This mead has a golden, almost orange color, whereas most of the lighter, dry meads that I've consumed have been more light and pale. There is a noticeable honey aroma, distinctively wildflower. The flavor is a bit sweet, like a dessert wine, but not heavy or viscous like a liqueur. I've only tasted a few bottles as this mead was just bottled a couple of months ago, but there are no unpleasant flavors present; I was expecting "young" flavors that would

require the legendary 1 year of aging. I'll try to go easy on it so I can see how it develops!

Ingredients:

- 5-1/2 pounds Madhava's "Mountain Gold" Western Wildflower honey
- 3-1/2 pounds Madhava's "Mountain Gold" Colorado Clover honey
- 3-1/2 teaspoons "Yeast Food" (from Great Fermentations of Santa Rosa)
- 2-1/2 teaspoons wine acid blend (citric, malic, tartaric)
- 1/4 teaspoon grape tanning (powder)
- water to 3-1/2 gallons
- 10 grams rehydrated Prise de Mousse (S. bayanus) dry yeast (from GFSR)

Procedure:

Simmered all ingredients (except yeast!) at approx. 170 F. for 1 hour, skimming foam. Chilled, racked to 5 gallon carboy, pitched yeast, and attached air-lock. Racked to 3 gallon carboy with air-lock after 1 month. Bottled 4 months later, mead was crystal clear and no air-lock activity for a month. This is a still mead, no priming was added at bottling time.

Specifics:

- OG: 1.111
- FG: 1.014

Forest Mead

Classification: mead, metheglin

Source: Jacob Galley (gal2@midway.uchicago.edu), Mead Digest #50, 12/5/92

I brewed my juniper metheglin last night. This is my fifth mead (in my first year of meading), but there were some lot of firsts.

Ingredients:

- 5 lbs Buckwheat honey
- 3 lbs Clover honey
- 1/2 cup Fresh juniper berries, ground up
- 1 oz Fresh rosemary leaves
- 2 Bay leaves
- 1 pot Really strong pu--erh tea (very earthy flavor, high tannin)
- Belgian ale Wyeast

Procedure:

I tried not to boil the must, for the first time. But then I didn't want to skim the white

scum off too quickly, because I was afraid of removing the juniper pulp before it could flavor the mead. So I waited about an hour first. By this time, all the scum had disappeared! and I had nothing to skim.

Cyser

Classification: mead, cyser

Source: Mark Taratoot (slndw@cc.usu.edu), HBD Issue #1066, 1/29/93

Ingredients:

- 1/2 gallon, snowberry honey (5-6 pounds)
- 4 gallons fresh cider
- 12 ounces Seneca granny smith apple juice concentrate
- 3 teaspoons acid blend
- 3 teaspoons yeast nutrient
- 10 campden tablets
- yeast

Specifics:

- O.G.: 1.082

Balm Mead

Classification: mead, metheglin, balm

Source: Jane Beckman (jane@stratus.swdc.stratus.com), MLD #51, 12/8/92

I'm trying a mead variant on balm wine. Why use sugar when you can make a mead variation, right?

This is a 1 gallon test batch, partly because I didn't want to cut down the entire patch of lemon balm, hoping our warm weather will keep it going through the winter.

Ingredients: (for 1 gallon)

- 3 lbs honey
- 1 gallon water
- 1 orange
- 1/2 gallon packed fresh balm leaves

Procedure:

Boil the honey and water together. (I simmered it until black, ropey gunk stopped rising---what IS this stuff? Anyone ever encounter the like? This time, it took about 20 minutes to get all the scum off, less than normal, but it was mostly this truly gross black gunk that was rising.) Put modest amounts of the orange peel into the pri-

mary fermentation container with the balm leaves. (I took a strip of peel around the circumference.) Add the juice of the orange. Pour the must over the balm leaves and orange peel. It should be VERY hot, since you are essentially making balm tea, at this point. Cover, and leave to cool. When down to blood-warm, add yeast to the top and cover. Rack to secondary fermenter after three days and filter out the balm leaves at this time. Cork with a lock.

Borscht Mead

Classification: mead, beets, carrots

Source: Brewed by Bob Grossman, posted by Daniel F. McConnell (Daniel.F.McConnell@med.umich.edu), MLD #99, 3/18/93

It was brewed by Bob Grossman of Haddington Heights, NJ, for the 1st Mazer Cup Mead Competition.

Ingredients: (for 3-1/2 gallons)

- 5 lb clover honey
- 3 lb wildflower honey
- 6 lb organic carrots
- 4 lb organic beets
- Red Star Prise de Mousse yeast

Procedure:

Vegetables were stewed in 180 deg water for 15 min before being put through a juicer. Honey boiled 15 min, cooled to 80 deg before adding juice.

Specifics:

- O.G.: 1.110
- F.G.: 1.005
- Primary: 1 month at 60-65 degrees
- Secondary: 3 months at 60-65 degrees

Simple Cyser

Classification: mead, cyser

Source: Chuck Cox (chuck@synchro.com), MLD #100, 3/19/93

Here's a very simple recipe that produces an excellent medium-sweet cyser. Fall is the perfect time of year to start a cyser. If you saw a lot of senior beer/mead judges staggering around the last national homebrew conference late at night, a keg of this was to blame. The honey and cider were all from New England. This was quite drink-

able after 3 months, and is truly dangerous after a year. It is just sweet enough to deceive the unwary as to its true alcoholic strength. I just bought enough honey and cider to make a 1/2 bbl batch.

Ingredients: (for 7 gallons)

- 10 pounds clover honey
- 10 pounds wildflower honey
- 5 gallons cider
- 6 campden tablets
- ale yeast

Procedure:

My standard procedure:

Mix everything except the yeast. Let sit in loosely covered fermenter for 24 hours. Add yeast. Rack to secondary when fermentation slows. Rack to keg when still. Force carbonate if desired. Condition for as long as you can stand it. Drink liberally. Fall over.

Strawberry Melomel

Classification: mead, melomel, strawberry mead

Source: Robert Crawford (betel@cam-elot.bradley.edu), MLD #100, 3/19/93

It's only been two months, but it's already very nice. In fact, it's half gone :-)

I'm planning another batch, this one with three pounds of honey and two pounds of strawberries. Needless to say, this one will have more strawberry flavor and more alcohol...

Ingredients: (for 1 gallon)

- 2.5 lbs Clover Honey
- 1 lb frozen strawberries
- acid blend (dosage as per the package's instructions)
- grape tannin
- 1 Campden tablet
- pectic enzyme
- Montrachet yeast

Procedure:

I boiled and skimmed the honey with nine pints of water, put the strawberries in a must bag, then poured the hot honey water over the strawberries, Campden, tannin, and acid blend. A day later I added the pectic enzyme, and a day later the yeast.

After a week in the primary, I removed the horribly changed strawberries and

siphoned into a secondary. Three weeks later the fermentation had stopped, and it had cleared. (Honestly -- I've never had the year-long ferments that others have mentioned.) I stabilized it with potassium sorbate, sweetened it with table sugar, and bottled it.

Pumpkin Mead

Classification: mead, pumpkin mead, fruit, melomel

Source: Jane Beckman (jane@stratus.swdc.stratus.com), MLD #30, 10/31/92

I've never tried it with pumpkin, but I've made a lot of meads with canned fruit as a flavoring agent. Based on the density of canned pumpkin, I would reduce the fruit amount to one can, and use pumpkin pie spice, increasing the spice amount to a tablespoon, to get that real pumpkin pie flavor.

I've been using this recipe as a base for fifteen years, and have gotten some really interesting meads by adjusting the fruits and the ratio of ingredients. Although I never had the courage to re-try the one adaptation that turned the bottles into geysers that all shot their corks and contents out, within a two-hour period, four months after bottling... :-(-

Ingredients:

- 2 gallons of water
- 5 lbs honey
- 3 8-oz cans of fruit
- 1 tsp spices
- twist of orange peel
- yeast

Procedure:

Boil, skimming, for one hour. Strain out the fruit and transfer to the fermentation container and add the orange peel. Cool overnight, add your favorite yeast and stopper with your fermentation lock. Ferment approximately 3-4 weeks. (Makes a killer pear mead and cherry melomel.) Both fruit and spices can be adjusted to taste. The general finish turns out on the dry side, so if you like really sweet mead, you may also want to increase the amount of honey.

Mulberry Mead

Classification: mead, melomel, mulberry mead

Source: Thomas Manteufel (thomas@ct.med.ge.com), Mead Digest #148, 6/6/93

This mead recently (March 20) won a first in the mead/cider category of the Brewer's Of South Suburbia (south suburban Chicago) regional homebrew competition. It's a simple recipe that lends itself well to many different melomels. This was a medium mead. If I want a sweeter taste, I use 3 pounds of honey, and a pound of fruit, varying according to the fruit's strength.

Ingredients: (for 1 gallon)

- 2# wildflower honey
- 12 ozs. frozen mulberries
- water up to 1 gallon
- Red Star Montrachet yeast

Procedure:

Pasturized and skimmed honey at 170F for 1/2 hour. Added frozen mulberries at end of heating. Pitched with rehydrated Red Star Montrachet yeast. Used NO nutrient.

Racked to secondary after 9 days, as berries were beginning to bleach. Bottled when 2 months old.

Specifics:

- O.G.: 1.082
- F.G.: 1.002

Spicy Lemon-Ginger Mead

Classification: mead, methelin

Source: Mark A Fryling (mfryling@mag-nus.acs.ohio-state.edu), HBD Issue #1162, 6/15/93

With all the recent posts on the network regarding summer brewing and specifically the use of summer fruits in brewing, I felt compelled to share some info about the excellent results we've had on our last few batches of mead. In particular I've found that Lalvin 71B-1122 (s. cerevisiae) is a very good yeast for meads and melomels (mead with fruit). The reason I like this stuff so much is that the samples seem to be quite fresh (high apparent percentage of viable cells), the fermentation is active and very quick, and the strain is not overly

attenuative so that a slight residual sweetness remains in the finished product (sorry but I don't have numbers on SG and FG). We've now made two batches of a spiced mead (no fruit) and both were completely clear and ready to bottle after spending 1 wk in the primary and only about 3 wks. in the secondary. Other yeasts I have tried (including Red Star Pasteur Champagne, and Eppernay 2) have taken much longer to clear out and have finished a bit dry for my taste.

We also experienced very quick (about 5 wks.) clearing on our the one melomel we made using this strain (a Kiwi mead with 8lbs honey and 12lbs crushed kiwi fruit). A strawberry melomel (8-10lbs light honey and 15lbs frozen strawberries picked last weekend) is on the list for tomorrow.

Believe it or not, this stuff tastes great after only a month or two in the bottle. It has a mouthfeel that's not unlike a medium sweet champagne, but of course, the flavor is mead all the way.

For melomel, I generally cut back to about 8lbs of honey and replace the sugar with 8-15 lbs of crushed fruit. My best results, though done with different yeast, have been with black raspberries (fresh picked then frozen before use), and a combination of peaches and strawberries (yummy). I've heard of different techniques, but we've had good luck and no unwanted inoculations just adding the thawed and crushed fruit to the hot honey wort just at the end of the boil and steeping (read pasturizing) the fruit for 15min. Oh, BTW the spices should also be cut back or deleted all together to let the fruit character come through.

Ingredients:

- 10-15lbs light (clover, orange blossom etc) honey
- 1/4 oz good flavor hops (I like cascade or hollertau)
- 4 oz grated fresh ginger
- 1/4 oz good aroma hops
- a strong tea made from 1 oz dried lemongrass, and several (5 or so) bags of your
- favorite blend (we have used chammomile and constant comment)
- 1.25 tsp yeast energizer
- 2 pkgs (10g total) of Lalvin S. Cerevisiae rehydrated yeast
- 3/4 cup corn sugar (priming, optional)

Procedure:

Bring honey to a boil with 2gal good brewing water. Boil 15 minutes. Add tea, hops, and ginger at the end of the boil and steep for 15 min. Cool to about 75F and dilute to 5gallons. Add 1.25 tsp yeast energizer, and 2 pkgs (10g total) of Lalvin S. Cerevisiae rehydrated according to instructions.

When completely cleared in secondary, bottle with 3/4 cup corn sugar if a sparkling mead is desired.

Lavender Mead

Classification: mead, lavender mead

Source: Leigh Ann Hussey (leighann@sybase.com), Mead Digest #177, 7/21/93

This is based on H.E. Bravery's Rose Mead, from *Home Brewing Without Failures*.

Ingredients:

- 4lb honey
- 1 pint lavender flowers
- 1/2t champagne yeast
- 1/4t citric acid
- 1/2t tannin powder
- 1t yeast nutrient

Procedure:

Boil together honey and 1/2gal water for 5 min. Put flowers with citric acid and tannin in a gallon jug and pour the hot liquid over. Let cool in a sink of cold water to room temperature, then add yeast and nutrient and further water to make a gallon plus a pint. Add the airlock. Let ferment 1 week, then strain out flowers. Set the lock on again and ferment until all quiet. Bottle and age.

Specifics:

- Second Ferment: 112 days
- Aging (so far): 109 days and already great.

Apricot Melomel

Classification: mead, melomel, apricot mead

Source: Mike Lindner (mpl@cmprime.att.com), Mead Digest #190, 8/11/93

Well, I finally took the plunge. On Saturday I made an apricot melomel, my first

attempt at a mead (although I've made beer before). I basically used Papazian's "Bark-shack Ginger Mead" recipe, with some variations.

Ingredients:

- 9 lbs. wildflower honey
- 4 oz. grated ginger root
- 1 1/2 t. gypsum
- 1 t. citric acid
- 1 T. yeast nutrient
- 1/2 t. irish moss
- 3 lbs. apricots
- 2 pkgs. Red Star Pasteur champagne yeast
- 5+ gal. Poland Springs bottled water (my tap water tastes AWFUL)

Procedure:

Heated 2.5 gal. of water, added all ingredients up to the fruit. Brought slowly to 210 degrees F., skimming off the foam (and much of the ginger).

Washed, pitted, and "juiced" the apricots to produce 1 1/2 quarts of delicious juice - added to hot must and turned off the heat for about 1/2 hour. Temperature was 190 degrees after adding fruit - dropped to about 180 degrees. Ran the must through my (new counterflow) wort chiller - in 15 minutes brought the temperature down to 80 degrees - and into 7 gallon glass carboy. Pitched yeast and fit the carboy with a fermentation lock.

The must looks like raw apple cider at this point - cloudy and orangy/brown. I drank the must used for the gravity sample, and had a hard time stopping myself from sampling more - it was sweet, with a strong tartness of ripe apricots and undercurrents of ginger complimenting it nicely - tastes much better than beer wort! I was worried about too little fruit or too much ginger, but it seems very well balanced at this point - I hope the finished product keeps the same blend of tastes.

Next morning: vigorous fermentation (3-5 bubbles/second) and about 1/2 inch of "kreusen" on the must. The smell is heavenly - like concentrated apricots, a little bit yeasty. I plan on racking to a secondary after a week, at which time I'll take another sample for gravity and tasting.

Specifics:

- O.G.: 1.052

Grapefruit Mead

Classification: mead, melomel, grapefruit mead

Source: John Wyllie COYOTE (SLK6P@cc.usu.edu), Mead Digest #214, 9/24/93

This was a Grapefruit Melomel Mead brewed in Feb, '92. I didn't take gravity readings, but it was a pretty light mead. It was bottled maybe 2 or 3 months later.

After a month or two in the bottle it had carbonated, but smelled like vomit. Had a sour citrusy aftertaste.

I put it away for a LONG time, and a year later it was clear, sparkling, and smelled nicely citrus. The puky smell had cleared. It did taste like grapefruit, but gently so. It may have been a bit too acid. A nice champagne like presentation. You could even make raisin submarines in it. (if you've never tried this, drop a wrinkly raisin in a glass of clear sparkly mead, and be amazed!!! Fun for the whole family!)

Ingredients:

- 7 lb Clover Honey
- 6 (medium) grapefruit. Grated peel, juiced. Add juice after boil. ...add peel into boil.
- Add juice when heat goes off.
- 1 Tbsp fresh grated ginger
- Dash of acid blend
- Added 1/2 oz cascade hops used as finishing hops in a light ale
- Pectic Enzyme (tbsp) and sparkaloid added to secondary
- yeast

Inspiration Mead

Classification: mead, cyser

Source: Dave Polaschek, (DAVEP@county.lmt.mn.org), Mead Digest #256, 1/16/94

Here's a recipe off the top of my head (based on the Crazy-Good Mead recipe I posted a month or so back).

Ingredients:

- 8 lbs honey
- 3 lbs raisins
- 1 to 1.5 gallon pasteurized unpreserved apple cider
- Herbs to taste (frankly, I don't know if I'd use any at all)
- (optionally) 1/2 to 1 oz Saaz hops

- 1 tsp Irish Moss
- 1 tsp Yeast Nutrient

Procedure:

Bring about 3 gallons of water to a boil. Add 1 tsp yeast nutrient. Add 1 tsp irish moss. Add honey.

Bring back to a boil (yes, a full boil, which will almost certainly carmelize some of the honey, which will make for a little bit of nice residual sweetness)

Turn down the heat and let the temp drop back to about 170F add raisins (ideally in a hop/grain boiling bag, so you don't have to fish out the skins later)

Let the raisins steep in hot must/wort for about a half hour, maintaining temp in the 170-180F range.

Optionally add 1/2 - 1 oz saaz hops (some don't like 'em. I do. Using Saaz hops will make for fairly minimal bittering)

Put cold cider in sterilized, rinsed carboy. Pour in the hot stuff

Add water to bring total to 5 gallons

Wait for it to cool to 70F and pitch 2 packs yeast. I recommend either a) Red Star Champagne or b) Wyeast liquid champagne yeast about equally. The Red Star is cheaper and provides me with good results. I double up on the yeast because when I only pitch one pack, I've had some slow starts, but never with two packs.

When S.G. has dropped below 1.000, rack and bottle. If you add no priming sugar, this will end up very lightly carbonated.

At an age of 3 months after bottling, this should be very drinkable. At a year after bottling, it should do well in contests. The main change between this and the Crazy-Good Mead recipe I posted is that one had blueberries and this one has raisins. More than 3 lbs of raisins in a 5 gallon batch will be too winelike for my taste. Earlier in its life, the fruit flavors will be stronger. They mellow with age. Depending on the color of the raisins, you should end up with something pink, from almost clear to white-zin color.

Maple Mead

Classification: mead, maple mead

Source: RON.admin@admin.creol.ucf.edu (RON), Mead Digest #269, 2/22/94

3 weeks after bottling had a dry - light "Bristol Cream" taste. Now has a great light mead flavor with a tangy maplish dry undertone. Now I think 10 lbs of honey, light boiling and a different yeast to sweeten it up a bit and would make for a more flavorful maple mead.

Ingredients:

- 6 lb Canadian Honey
- 32 oz container of Canadian Grade A Dark Amber Maple Syrup
- 1 tsp. gypsum
- 3/4 tsp. pectin
- 1 tsp. yeast nutrient
- 1 tsp. table salt
- 1 tsp. acid blend
- 1 pkg. M&F ale yeast in 2 cup wort - yeast starter
- 1 oz. Saaz cube hops (1/2 boil, 1/2 fin)

Procedure:

Added gypsum and salt to 1.5 gal filtered water, boiled, removed from heat, added honey and maple syrup, back to heat, hops added (10 min), pectin, yeast nut., acid blend added (25 min), yeast starter started, boiling well, skimmed off albumin (sp?), heat off and fin hops(45 min), chilled in ice bath (~30min), put in 6 gal carboy, pitched yeast and enough water to make 5.5 gal. Racked in 2 weeks. Bottled 10 weeks later w/ 1/3 cup corn sugar + 1/2 cup Florida Orange Blossom Honey.

Specifics:

- O.G.: 1.080
- F.G.: 1.005

MeadBerry Mead

Classification: mead, melomel, blueberry mead, raspberry mead, blackberry mead, strawberry mead, fruit mead

Source: RON.admin@admin.creol.ucf.edu (RON), Mead Digest #269, 2/22/94

6 months later - low carbonation, fruity, very tasty. 1 year - carbonation varies from bottle to bottle, very tasty has a Lindermans Framboise Lambic (sp?) taste and carbonation. 2 years&2months later had

last one. carbonation was little low for my liking but a very good after dinner mead with desert. A must to repeat, no pun intended.

Ingredients:

- 1/2 gal Motts apple juice
- 1/2 gal Fresh Apple Cider
- 10 lbs Clover Honey
- 5 tsp yeast nutrient
- 3 tsp acid blend
- 1 - 12 oz pkg frozen Blueberry
- 1 - 12 oz pkg frozen Raspberry
- 2- 12 oz pkg frozen Blackberry
- 1 lb fresh Strawberry
- 1 lb+ fresh Cherry - pitted
- juice of 1 orange
- 1/4 orange peel (boil)
- 1/4 orange peel (fin)

Procedure:

Macerated fruit and cider in blender, boiled everything for 45 min, added yeast nut. and acid blend last 5 min. Ice bath for around 30 min. Poured the wort (must?) through cheese cloth and ran boiling water through it and squeezed the remainder out. Used a M&F Ale yeast starter. 4 weeks racked - tasted like cough syrup, acidic. 8 weeks bottled with 1 cup same Clover Honey above to 4.1 gal of secondary - had a dry fruity port taste.

Specifics:

- OG: 1.070
- FG: 1.000

Raspberry Melomel

Classification: mead, raspberry mead, melomel

Source: Martin J. Preslar (mpreslar@prairienet.org), r.c.b., 7/7/94

Ours turned out good, but a bit dry. If you want a sweeter melomel, try using a bit more honey when you rack to the secondary (maybe 4 or 5 #). Also, you may want a stronger fruit flavor than we got. With only 4# of fruit we got a very subtle fruit flavor, but it was appropriate with the dry character of the melomel.

Ingredients: (for 4 gallons)

- 1 Gallon of Honey (about 13#)
- 4# raspberries
- 2 Tsp gypsum



- 5 tsp yeast nutrient
- 1/2 tsp Irish Moss
- 1 package Pasteur Champagne Yeast

Procedure:

Dilute honey with 3 gallons of water and add gypsum, yeast nutrient, and irish moss and bring to a boil for 5 minutes. Skim the top of the honey to remove the scum that forms a few times. Lower temperature to about 190 deg F. add raspberries & steep for about 10 minutes. Cool and pitch the yeast. The primary fermentation will need to be in a bucket rather than a carboy due to the fruit.

Rack off the fruit to a secondary fermenter in a few days. (If you can think of a good method to keep raspberries out of the siphon hose, let me know!) Add some more honey when you rack, we added 1# at this time.

Wait until it clears and bottle.

Rhubarb Mead

Classification: mead, melomel, rhubarb mead

Source: Robert C. Santore (rsantore@mailbox.syr.edu), Mead Digest #326, 7/10/94

I like fruited meads to have dominate fruit flavor but I don't think that 7 cups rhubarb per gallon was at all excessive. At bottling this was sour with some sweetness, hot alcohol flavor typical of young mead. Overall very nice. I am looking forward to tasting this in the future.

Ingredients: (for 1-1/2 gallons)

- 1 gallon water
- 1 tsp yeast nutrient (ammonium phosphate)
- 3.5 cups wildflower honey (between 2.5 and 3 lbs)
- 7 cups chopped fresh rhubarb
- sweet mead yeast

Procedure:

Water was boiled to drive off chlorine, then nutrient and honey added to dissolve, brought back to just boil then heat turned off and rhubarb added. Allowed to cool covered in pan overnight. Next day the mixture was poured back and forth between pan and plastic fermenter to aerate. Then the yeast sediment from a 1 qt

starter of yeast was pitched. SG of honey mixture (before fruit) 1.092. Racked to secondary after about 1 month, bottled when still with priming sugar.

Specifics:

- O.G.: 1.092

Blue Mountain Mead

Classification: mead, metheglin, mint mead

Source: posted by Spencer W. Thomas (Spencer.W.Thomas@med.umich.edu), brewed by Robert Pollard, Mead Digest #342, 8/24/94

I was a judge on this flight, and this particular mead had a wonderful combination of honey and mint flavor, and was light and refreshing. We rated it first partially because he had managed to get such character into such a light mead. I'm sure if I tried it, I'd end up with a watery mess. (I wonder, now, if he pasteurized it to stop at 1.019?)

Ingredients: (for 5 gallons)

- 5.5 lbs Blue Ridge Mountain honey
- 0.5 oz Irish Moss
- 1 oz mint extract
- 1 t. water salts

Specifics:

- O.G.: 1.041
- F.G.: 1.019

Lemon-Ginger Metheglin

Classification: mead, metheglin, lemon mead, ginger mead

Source: Joyce Miller (jmiller@genome.wi.mit.edu), Mead Digest #345, 9/1/94

The bread was a wierd idea I had to avoid using yeast nutrient. It certainly didn't seem to hurt!

(Brewed 9/4/93, Bottled 10/10/93).

11-01-93: Pretty drinkable, very small amount of bitterness. Should be really good in 1 month.

08-15-94: This mead won 2nd place in the Metheglin category of the 1994 Mazer Cup Competition.

This recipe was originally for 3 gallons, and it's from: *Elinor Fettiplace's Receipt*

Book, Elizabethan Country House Cooking, by Hilary Spurling, Elisabeth Sifton Books-Viking Penguin, 1592-6.

Elinor was the wife of Sir Richard Fettiplace of Appleton Manor in Oxfordshire, and she put her recipes in a small handwritten book in 1604.

Ingredients: (for 5 gallons)

- 7.1 lbs honey (2.5 qts)
- 5 lbs sugar
- 3 Tbs sliced ginger
- 1- tsp ground mace
- 1+ tsp fresh rosemary
- 8 large lemons
- 4 slices of whole-wheat bread
- Vierka Mead Yeast (started)

Procedure:

Dissolve sugar & honey in water, heat, and skim. Just before the boil, add ginger, mace, rosemary, bread, the grated peel of the lemons. Peel the pith from the lemons and throw it away. Cut the lemons in half, squeeze them into the wort, breaking them up into smallish pieces. Put them in the wort, too. Pasteurize all at about 180F for 20-30 minutes. Force cool, put all into carboy, top up to 5.5 gallon-mark with pre-boiled and cooled water, if necessary. Pitch yeast starter.

Specifics:

- O.G.: 1.088
- F.G.: 1.026

The Great Pumpkin

Classification: mead, pumpkin mead

Source: Lee Bussy (BrewerLee@aol.com), Mead Digest #358, 10/23/94

This is one that has turned out quite well for me in the past.

Some people add traditional pumpkin pie spices to this but I feel it is a wonderful mead without any such additions. Darker honeys such as Mesquite do very well in this recipe.

This does much better as a still mead.

Ingredients: (for 2 gallons)

- 4 lbs Pumpkin meat
- 7 pints Water
- 2-1/4 lb Honey
- 2-1/2 tsp Acid Blend
- 1/4 tsp Tannin

- 1 tsp Yeast nutrient
- 1 Campden tablet (crushed)
- 1 pkg Wine yeast

Procedure:

Wash pumpkin thoroughly before cutting open. Remove seeds and stringy material. Peel skin. Grind or mash pumpkin into nylon straining bag. (Note: Extraction may be aided by freezing the pumpkin overnight to break down the structure of the fruit.) Keeping all pulp in straining bag, squeeze juice into primary fermenter, tie top and leave bag in primary fermenter.

Stir in all other ingredients except yeast. Cover and allow to sit overnight. After 24 hours add yeast. Cover primary.

Stir daily and press pulp lightly to aid extraction.

After 3-5 days (SG should be below 1.040) lightly press juice from bag and remove bag. Rack off of sediment into glass secondary and fix airlock.

Dry Mead

Classification: mead, dry mead

Source: brewed and posted to CompuServe by Dan Fink, reposted to Mead Digest by Steve Stroud, 10/2/92

Ingredients: (for 5 gallons)

- 10 pounds fresh, raw alfalfa or clover honey
- 2 pounds fresh, raw wildflower (or other dark) honey
- 2 teaspoons Great Fermentations of Santa Rosa mead yeast nutrient (made up to Roger Morse's formula in the book *Making Mead*)
- 2 packets Champagne Yeast (dry or liquid)

Procedure:

Add honey, nutrient and 2 gallons water to the brewpot. Bring slowly to 170 degrees F and hold for 30 minutes to pasteurize.

Skim off any white scum from the surface as it forms. Pour into a carboy containing cold water, top off with water to 5 gallons. Pitch yeast when cooled to 80 degrees F. Ferment at 65-80 degrees F until some clearing is evident (usually 3 months). High temperatures (up to 80 or so) won't hurt mead (unlike beer). At this point, rack

to another carboy. Bottle or keg when mead is CRYSTAL clear.

Sweet Mead

Classification: mead, sweet mead

Source: brewed and posted to CompuServe by Dan Fink, reposted to Mead Digest by Steve Stroud, 10/2/92

Ingredients: (for 5 gallons)

- 15 pounds fresh, raw alfalfa or clover honey
- 3 pounds fresh, raw wildflower (or other dark) honey
- 3 teaspoons Great Fermentations of Santa Rosa mead yeast nutrient (made up to Roger Morse's formula in the book *Making Mead*)
- 2 teaspoons acid blend (you might want more -- depends on the honey you use)
- 2 packets Montrachet, Steinberger or K-1 wine yeast (you might try Flor-sherry yeast if you like a nutty taste)

Procedure:

Add honey, nutrient, acid and 2 gallons water to the brewpot. Bring slowly to 170 degrees F and hold for 30 minutes to pasteurize. Skim off any white scum from the surface as it forms. Pour into a carboy containing cold water, top off with water to 5 gallons. Pitch yeast when cooled to 80 degrees F. This will take awhile due to sugar content. Ferment at 65-80 degrees F until some clearing is evident (usually 6 months, sometimes as long as a year). High temperatures (up to 80 or so) won't hurt mead (unlike beer). At this point, rack to another carboy. Bottle or keg when mead is CRYSTAL clear. This could take awhile!

Medium Apricot Mead

Classification: mead, apricot mead, melomel

Source: brewed and posted to CompuServe by Dan Fink, reposted to Mead Digest by Steve Stroud, 10/2/92

Ingredients: (for 5 gallons)

- 13 pounds fresh, raw alfalfa or clover honey

- 2 pounds fresh, raw wildflower (or other dark) honey
- 7 pounds fresh frozen or fresh apricots, crushed
- 2 pounds fresh frozen or fresh apricots, crushed (in secondary)
- 2 teaspoons Great Fermentations of Santa Rosa mead yeast nutrient (made up to Roger Morse's formula in the book *Making Mead*)
- 2 packets Champagne Yeast (dry or liquid)

Procedure:

Add honey, nutrient and 1.5 gallons water to the brewpot. Crush fruit, add to brewpot. Bring the whole mess slowly to 170 degrees F and hold for 30 minutes to pasteurize. Skim off any white scum from the surface as it forms. Pour into a fermenter containing cold water, top off with water to 5 gallons. Since you won't be able to shove the fruit thru a carboy neck, you'll need to use a plastic or stainless steel fermenter. it MUST be closed! Pitch yeast when cooled to 80 degrees F. This will take awhile due to sugar content. Ferment at 65-70 degrees F for 1-2 weeks. Don't leave your mead on the fruit for much longer than this to avoid spoilage! Carefully rack mead off of fruit parts into a carboy. Ferment until clearing is evident (usually 4-5 months). At this point, rack to another carboy. After mead is fairly clear, pasteurize the other 2 pounds of crushed fruit in a little water and add to must. . Bottle or keg when mead is CRYSTAL clear. If this takes a long time, rack off of fruit parts after no longer than a month.

Thrilla from Vanilla

Classification: mead, metheglin, vanilla mead

Source: Forrest Cook (cook@stout.atd.ucar.EDU), Mead Digest #123, 5/1/93

Kelly Jones asks about whether vanilla works with mead. I respond with YES! very well, indeed. I had a chance to try some last summer and was very impressed. I did not get a recipe, so I had to wing it when it came to making my own.

The unfermented beverage tasted great, it's been bubbling away for over a month. I don't know how many vanilla beans are in one bottle, but I've heard that they are rather potent.

Ingredients: (for 7 gallons)

- 9 Lbs of mesquite honey
- 2 Tbsp gypsum
- 1 4 ounce bottle of Madagascar vanilla extract added after the must cooled
- Canadian champagne yeast

Sweet Raspberry Mead

Classification: mead, melomel, raspberry mead

Source: Steve Mercer (mercese@anubis.network.com), Mead Lovers Digest #369, 12/5/94

This is a sweet, still melomel intended for use as a dessert wine.

The mead was entered into competition at age nine months (one month after bottling). The competition included beers, wines, meads, and flavoured liqueurs. This mead won "Best of Show". Judges comments included things like "Excellent blend, couldn't improve upon it. A winner".

Ingredients: (for EACH gallon)

- 4.5 pounds filtered, unprocessed wildflower honey
- 1.5 pounds red raspberries
- Juice of one lemon
- Juice of one orange
- 3 tablespoons of strong-brewed black English tea
- 1 teaspoon yeast nutrient (generic, white crystals)
- Water to make one US Gallon (boiled and then cooled)
- Ferment with Yeastlab Sweet Mead yeast M62 (Steinberg Riesling)

Procedure:

The honey was purchased in bulk at a nearby grocery co-op store. The raspberries were frozen to help break down the cell walls, and they were crushed by hand (in plastic bags) while thawing. The lemon and orange juice were to provide acids. The tea was to provide tannins. I do not know what the nutrient is, but I suspect that it supplied nitrogen.

Boil the honey in some water for 30 minutes, skimming off any scum, wax, bee parts, etc. that rise to the surface. Remove from heat and add berries, tea, juice, and nutrient. Let sit, covered, for a few minutes to let the heat sanitize the fruit. Chill to room temperature in an icewater bath. Put

into primary fermenter and add water to bring the volume of the must up to the appropriate level. Pitch yeast into must. (I just pour the liquid yeast into the must without making a starter.) It was fermented at about 70 degrees F. (room temperature in my kitchen).

A word of advice learned from previous experiences: If you use a carboy as your primary fermenter, use one with a LOT of extra headspace, or use a wide blow-off tube. If you do not, the raspberry pulp will foam up and will plug the airlock. This will cause a pressure buildup which can pop the stopper off of the carboy and spray your walls with sticky raspberry stuff. I hear that it can also cause your carboy to explode, leaving an even bigger mess.

Rack after about three weeks, when the fruit pulp has settled. Rack again at month 2, 4, and 6. Bottle at month 8. The mead had cleared and was finished fermenting by the racking at month six. During the last two months in the fermenter there was no airlock activity at all, and nothing more settled out. I waited the extra two months to be certain that the fermentation was complete. There is still some residual sugar, and I did not want the mead to continue fermenting in the bottles.

Kiwi Mead

Classification: mead, melomel, kiwi mead, cyser

Source: Matt Maples (mattm@teleport.com), Mead Digest #390, 3/15/95

Yet another glowing testimonial for kiwi mead! The following was one of the first meads I ever made. After it aged for a year it turned out great. I only found one person who didn't like it and she didn't care for the smell the yeast imparted. I guess the apple juice would make this a cyser and not a melomel but no need to pick at nits. I did manage to strain out 70% of the seeds but in retrospect it wasn't really necessary.

Ingredients: (for 3 gallons)

- 1 gallon kiwi puree (strained)
- 2 gallon apple juice
- 3 gallon water
- 3 cups cane sugar
- 6 lb clover honey
- 6 tsp acid blend
- 1.5 tsp yeast nutrient

- 6 campden tabs
- package champagne yeast

Procedure:

Mix all ingredients well. 24 hours after adding campden tablets, add one package of champagne yeast. As the mead's gravity falls to 1.05, add another 3 lbs. of honey. Do this until desired sweetness is reached.

Dandelion Mead

Classification: mead, dandelion mead

Source: Matt Maples (mattm@teleport.com), MLD 396, 4/10/95

Dan McFeeley was interested in the dandelion mead recipe I was talking about in my last post so here it is. I would also like to hear from others that have a good dandelion recipe.

Ingredients: (for 1 gallon)

- 7 cup Dandelion petals (yellow only no green)
- 1 cup simillon white wine concentrate
- 1 gallon hot water (about 140)
- 2 lb clover honey
- 3 tsp acid blend
- .25 tsp tannin
- .5 tsp yeast energizer
- 1 campden tab
- cote de blanch yeast

Banana Melomel

Classification: mead, melomel, banana mead

Source: Matt Maples (mattm@teleport.com), MLD #396, 4/10/95

Although I have never tried it I do have a recipe for bannana melomel. I have been thinking of trying it for some time but never got around to it. If you do try this recipe all I ask is for you to let me know how it turns out.

Ingredients: (1 gallon)

- 3 Lb bananas
- 1.5 cup grape concentrate
- 7 pt water
- 2.25 lb honey
- 3 tsp acid blend
- .25 tsp tannin
- 1 tsp nutrient
- wine yeast

Procedure:

Slice washed bananas (skins and all) and put into a nylon bag and tie. In 1.5 Qt water bring to a boil and simmer for 30min.

Remove bag and pour hot liquour over honey and grape conc. Add the rest of the ingredients and enough water to make 1 gallon. Pitch when at 70 deg. Keep me updated on its progress.

Specifics:

- OG: 1095
- FG: 1000

Braggot

Classification: braggot, honey beer, mead, bracket, braggert

Source: Arne Thormodsen (arnet@cup.hp.com), r.c.b., 4/27/95

Don't know if they are good, but I have made a few braggots I like. Just tried one last night in fact.

If you leave out the largeish amount of crystal malt you will get a product that is more "winey" than "beery", and kind of thin. If you use a darker crystal malt the malt flavor begins to overwhelm the honey. I like it with the crystal malt in, but a friend of mine prefers it without. Without the crystal you will get an impressively pale product.

Do not use finishing hops, they mask the floral character of the honey. Honey seems to not add much of a taste component, but an incredible aroma.

Ingredients: (for 2-1/2 gallons)

- 2 lbs light malt extract
- 2 lbs honey (The more "wild" the better, I have been using Mesquite)
- About 0.5 lb 20l crystal malt
- boiling hops to taste (NO finishing hops)
- Your favorite yeast (Most recently used Yeast Lab's Dry Australian Ale)

Procedure:

Steep the grains and boil the malt and hops like normal. Add the honey at the end of the boil, like you would with finishing hops. Ferment, bottle and drink.

Blackberry Melomel #1

Classification: mead, blackberry mead, melomel

Source: Dave Cushman (76463.2461@compuserve.com), Mead Digest #400, 4/27/95

I have tried a couple batches with dubious results. Two things I have noticed in working with blackberries is that they are more acidic and have higher tannin levels than other similar berries. I believe that the berries by themselves will provide an acceptable environment for the yeast, and also a great finished product.

The brew was overly acidic, which I corrected by inducing malolactic fermentation. This softened the flavour and introduced some complexity but the mead was still drier than I intended. It really took over two years to become drinkable.

Ingredients:

- 10 lb clover honey
- 6 lb wild blackberries
- 10 gm acid blend (60% tartaric, 20% each malic and citric)
- 2 pk W' Yeast Pasteur Champagne (one to prime)

Blackberry Melomel #2

Classification: mead, blackberry mead, melomel

Source: Dave Cushman (76463.2461@compuserve.com), Mead Digest #400, 4/27/95

This is the second of two recipes posted. This is the one that worked. Read first recipe that didn't work.

This batch has a more pronounced blackberry character. My fatal flaw was in using too small of a primary fermenter. I intended to put all of the berries into the primary for the couple weeks because I really wanted to achieve a deep color. As it was, the color has turned out as something lighter than a Pinot Noir The fermenter wasn't big enough (6 gal carboy). For the next batch (I will definitely do this again), I have a 7.5 gallon carboy and I will probably continue with the above recipe.

Ingredients:

- 15 lb Blackberry Honey
- 15 lb Blackberries
- 1 pk W' Yeast Pastuer Red yeast

Procedure:

Interesting note about malolactic fermentation: while it will help control overly acidified meads by converting harsh malic acid to softer lactic acid, it should not be used in meads which have a large concentration of citric acid - these cultures (leuconostoc oenus) will also convert citric acid to acetic acid >-O. The berries will have some citric acid, but I have not had any negative results from this - in fact the nose resulting from ML is really nice and earthy, like a French Burgundy.

Cyser

Classification: mead, metheglin

Source: Janelle (janelle@qnet.com), r.c.b., 5/19/95

Ingredients:

- 12-15# honey
- 1 cup juice (orange, lime, pineapple are the ones I use)
- 1 packet yeast(montrechet, if you are patient; epernay if you aren't)
- pinch epsom salt
- 1 qt strong black tea

Procedure:

Simmer the honey with the tea, stir and remove foam. Cool to 90 degrees syphon to carboy add other ingredients and enough bottled water to fill to the "shoulder" level. Add your air lock and wait until the air lock is not doing anything much. (ie: weeks to months) rack to clean gallon jars with lids. Keep racking as sediment appears. I like to wait a year before passing judgement, but others are happy with results after 2-3 months.

Apple Pie Mead

Classification: mead, cyser

Source: kentt@informix.com, r.c.b., 5/21/95

I've been wanting to share a recipe for a batch I'm enjoying now that is fantastic

(and leaves your senses reeling). The spices are subtle, so don't be afraid to add more...

Ingredients: (for 5 gallons)

- 1 Gal Honey (12 lbs)
- 2 Gal Pure, Unfiltered Apple Cider (pasteurized!)
- 3 Cinnamon Sticks
- 5 Cloves
- 2 Nutmeg "Buttons", grated
- ~4 Tbs Acid Blend
- Wyeast Dry Mead Yeast
- Yeast Energizer

Procedure:

Boil honey in 2 1/2 gallons water for 30 minutes; skim scum as it rises. Add all spices and yeast energizer in final 5 minutes; cover and let steep for 15 minutes. Add must to cider in fermenter. Test for acid and add acid blend as desired. Pitch a big, healthy starter of yeast. Rack in 2 weeks, again in another 4 weeks, again in another 4 weeks. Bottle when crystal clear and prime at your own risk.

Specifics:

- OG: 1.112
- FG: 1.004

Dry Table Mead

Classification: mead

Source: Eric J Schwarzenbach (ejs@world.std.com), r.c.b., 5/24/95

This is from the book *Home Brewing Without Failures*, by H. E. Bravery (British--I'm not sure how old the book is a good 20 years a least perhaps considerable more). I have to admit I've never tried these recipes but intend to soon. I've paraphrased these from the book to save space. My apologies for any mistakes or omissions.

Gallon: The gallon used here is the British Imperial gallon, about a pint over the U.S. Gallon. Just add an extra pint for every gallon.

Nutrient: He describes this as chemicals used to aid the growth of the yeast, such as the nutrient tablets used by winemakers. He even uses it in his beer recipes. This stuff may have been written before modern yeasts and perhaps it is no longer necessary. He uses it in his beer recipes as well,

and as a brewer I've never used it--I don't know if winemakers use it. If they do you should probably use for these mead recipes as they are closer to wine than beer.

Ingredients: (makes about 1 gallon)

- 3.5 lb honey
- 1/4 oz citric acid
- 1/4 pint strong freshly made tea
- yeast
- nutrient

Procedure:

Mix honey with about 1/2 gallon of hot water, slowly bring to boil and boil for 2 minutes. Pour into you pail, add citric acid and tea, and make up to one gallon with boiling water. Cool to about 65 degrees F, add yeast and nutrient. Ferment as with beer in a warm place for 10-14 days. Then pour into a gallon jar leaving as much deposit behind as possible, leave in warm place with fermentation lock until all fermentation has ceased (may take several months). Once fermentation is done and mead is clear siphon to a jar and bung or bottle and age for a year. May improve further with age.

Medium-Sweet Mead

4-4.5 pounds honey, rest same as above

Sweet Mead

4.5-5 pounds honey, rest same as above

Flower Mead

All flower are meads prepared as above with addition of the flowers (specified below) which should be loosely packed, not pressed down hard. Follow instructions above, (recipes in book use 4 lbs but the author notes that if you want it dry use 3.5, if you want it sweet use 4.5 to 5 lbs) but add the flowers to the pail before pouring in the initial honey-water mixture. Then after making up to a gallon, add another EXTRA AMOUNT of boiling water (as specified below for different types) to make up for the space occupied by the flowers (regardless of how many pints of flowers you used). After 5 or 6 days strain out the flowers, and let it continue fermenting for another 5 or 6 before siphoning into the gallon jar for the rest of the fermentation phase as per the above instructions.

Clover Mead

2-3 pints clover heads (use purple, sometimes called mauve, clover)

EXTRA AMOUNT of boiling water: 1 quart

Rose Petal Mead

3 pints of rose petals

EXTRA AMOUNT of boiling water: 1 pint

Gorse Mead

(a beautiful pale gold wine)

3 pints of gorse flowers

EXTRA AMOUNT of boiling water: 1 pint

Dandelion Mead

2-3 pints dandelion petals

They should be gathered on a dry sunny day. Petals only should be used, hold the gree calyx in one hand and the petals in another and pull apart (if this is done a few hours after gathering the heads will have closed up making this easier). Be careful not to let the tiniest part of the stem get into the mixture otherwise the bitterness of dandelion "milk" will get into the wine.

EXTRA AMOUNT of boiling water: 1 pint

Elderflower Mead

1 pint elderflowers

EXTRA AMOUNT of boiling water: NONE

Hawthorn (May-flower) Mead

1 pint Hawthorn flowers

EXTRA AMOUNT of boiling water: NONE

WARNING: Beware of substitution other flowers types unless you know that they are non-poisonous!

Traditional Mead

Classification: mead, traditional mead, metheglin

Source: S. Pursley (barat@ionet.net), r.c.b., August 2, 1995

I have made about 100 batches of mead (since you don't know who I am, at least you will know I have messed up enough batches of mead to have learned something). This is a very basic (but historically accurate).

Ingredients: (for a 5 gallon batch)

- 15-25 lbs. honey (3-5 lbs. per gallon)
Sometimes I use 6 lbs per gallon.
- 5 tsp. yeast nutrient
- 1.25 tsp. yeast energizer

Procedure:

Simmer honey and water till scum stops forming (this can take a few minutes to an hour or more depending on the honey). Skim off the scum.

When cool, add yeast nutrient, energizer and pitch a large volume of liquid yeast culture. For the higher honey content meads, use a more alcohol tolerant yeast. Traditionally, mead was a sweet drink, not dry (though I do have some documentation suggesting that dry meads were not unheard of).

If you like you can add all sorts of stuff:

- 1-5 sticks cinnamon
- 1/4-1/2 oz. allspice (or however you spell it)
- 1/2-3 oz. fresh grated ginger root (takes longer to age, but then again, so do all meads)
- And a whole bunch of other types of stuff

Whatever you decide to add (if anything), do not add it to the simmering honey/water (called must). Make a tea and then add that to the carboy. One thing, some recipes you will run across (the Cats Meow comes to mind), say to add hops. Ick. Hops belong in beer, not in mead. Mead does not need the preservative antiseptic qualities of hops, honey does that quite nicely. Nor does mead need the hop bitterness to balance the sweetness of the honey. Mead SHOULD be sweet (either just a little or a whole bunch, depending on the type).

On the second day shake the carboy vigorously. This stimulates yeast growth. Since mead is somewhat slow to ferment (I had one batch actively bubbling away for a year and a half), it needs all the help it can get. Shake it once a day till you get out gassing, then stop. At this point, shaking the carboy can put mead on the ceiling.

The most important thing to remember about mead is that it is slow. Slow to ferment, slow to clear, and slow to age. A batch can take several weeks to get started (if you don't use yeast nut. and energizer), several months to ferment to completion, and several years to age.

Maple Braggot

Classification: braggot, honey beer, maple beer, extract

Source: marka01@ibm.net, r.c.b., 2/26/95
[...not exactly a braggot unless we consider maple sugar to be equivalent to honey, but there's not good category that this recipe fits into. --- Ed.]

While not expert, I recently racked a batch of brew similar to a braggot. So far it tastes pretty good, but is very strong (~10% alc.).

Tasting notes (so far): Light cinnamon and maple. Moderate nutty-malt flavor. a bit light on the hops with regard to the alcohol flavor (which is strong), but the hops seem appropriately balanced for the malt content.

Ingredients:

- 1.5 lbs Crushed Crystal
- 0.25 lbs Chocolate
- 6 oz. dark molasses
- 7 lbs amber malt extract (liquid)
- 2 lbs light DME
- 2.5 lbs honey
- 3.5 lbs maple syrup
- 2 well rounded tablespoons cinnamon
- 2 oz. Kent Golding for 60 min
- 5 oz. Kent Golding for 30 min
- 5 oz. Kent Golding for 15 min
- 5 tsp irish moss for 15 min
- 5 oz. Kent Golding for finishing (turn off heat, add hops and cool)
- Scottish ale yeast

Procedure:

Steep crystal and chocolate malts for 20 min in 1.5 gallons water. Strain and sparge with addl. 1/2 gallon water. Add molasses, amber malt extract, light dry extract, honey, maple syrup, cinnamon, and boiling hops and boil 60 minutes.

Cool to 80 degrees. Pitch pre-started scottish ale yeast (Wyeast). Aerate vigorously for 10 minutes (I pour back and forth between two large pots and let the wort fall 3 feet. Pure O2 would be better).

Expect LOTS of kreusen. I couldn't keep the lid on my 6.7 gallon pail--even with a blow-off tube. Rack after 5-7 days to glass and store for ??? weeks (I have a post myself requesting info on this).

Specifics:

- OG: 1.091
- FG: 1.014

Ale Mead

Classification: mead, metheglin

Source: Todd Saulnier (af659@cfm.cs.dal.ca), r.c.b., April 27, 1995

I have recipe for an ale mead. I don't know how similar it might be but you might try it.

[While some mead makers do not think hops belong in mead, I see no problem with considering them to be like any other herb, and thus appropriate to the metheglin style. ---Ed.]

Ingredients: (for 1 gallon)

- 1 lb Honey
- 1 oz Hops
- Brewers Yeast
- 1 oz Citric Acid
- 1 gal water
- nutrients

Procedure:

Boil honey & water and most of hops for 45 min. Add remainder of hops about the 40 min. mark. Strain hops. Add citric acid & nutrients. Let cool overnight. then add water to 1 gal mark. add yeast and let ferment to completion, skimming off yeast daily as for beer. Allow to settle for a few days after fermentation. Bottle in 1 qt bottles with 1 tsp sugar in bottles. after 2-3 days in warm area (so that bottle fermentation occurs) place in cool area and treat as bottled beer.

Totally Excellent Cherry Mead

Classification: mead, melomel, cherry mead

Source: Rodney Boleyn (boleyn@scr.siemens.com), r.c.b., August 14, 1995

This weekend I had the rare opportunity to taste a batch of 10-year-old cherry mead! It was probably the smoothest, yummiest liquor I've ever had the pleasure of tasting. The person who let me taste it got it from "this crazy old guy in my neighborhood", who apparently has been homebrewing since prohibition days. It was very sweet, presumably due to the bread yeast, and had just a hint of cherry flavor, but a beautiful rouge color. After 10 years, there were no weird yeast flavors or anything, just pure drinking satisfaction!

Anyway, my friend had some details about the production, so I thought I'd pass it

along in case anyone wants to try it. This is apparently a 2 to 3 gallon recipe....

Ingredients: (for 2-3 gallons)

- 2 gallons water
- 12 pounds (approx 1 gallon?) fresh honey
- bread yeast
- 2 buckets of cherries

Procedure:

Let ferment a while (I got the impression the primary ferment was allowed to go a couple weeks)

Add "2 buckets" of cherries (Again, the impression was about 2 half-bushel baskets). Preparation unknown, but probably minimal. Also, I'd say these were sweet cherries, not sour.

Let ferment on cherries for 3 days. Rack off.

Age 10 years before bottling.

Mead

Classification: mead, traditional mead

Source: Murray Ballard (murray@ballams.demon.co.uk), r.c.b., 9/17/95

Here is an easy recipe for mead.

I also have recipes for Cider, and beers/ales including Nettle, Elderflower, Bran, Spruce, Parsnip and Ginger. Please note that these are UK varieties, and may not be suitable in some countries.

All weights and measures are UK Imperial.

Ingredients: (for 1 gallon)

- 4 pounds honey
- 1/4 oz. citric acid
- 2 tbs. of freshly made tea
- 1 tsp. grape tannin
- Brewer's yeast
- Yeast nutrient

Procedure:

Bring half a gallon of water to the boil, stir in honey and simmer for 30 mins. If you want it spiced, add 5 - 8 cloves and two tsp. ground nutmeg at this stage. When cool enough, transfer to your fermentation vessel and add a further 4 pints of water (previously boiled) with the citric acid and tea or tannin. Allow to cool to 19 - 21 centigrade, (65 - 70 F) and add the yeast with nutrient. After the main fermentation (7-10

days) rack into gallon container and add air-lock. When the fermentation has ended rack into bottles and store. LEAVE AT LEAST 12 WEEKS BEFORE SAMPLING!! If you really want to spice the mead, I would not recommend adding the spice prior to fermentation: this could cause a bad haze, or even inhibit fermentation (this is just a guess). Instead, try heating some finished mead with some cloves and nutmeg.

Raisin-Clove Melometh

Classification: mead, metheglin, melomel, raisin mead

Source: Sam Bennet (sam_bennett@om.cv.hp.com), Mead Digest #427, 8/25/95

This is a recipe that I invented, and has become one of my favorites. It has a fairly strong flavor and is great when mulled. I didn't know whether to call it a metheglin or a melomel as it has both spices and fruit, so I decided to give up and coin my own word "melometh".

This can be drinkable after 3 or 4 months but its best to wait a full year to age properly.

Ingredients: (for 5 gallons)

- 20 lb. honey (strong flavored ones work best)
- 2 lb. dark raisins (haven't tried white ones yet)
- 2 tbs. whole cloves (DON'T use ground ones)
- 1 oz. citric acid
- 1 package yeast (I use Red Star Montrachet)

Procedure:

Dissolve honey in water, add raisins and cloves, & bring to a simmer (don't boil) for about 5 minutes. Let cool to 95 degrees or so, reserving a small portion to start yeast. Start yeast and add to must in primary fermentation container. Rack to carboy after a week, removing raisins and cloves and topping off with water. Rack again after 3 mo. and bottle @ 6 mo.

Basil Metheglin

Classification: mead, metheglin, basil mead

Source: Joel Stave (stave@ctron.com), Mead Digest #429, September 7, 1995

I made this metheglin for cooking, and so wanted a strong basil flavor. It can be sipped, but only if you *really* like basil. Also, when I say "gallon" I mean U.S. gallon.

Ingredients: (for 1 gallon)

- ~2.5 lbs clover honey
- 6 cups freshly picked sweet basil leaves (loosely packed)
- water to 4 liters
- 1 tsp acid blend
- 1 tsp yeast nutrient
- pasteur champagne yeast

Procedure:

8/18/94 Heated water and honey. Skimmed and simmered about 5 minutes. When cool, added acid blend and nutrient and pitched yeast. SG 1.080

8/19/94 picked and crushed basil leaves, put into a straining bag and added to the must. Ferment was going pretty well by this time.

8/24/94 Racked to a 4 liter jug - SG 1.042
9/20/94 racked to 1 gallon jug (4 liters to 1 gallon almost always works without having to top up or having any left over) SG 1.000
It cleared *very* quickly after this.

12/11/94 bottled in half-bottles. SG 0.996.
9/5/95 (last night) opened a bottle. pale green, crystal clear, *very* strong basil flavor and aroma. Definately drinkable if you like basil - might be good with pesto.

Specifics:

- OG: 1080
- FG: 0996

Barat's Concord Pyment

Classification: mead, pyment, grape mead

Source: Stephen Pursley (barat@ionet.net), Mead Digest #433, 9/29/95

Try this one, it has been winning award and has put smiles on many faces.

The color is a deep, dark bluish purple. It tends to be crystal clear (without adding any clarifying agents, use them if you like).

Wonderful flavor. Be warned, I prefer sweet meads (dry meads are mostly modern in design), and this is a sweet mead.

Where to get concord grape concentrate? The highest quality source I have been able to find is Welches Concord Grape Juice Concentrate (really). This stuff is made with the best concord grapes around, has no preservatives (except for a small quantity of added vitamin C). Sometimes you can find wine grade concord concentrate, but both brands I have found are produced from the same vineyards as Welches grape juice, and taste just the same.

This stuff is good straight out of the fermenter, no aging required. Sometimes you will get a little acid tang. If this happens, just let it sit about two months in the bottles before drinking. I have just finished a batch of this mead sparkling. Oh My!

One note. This is not a true piment. Piment in the historical sense was wine with honey added at drinking time to increase the sweetness. If you like, call it a grape melomel.

Ingredients:

- Honey (clover, orange blossom or any other light flavored honey) - 15 lbs. (12 lbs. to start, feed with 3 more)
- Concord Grape Concentrate - 120 oz.
- Yeast Nutrient - 5 tsp.
- Yeast Energizer - 1 1/4 tsp.
- Wyeast Sweet Mead Yeast

Procedure:

Bring 2.5 gal. water to boil. Remove from heat. Stir in 12 lbs. honey. Return to heat. Bring to a boil then immediately reduce heat to a light simmer. Scum will form (white to light tan). Skim it off till it stops showing up (10 min. to an hour and a half. Depends on the honey). If the scum forming is dark tan or brown, turn the heat down fast. Remove from heat and immediately add the concord grape concentrate. Cover and let sit for 15 min. This pasteurizes the juice, but is not hot enough to set the pectin (not much pectin in the grape juice, it's mostly in the skins). Fill your carboy with a little less than 1 gal. of cold water. Add the must to the carboy. Add yeast nutrient and energizer. Put an airlock on the carboy. Do not agitate it at this stage. When the temperature is down to 70-80 deg. F pitch the yeast. Let it sit for a day. Then use the shaker method to up the yeast count (more on this in a moment).

When fermentation tapers off, feed it. Treat the extra 3 lbs. the same way you do the first 12 lbs. You will need about 1/2-2/3 gal. of water. Add this to the fermenter (did I mention that I use 7.5 gal. carboys for 5 gal. batches?) If you have to, remove some of the piment from the fermenter and store it in a 1 gal. bottle (with an airlock). You can then add this 1 gal. back into the main batch at bottling time.

The Shaker Method:

When making mead, pitch a large quantity of yeast (liquid cultures are preferred, they tend to be a lot healthier than powdered yeasts). Use yeast energizer and yeast nutrient in the amounts listed on the packages. The next day, shake the carboy hard for one or two minutes. Repeat this shaking every day till you start to get out-gassing from the mead. At this point STOP. If you don't, you will end up with mead flavored ceiling. This shaking method is used in mycology labs to grow production quantities of many yeasts. It tends to accelerate growth by a factor of ten or more (depending on the yeast strain and growth media in use).

If you don't use yeast nutrient and energizer, expect initial fermentation to take several months (assuming 65-75 deg. F ambient temperature). With this method, you can cut initial fermentation (primary fermentation if you like) down to a few weeks to a month. This method does not affect the flavor of the mead at all. I have done several side by side comparisons. Some boiled, some not boiled. Some with energizer and/or nutrient, some without. Some with shaking, some without. And combinations of all of these. No change in flavor or aroma was found.

First Mead!

Classification: mead, traditional mead, melomel

Source: B.J. Davis (java@indy.net), Mead Digest #436, October 15, 1995

Wow, I made my first mead! That was fun! My beer brewing roomie helped lots. She has made lots of great beer, but this was her first mead too. We made a basic mead recipe, and let it go 3 mo. Today we split it into 2 batches. To my half we added mixed berries and some cider to sweeten. To hers blueberries and ginger. A taste of the base

mead, before adding it to the berry juice was interesting. Kind of tart with a cider-sweet background, and the honey was still there. I can't wait to taste it when it's finished.

Ingredients:

- 6lb. Grade A honey and 5lb. raw honey
- 1/2 tsp. gypsum
- 1/2 tsp. yeast energizer
- 1-1/2 tsp. acid blend
- 2 gal water
- 2 packs Red Star Flor Sherry yeast
- Berries or spices to taste (see notes)

Procedure:

Heat to 210 F remove and add 3 gal chilled water, cool to 75 F and pitch 2 packets Red Star Flor Sherry yeast.

Ferment 3 months, then split batch in half. Crush fruit. Bring 2-1/2lb. cherries, 1lb. each raspberries & blackberries 1/2lb. blueberries, and 1/4 gal apple cider with water to make it a gal. to 160 F for 20 min. Cool to 75 F, pour in carboy add 2-1/2gal mead. The other 1/2 was done with 4-1/2 lbs. blueberries and 2-1/2 oz fresh ginger made into a tea. The berries were pasturized the same as above.

Specifics:

- OG: 1075
- FG: 1005

Fast Mead

Classification: mead, traditional mead
Source: Donald Kackman (dkackman@soils.umn.edu), r.c.b., October 11, 1995

Yeasties require a number of things not available in honey. I just brewed a batch with this recipe for 5 gallons.

Also, I have read that in general the darker the honey the longer it will take to finish.

Ingredients: (5 gallons)

- 12 lbs clover honey
- 7 tablets Ammonium phospahte - provides nitrogen
- 1 tsp. gypsum - calcium
- 1 tsp. epsom salts - magnesium
- the juice from 10 lemons - citric acid
- 3/4 cups of very strong tea - provides tannin
- one package dry champagne yeast

Procedure:

Bring 1 1/2 gallons of water to a boil. Add the honey and boil for about 15 minutes (just to sterilize it and get it dissolved) then add all the other stuff. Pour into your carboy and fill to 5 gallons. Mix, let cool, pitch yeast.

You could also be more scientific about this and add specific amounts of citric and tartaric acid as well as specific amounts of the salts and whatnot but for me that seems a bit anal. I like to treat brewing like cooking not a like chemistry experiment.

Latest Mead

Classification: mead, metheglin

Source: Ron Raike, ron@laser.creol.ucf.edu, Mead Digest #381, 1/24/95

The last and first time I used the Wyeast Sweet Mead was on a Maple Mead that went from OG-1.116 to FG-1.050. This mead has taken a few ribbons.

Key for beginners: let the stuff sit - ingore it - rack at 3-4 weeks and again or not at 6 months. Have had great meads with different yeasts.

Ingredients:

- 12 lbs. Florida Wildflower Honey
- 2 lbs. Honey blend (Sam's - cheap) + 2 cups for starter
- 1.5 cups New York Maple Syrup - Grde A - Med. Amber
- 2 oz. Yeast Nutrient - from Beverage People - w/hulls (I think???)
- 1 tsp Acid Blend
- 1/2 fresh lemon juice some pulp
- 4 pieces dried orange peel
- 5 pieces dried tangerine peel
- 3 pieces dried lemon peel
- 1 oz. corriander
- 1/4 tsp Irish Moss
- Wyeast sweet mead yeast

Procedure:

Yeast starter. 1.5 liter - 1 week and 2 days old Wyeast Sweet Mead yeast. In 1.75 liter bottle. Starter from 2 cups honey blend and 1 tsp. of Yeast Nutrient above. Boiled and chilled.

Other Yeast Starter - 1.2 liter - 3 day old Wyeast American 1056. in 1.75 liter bottle. Started with 1.5 cups light DME with a few hop cones. Boiled and chilled.

Started Saturday morning by generating ~6 gal RO (Reverse Osmosis) water. Then treating it with 1 tsp. gypsum, 1tsp. CaCO₃, 1 tsp Sea Salt. Brought to a full boil in 8gal brew pot for 30 min. Heat off, let sit till finished eating and cool to 90 (all temps in C) added Honeys and syrup (75 min). Temp dropped to 75. Back on heat. Stirred a few times for 30 min. (45 min) Temp up to 77. Added rest of yeast nutrient and acid blend. Added lemon juice (40 min). Chopped peels and corriander in chopper and added (35 min). Small amount of Irish Moss added (15 min). Temp at 80. Started to get some hot break and moving around quicker. Let sit 10 min. Final Temp at 82. Heat off, sat 5 min. Stirred well (whirlpooled). Covered with saran wrap, put lid back on and ice bathed for 2 hrs. Removed saran wrap to find a nice conical forming upward from the center of the brew pot. Crystal clear with spices and fruit mostly in the center. Racked to carboys. 2.5 gal. got the Ale yeast and 3.5 gals. got the Mead yeast. OG was 1.079. Nice citric smell and taste. Will try to keep temp at 68-75F for fermenting. Will post results 6 months to a year from now.

Mead

Classification: mead, traditional mead

Source: Ross W. Powell (Arcadia@mind-link.bc.ca), r.c.b., 2/14/95

For those looking for a Mead recipe, here is a very basic traditional one from a book on country wines called *Winemaking Month by Month*. I have never made mead, (although I intend to try very soon) so I do not know how this would turn out.

Ingredients: (for 1 gallon)

- 4 lbs honey (3 lbs. for a dryer Mead)
- 2.5 tsp citric acid
- yeast nutrient
- yeast

Procedure:

Combine in a sterilized bottle. Cover opening with cling-wrap and keep in a warm place for about 48 hrs. (until the starter is working vigorously). When this is ready, place honey in sterilized primary and add 4 pints (2 litres) of boiling water. Let cool to 21 C. (70 F.) and add acid, nutrient and yeast starter.

Treat as usual for any country wine (racking, bottling, etc.) Should be allowed to age for two years before it is ready for drinking (sigh).

This book recommends using a yeast starter; 3 oz (75gm) sugar tip of a tsp. citric acid half a pint of water yeast

Mixed Berry Mead

Classification: mead, melomel, honey, berry mead, raspberry mead, blueberry mead, blackberry mead, cherry mead

Source: Jason Shepherd, (jay@direct.ca), rec.crafts.winemaking, 12/19/95

I just made a batch of Blueberry/Cherry/blackberry/raspberry mead using about 10lbs of honey and 9lbs of fruit. the recipe is below.

Ingredients:

- 5 Kg honey
- 4tsp Acid blend
- 1 tbsp gypsum
- 4 tsp yeast nutrient
- 1 package all purpose wine yeast
- pinch of irish moss (1 tablet)
- 3 1/2 lbs Frozen Mixed berries
- 4 lbs frozen pitted Bing Cherries

Procedure:

Boil 1 1/2 gallon (6l) of water and stir in honey. Add other ingredients(nutrient,gypsum,acid blend) and reduce boil to simmer add Irish Moss 10 minutes before finishing allow to cool and sparge into carboy with 2 or three lites of room temperature water add water to 1 below neck of carboy. Allow to cool to room temperature. Rehydrate yeast to instructions and add to must. Allow to set for 24 hrs. Then add thawed fruit slightly mashed.

Summer's Lease II Apricot Melomel

Classification: mead, melomel, apricot mead

Source: Michael L. Hall (hall@galt.c3.lanl.gov), Mead Digest #444, 11/18/95

Ingredients: (for 2.77 gallons)

- 5.47 lb. Questa Honey
- 0.55 lb. Sourwood Honey

- 0.10 lb. Star Thistle Honey
- 1.47 lb. Clover Honey (at end)
- 9.0 lb. Apricot juice from Phoenix Orchard (0.985 gal, SG=1.095)
- 2 pkts. Lalvin K1V-1116 (Montpelier) wine yeast - hydrated
- 2 tabs. Sodium Benzoate (at end)
- 0.5 tsp. Vitamin C (at end)
- 1 oz. Calcium Carbonate (at end)

Procedure:

On 9/25/94, I put together the first three honeys listed along with a gallon of apricot juice and enough water to make 2.55 gallons. There was no reason for the strange selection of honeys; I was just cleaning out the cupboard. The apricot juice came from apricots from a tree in my backyard. I pureed the apricots to get a thick paste, froze the paste for about a year, then thawed it out and left it sitting in a gallon jug in a refrigerator for several months. From past experience I knew that the solids would almost never clear out of the mead, so I waited until the juice separated and just used the clear juice. At any rate, I pasteurized this concoction for 90 min at 150 F and pitched the yeast. The SG was 1.115 and the must tasted rather sour, even with all that honey. I thought that I might need to correct the sourness somehow later.

I didn't touch the mead again until 4/15/95 (my son was born on 10/20/94, so I was very busy). At this point I racked the mead, which was still sour, but had a nice apricot character. I measured the acid content at 1.3% as tartaric, 8.5 ppt as sulphuric. The SG was 1.001 and the clarity was good.

On 5/16/95 I removed a sample and adjusted its acidity to 6.5% tartaric with CaCO₃, decided that was too much (too chalky) and tried to adjust acidity of whole volume to 9.25% tartaric by adding one ounce of CaCO₃. I measured it to be 9.3%. I then added sodium benzoate to kill the yeast and some extra clover honey (20 min at 160 F with 1 pt water) to counteract the residual acidity and give honey character. I let it sit overnight for the chalk to precipitate out before bottling.

I entered this melomel in the 1995 NM State Fair as part of their wine competition (8/27/95). It received a Gold Medal and a score of 6.80/10, which was the highest rated mead, and the second highest rated wine (highest was 7.04). Judges noted excellent acidity-sweetness balance, good apricot and honey character, some spiciness (maybe the Questa honey?), and some

sediment (the chalk), but otherwise good clarity. In the future I will try to wait until the chalk precipitates out to bottle, but at that time I needed to free up the carboy. You can see a chalk layer in the bottom of each bottle, but the mead can be easily decanted off of it.

Specifics:

- OG: 1.127
- FG: 1.023
- Alcohol: 13.95% (abv), 10.83% (abw)

Lemon Melomel

Classification: mead, lemon mead, melomel

Source: Donna Maurer (doantm@netinfo.com.au), MLD #453, 1/20/96

I made a lemon melomel last year (around 8 months ago I think). I used a grapefruit melomel recipe and just substituted freshly squeezed lemons. Here is the recipe (for a gallon).

We tried this, chilled, at Christmas and it wasn't bad. It was pretty acidic and kept a good lemon flavour. No sweetness at all. I think it will improve with age.

I also made a grapefruit melomel at the same time - at the last tasting it still tasted like vomit. I don't think I'll ever like grapefruit.

We have a drink in Australia called Two Dogs, which they call an alcoholic lemonade. It is carbonated, around 5% alcohol and has great lemon flavour. I'm going to give this a go as my next lemon drink.

Ingredients: (1 gallon)

- 1.2 L lemon juice (43 fl oz)
- 900g mixed honey (2 lb)
- Yeast nutrient
- 15g tartaric acid (0.5oz.)
- Yeast (I can't remember what yeast I used, but it was possibly a bordeaux yeast.)

Peach Melomel

Classification: mead, peach mead, melomel

Source: DoubleDDD@aol.com, MLD #454, 1/25/96

I started a peach mead last fall. I'm happy with it so far. Here's the recipe I used.

Note: "B.P." is Beverage People, a supplier in California. --Ed.

Ingredients: (5 gallons)

- 5 Qts./ 15 lbs. starthisle honey
- 1.5 ozs. B.P. mead yeast nutrient
- 1 gals. tap water (wendsday)
- 2.5 gal peach blanching water (tasted too good to throw out)
- 35 lbs peaches(seconds) prior to blanching/peeling/pitting
- B.P. acid blend. adj. to .71%
- priese de mousse yeast
- 1 tbs pectin enzyme

Procedure:

acid tested at fermentation - .9%

acid tested at first racking - .8% 9/20/95

I ended up with 7 gal of dry peach mead. I racked 1 gal. + of dry , I added 2 qts of s. thisle honey to 5 gals. for sec. ferm.

Rhubarb Melomel

Classification: mead, melomel, rhubarb mead

Source: Robert Alexander (ra@ftn.net), MLD #451, 1/6/96

Wanted to pass on a rhubarb melomel recipe that I came up with about two years ago, and got quite positive comments on. This recipe came about when I wanted to create a mead that had a higher acidic content, but without adding a commercial acid blend. I wanted to get the acid from a more 'natural' source. So I got thinking, and maybe this is a wierd concept, but, 'what's the opposite taste to honey?' I finally decided that rhubarb was probably the closest; sour and acid v/s sweet and soft. My goal was a strong, balanced mead, with a bit of residual sweetness. Considering the champagne yeast, I'd have to continue 'feeding' it honey until the yeast pooped out. Here's how I made it.

My notes end here. The stuff tasted so bad, I just wrote it off as a bust effort. I know I racked and added honey one more time (what the hell). It seemed the yeast would NEVER poop out. After that the stuff was just ignored. I figured I'd get around to dumping it when I needed an empty carboy.

As it turned out, it's a good thing I have a few extra carboys. :-)

the stuff, it was seven months later; March of 95. Most of the harsh, solvent tastes and strong acid had mellowed (probably due to malo-lactic fermentation, I'm guessing) and both the rhubarb and honey notes were present, though subdued. Good legs, too. The mead was still VERY dry, but that turned out to be OK; the overall presentation was similar to a chablis -- steely, earthy, complex. Didn't check the finish S.G., just started drinking it, but I guess it was around 0.990. Alc. around 15%.

Much of this mead was drunk by just tapping it from the carboy, so there was considerable oxidation over the next few months. Though I know this is bad form, it didn't seem to harm the taste. (Why?) Maybe it helped? Oh, and about half of the quantity was stored in a small oak cask for about a month (Aug 95), then remixed back into the carboy. In any case, I finally got some bottled, and the few I have left are still improving. (I think the oak flavour was important.)

This mead was a real hit, especially among my grape-wine drinking friends (and especially among the ones who've been conditioned to turn their noses up at anything that's not BONE dry).

The procedure I took to make this mead was full of accident and serendipity: I'd hate to try and reproduce it exactly. But I think there's good info in the recipe, which can be applied to other attempts.

Ingredients: (5 gallons)

- 5 Kilos raw honey (11 lbs) not sure what type, but probably clover. From a farmer's stand
- 4 - 4.5 K rhubarb, chopped (8-10 lbs) I didn't weigh this, and may be over-estimating slightly
- 2.5 tsp nutrient
- 1/4 tsp tannin
- Lalvin Champagne yeast
- water

Procedure:

Heated and skimmed the honey (with some water) for about 20 min., and then added the chopped rhubarb and let simmer for about an hour to extract the flavour and other components. Actually, because of the size of my pot, I had to do this operation twice, with half the ingredients each time. 94/06/11 This mixture was then put into a large primary pail, and topped up with

water. BTW, my water comes from a well, and is VERY hard, so I didn't feel the need to add any minerals, like gypsum, to the must.

94/06/12 S.G. 1.080 Pitched yeast into primary

94/06/13 Going like crazy!

94/06/21 S.G. 0.996 ! Racked to carboy. Added ~ 1 K. (2.2lb) honey, which raised S.G. to 1.016. Topped up with water.

94/08/01 S.G. 0.994 Rack. Clearing well. Tastes horrible, acidic and solvent-y. My notes say I added .5 K. kilo honey, which raised the S.G. to 1.016. Looking back, that doesn't seem to make sense, but THAT'S what the notes say. *shrug* :-)

Specifics:

- OG: 1080

Tracy's Quick Mead

Classification: mead, metheglin

Source: Kurt Schilling (kurt@iquest.net), Mead Digest #468, 3/19/96

Morgaine Nidana's posting in MD 467 with questions about a quick mead recipe got me to thinking. So I went back into my files and found one recipe that I have had many times and enjoyed. I am submitting it here in hopes that some one may also get some enjoyment for an old recipe.

This is an ale strenght mead that is just fine for a medieval feast or fro whooping it up on St Paddy's Day or Lammas.

Ingredients: (for 1 gallon)

- 2 to 2.5 lbs raw honey (any kind is OK)
- 1 quartered orange
- 1 Tbsp. fesh grated ginger
- 1/4 tsp. acid blend
- ale yeast

Procedure:

Combine honey, water, quartered orange, grated ginger in brew pot and bring to boil. Skim froth from surface. Remove orange and ginger with a sanitized strainer after 30 minutes. Cool and pour into fermenter. Pitch yeast when must is 70-75 degrees F. Rack the mead when fermentation slows (after about 1 week) to secondary. Additional rackings may be necessary. The mead is drinkable when cleared, but improves with aging. Total time til drinkable is

about 2.5 months, hence teh name Quick Mead).

You can also ferment this one with a wine yeast or Mead yeast if you choose. I have found that it is fairly dry and gingery. Quite tasty infact.

Firewater Orange Ginger Mead

Classification: mead, metheglin

Source: Daniel Gurzynski (daniel@buff-net.net), Mead Digest #472, 4/8/96

After seeing the many articles on mead sweetness, I thought I would contribute my two cents worth. Over the last year I've had several batches of mead with varying amounts of residual sweetness, not by putting in a heroic amount of honey but by using a yeast with less tolerance to alcohol. One that stands out in my mind was an apple mead with just a little cinnamon, using a london ale yeast. The cinnamon was not noticeable really but the tartness of the apple was complemented by the honey and it was ready start to finish in 3 months. The alcohol content was only about 6 % but the taste was memorable. Here's another recipe that was quite drinkable in a reasonable time, and won't knock you down.

Ingredients:

- 17 cups Wildflower honey (approx 11.5 lbs)
- 6 oz. macerated ginger
- 12 oz. can frozen orange juice
- 5 gallons spring water
- Lalvin EC-1118 yeast in starter

Procedure:

Skimmed and heated honey to 170 degrees in 1 gal water for 30 min. Added 6 oz.. ginger and OJ, and let sit for another 30 min on the stove with no heat. Mixed in 4 gal. more water with must in primary.

Starting S.G. 1.082, on 11/17/95.

11/24/95 Racked off ginger mead, SG was 1.067, mainly to get it off sediment.

12/10/95 Took an a SG reading of the orange ginger mead. S.G. 1.030. Extremely sweet and gingery, should be really good when it goes dry. Aprox 6.5%.

12/17/95 Racked off Orange-ginger mead into one 5 gal. carboy. Small bottle we

tasted last week had an S.G. 1.020 and large carboy had S.G. of 1.040. Loads of crud on the bottom of both containers. Tasted both. Big bottle sample way too sweet, small bottle sample sweet but getting to a drinkable stage. Strong ginger taste in both samples. Time will tell. Small sample already at 7.8% alcohol and is not nearly done.

1/6/96 Tested Orange-Ginger batch. S.G. 1.026. Still very sweet but getting there, need time for this batch to mature.

1/14/95 Racked off Orange-ginger mead. S.G. 1.020. Ginger taste is becoming prominent., honey taste is quite noticeable. Overall fruity and sweet, honey Moselle kind of flavour.

2/5/96 Racked off Firewater mead still at S.G.1020. Fine fruity and gingery smell and taste.

2/25/96 Bottled Firewater. S.G. 1.020. A poignant smell, certainly can taste the ginger in it.

Specifics:

- OG: 1.082
- FG:1020

Bracket (Braggot)

Classification: braggot, bracket, honey

Source: Marc Shapiro (mshapiro@nando.net), r.c.b., 3/6/96

The earliest recipes which I have found for braggot are in *The Closet of Sir Kenelme Digby Knight Opened*, originally printed in 1669 by Sir Kenelme's son after Sir Kenelme's death. These recipes were collected during the first half of the Seventeenth Century and certainly have roots going even farther back. There are two recipes in the book and they have their similarities, as well as their differences. Both call for the brewing of ale and then adding honey and fermenting a second time. I simply add the honey after I finish mashing the grain and ferment only once prior to bottling. The first recipe uses a larger amount of honey, proportionate to the ale, while the second calls for the addition of herbs and spices, including hops. The first recipe calls for forty gallons of ale and 5 gallons (approx 60 lbs or 27 kg) of honey. The second recipe uses only eight to ten lbs of honey (3.6 to 4.5 kg) in 20 gallons of ale.

Ingredients: (per gallon)

- 1 lb (450g) pale ale malt
- 4 oz (100g) crystal malt
- 1 lb (450g) honey
- water to make 1 gallon (4 liters)
- hops

Procedure:

Mash the grains as you would for beer. Add hops to your own taste. I use only a small amount of hops and add it at the end of the boil for aromatics, only. After removing the wort from the heat, add the honey and stir well. Ferment as normal. Bottle and allow several months for carbonation and ageing (remember, this will probably be about 7% alcohol, not 3% or 4%).

Tropical Ambrosia Melomel

Classification: mead, melomel, fruit cocktail, mangoes, tangerine

Source: Charlie Moody, chmood@photo-books.atdc.gatech.edu, Mead Digest #465, 3/5/96

What an incredible mess I've made!!!

Sevananda, the local co-op, had some real nice orange blossom honey, and the idea here is to use fruits that will support and enhance the flavor of the honey. I thought the cranberries would make a nice counterpoint to all the sweet fruit, and that the tea might add depth, or character, or something.

Ingredients:

- 14.5 # orange blossom honey (unprocessed?)
- 4.5 G spring water
- 2 pineapples, from maui, peeled & chunked
- 4 mangoes, from mexico, peeled & chunked
- 1 tangerine, organic (kimmow?), sliced & seeded
- cranberries, dried (no sulphites), 2 cups
- ginger juice, hawaiian baby, 7 ounces
- tea, strong, black, 1 cup
- zest of 2 limes
- love of 3 oranges (no, I mean zest! ;)
- yeast hulls, 3.5 tsp
- 7 yeast energiser tablets (B-1 & lactose)
- 1 qt yeast starter: bread yeast, 3 packets water, boiling, 2.5 pints honey, generic, 1 cup yeast, RS Premier Couvee, 2 packets

Procedure:

I heated 2 gallons of water, then added 5 quarts of the honey, got it all stirred in, then brought the temp. up to about 180F. Kept it there for 30 min. Everything went fine until I started adding the fruit to the must. I quickly realised that the pot I was cooking in was running out of room, and I still had plenty of fruit to go!

I grabbed my half-gallon pyrex cup & scooped out about 3 pints, and added the rest of the fruit to it, stuck it in the microwave & zapped it several times, stirring after each zap, while struggling to get a completely-full 4-gallon pot off the stove and into to sink to cool. *sigh* Not all the must made it.

The stuff was thick as anything and *extremely* sweet (apparently even more so than my first must (SG=1.1225)), so I figured I'd better dilute it some...oops, then I had 6.5 G of must filling up my 6.5 G fermenting bucket! *sigh* Now it's a two-carboy batch...at least there was room for the yeast!

Ever try to pick up a *full* 6.5 G bucket & pour it *all* into a funnel perched on top of a carboy? *sigh* Of course you haven't, and neither have I: I started bailing into the funnel, and making an incredible wreck of the kitchen...which I managed to track all over the carpet....

By this time, I had fruit clogging the funnel, pools of fresh honey-glue creeping across my kitchen counters and floor, sticky spots on the floor throughout the house, and two open carboys, but I finally got the fruit distributed between the bottles, got the fruit *rammed* through the funnel and *into* the carboys (*grrr*), locks installed, and everything cleaned up (or at least, wiped down).

No, I'm fine, really... *pant*pant*pant*....

The result? I now have +/- 7 gallons of fruit-punch melomel producing CO2 in industrial quantities: bubbling about every 1.5 seconds. The stuff smells and tastes heavenly, but the must is really much too sweet for me to drink, even though the starting gravity is 'only' 1.090.

This batch was much more work than my first one, even though the first batch took me a full 2 days, what w/ the herbs and all. Partly, I was thrown by my mis-calculation of the must's volume, and that had me playing catch-up from then on.

03/04/96 - After 48 hours, it's bubbling once every second, and still smelling incredible!

03/05/96 - I just noticed what seems to be a crack in the 5-gallon carboy, and (very) minor seepage around it. Was this crack there before? Did I somehow knock the bottle against another, and if so, is there *loose* *glass* in my mead??? I suppose CAREFUL racking might take care of it.... I would *hate* to have to throw this out!

(Mostly) Traditional Tupelo Honey

Classification: mead, traditional mead

Source: Charlie Moody, chmood@photo-books.atdc.gatech.edu, Mead Digest #465, 3/5/96

That's it. Nothing fancy about this one, but so what? My first two meads were real production numbers!

I'd like this one to end up as a sippin' mead, with just enough sweetness to balance the tupelo signature & the "acid blend" ('course, who knows if there's enough of any of that to make a difference?).

This was my second batch of mead in two days, and it was a marked contrast to last night's performance. Very businesslike: I was well set-up, knew what I wanted to do, ran thru it dry, then just did it. I had no desire to repeat last night's mess (and its laborious cleanup)!

Ingredients:

- 12.5 # tupelo honey (unprocessed?)
- 3.5 G spring water
- 1.0 pt "acid blend": cranberries, dried, 1 cup tea, strong, black, 1 cup lemon juice, from 2 lemons
- 1.0 T yeast hulls
- 6 each yeast energiser tablets (B-1 & lactose (?))
- .75 G yeast starter: bread yeast, 3 packets water, boiling, 2.5 pints honey, generic, 1 cup yeast, RS Premier Couvee, 2 packets

Procedure:

Fixed up the starter this afternoon: emptied the bread yeast into a 1/2 G pyrex measuring cup (thank the gods for pyrex!), whisked it into a cup of boiling water; added a cup of honey & whisked that in,

then added water to 3 pints. When it had cooled to about 80F, I added 2 packets of premier couvee yeast, poured it off into a half-gallon jug, capped it & shook. Within an hour, the lid was chattering away happily.

After sterilising everything, I brought 2 G of spring water to a boil, added 4 quarts of tupelo honey from the local co-op, brought it up to 180F & kept it there for 30 min. Turned off the stove & added the "acid blend". I thought the lemon would be a nice note w/ the tupelo, and the cranberries' tartness a nice contrast. The tea was added for 'depth' (?). Then the hulls & energiser got stirred well in, and the whole thing sat in an ice bath in the sink for an hour or so.

Poured the must into 1.5 gallons of cold water, & quickly scooped some up for the gravity test: 1.100, on the nose! The flavor is much milder than I'd expected, and there's less of a sense of sweetness than my other musts (generic/1.1225, orange/1.090).

I still have a quart of that same honey, and I'll probably be feeding this one as it goes along, if the premier couvee is as attenuative as everyone says.

03/04/96 - bubbling once every 2 seconds. Smells remarkably like tupelo honey....

Shaolin Joy Juice

Classification: mead, metheglin

Source: Charlie Moody, chmood@photo-books.atdc.gatech.edu, Mead Digest #465, 3/5/96

I've been interested in medicine and herbology (particularly Chinese) for a long time, and so when I read about metheglyns, my interest (already high) definitely perked up. Naturally, I wanted to make a medicine-metheglyn: one w/ tonic herbs, not just s pices, but it seems that none of the recipes (save those, perhaps, of Sir Digbie) use, or even discuss tonic herbs...just flavorings.

Undaunted, I burrowed my way into my health shelf for info on tonic herbs, even while I was inhaling NCJoH and the MLD archives, and after a while, pieced together a tonic herbal recipe.

NOTICE: this recipe is EXPERIMENTAL - do NOT try this at home!!!

This recipe is a starting point for my own investigations, and is certain to mutate considerably before it becomes a balanced and recommendable tonic. Your health, safety and comfort are YOUR responsibility: mess around w/ chinese herbs and you do so *entirely* at YOUR *OWN* RISK!

Ingredients:

- Spice/herb extract as described below
- 10 lbs honey, generic (Sam's Club)
- 1 gal water, spring
- flavorings: ginger, 8 oz peeled, thin-sliced, and soaked in honey
- cardamom seeds, green, 3 pods' worth
- limes, 2, thin-sliced
- raisins, 1 cup
- mace, 1 tsp
- cinnamon, crushed, 1 stick, in a tied muslin bag
- cloves, crushed, 1 tsp, in a tied muslin bag;
- nutmeg, crushed, 1 nut, in a tied muslin bag
- 1 pint yeast starter: raisins, mashed, .25 cup
- honey, generic, .50 cup
- water, boiling, 1.50 cup
- yeast, RS Pasteur Champagne, 1 pkt

Procedure:

Creating an extraction from the herbs took pretty much all of 2/3/96 (9am-1am); double-container water bath method, three rounds.

1 part each:

- tang kuei
- polygonum multiflorum
- lychii fruit
- schizandra berries
- asparagi
- rehmannia (processed)
- licorice root
- morindae
- atractylodis

2 parts each:

- ginseng, chinese
- astragalus
- ginseng, american
- jujube dates

1/2 part:

- eucommia bark

trace/pinch:

- peony root
- gum frankincense
- gum myrrh

Result: 3 quarts of fluid extract.

So: I boiled 1 gal. water, added 1 gal honey, and all the flavorings, and brought the temperature up; I figured I'd let the scum rise & skim it off, but not actually boil it. Didn't occur to me that a lot of the flavorings would float....

I skimmed off the scum (and most of the raisins & mace & lime), and pulled out about half the ginger (the more I thought about it, the more I began to doubt using so much...). Eventually, the scum slowed down; I cut the heat off, added the herb extract, and set it in the sink to cool (that was the weekend it was 50 below in Minnesota, so no ice was necessary :)).

Because of the herbs, I kept the pot covered. In future batches, I'll just add the already-pasteurised extract to the pitching bucket & save myself the extra grief.

When the must had cooled to 95F, I poured it into the bucket, along with a half-gallon of ice water, snapped on the lid, and shook it hard for a while. Pulling the lid off, I dipped a test sample, and pitched the starter.

Original gravity is 1.1225 (!)

After repeating the shaking, I poured off into a 3-gal carboy. O gawd, it's filling up too fast - do I have another jug? Found a half-gallon jug, did a quickie sterilisation on it (difficult to do w/ crossed fingers), and gave it the rest. (Turns out I have almost *exactly* 3 gallons, but hey....)

Eighteen hours later, it's bubbling once every 10 seconds!

03/04/96 - After a month, it had slowed to once in 40 seconds, so yesterday afternoon, I poured the half-gallon into the carboy, added 3 yeast energiser tablets, and 2 teaspoons of yeast hulls. As of 19:52 today, it's bubbling every 7 seconds.

Mead or Braggot

Classification: mead, braggot, metheglin

Source: Dan McConnell (danmcc@umich.edu), Mead Digest #455, 1/29/96

I wasn't planning to add the hops, but the recent discussion *made* me do it. It hurts too much to sit on the fence, besides the batch that I made last weekend (almost identical but with Light DME, Grains-of-Paradise and Star Anise in addition to the coriander and orange) tasted like it could

use a little hop when I racked it after the primary fermentation was complete.

So, what have I got here? Braggot? Metheglyn? I think it's a braggot, but I don't know, it depends on how it turns out. It will not be carbonated, all my meads are still, almost always dry and cork finished. I don't expect much hop flavor. I don't expect much malt flavor either (but lots of color). If there is some malt character, I might call it a braggot, if not I might call it *Mead*. In any case, I'll still be happy. I won't HAVE to call it anything unless it is good enough to enter in a competition, then I'll deal with it and force-fit it into some category.

What's my point? I'm making this to please myself and try something different, a little wacked, something that I've never tasted before. I am definitely NOT making this with braggot competition guidelines in mind. That is simply too restrictive and it's much more fun to color outside the lines.

This mead may be great or it may be a dismal failure. It sure smells good now (I think the hops were a good idea). See ya in about three years.

Ingredients: (6-7 gallons)

- 2 lb Dark DME
- 40 gr Corriander
- 40 gr Bitter Orange
- 48 gr Hallertau Hop Plugs
- 1 gal Fruit Blossom Honey (cherry, peach, apricot)
- YCKCo W22 wine yeast

Procedure:

Bring extract to boil and add spices and hops. Boil 15 minutes and add honey. Kill heat, steep, cool and ferment.

I want this to ferment to dryness, or off-dry.

Pomegranate Mead

Classification: mead, melomel, pomegranate mead

Source: Rebecca Sobol (sobol@ofps.ucar.edu), Mead Digest #473, 4/14/96

This mead still has a nice red color, but it's fading to orange. Good pomegranate flavor comes through nicely. It's pretty dry and doesn't really sparkle. Still has a bite that I associate with a young mead that needs more aging. The last few sips from my glass tasted better and more like pomegran-

ates than the first few sips. Try a gourmet grocery store, or possibly a middle-eastern grocery store for the pomegranate juice.

Ingredients:

- 10 pounds raw alfalfa honey from Terry Dorsey (a local beekeeper)
- 5 t yeast nutrient
- 1 t gypsum
- Eldorado Springs water - enough for 5 gallons
- 1 package Lalvin (EC-1118 we think) Yeast (started 3 days earlier in honey water)
- 6 qts. R.W. Knudsen Pomegranate juice

Procedure:

Heat honey with water to almost boiling. Add gypsum and yeast nutrient. Skim scum. Keep hot for about 10 minutes to pasturize. Add juice and let sit covered (heat off) for 20 minutes. Cool, pour into carboy and add water to make 5 gallons. Pitch yeast. Stir and store with blow-off tube.

Racked on July 7, 1995.

Hydrometer reading (8/2) = 0.995.

Hydrometer reading (10/12) = 0.995.

3/4 cup corn sugar boiled with 1 cup water. Pour liquid sugar into pail, rack mead into pail and stir before bottling. Bottled October 12, 1995.

Quick and Dirty Cyser

Classification: mead, cyser

Source: Marc Shapiro (mshapiro@nando.net), r.c.b., 4/15/96

Ingredients: (for 1 gallon)

- 3 quarts apple juice
- 2 1/2 lbs honey
- 5 to 7 cloves
- 1 stick cinnamon
- 3 slices ginger root (make sure they are thin slices)
- yeast

Procedure:

Mix the honey and apple juice. Heat to 150 F for a few minutes. Put the spices in a muslin, or cheesecloth bag and allow to steep in the hot must. Cover the must and allow it to stand overnight. While this is going on, re-hydrate your yeast and get a

starter solution going. Add this to the must the next day. Ferment and treat using normal methods and precautions.

Orange Blossom Mead

Classification: mead, traditional mead

Source: Gordon Olson (olson99@mack.Rt66.com), Mead Digest #438, 10/21/95

This mead was started in August of 1994 and bottled in December of that year. At the first round of the AHA National Competition in May 1995, the judges (in Texas) did not recognize the orange blossom aroma and thought it was "yeasty." They scored it at 29 points. In June at the Mazer Cup Competition, the judges thought that the orange blossom aroma was excellent, but the mead needed more complexity. They gave it 36 points. At the New Mexico State Fair competition for wines and meads it received a gold medal and the best of show in the amateur division. The wine judges were impressed by the wonderful bouquet.

This is a very simple mead that get all of its character from the honey. This particular batch of honey had the best aroma of any orange blossom honey that I have ever experience. It is worthwhile to hunt out good smelling and good tasting honeys.

Ingredients: (for 3 gallons)

- 8.5 pounds American Meadmaker Ultimate Orange Blossom Brewing Honey
- 3 tsp. Beverage People yeast nutrient
- 1.5 tsp. yeast hulls
- Lalvin K1V-1116 yeast (pint of starter)
- 3 tsp calcium carbonate to adjust acidity
- 3 tablets sodium benzoate
- 1 T sparkaloid
- 1 tsp polyclar

Procedure:

Initially, only six pounds of the honey was added to preboiled water and pasteurized at 150 F for 15 minutes with the yeast nutrient and hulls. After cooling with an immersion chiller, the yeast starter was added and air was pumped through the must for 25 minutes with an aquarium pump.

After one month the specific gravity dropped to 1.008, so the mead was racked and two more pounds of honey were added. After another five weeks, the gravity was 1.020, the pH was 3.2, and the acidity was

0.7% acid. This was too acidic, so I added the calcium carbonate. After another month, the numbers were 1.015, 3.7, and 0.6%. I then added the sodium benzoate to kill off the yeast and another half pound of honey. Three days later I added the sparkaloid and polyclar. Then one week later with a specific gravity of 1.019, I bottled straight from the carboy. I should have waited longer to add the clarifiers and even longer to bottle. Then I would have had less sediment in the bottle.

Basilisk

Classification: mead, metheglin

Source: Russell Mast, Mead Digest #430, 9/13/95

I always like reading about (and drinking about!) new (to me) varieties of honey. If I were you, I would try to brew it with exactly the same recipes and procedures of another mead you made with a different honey, and then compare, and try to take maturity effects into account.

A rule of thumb I've read, but haven't thoroughly tested, is that darker honeys tend to be stronger in flavor and take longer to age to maturity. I have found that darker honeys are stronger in flavor. Tupelo tends to be pretty strongly flavored for it's light color, and matures rather quickly.

Ingredients: (for 1 gallon)

- ~3.5 lbs. clover honey
- 4-5 cups fresh sweet basil leaves, loosely packed, picked about a week earlier
- "the house yeast"

Procedure:

First, I boiled a few pints of water with the basil leaves, to make a tea. Leaving the leaves (pardon the pun) in the pot, I added the honey. The temp was right about 150F at that point, so I let it sit for a few minutes to pasteurize. I covered the pot, and put it in a sink filled with ice water. About 20 minutes later it had cooled to about 60F, and I transferred it to a 1-gallon jug which had the dregs from a dandelion wine in it. The dandelion wine was the fourth or fifth reculturing of a yeast I've been using for about a year now. It's a mix of Wyeast European Ale yeast and Wyeast Champagne yeast, probably pretty heavy on the Champagne at this point, due to alcohol

levels. Possibly contaminated, but a sip of the dandelion wine told no such tale. (Though it was very immature, it didn't taste contaminated.) I topped it off with pre-boiled and partially cooled (could have done better, but it mixed in okay) water.

2 days later, it still hadn't started, and then I remembered that I had forgotten to aerate it. There was an airlock on the mead, so I wasn't terribly worried. I shook that jug mightily, aerating with vigor. It is now fermenting merrily, about 1 week later. I think this should probably be the last time I use that yeast.

Orange Melomel

Classification: orange mead, melomel, tea

Source: Michael Cuccia (Finadd1620@aol.com), Mead Digest #472, 4/8/96

For what it's worth, my first mead was a 3 gallon batch of orange melomel that I started on January 16, 1996 (actually 2-1/2 gallons in a 3 gallon carboy since I was warned to be prepared for very active fermentation using fruit). I used "Just Pik't" fresh frozen OJ (not from concentrate, unpasteurized; expensive but you could taste the difference). I basically followed the orange melomel recipe (#11) in Acton and Duncan's "Making Mead."

[Although note above says 3 gallon batch, the recipe in MLD was based on per gallon amounts, so ingredient list below reflects 1 gallon batch size. --Ed.]

Ingredients: (for 1 gallon)

- 1 liter orange juice
- 2.4 pounds honey (med-light colored local wildflower vs. 3 pounds orange blossom as recommended by Acton and Duncan).
- WYeast Labs liquid "sweet mead" yeast w/8oz. apple juice starter
- 2 teaspoons very strong tea (for tannin)
- 1 teaspoon yeast nutrient
- 1-1/4 teaspoon acid blend
- pinch of epsom salt

Procedure:

Treated with 1 dissolved campden tablet per gallon. I waited 36 hrs (w/fermentation lock on) before pitching the yeast starter. As recommended in the book, I brought the room temp up to the upper 70s for the first couple of days and gradually brought it

down to the mid to upper 60s for the remainder of the fermentation. The fermentation was active w/in 12 hrs. At its peak, it was bubbling like a coffee percolator (2-3 times per second) for the first few days.

A 1"-2" thick orange foam formed at the surface which I resuspended by "swirling" the carboy w/ the fermentation lock on (2x/day for the first few days only). The fermentation lasted less than 10 days. On the 12th day, I took a gravity reading of 0.994! The recipe recommended first racking at a reading of 1.005; I would have taken readings more frequently if I realized how quickly it would go. At that time, it tasted dry (no sweetness), somewhat harsh, with little orange flavor or aroma.

The color has been a deep orange brown and has been very clear since fermentation ended. After 2-1/2 months, it's dry but seems to be improving; more of a tangy orange taste. I used my new acid testing kit to get an acidity reading of 0.6%; right at the recom. level for fruit wines.

Only speculation at this point, but next time, I would use more honey and begin fermentation in smaller containers without the juice, rack at a gravity of around 1.050 (while fermentation is still active) into a larger carboy onto the juice. Hopefully, this would lead to a slower fermentation with less of the honey and juice flavors going "up in smoke" so quickly. I'd also try to have less head space to avoid possible oxidation problems. If I added any acid it would only be malic and/or tartaric (OJ should have been plenty of citric already). Lastly, I'd ferment at 60degrees and maybe finish off around 75 degrees for a short time only after the fermentation slowed. My other mead batches have started strong and done well at this temperature. Oh yeah, I'm also ordering some Florida fresh orange blossom honey.

Specifics:

- OG: 1.100

King Arthur's Own

Classification: braggot, honey beer, mead

Source: Fred Hardy (fcmhb@access.digex.net), MLD Issue #500, 9/26/96

I was delighted to learn that King Arthur's Own braggot won the category at this

year's Mazer Cup. For those who might be interested, here's the way it was made.

This is an all-grain recipe. I have included an extract approximation which will be close.

Ingredients: (6 gallons)

- 7 1/2 lbs. British Mild Malt
- 1 lb. Home-made amber malt
- 1 lb. Vienna malt
- 1-1/4 tsp. Irish moss (15 minute boil)
- 6 pounds wildflower honey (boil 15 minutes)
- Wyeast #1728 (Scotch ale)

Procedure:

For both recipes, first make a pound of amber malt. Using pale malt, spread to a depth of 3/4 inch in a glass or aluminum foil lined baking dish. Preheat the oven to 100 degrees C (230 F) and bake for 45 minutes to dry the malt. Increase the temperature to 150 degrees C (300 F) and continue to bake for another 45 minutes. Cool and set aside for a week or so in an air-tight zip lock bag. This allows the malt to mellow and avoids possible harsh flavors.

Crush malts and mash in to stabilize at 60 degrees C (140 F). Hold for 20 minutes. Raise temperature to 68 degrees C (155 F) and hold for 60 minutes for full conversion. Mash out and sparge with 4 3/4 gallons (US) water.

Boil 60 minutes. Add 1 1/4 tsp. Irish Moss for the last 15 minutes of the boil. After 60 minutes, add 6 pounds of wildflower honey and boil for 15 minutes, constantly skimming and discarding the foam.

Force chill, aerate and pitch with 1 qt. yeast starter. I used (and recommend) Wyeast # 1728 (Scotch Ale).

Primary fermentation: 30 days at 18 degrees C (165 F) in glass

Secondary: 130 days (same temp, in glass)

At bottling, make up a cup of yeast starter, and inoculate with a pack of Wyeast # 1056 (Chico ale) a day before bottling. Adding this fresh yeast to the bottling bucket will get carbonation going faster. Carbonate with 1/2 cup white table sugar (sucrose) boiled for 5 minutes in 1 1/2 cups of water (cool before adding to bottling bucket). Sample after 2 weeks. Improves greatly with age.

For using malt extract:

Make and crush amber malt as above. Soak crushed amber malt in 1/2 gal. water at 65 degrees C (150 F) for 30 minutes. Pour the water and grains through a kitchen strainer into at least a 3 gallon pot. Rinse with 1/2 gallons of hot water, catching the rinse water in the pot. Discard the grains. Add another 1/2 gallon to the pot and bring to a boil. Remove from heat and add 7 3/4 pounds of amber dry malt extract and dissolve completely. Return the pot to heat and bring to a boil (watch for boil-over). When malt mixture has settled into a nice boil, add the honey, boil and skim for 15 minutes.

Have ready a fermenter with 3 gallons of cool water in it. Dump the honey/malt mixture into the cool water, aerate and pitch yeast when temperature is below 25 degrees C (77 F). It helps to cool the pot a bit before dumping into the fermenter. Proceed as above.

Specifics:

- OG of malt: 1.057
- OG of braggot: 1.083
- FG: 1.012

MCMC Traditional Mead

Classification: mead, traditional mead

Source: Ron Raike (ron@mail.creol.ucf.edu), MLD #500, 9/26/96

Mazer Cup Mead Competition First place recipe for Traditional Mead - still - sweet.

Ingredients:

- 18 lbs. Blended Wildflower Honey - raw - from a baker
- 2.0 cups New York Maple Syrup - Grade A - Med. Amber
- 32 oz. fresh lemon and lime juice some pulp - 12 lemons and 8 limes
- 4 pieces (1/8 fruit) dried orange peel
- 5 pieces dried tangerine peel
- 3 pieces dried lemon peel
- 2 oz. coriander
- Wyeast sweet mead yeast

Procedure:

Started by generating ~4 gal RO water. Then treating it with 1/2 tsp. gypsum, 1/2 tsp. CaCO₃, 1/4 tsp Sea Salt. Brought to a full boil in 8 gal. brew pot for 30 min. Heat off, added some orange and some lime peels and 1/2 oz coriander (all ground

together), let sit and cool to 90C. Added Honey and maple syrup. Temp dropped to 80C. Back on heat. Added strained juice of 6 fresh off the tree Florida lemons and 4 fresh Florida limes - 16 oz.

Stirred a few times for 30 min. Temp back up to 90 - kept there. Added juice with pulp - 6 more lemons and 4 limes. Some hot break forming and moving. Chopped remainder peels and coriander in chopper and added. Let sit 10 min. Heat off. Final Temp at 90C. Stirred well (whirl pooled). Covered with saran wrap, put lid back on and ice bathed (lots of ice) for 2.5 hrs. Removed saran wrap to find a nice conical forming upward from the center of the brew pot - from whirl pooling. Clear with spices and fruit mostly in the center. Some haze in suspension. Racked to carboys. 2.5 gal. got the a champagne yeast starter and 3.5 gals. got the Wyeast Mead Sweet yeast starter. Both were started with a honey based starter solution at ~1.050 - 1.5 liters for 1 week repitched twice.

OG of the must was ~1.14 - only way to measure was to cut in half with water and measured 1.070. Nice citric smell and taste. Tried to keep temp at 68-75F for fermenting. Champagne carboy was racked at 40 days and bottled 35 days later, very clear and went straight into bottles. FG is 1.020. Kinda hot for my liking.

Racked the Wyeast Sweet carboy in 2 weeks down to 1.065 and bottled 2 months later, very clear and still, no prime - straight into bottles. FG is 1.045. This may be considered by some to be a metheglin but the honey and alc's really come through and balance well with the fruit and spice flavor. No nutrients were used. This is the 1st place traditional mead for the '96 MCMC. Judge comments include: "Excellent cacophony of flavors - - this is so big yet well balanced to the Nth degree - clean, not burning or rough" - "Well balanced and very mellow - clean finish and big strength - great job!" ... Thanks.

Specifics:

- OG: 1.140
- FG: 1.020

Earl Grey Mead

Classification: mead, metheglin

Source: William Drummond (ronan@digitalex.com), Mead Digest #509, 11/14/96

Ingredients:

- 10 Earl Grey tea bags
- 2 lbs. raw honey
- 1 1/3 cup sugar
- 2 pinches savory
- 2 pinches rosemary
- 1 pinch thyme
- 1 pinch of bread yeast
- 1 leaf grey desert sage
- water to fill
- 2 pinches citric acid
- a bit of dregs for a starter

Procedure:

Place all ingredients in a Dutch oven to boil. Add two egg whites to collect scum. Boil for an hour, pulling scum off often. Let cool. Place in bottles for fermentation. Over the course of the fermentation process, add sugar occasionally to speed up fermentation. Once fermentation stops, cap tightly and age.

Earl Grey Mead (First)

Classification: mead, metheglin

Source: William Drummond (ronan@digitalex.com), Mead Digest #509, 11/14/96

Ingredients:

- 24 oz pear juice, unstrained
- 2 lb honey
- 2 lb sugar
- 100 oz water (about)
- 10 bags of Earl Gray Tea
- 1/4 teaspoon of bread yeast
- 1 egg white

Procedure:

Boil honey, water and tea for 1 hour. Near the end add a little cinnamon, ginger, clove, rosemary and the egg white. Remove from heat and let stand till warm as removing the scum. Now add the yeast, dissolved in warm water. This brew can be drank in as little as 48 hours, but will be extremely raw. After a weeks time, add 1 lb of sugar and let ferment. After about 2 weeks more, add the rest of the sugar. This will strengthen it

and give a better flavor and keep the mead from "drying out".

For fining the wine, take the shell from an egg that has been dried and powder it with a pinch of salt. Take this and add it to the white of one egg and some wine from your vat and gently stir all back into the brew. Let set for about 2 to 4 days and then filter and bottle the wine. This is a nice natural way with out the use of chemicals.

The Evil Californian's Infamous Chili Mead

Classification: honey, metheglin, pepper mead, chili mead, habanero

Source: Leigh Ann Hussey (leighann@sybase.com), Mead Digest #507, 11/3/96

You can get "chili honey" from the manufacturer by calling 505-758-4350, or through some hot sauce catalogs. To make an acceptable substitute, grind 2 parts dried hot red NM chilis with 1 part honey in a food processor until pasty. This would also work well with 3 lb honey for a sweeter mead.

Ingredients: (1 gallon)

- 2 lb honey (I usually use "Wild Mountain" coz it's cheap)
- 8 oz Taos brand "chili honey"
- 1 t crushed dried habanero
- 1/2 t tannin powder
- 1/4 t citric acid
- 1/2 t champagne yeast
- 1 t yeast nutrient

Procedure:

Boil the honeys together with 1 gal water for 5 minutes; add crushed dried chili right at the end. Pour into a gallon wine jug, add acid and tannin and let cool, then add yeast and nutrient. Set airlock on it and let ferment until clear. You may want to rack it off the lees at least once during the ferment. Bottle and age as desired.

Happy Happy Mead!

Classification: mead, metheglin

Source: Richard Bainter (pug@interval.net), r.c.b., 10/16/96

Ingredients:

- 12 lbs Honey (preferably local)
- 5 lbs White Granulated Sugar
- 6 to 8 Small Lemons
- 2 Large Oranges
- 1 1/2 Cups Orange Juice
- 1 4" pc Ginger Root (bruise with the flat of a knife)
- 3 sticks Cinnamon
- 6 bags Twinning Earl Grey Tea
- 2 whole Star Anise
- 1/8 tsp Cardamom (no more than 1/8)
- 2 pkgs Champagne or Ale Yeast

Procedure:

In a large pot, bring 1 gal. water to a boil. Add honey slowly, keeping near boiling. Bring mixture back to full boil. Remove sudsy foam. This is beeswax and will kill the yeast.

Add sugar and dissolve. Cut oranges and lemons into halves and squeeze into mixture. (use strainer) Add Orange juice. Add squeezed peels. (use cheese cloth bag)

Remove from heat. Add tea and rest of seasonings. After 45 min. remove teabags.

Let cool to 98 degrees and add yeast. Let cool to 80 degrees and remove all seasonings. (I recommend letting this cool at room temp. so that the seasonings will have time to steep.)

Pour into 5 gal. carboy and add water to 5 gal. Mix as best as possible. I'd recommend shaking the bottle once 3/4 full, mixing a full carboy is difficult.

Seal with airlock and store in cool dry place.

Rack after 2-3 months. Mead should start to clear after about 3 months. (This is when I usually rack it.)

Tropical Ambrosia Melomel

Classification: mead, melomel

Source: Charlie Moody (chmood@photo-books.com), Mead Digest #503, 10/13/96

NOTE: I pretty much left it alone all summer, except to rack both carboys into a sin-

gle 6.5 G & let it sit. Average temp 85F. Color is of apple juice, only richer & deeper, and clear as a bell. Flavor is mel- low, fruity, and rich (IMO), still, and just sweet enough - no bite, no off-flavors. Delicious and refreshing - especially chilled!

Ingredients:

- 14-1/2 # orange blossom honey
- 4-1/2 gallons spring water
- 2 pineapples, peeled, cored & chunked
- 4 mangoes, peeled and chunked
- 1 tangerine, sliced and seeded
- 2 cups dried cranberries
- 7 ounces ginger juice
- 1 cup strong black tea
- zest of 2 limes
- zest of 3 oranges
- 3-1/2 tsp. yeast hulls
- 7 yeast energizer tablets
- 1 quart of yeast starter (- bread yeast, 3 packets - water, boiling, 2.5 pints - honey, generic, 1 cup - yeast, RS Premier Couvee, 2 packets)

Procedure:

I heated 2 gallons of water, then added 5 quarts of the honey, got it all stirred in, then brought the temp. up to about 180F. Kept it there for 30 min. Everything went fine until I started adding the fruit to the must. I quickly realised that the pot I was cooking in was running out of room, and I still had plenty of fruit to go!

I grabbed my half-gallon pyrex cup & scooped out about 3 pints, and added the rest of the fruit to it, stuck it in the micro- wave & zapped it several times, stirring after each zap, while struggling to get a completely-full 4-gallon pot off the stove and into to sink to cool. *sigh* Not all the must made it.

The stuff was thick as anything and *extremely* sweet (apparently even more so than my first must (SG=3D1.1225)), so I figured I'd better dilute it some...oops, then I had 6.5 G of must filling up my 6.5 G fermenting bucket! *sigh* Now it's a two-carboy batch...at least there was room for the yeast!

Ever try to pick up a *full* 6.5 G bucket & pour it *all* into a funnel perched on top of a carboy? *sigh* Of course you haven't, and neither have I: I started bailing into the funnel, and making an incredible wreck of the kitchen...which I then managed to track all over the carpet....

By this time, I had fruit clogging the fun- nel, pools of fresh honey-glue creeping across my kitchen counters and floor, sticky spots on the floor throughout the house, and two open carboys, but I finally got the fruit distributed between the bot- tles, got the fruit *rammed* through the funnel and *into* the carboys (*grrr*), locks installed, and everything cleaned up (or at least, wiped down).

Chocolate Malted Mead

Classification: mead, metheglin

Source: Charlie Moody, (chmood@photo- books.atdc.gatech.edu), Mead Digest #465, 3/5/96

I bought a "kit" beer from Harry a week or so ago, and he sent a 2-lb tub of amber malt extract with me. The stuff *smells* yummy, and I got to thinking (yes, a dan- gerous thing!) that this is the same stuff they put into malted milk...I'm a big fan of ma lted milk, especially with chocolate....

So, of course, a Chocolate Malted Mead.

Ingredients:

- 1/3 honey, mild
- 1/3 malt, light
- 1/3 honey/malt mix, carmelised carefully
- 2/3 milk
- 1/3 cream
- chocolate / cocoa
- 2-3 vanilla beans
- 1-2 nutmegs?
- 1-2 cinnamons?



C I D E R

CATEGORY 11

Hard Cider

Classification: cider

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

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!

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.

Specifics:

- Primary Ferment: 3 weeks

Hard Cider

Classification: cider

Source: A.E. Mossberg (aem@mh-vax.miami.edu)

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.

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.

Specifics:

- Primary Ferment: 4--10 days

Killer Cider

Classification: cider

Source: Al Taylor (s94taylor@usuhsb.bit-net) Issue #723, 9/13/91

Ingredients: (for 1 gallon)

- 1 gallon, pasteurized apple cider
- 12 ounce can (Seneca?) 100% Granny Smith apple juice concentrate
- 1 cup white sugar
- Champagne yeast

Procedure:

Pour out enough cider to make room in the glass jug for the concentrate and the sugar and the re-hydrated yeast (I would recommend using champagne yeast). Mix thoroughly and put an airlock on it. Come back about a week later, check the gravity and if it bottoms out, prime it with 1/5 of 3/4 cup of white sugar, then bottle it in two 2-liter plastic soda bottles, well-cleaned, of course. Let it condition for about a week and...enjoy!

Fall Cider

Classification: cider

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

This stuff is peaking after 3 months in the bottle, IMHO.

Ingredients: (for 6 gallons)

- 6 gallons, fresh apple cider (no preservatives)
- 3 teaspoon, acid blend
- 1 teaspoon, yeast nutrient
- 2-1/2 teaspoon, pectic enzyme
- 1 cup, Dextrose (corn sugar)
- 1-1/4 teaspoon, sulfite crystals (potassium metabisulphite)
- 2 packs, dried yeast (Edme)

Procedure:

Mix all ingredients except the yeast into the primary, cover and let stand for 24 hours to dissipate SO₂ from sulfite. Hydrate yeast in 1 cup water at 95-104 degrees for 5-10 minutes and then pitch into cider with vigorous stirring to aerate. Primary ferment for 5 days. Secondary ferment for 3 weeks. Prime and bottle as usual.

Specifics:

- O.G.: 1.055
- Primary Ferment: 5 days
- Secondary Ferment: 3 weeks

Cider

Classification: cider

Source: Jay Hersh (herh@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 recommended)

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 artificially 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

Classification: cider, cranberry cider

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

Drink in the spring, Yumm! For a variation, substitute 24 ounces of frozen raspberries for cranberries. Equally yumm!

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!

Raspberry Cider

Classification: cider, raspberry cider

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

Drink in the spring, Yumm!

Ingredients: (for 3 gallons)

- 3 gallons, Fresh Cider
- 4 6--ounce packages, Red Raspberries, chopped in the blender
- 1 pack, Red Star Epernay Yeast

Procedure:

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

NE Cider

Classification: cider

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

Ingredients: (for 3 gallons)

- 3 gallons, Cider
- 4 cups, cane sugar
- wild yeast (ie. Don't add any yeast)

Procedure:

Toss 3 gallons of a good blend of Cider along with 4 cups of cane sugar into a carboy. Shake until the sugar dissolves. Put a blow off hose into the top of the carboy and let stand at room temperature. After a few days (or even weeks) the wild yeast will take off and things will start moving in the carboy and blow off will rise up from the cider. Be sure to empty the blowoff jar as needed. Eventually things will settle down, then put an airlock on and take the blow off hose off. Place the carboy in a cool dark place (45-55 degrees). After 2-3 months you can rack this off to another carboy. At this point you can rack onto some unpreserved raisins which will add yeast nutrients and sugars and kick in a secondary ferment. Let this go for a month or two more and then bottle. You can prime at bottling time if you want a sparkling cider (use bottles that can handle some pressure like American Champagne bottles), or unprimed for a still cider.

Specifics:

- Primary Ferment: 2--3 months
- Secondary Ferment: 1--2 months

Holiday Cider

Classification: cider, maple cider, spiced cider

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

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.

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.

Specifics:

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

Hard Cider

Classification: cider

Source: Tom Maszerowski (tcm@moscom.com) Issue #833, 2/28/92

I can almost hear the howls of protest now, "what, no boil, no sulfites to kill wild

yeasts”, but this has worked for me. One important caveat, champagne yeasts cause a COMPLETE fermentation of the available sugars in the cider. My first batch smelled like cider but was the driest tasting beverage you could imagine. Hydrometer reading indicated a F.G. of 1.001. This batch was more like an apple wine than anything else. The batch using ale yeast was much sweeter, much lower in alcohol content but not as clear. My advice is experiment, and enjoy the mistakes.

I’ve made hard cider two years running, both times in the Fall, during the apple harvest. I used the same method both times and had a fair amount of success.

Ingredients: (for 3 gallons)

- 3 gallons, preservative-free cider
- 1 package, champagne yeast or Whitbread ale yeast

Procedure:

Place cider in sanitized carboy, add yeast, and fix airlock. It may take upwards of 7 days to ferment out, depending on yeast chosen. Bottle with corn sugar as you would with beer, if you want a sparkling cider, or without for still.

Nobs Cider

Classification: cider, spiced cider

Source: Andy Phillips (phillips@lars.afrc.ac.uk) Issue #921, 7/10/92

Fermentation relies on infection by wild yeasts from the air. You could try this, but I wouldn’t recommend it---there is no guarantee that a suitable wild yeast will fall from the heavens, and there will be plenty of other bugs waiting their chance to turn your apple juice into cider vinegar. Your best bet is to try to sanitize the apple juice in some way, and then add a starter of pure yeast.

This would turn out more like an apple wine, probably, and I would use a wine yeast if you can’t get hold of any unpasteurized cider to culture from.

Ingredients: (for 1 gallon)

- 1 UK gallon, apple juice (i.e., 1--1/4 U.S. gallon)
- 3/4 pound, chopped muscatel raisins
- 1/2 ounce, crushed ginger root
- 2 inch stick of cinnamon
- juice of 1 orange

Procedure:

You may try crushing the apples yourself using a juice press. You may then try partly to sterilize in some way. Don’t try to sterilize by heating: this imparts a cooked taste to the cider. You could try a very small quantity of sodium metabisulphite for a few hours (see recipes for wine-making from fruit). Pitch the yeast (and I would add some yeast nutrient) and ferment for about 2-4 weeks. This can be drunk immediately (“rough cider”) or racked into secondary for up to 3 months. Don’t worry about the clarity: it’s unlikely to drop clear, due to all the pectins. If you’re really confident about your sterilization, cider matures well in bottle.

One way of cutting down on contamination would be to boil a small quantity of the juice and make up a starter with the yeast - this large inoculum should compete out any unwanted strains, and the cooked taste from the small volume of starter won’t be noticeable.

Hard Core XXX Cider

Classification: cider

Source: Charles Castellow, Issue #921 7/10/92

This recipe won the AHA cider competition this year.

The most important thing I’ve found is getting fresh juice (freshness shouldn’t be a problem if you’re pressing your own) that tastes like apples. This is sometimes a little harder than it might sound. In Washington, the majority of apples grown are “eating” apples, rather than juice or cooking apples. The Johnagold apple juice I used didn’t have sufficient apple taste, so after the sugar had fermented away, there wasn’t much taste left. I put some apple taste in with the concentrates. (The current batch I’m making uses juice from Red Delicious and Granny Smith apples, but still doesn’t have a strong apple taste, even before fermenting.) I’m told that blends of different types of apples work better than juice from a single type.

You might want to keep on eye (taste bud?) on the fermentation and stop it before it completes, or use a different type of yeast that won’t take it so far. Mine was bone dry after three weeks, so I sweetened it up some with the lactose.

Ingredients:

- 3 gallons, cider (allegedly made from Johnagolds)
- 6 Campden tablets
- 3 ounces, lactose
- 12 ounce can, frozen concentrated Seneca Granny Smith apple juice
- 16 ounce, can frozen concentrated TreeTop apple juice
- Vintner’s Choice Pasteur Champagne yeast

Procedure:

Pour cider into 3 gallon carboy with 6 crushed Campden tablets. Add yeast after two days. Ferment for three weeks at approximately 68 degrees.

Oops! That’s a little too dry. Rack to keg, adding three ounces lactose. Force carbonate for two weeks.

Damn! Still doesn’t taste quite right. Add some apple juice concentrate to get an apple taste.

Filter with 0.5 micron filter and force recarbonate. Bottle using counter-pressure bottle filler.

Scrupy

Classification: cider, scrumpy, meat

Source: Neal Raisman (Neal.Raisman@uc.edu) Issue #933, 7/25/92

This is a recipe for a strong British cider called scrumpy. It is really strong. One glass and the world begins to glow. A second glass, makes it all go.

It is wonderful served cold when mature. I have let it sit for a year and it is quite fine.

Ingredients:

- 12 pounds, mixed apples (make sure they’re clean with no blemishes)
- 1/2 pound, raisins
- 1/2 pound, raw meat
- 1 gallon, water at 70 degrees
- champagne yeast (tradition calls for bakers yeast)

Procedure:

Chop all ingredients. Then grind the apples and raisins. A food processor is helpful. Toss the ingredients into the water and stir. Add the yeast and seal the brew bucket with an airlock. Each day, stir the ingredients by swirling the ingredients in the

closed bucket. After the first fermentation slows, about 8-10 days, move to a secondary fermenter. If you like a dry cider, add a second dose of yeast to the secondary fermenter. Seal with an airlock. Let sit until it the fermentation slows to a very slow, almost imperceptible bubble. Move to a carboy to get out more of the particulates. Let it sit for about a week and bottle.

The scrumpy will need to mature for about four months before you will want to even try it since it will give off a strong unpleasant smell and almost vinegary taste. The longer it is allowed to mature, the better, smoother and drier it will get.

Hard Cider, Take 1

Classification: cider

Source: Diane Palme (dspalme@mke.ab.com), Cider Digest #293, 6/30/93

I thought I would share my first attempt at a cider with you. I picked up 4 gallons of unfiltered cider at my local Fruit Ranch (great place for fresh produce and the farmer's market was closed) and jumped in head first.

Ingredients:

- 3 1/2 Gallons unfiltered apple cider (contains .1% Sodium Benzoate)
- 1 1/2 Gallons water
- 1# Gold dry malt extract
- 2 cups dry maple sugar
- 1 cup brown sugar
- 1 packet Whitbread Ale Yeast

Procedure:

Rehydrate ale yeast in 1 cup of water and 3 tablespoons of DME. Boil water and malt mixture for 5 minutes, cool, pitch yeast and cover.

Boil water with DME, maple sugar and brown sugar for 30 minutes. Pour into carboy on top of apple cider. Cool and pitch yeast. Attach blow-off tube. O.G. was ~1.040 at 70 degrees.

At first, the yeast fell to the bottom of the carboy and the cider/water mixture was almost clear. We noticed that there were clumps of fluffy-looking things suspended in the liquid which seemed to either float or sink without any pattern. The blow-off tube was bubbling verrrrrry slowly and the solution remained clear for a day. By the end of the second day, a thick brown foam (not a

kraeusen like I see on my homebrew) formed at the top and the mixture was starting to get cloudy. We popped the air lock on it and went away. The next day the cider was fermenting like all heck and there was an actual *kraeusen* on the top! I can actually hear the stuff fizzing if I sit next to the carboy! (I am immensely pleased, can't you tell? :) Anyway, the entire apartment smells like hard cider and the most wonderful smell is coming out of the air lock. Just like when I make apple butter in the fall.

Specifics:

- O.G.: 1.040

1st Attempt

Classification: cider

Source: Bridget Cullinan (BCULLIN@american.edu), Cider Digest #290, 5/25/93

Ingredients:

- 4 gallons unpreserved store-bought cider
- 1 quart "Oregonberry" juice
- 1 can treetop frozen apple juice concentrate
- 3 cups cane sugar
- 1 lb honey
- camdem tablets - crushed
- champagne yeast

Procedure:

It fermented for about 9 days - original gravity 1.052. I then racked it into the secondary and added 12 oz frozen raspberries which I thawed and pureed. I also added some pectin enzyme for clearing.

For bottling, I used 1 can frozen seneca granny smith concentrate and 1/4 cup corn sugar for conditioning/carbonation. Final gravity = .994

Specifics:

- O.G.: 1.052
- F.G.: 0.994

Dry Cider

Classification: cider, Woodpecker cider, Blackthorn cider

Source: Mark A. Fryling (mfryling@magnus.acs.ohio-state.edu), HBD Issue #1435, 5/28/94

First of all let me say that the quality of the finished product depends heavily on the flavor of the cider that you start with. Being here in Ohio we dont really get the best cider apples so the quality is probably not quite up to what you can get in New England. I hear that Northern Spy is one of the very best cider apples. That said though, any good quality, fresh, unpasteurized cider will make a perfectly acceptable hard cider.

Ingredients:

- 5 gallons cider
- good quality wine yeast (I find Lalvin 71B-1122 Narbonne to be excellent)
- 3/4 cup corn sugar (priming)

Procedure:

Simply pitch a good quality wine yeast (I find Lalvin 71B-1122 Narbonne to be excellent) into your fresh, unpasteurized and unfiltered cider. Rack after 1 week and bottle with corn sugar (3/4c for 5 gal) when the cider is crystal clear.

- Note #1: My experience is that cider has a SG of 1.040 - 1.055 so the resulting hard cider will be in the 5% abv range.

- Note #2: Some folks like to kill off the wild yeast with bisulfite before pitching their wine yeast, but I find that this is unnecessary and leads to unpleasant residual sulfur taste.

Sweet and Strong Still Cider

Classification: cider, sweet cider

Source: Mark A. Fryling (mfryling@magnus.acs.ohio-state.edu), HBD Issue #1435, 5/28/94

Definitely something to be enjoyed in moderation. It is however absolutely wonderful. The spices give it a kind of christmas-y feel that just makes me feel all warm and fuzzy (or maybe thats the alcohol 8*). This would also make some absolutely WICKED apple-jack if someone were to freeze some of the finished product

(though I would never advocate such irresponsible, illegal and dangerous behaviour ;-).

Ingredients: (for 3 gallons)

- 3 gal fresh (unpasteurized etc.) apple cider
- 4 lbs light brown sugar
- 1 lb dark brown sugar
- 9 grams of crushed cinnamon stick
- 10 whole cloves (crushed before adding)
- 1 tsp yeast energizer (the kind that's a mixture of urea and B-vitamins)
- 10 g of Lalvin 71B-1122

Procedure:

Dissolve sugar in cider (you can warm it to help the sugar dissolve) and add everything to your fermenter.

Fermented wildly in primary for about 2 weeks then took about 7 weeks in secondary to clear sufficiently to bottle. I don't remember what the abv works out to be on this stuff but it's HIGH.

Specifics:

- O.G.: 1.120
- F.G.: 1.002 (pretty impressive huh?)

First Time Cider

Classification: cider, hard cider

Source: Eric Schweikert (eric.schweikert@his.com), HBD Issue #1590, 11/28/94

I've had really outstanding luck with a recipe out of a wine-making book, which I thought I'd include here. Some of the ingredients are wine-specific, but I found them all in my local brew shop.

Ingredients: (for 5 gallons)

- 5 gallons unpreserved cider
- sugar or apple concentrate to raise O.G. to 1060
- 2 tablespoos pectic enzyme
- 2 teaspoons liquid tannin (or dry tannin)
- 1-1/2 campden tables
- 1 or 2 packs champagne yeast or ale yeast
- 1 or 2 packs yeast nutrient

Procedure:

Mix all but yeast and nutrient, wait one day for sulphites to dissipate. Pitch yeast.

Champagne yeast will give you dry cider, ale yeast a sweeter cider (which I prefer). Ferment to completion, rack to carboy, age one month, bottle with 3/4 cups corn or brown sugar (try using 1 litre PET bottles).

For best results, use the second set of ingreds. to make a starter mixture with 0.5 cups sugar in 1 cup boiled water on the first day and pitch the lot the second day.

For most predictable (sp?) sweet cider results, use champagne yeast. When complete and aged, add sulphite to kill the yeast, add 10+ oz Wine Conditioner for sweetness (to taste), filter, and sparkle with CO2. (too much work for me)

With champagne yeast this goes to completion rather fast (<1 week). Note that with ale yeast you're fermenting close to the yeast's alc tolerance (this finishes at quite low FG), so fermentation may go on slowly for quite some time (2+ weeks).

Unlike beer, this gets much better over time (it's apple wine, I guess). My 2-year-old first batch is really great now, even though it tasted sort of yeast-y at first. I'd wait at least a month before drinking, though you may want to open a few early for the holidays.

Specifics:

- O.G.: 1060
- F.G.: 0.997 - 0.960

Cider

Classification: cider

Source: Rob (mckeownd@qucdn.quennsu.ca), HBD Issue #1583, 11/19/94

Don't be so sure you are going to save money! I made Cider this year, and it's not cheap. A Gallon of that cider runs you about \$3.99 to \$4.99 for 1 gallon of unpasteurized, perservative free cider. Add yeast cost (if you use liquid) and it's over \$20, im sure the taste however will be much improved over an extract.

Shoot for Brown Sugar instead of corn sugar. It added a nice color to my cider, along with a nice flavor. My first batch was rather sour for my tastes and for the next one I intend to use Lactose to sweeten it up since its unfermentable.

Ingredients: (for 2 gallons)

- 2 Gallons Unpasteurized, No Perservative Cider

- 14 whole cloves
- 1 cinamon stick
- 1 tsp ground nutmeg
- 1 tsp. allspice
- 1 pound extra-light M&F dry malt extract
- 1 Package Whitbread Ale Yeast
- 1 Pound Brown Sugar

Procedure:

Mix the Lot of it together, boil for about 20 minutes. Remove cinamon stick and cloves. Cool to 80, pitch yeast. Ferment in primary for about a week. Ferment in the secondary about another week. Let it rot in the bottle for yet another week.

This stuff came out EXTREMELY potent. OG was like 1.085 (don't have my logs in front of me). If you prime it, you get a champagne type apple cider, which everyone seemed to enjoy.

Specifics:

- O.G.: 1085

Bullwinkle Perry

Classification: cider, perry, pears

Source: Fred Hardy (fcmhb@access.digex.net), HBD Issue #1780, 7/13/95

Bullwinkle is a golden semi-dry pear cider which has the character of a white wine with modest pear aroma and pears in the flavor. Pears are not as aggressively flavored as apples, so perry (pear cider) has subtle flavors enhanced by the sugars and acids used in preparation.

Ingredients:

- 5 gallons pear squeezings (juice) OG = 1.052
- 2 lb. light brown sugar
- 4 lb. white table sugar
- 1 tsp. grape tannin
- 2 tsp acid blend
- 3 tsp tartaric acid
- 5 tsp malic acid
- 1 1/2 tsp citric acid
- 2 5 gm packets Red Star Pasteur Champagne dried yeast

Procedure:

Make sure everything has been sanitized, and do not worry about camden tablets, boiling stuff, etc. This is a no-sweat recipe.

Heat 1 gallon of the juice enough so you can dissolve the sugars and additives in it. Stir until the sugar is dissolved.

Meanwhile reconstitute the dry yeast in a cup of warm (90-100 degrees F) water.

When the sugars are dissolved, dump the whole mess into a 5- gallon carboy, fit a blowoff tube and pitch the yeast. watch the liquid level in the carboy, and top up with fresh pear juice as needed. Fermentation will drop off in about a month. When it does, rack to a second carboy and top up with fresh cider.

Wait 45 days before bottling. Sample about 4 months after bottling. My last batch was made on 9/20/94, racked to the secondary on 10/20/94 and bottled 12/4/94. We began drinking it in April, and it was good and still improving. I am confident it will be all gone long before it reaches theoretical peak flavor.

Specifics:

- OG: 1.095
- FG: 0.96
- Alcohol: ~12.3% abv

Mankind's Simplest Brew

Classification: cider, hard cider

Source: pstanley@pixi.com, r.c.b., 8/8/95

This makes a light apple cider/wine (3% by volume), but it is crisp and delicious when well chilled. For more kick, go to a recipe which adds honey and brown sugar to the juice (1/2 pound each to a gallon of juice).

Ingredients:

- 1 gallon jug of commercial apple juice (not "apple cider", it seems to have less sugar)
- 1/2 packet of Cote de Baum yeast (Champagne yeast eats too much of the natural sugars, leaves a tart product)

Procedure:

1. Reserve 1 cup of juice (put back after fermenting)
2. Add yeast and shake (pitch)
3. Airlock and leave at room temperature
4. Fermentation will last 2 to 3 days in warm weather
5. Put in frig for 1 or two days

6. Rack and prime bottles with 1 teaspoon of sugar or corn syrup

7. Drink or lay it down

Specifics:

- Alcohol: 3% abv

Big Bore Cider

Classification: cider

Source: Scott Bratlie (bratlie@selway.umt.edu), r.c.b., September 20, 1995

I made a farely good and potent cider a couple months ago. It is modified from one that I got from *The Cats Meow 3* called Sweet and Strong Still Cider (page page 266).

Since then I have started to read the real cider and perry page and real cider is supposed to be made with ale yeast. Well next batch I'll try it this way.

Ingredients:

- 18 cans Seneca apple juice
- 4 lbs brown sugar
- 10 cloves
- 10 cinnamon sticks
- lavlin ec-1118 yeast

Procedure:

I put all this into a carboy, no boiling or sulfites no nothing, lete site for two weeks, fermentation took about 50 hrs to start, racked to a secondary with spices going too. bottled about two weeks latter with 3/4 primming sugar (corn sugar). lete site for two more weeks (really needs 2 months to clear or maybe irish moss to help). Drink this stuff as cold as you can get it, but watch it'll get ya.

Cider

Classification: cider

Source: Arne Thormodsen (arnet@cv.hp.com), r.c.b., 10/24/95

I like the result much more than a similar recipe using champagne yeast. Last night I tasted one of each back to back, the one with the ale yeast was sweeter and smoother, and primed faster (2 weeks vs 3-4 with the champagne yeast). However the one with the champagne yeast cleared better. They were both OK.

BTW, I wouldn't recommend drinking *more* than two of these in an evening ;-)

Ingredients: (2 gallons)

- 2 gallons unfiltered unpreserved apple juice (mainly gravenstein)
- 2 lbs honey, thinned with a little boiling water
- 1 Tsp di-ammonium phosphate
- Poured onto yeast cake from an ale secondary , Coopers yeast

Procedure:

With this huge amount of yeast the fermentation took off like a bomb. If you use the yeast from the package (Coopers is a dry yeast) you might want to use a couple or three. With no sulfites in this recipe I was afraid that if I didn't start with enough yeast a wild one might take over. When it was done primed it with 1/2 cup honey and bottled like beer.

Cider

Classification: cider

Source: Jeffrey Daniels (jad@saucer.cc.umr.edu), r.c.b., 3/19/96

I did a batch for Christmas last year. I used the following.

Ingredients: (for 3 gallons)

- 8 cans of el-cheapo frozen apple juice
- 1 lb, honey
- 1 lb. corn sugar
- 1 lb. brown sugar
- 2 tablespoons of cinnamon
- ale yeast

Procedure:

I added enough water to yield about 3 gallons of some very potent hard cider. Even with the ale yeast it was about 11% if I remember. After about a month of aging it was too strong, dry, and sharp. It was closer to an apple wine. We drank less than a gallon and left the rest in a nice dark closet. Some months later I gave it another try, delicious, still strong as hell, a couple of glasses will get you going.



Cider

Classification: cider

Source: Todd Kirby (mkirby@bgsu.edu),
HBD Issue #1966, 2/22/96

I recently attempted (for the first time) a cider. After looking through *Cat's Meow* at the various recipes, I came up with the following.

Ingredients:

- 5 Gallons Apple Juice (no Na-Benzoate)
- 2 Lbs Brown Sugar
- 1 Lb Honey
- 1 Cup Sucrose (didn't quite have enough brown sugar)
- Dry EDME Ale Yeast (1 packet)

Procedure:

Several recipes in CM3 and other places recommended boiling for a short while (15 min) so I did and all seemed well. This stuff fermented madly for nearly 2 weeks, then slowed to a more steady rate and seems about finished (2 weeks later). I have a feeling that I "pectinized" the cider by boiling, as it is extremely cloudy and shows no signs of settling. I'm wondering how (if) I can clear it some, but I'm unsure whether the cloudiness is due to yeast, pectin, or both.

Eric's Awesome Autumn Cider

Classification: cider, apple cider

Source: Stuart Paynter (paynter@bnr.ca),
r.c.b., 9/18/96

This is based on a recipe from Defalco's Supplies, Ottawa, ON.

The result was a quite dry "apple wine" with a medium to strong apple taste that has been improving with age!

Ingredients:

- 25L soft cider (to allow for loss in transfer)
- 5 campden tablets
- corn sugar to O.G. 1.060 (~2kg)
- 1-1/4 tsp tannin
- 1-1/4 tsp yeast energizer
- 2-1/2 tsp pectic enzyme powder
- 2 tsp acid blend
- 1 pkg Lalvin EC1118 (white wine) yeast

Procedure:

Instructions and what I did to make a still cider:

- got 24L of fresh pressed juice of unknown blend from a local orchard
- crushed 5 campden tablets, stirred them in and let stand for 2 days
- checked SG of juice (1.052) added 2kg of clover honey to bring it up to 1.076. Technically, adding honey makes this a "cyser".
- add yeast energizer, pectic enzyme, acid blend, and tannin. stir well
- pitch yeast
- let ferment for 4-5 days until SG ~1.015 then rack into secondary
- let ferment finish to FG ~1.000 (mine was 1.006) and cider to clear. I used sparkaloid finings to speed things up.
- add 2-1/2 tsp potassium sorbate and wait for cider to finish clearing
- bottled in glass wine bottles.

For a sparkling cider, follow the above except:

- bring OG to ~1.060
- do NOT add potassium sorbate at the end of the ferment!
- add 3/4 cup of corn sugar to 2 cups of water and bring to a boil. Add to primary fermentor and siphon cider from secondary to primary. Bottle and cap. Let stand for 2 weeks at room temperature to allow carbonation.



Other Beverages

CATEGORY 12

Glog

Classification: glog

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

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

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.

Berry Liqueur

Classification: liqueur

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

Ingredients:

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

Procedure:

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

Rice Wine---Saki

Classification: sake

Source: David Herron (mailrus!ukma!davids.UUCP!david) Issue #48, 1/10/89

This recipe came from a collection of wine recipes by Raymond Massaccesi titled *Winemakers Recipe Handbook*. Various digest subscribers question the authenticity of this recipe. Sake should contain only rice---no corn sugar, grape concentrate, or honey. Authentic sake should also be inoculated with koji. There is a sake brewery in Berkeley, California, that will conduct tours for those interested in learning more about sake. Sake is discussed by Fred Eckhardt in *Best of Beer and Brewing* Vol. 1-5, available from the AHA. Koji is available from Great Fermentations of Santa Rosa.

Note to 2nd Edition: Fred Eckhardt is now putting out a brief newsletter, on an infrequent periodic basis, geared strictly toward the sake brewer. He lists various places to buy koji, sources of polished rice, commercial sake brewers, etc.

Ingredients:

- 2-1/2 pounds, rice (husked or raw)
- 1/2 pint, grape concentrate
- 7 pints, hot water
- 2-1/2 pounds, corn sugar or honey

- 3 teaspoons, acid blend
- 3/4 teaspoon, yeast energizer
- 1 tablet, Campden
- 1 pack, sherry yeast

Procedure:

Wash and crush rice. Place rice in nylon straining bag and place in primary. Pour hot water over rice and stir in all ingredients except yeast and energizer. Wait 48 hours. Add yeast and energizer and cover primary. Stir daily, checking gravity and pressing pulp lightly. When gravity reaches 1.050 (2-3 days), add another 1/4 pound dissolved sugar or honey per gallon. When gravity drops to 1.030 (6-7 days) strain any juice from bag. Rack to secondary. Attach airlock. Rack again in 2 months, if necessary. Bottle when ready. It is possible to continue building up alcohol by adding additional sugar until fermentation ceases. For a sweeter drink, add 1/2 teaspoon stabilizer and 1/4 pound dissolved sugar.

NOTE: Any additional sugar added should be corn sugar, not cane sugar.

Chuck's Homemade Ozark Rootbeer

Classification: root beer

Source: Chuck Cox (bose!chuck@uunet.UU.NET) Issue #338, 1/9/90

I thought the molasses taste was a bit harsh and will try either regular molasses, or use less. I will also try substituting 2 ounces of sarsaparilla extract for 2 ounces of the rootbeer extract. This recipe makes a strong tasting rootbeer with about half the sweetness of commercial rootbeers. This was made with artificial carbonation, but it

could be adapted to make alcoholic root-beer by substituting malt extract for some of the sugar.

Ingredients:

- 2 ounces, birch beer extract
- 10 ounces, root beer extract
- 1 pound, honey
- 1 cup, blackstrap molasses
- 1 cup, grade B maple syrup
- 1 gallon, sugar (about 8 pounds)

Procedure:

This recipe makes 15 gallons. Mix all ingredients in a standard keg. Add water to fill keg. Carbonate. Drink.

Nathan's Ginger Beer

Classification: ginger beer

Source:

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?"

Ingredients:

- 1/2 pound, fresh ginger, peeled and grated
- 1 lemon
- 5 teaspoons, cream of tartar
- 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 weeks.

Specifics:

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

Romulan Ale

Classification: romulan ale, mixed drinks

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

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.

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.

Jasmine Tea Liqueur

Classification: liqueur, tea

Source: Paul L. Kelly (pkel@psych.purdue.edu) Issue #594, 3/12/91

This is a very nice after dinner liqueur, but you may drink it any time you want to. If the tea flavor is too strong, try steeping for a shorter time, cutting down on the amount, etc. Likewise, the amount of sugar may be a bit excessive for many tastes, so experiment.

Ingredients:

- 1 pint, dark rum
- 1/2 cup, jasmine tea
- 1 cup, sugar syrup

Procedure:

Steep the tea in the rum for 24 hours, and remove. Make the sugar syrup by boiling 1 cup of sugar in 1/2 cup of water (it will be VERY thick). When the syrup cools, add to the rum. It's ready to drink immediately.

Ginger Beer

Classification: ginger beer, soda

Source: Eric Pepke (pepke@gw.scri.fsu.edu) Issue #630, 5/6/91

Every time I did not peel the ginger, the yeast did not multiply properly. There may be a causal relationship. The more you let the lemons boil, the more bitterness will be extracted from the peels. For a result a lot like Canada Dry's Bitter Lemon, increase the number of lemons to 4, let the lemons boil for about 1/2 hour, and cut back on the ginger.

Ingredients: (for 1 gallon)

- 1 gallon, water
- 3-4 ounces, fresh ginger
- 2 lemons
- 2 cups, sugar (sucrose or brown sugar or both)
- Yeast

Procedure:

Peel the ginger and slice into 1/8 inch slices. Mix the water with the sugar and put in the ginger. Boil an hour or so. Slice the lemons, add to the boil, and boil for about 15 minutes. Allow to cool to room temperature. Add yeast. Let the yeast grow overnight. Bottle in very strong bottles. Let sit at room temperature for about 12 hours to carbonate. Put bottles in the fridge. Open very carefully.

Ginger Ale

Classification: ginger beer, soda

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

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.

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.

The simplest and least expensive bottles are one-litre plastic soft drink bottles with screw caps. These can be sterilized by rinsing in a mixture of household bleach and water and then rinsed with clean water.

After filling, the bottles should be set aside at room temperature for about 48 hours, or until hard (check by squeezing). Then refrigerate to finish the aging process.

Leaving the bottles at room temperature too long will cause overcarbonation. Using glass rather than plastic bottles can cause shattered bottles.

Gingane

Classification: gingane beer, gingane

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

If adding fruit, do so 5 minutes after you stop boil and give it 10 minutes to pasteurize 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.

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 caramelization) 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.

Kvass

Classification: kvass, rye

Source: Ronald Leenes, (romix@bsk.utwente.nl) Issue #819, 2/7/92

I got this recipe from a book called diner-party a la perestrojka. I tried it once, it tasted terrible, but that was probably due to the fact that the rye-bread was almost burned.

This is more or less the description the book gives. Remember this is a recipe for non-brewers. It is a cookbook after all.

Ingredients:

- 500 grams Rye-bread
- 8 litres, water
- 25 grams yeast (the book mentions yeast to make bread)
- 225 grams sugar
- 4 spoons of luke warm water
- 1 lemon
- 2 spoons of raisins
- 2 branches of peppermint

Procedure:

Put the slices of rye-bread in the oven (200 degrees Celsius) for about 45 mins, until they're dried. Boil the 8 liters of water. Crumble the dried rye-bread, put it in the boiling water for about 5 mins. Let it the water, and rye-bread rest for 4 hours, covered with a tea-cloth. Crumble the yeast, 15 mins before the 4 hours are over. Mix the crumbled yeast with some sugar and the luke warm water. Let it rest for 15 mins. Filter the water-rye-bread mix in a kitchen sieve. Carefully extract all water from the rye-bread. Wash, and peel the lemon. Add the lemon-peel, the sugar, the yeast and the peppermint. Stir the solution, and let it rest (covered) for 8 hours. Sieve the solution (tea-cloth). Bottle it. Put some raisins, a bit of lemon-peel, and a fresh leaf of peppermint in every bottle, close the bottles, and keep them in a cool place.

Ready when the raisins start floating.

Sieve the stuff one more time in a tea-cloth.

Put the Kvas in the fridge 4 hours before drinking.

Kvass

Classification: kvass, rye, bread

Source: message header lost, posted to r.c.b., 2/11/92

This recipe is from the book *Wines, Beers and Spirits* by Maurice Hanssen and Jacqueline Dineen, Baronet Publishing Co. New York, 1978.

Kvass is very refreshing on a hot summer's day and is quickly made from black bread and yeast. It is quite like weak beer and is fermented and slightly alcoholic, but must be stored in the refrigerator using corks, not screw-in stoppers or else it will go on fermenting and blow.

This, to me, looks very similar to the Sum-erian recipe which Anchor Brewery of San Francisco recreated a couple of years ago.

Ingredients: (for 10 bottles)

- 1 pound (1/2 k), Dry Black Bread
- 24 cups, Boiling Water
- 1 1/2 lbs (3/4 k) Sugar
- 2 ounces (56g), Fresh Compressed Yeast
- 1/2 cup, Sultanas (yellow seedless raisins)

Procedure:

Put the bread into a large container and then add the boiling water. When the mixture is lukewarm squeeze the liquid from the bread very thoroughly, making sure that the bread itself does not come through because this clouds the drink.

Add the sugar and yeast, mix, cover and leave for ten hours. Pour the drink into clean bottles, and three sultanas to each, put the corks and tie them down---then refrigerate immediately.

Root Beer

Classification: root beer, soda

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

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

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, win-

tergreen 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.

Ginger Ale

Classification: ginger ale, soda

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

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

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 lose 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.

Sima

Classification: sima

Source: Laura Tiilikainen (laura@vipunen.hut.fi) rec.food.drink, 1/15/92

Sima is a Finnish homebrew. It is mild and non-alcoholic; its main purpose is for serving to children during May 1st celebrations (the biggest carnival day in Finland). (Comments by Heikki Putknonen (putko@tolsun.oulu.fi)).

Ingredients:

- 1/2 kilogram, brown sugar
- 1/2 kilogram, white sugar
- 2-3 lemons
- 5 liters water
- 1/4-1/2 teaspoon, yeast
- raisins and sugar for bottling

Procedure:

Wash the lemons thoroughly and peel the yellow skin. Pour the boiling water on the lemon skins and sugars. Remove the white skin from the lemons and slice the lemons crosswise. Add the slices into the slightly cooled liquid. Let cool until the liquid is at body temperature. Add the yeast and let ferment for a day to day and a half. When the drink is bottled, remove the lemon slices and skins. Add a spoonful of sugar and some raisins to every bottle. Close the bottles loosely. After a day, tighten the caps and move the bottles to refrigerator. The drink is ready when the raisins have risen from the bottom to surface.

Kahlua

Classification: kahlua, coffee liqueur, liqueur

Source: Eric Anderson, (randerson@cud-nvr.denver.colorado.edu) rec.food.drink, 10/28/91

This recipe has been passed on through time immemorial from college student to college student where I went to school, and was drunk late at night, often in the form of kahlua and cream, and as far as I can tell is indistinguishable from the original, and a lot cheaper.

Ingredients:

- 4 cups, water
- 5 teaspoons, instant coffee
- 2--1/2 cups, sugar
- 1--1/2 cups, vodka
- 1 tablespoon, chocolate syrup

Procedure:

Boil water. Add coffee. Add sugar. Simmer, 20 min. Remove from heat, add chocolate. Allow to cool. Add vodka (or don't cool if you want some of the alcohol to boil off).

Irish Cream

Classification: liquer, Irish cream

Source: Eric Anderson (randerson@cud-nvr.denver.colorado.edu) rec.food.drink, 10/28/91

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.

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.

Kwas

Classification: kvass, rye, bread

Source: Lee Katman Issue #827, 2/19/92

There are many ways of making kwas. The method varies with the locality. In Bukowina, a province of Austria where there are many Slavic folks, kwas was made with apples and had a pleasant cidery, slightly sourish taste.

I have chosen the simplest of the recipes, and you can try it, making it once for the sheer novelty of it. It is modified from a recipe of Harry Rubin and Vasily Le Gros, of the Monastery of Our Lady of Kursk, about a mile from my farm. The kwas is made at the monastery by one of the monks.

At the monastery, the priest makes it somewhat differently, using little syrup and no raisins. The result is a very sour drink.

In Bukowina, small whole apples were put in the water before boiling it, and one was put into each glass of kwas when you bought it.

Ingredients:

- 3 pounds, stale well-baked rye bread
- 5 gallons, water
- 3 pounds, raisins
- 2 pounds, dark molasses (or honey)
- 1/2 ounce, yeast (2 packs)
- 1 tsp., whole wheat flour

Procedure:

Cut the bread into small pieces and put them into a crock or barrel. Boil the water and pour it over the bread. Add the cut-up raisins. Cover the crock well with a tablecloth and let the liquid stand until it cools. Filter it through a napkin or towel, but do not squeeze it. Pour into the liquid the molasses (or honey); use a greater amount if you want a sweet wine. Mix thoroughly. Dissolve the yeast in 1/2 cup warm water and pour it in, and also add the flour.

Cover and place in a warm room (65 - 70). Let the must stand until it starts fermenting, then filter it. Pour it into bottles, putting two raisins into each bottle. After a few days, it should be good to drink.

Dandelion Wine

Classification: dandelion wine

Source: Michael Yandrasits (michael@frank.polymer.uakron.edu) Issue #872, 4/27/92

I've just picked 21 pints of dandelion flowers and plan on scaling this recipe up to make 5 gallons of wine.

Ingredients: (1 gallon)

- 4 pints, dandelion flowers (as little green as possible)
- 18 ounces, chopped sultanas (white raisins)
- 1--1/2 pounds, corn sugar
- 3 teaspoons, citric acid
- 2 campden tablets
- yeast

Procedure:

The recipe calls for making a "dandelion tea" by steeping the flowers in a warm water for 24 hours. I've done this part and the "tea" is a yellow-brown color with a very grassy smell and taste. Is this what is supposed to happen? I've tasted and smelled the flowers very carefully and quite frankly they don't taste like much at all. Will some "magic" happen during fermentation and aging (not at all uncommon in this type of endeavor)?

Dandelion Wine

Classification: dandelion wine

Source: Jack Schmidling (arf@ddsw1.mcs.com) Issue #873, 4/30/92

My wife and I were poring over my collection of winemaking books trying to integrate all the recipes and procedure into one that makes sense. Talk about contradictions and mommies...

Steep one day... steep seven days.

Remove all the green calices.. don't bother.

Steep in boiling water... never boil.

Don't steep at all, just ferment the whole mess.

Ingredients:

- 4 gallons, dandelions
- 4 gallons, water
- 8 lemons
- 4 pounds, raisins
- 10 pounds, sugar
- yeast

Procedure:

Bring water to boil. Dump in the stuff and pitch when cool.

Absinthe #1

Classification: absinthe, liquer

Source: Originally from Jolly Pancakes (jcp@islay.dco.dec.com) Reposted by Chris Shenton (css@boa.ccsf.caltech.edu) 6/9/92

There's a book which was published a year or two ago called *Absinthe: History in a Bottle*. It covers the socio-political circus surrounding absinthe, the proto-prohibitionist attitudes of the time, and the eventual politically-expedient outlawing of the drink. Also talks about the artists, poets, writers, etc. who did drink and write about it. Fun reading. It concludes with some chemical analysis, diagrams, and finally, the author's successful search for illicit absinthe in Europe.

There was a fine article in Scientific American a couple years back which described the production of absinthe by the Pernod company, complete with their recipe. Recommended. (The recipe does involve distillation and such.)

There is also an Absinthe FAQ document that was written by Matthew Baggot.

Ingredients:

- 1 pint, vodka
- 2 teaspoons, anise seed
- 4 cardamon pods
- 1/2 teaspoon, ground coriander
- 1--2/3 cups, sugar syrup
- 2 teaspoons, crumbled wormwood (dried)
- 1/2 teaspoon, fennel seed
- 1 teaspoon, marjoram
- 2 teaspoons, chopped angelica root

Procedure:

Place vodka in large jar with tight fitting lid. Add wormwood and shake well; steep 48 hrs and strain out. Crush seeds and pods in mortar. Add them and all remaining spices to vodka and steep in a warm place 1 week. Filter and sweeten. (The sugar syrup mentioned above is your standard simple syrup.)

Absinthe #2

Classification: absinthe, liqueur

Source: Originally from Jolly Pancakes (jcp@islay.dco.dec.com) Reposted by Chris Shenton (css@boa.ccsf.caltech.edu) 6/9/92

Ingredients:

- 1 cup, vodka
- 1 teaspoon, crumbled wormwood
- 2 tablespoons, chopped peppermint leaves
- 1 piece, lemon peel, 3/4" x 2"
- 1/3 to 1/2 cup, sugar syrup

Procedure:

Steep wormwood in vodka for 48 hours. Strain out and add peppermint leaves and lemon peel. Steep for 8 days, strain and sweeten. Smells good but is more bitter than #1.

Absinthe Wine

Classification: absinthe, liqueur

Source: Originally from Jolly Pancakes (jcp@islay.dco.dec.com) Reposted by Chris Shenton (css@boa.ccsf.caltech.edu) 6/9/92

Ingredients:

- 2 teaspoons, peppermint
- 2 teaspoons, thyme
- 2 teaspoons, hyssop
- 2 teaspoons, sage
- 2 teaspoons, dried wormwood
- 2 teaspoons, lavender
- 2 teaspoons, marjoram
- 2 pints, port

Procedure:

All herbs are dried.

Steep herbs one week, filter and bottle. My notes describe this as "bitter, aromatic and potent".

Ersatz Kahlua

Classification: kahlua, coffee liqueur, liqueur

Source: Yashodhara Pawar (yp02+@andrew.cmu.edu) 6/12/92

Ingredients:

- 3 ounces, medium to dark roast coffee, finely ground
- 2 3/4 cups, Vodka, 80 proof
- 3/4 cups, Brandy, 80 proof
- 4 teaspoons, Good quality instant coffee
- 1 tablespoon, Vanilla extract
- 1 teaspoon, Chocolate extract
- 1 teaspoon, Glycerine (at most pharmacies)
- 1 drop, Red food colouring (optional)
- 7/8 cups, Distilled water
- 1--3/4 cups, Granulated sugar

Procedure:

Place the ground coffee in a large wide-mouthed glass bottle. Add the vodka and the brandy. Allow the mixture to sit approximately 18 to 20 hours. Use coffee filters to remove the coffee from the alcohol -- discard the spent grounds. Add the instant coffee, the extracts, the glycerine, and the food colour to the mixture. Set aside.

In a scrupulously clean pan, boil the water. Add the sugar, stirring rapidly. When the

sugar is dissolved, remove from heat. Allow the sugar syrup to return to room temperature.

Add the syrup to the alcohol mixture. Store in a tightly capped glass bottle. The liqueur is better when aged for 3 or more months.

Elderberry Wine

Classification: elderberry wine

Source: J. Wyllie (slk6p@cc.usu.edu) 8/25/92

This recipe comes from "The Art of Wine-making."

Try adding 8 ounces dried banana.

Ingredients: (for 1 gallon)

- 6 ounces, dried elderberries
- 1 pound, raisins
- 1 gallon, water
- 2 pounds, white granulated sugar
- 1/2 teaspoon, yeast nutrient
- 3 level teaspoons, acid blend
- 1 campden tablet
- wine yeast

Procedure:

Chop raisins. Add Wine Arts antioxidant at bottling (after a long time!)

Specifics:

- O.G.: 1.090

Elderberry Wine

Classification: elderberry wine

Source: Conn Copas (C.V.Copas@lut.ac.uk) 8/25/92

Elderberry wine is a misnomer, because the fruit is rarely sweet enough to make a wine with sufficient body on its own. What it is good for is providing red colour, a moderate amount of flavour, and tannin for imitation claret wines. It needs to be supplemented with something like apples, raisins, sultanas, redgrape concentrate or, for that matter, grape juice, in order to avoid making a wine which is too thin. Some fresh red fruit or freshly pressed juice is also useful to provide bouquet. If you like claret, it is hard to go past blackcurrants, as this aroma is characteristic of the Cabernet Sauvignon grape.

Ingredients: (for 1 imperial gallon)

- 3 pounds, fresh elderberries (any more and the tannin will be too high and you won't be able to drink it for about 7 years, like a good claret!)
- 8 pounds, fresh apples or 2 pounds, raisins, or 2 pints, grape concentrate
- 1--1/2 pounds, blackberries or 6 ounces, fresh blackcurrant juice
- 1--1/2 pounds, sugar
- oak (no more than 1 ounce)
- nutrient
- acid blend (unlikely to be required)
- water to give balance of 1 imperial gallon)
- red wine yeast (claret or bordeaux)

Procedure:

A standard procedure is to pulp ferment the fruit for around 5 days, strain off, then add the balance of sugar. Primary fermentation around 2-3 weeks. Rack and let settle for another 3 weeks. Optionally fine with gelatine if having clearing problems and/or tannin content is too high. When reasonably clear, add a generous dose of oak shavings and mature for 3 months, for a professional touch.

Professor's Glogg

Classification: glog, mixed drinks

Source: Phil Hultin (hiltin@qucdn.queensu.ca) Issue #993, 10/19/92

This is the recipe my family has used every Christmas for the last 20 years or so. It comes from Brown, D. *Foods of the World: The Cooking of Scandinavia*, Time-Life Books, New York, 1968.

The drink is quite chunky, and we usually put a small spoon in each cup to eat the raisins and almonds with. It goes to your head very sneakily and tastes really good so people tend to drink a lot of it! The Aquavit is important, the caraway flavour is noticeable in the glogg so don't substitute vodka or any such stuff.

Ingredients:

- 2 quarts, dry red wine
- 2 quarts, muscatel
- 1 pint, sweet vermouth
- 2 tablespoons, Angostura Bitters
- 2 cups, raisins
- 1 orange peel (without white part)
- 12 whole cardamoms, bruised in mortar & pestle

- 10 whole cloves
- 1 piece, about 2" fresh ginger
- 1 stick cinnamon
- 12 ounces, Aquavit
- 1--1/2 cups, sugar
- 2 cups, whole blanched peeled almonds

Procedure:

Mix all the ingredients up to and including the 1 stick of cinnamon in a 6--8 quart enamel pot. Let stand, tightly covered, at room temperature for at least 12 hours. Shortly before serving, add Aquavit and sugar. Mix well. Heat rapidly to full boil. Remove from heat as soon as mixture boils. Add almonds. Serve hot, in small cups.

Kumiss

Classification: kumiss

Source: Tom Brady (BRADY@VTVM1.CC.VT.EDU), Mead Digest #111, 4/8/93

The following information is taken from *The Compleat Anachronist #5: The CA Guide to Brewing*. This is a publication of the Society for Creative Anachronism, an international organization dedicated to the recreation of the arts and sciences of the middle ages.

First, a definition : Kumiss is a Russian and Mongolian fermented milk beverage (originally mare's milk). (sounds appetizing, no?)

Ingredients:

- 12 oz. fresh milk
- 4 oz. water
- 150 grains brown sugar
- 24 grains yeast (about 1.5 grams) [no specific yeast type mentioned - T.]
- 15 grams lactose (milk sugar)

Procedure:

Dissolve the lactose in the water, add it to the milk, mix the yeast and brown sugar thoroughly, adding a little of the milk mixture to make it a thin paste, then add that to the rest of the milk solution and stir well. Bottle this in very strong bottles (champagne bottles are recommended) and hold at 50 - 60 degrees F. Each day wrap each bottle individually in several layers of cloth before shaking the bottle gently for about ten minutes to prevent the casein from coagulating. The cloth is necessary as a safety precaution, as there is a great deal of

CO2 buildup inside the bottle and it might explode. The kumiss should be ready in three to five days.

Hints: use sweet, cream-free milk. Agitate the bottles at least three times a day, uncork each bottle once a day to release gasses and then recork it and at least twice a day set the bottle upright to allow the gasses to gather at the top. When opening the bottle, take extreme care lest the bottle explode or the cap take to the skies violently - or into someone's face - Kumiss is a very touchy beverage!

Grandfather's Glogg

Classification: glogg

Source: Jan Lien (lien@lysator.liu.se), rec.food.drink, 11/22/92

Ingredients:

- 1 bottle Red wine
- 1/2 bottle Madeira
- 3-5 clove, alternatively 2-3 teaspoon ground cardamon
- 1-2 pieces cinnamon
- 10 to 15 cl sugar (about 3.5 to 5 us fl.oz)
- shredded peel of 1/4 lemon, without the white part. Organic for your own health.

Procedure:

Mix wine and spices, and heat it under cover some minutes on low heat - DO NOT BOIL. Add sugar, lemon peel and stir. Keep on heat and covered for a few more minutes. Serve with raisins and almonds. (You have to throw the almonds in boiling water for maybe a minute, and peel of the brown 'coating'. They should be white for use with glogg.)

Dull Clear Beer

Classification: clear beer, Zima

Source: Mike Gerard (mgerard@engin.umich.edu), HBD Issue #1093, 3/9/93

There is a recipe in *Cat's Meow* called "Sima" (page 274) that calls for brown sugar and priming sugar bittered with lemons. It sounds like this new "Zima" is priming sugar with lemons (or something similar).

Result: A clear beer with no body (what a great marketing strategy)!

Ingredients:

- 5 gallons water
- 1 lb rice
- 1 lb corn sugar
- 4 lbs priming sugar
- 1 oz cheap hops
- yeast
- priming sugar

Procedure:

Boil hops alone for 1 hour (there's nothing to be added to the water/wort). Ferment. Add priming sugar.

Irish Cream Liqueur

Classification: Irish cream, liqueur

Source: Gary Nazelrod (terr01@sep.vitro.com), r.f.d., 4/20/93

This recipe is not only easy to make, but is amazingly close to the commercial brands.

Ingredients:

- 3 eggs
- 1 tablespoon vanilla
- 2 teaspoons coconut extract
- 3 tablespoons chocolate syrup
- 1 14-oz can sweetened condensed milk
- 2 cups Irish whiskey

Procedure:

Combine all ingredients in blender for 3 minutes. Refrigerate until thick, approximately 3-4 weeks.

DIY Bailey's Irish Cream

Classification: Irish cream, Bailey's Irish Cream, liqueur

Source: Claire Sanford (claire@NeoSoft.com), r.f.d., 4/18/93

This recipe is the simplest thing in the world to prepare.

Use Irish whiskey - it tastes better ;<. I've found that a mild whiskey like Crested 10 Old is better; however, you can experiment to suit your own taste.

Ingredients:

- 14 oz can evaporated milk
- 14 oz can condensed milk
- 2 teaspoons glycerine
- Just under 1 tablespoon coffee powder
- 1 1/2 cups whiskey

- 1 tablespoon water
- 1 teaspoon vanilla essence

Procedure:

Whisk everything together for 10 minutes.

Sahti

Classification: sahti, indigenous beers

Source: Simo Juvaste (sjuva@cs.joensuu.fi), r.c.b., 5/7/93

After posting some information on using rye malts in beer and on Finnish 100 % rye-malt low-alcoholic beer, kotikalja, I got several requests to post a recipe for Finnish sahti. I guess that the motivation for the requests was that Michael Jackson in his *New World Guide to Beer* mentions sahti as one of the most special beers in the world.

Since sahti is traditionally brewed by each household themselves, there is no a single accurate recipe for sahti. Each brewer has his/hers own version, and since the recipe isn't in a written form but as a "awareness of the process", the recipe usually varies more or less between the brews.

Ingredients: (for 35-60 litres)

- 20 kg sahti malt mix, a mixture of pale barley malt and pilsner malt and possibly some dark caramel will do well
- 2 kg dark rye malt
- juniper twigs
- yeast (traditionally baking yeast)

Procedure:

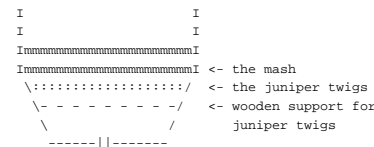
This recipe is for 35-60 liters of sahti, smaller batches can be made by using the ingredients in smaller amounts.

Mashing

Put the malts to one or several big enough but not too deep containers, two 40 liters containers will do well. Add ~5 litres of boiling water, stir well. During next ~6 hours: twice an hour add ~2.5 liters of boiling water and stir. The amount of water and time are approximate. This method will not keep the temperature near the optimal 65-68, but I believe that the time will do the thing. A hot place to mash would probably raise extract rates, though I don't know if it is worth it. Insulating the containers would also help.

Filtering

The junipers are used for filtering the mash. The filtering device should be big enough to fit all of the mash. Traditional Finnish filtering device, "kuurna" is a U-shaped longish device. The profile is about as follows, the dimensions about 150x40x30 cm (lwxhx)



Of course, any filter will do. The 20 kg batch fits well on a 40 cm x 150 cm filter consisting of a layer of juniper twigs. About 3-5 cm layer of junipers is thick enough.

Boil the junipers for a while before laying them to the filter. Put the mash to the juniper filter. Allow to filter, rinse with boiling water to add to the required volume of the wort. 40-50 liters of wort gives fairly good sahti. Allow to filter. Boil the wort for a while. Filter the wort again through the juniper-mash filter, rinse with boiling water.

The wort is ready.

Variations

The juniper taste can be strengthened by using juniper's boiling water to the mashing. This is quite a usual routine, but it gives quite a strong juniper taste and most people will dislike it until they get used to it. To remove the juniper taste one can use something else as a filter. Straws are the traditional alternative to juniper twigs.

The less water in the wort, the stronger sahti. Also, the first wort to come out of the filter can be used to produce stronger sahti, the rest to produce thinner sahti. The more important party the stronger sahti, the more important drinkers the stronger sahti. A not-so-strong sahti is usually called "naistensahti", women's sahti.

The amount of rye can be varied. E.g. 20 % instead of the above 10 % would give a bit stronger rye taste.

The yeast used can affect on the taste. The Finnish baking yeast is quite effective and it will give quite a sour taste. I don't know how beer yeasts will do. I believe that those would do well. Anyway the sourness is quite characteristic for sahti.

All instructions given above are approximate. I myself would consider it dull to make beer or sahti using same recipe (or any accurate recipe) every time. Perhaps other Finnish readers of this news-group (or HBD) could give some other sahti recipes.

I was also asked about suggestions how to use sauna in brewing. A warm sauna (60-70 C) is an excellent place to mash since it is easy to keep the mash at desired temperature however long you want to. Besides, sauna has been traditionally considered as the cleanest place of a Finnish household.

Finnish Sahti

Classification: sahti, rye, Finland, juniper
Source: Jukka Heino (jheino@ntc01.tele.nokia.fi), r.c.b., 3/7/94

Sahti is a traditional Finnish beverage. It's close to some sort of strong beer but it has some considerable differences. Normally, sahti is not bottled to bottles that can keep the pressure and that's why sahti has quite low CO₂ content. For making sahti you need normal equipment for making full mash beer. Here is a recipe for making a small patch.

Adding hops to sahti is not necessary. Many traditional recipes don't include hops.

Ingredients:

- 5 kg barley malt
- 1/2 kg rye malt
- 7.5 l water (for making the mash)
- juniper branches or berries
- hops
- ale yeast

Procedure:

Put all barley and rye malt to a big kettle. Add 1.5 litres of water of temperature about 40 degrees centigrade. Add another 1.5 litres of water every half an hour. Stir the mash when you add more water. Every time, the added water should be warmer than previously added. The last 1.5 litres should be boiling.

Boil the mash shortly and stir it continuously. (This is the biggest difference between making beer and sahti.) The mash should become a bit reddish in colour.

Put the juniper branches on the bottom of the lauter tun and add the mash. Recirculate the first turbid run off to get clear wort. Sparge slowly with boiling water. (The use of boiling water is another major difference between making sahti and beer.) Collect 12 litres of wort. Original gravity of the wort should be about 1100. Take 1/2 litres of wort and cool it to 25 C temperature and pitch the yeast. Boil the rest of the wort quickly and add hops. Cool the boiling wort rapidly to pitching temperature (25 C), put it in the fermentation bin and add the starter culture. It is better to keep the fermentation temperature below 20 C. So the fermentation takes a longer time but the taste is better.

Let the sahti ferment for about a week so that the specific gravity is around 1030 - 1040. It should still have a bit sweet taste. Bottle the sahti to bottles with easily openable caps and put in a cool (10 C) place. You should let the extra CO₂ out from the bottles for every second day or you may use loose caps. After a few days you should taste the sahti. When the sweetness is optimal (it depends on your taste), fix the caps and put sahti in a cold place. The lagering temperature should be close to freezing point but not below. Let it mature for some days.

Drink and enjoy. Optimal serving temperature is about 8 C.

Ginger Ale

Classification: ginger ale, soda

Source: Jeff Benjamin (benji@fc.hp.com), HBD #1635 1/19/95

Helpful Hints:

This stuff retains a lot of unfermented sugar, so it can be explosive if you're not careful. Make it in small (~1 gal) batches and drink within a month or so. Used gallon juice jugs make great small fermenters. You can use more ginger (up to 3-4 oz per gallon) to get spicier ginger ale. The spicier batches take a little more to age, but are tastier IMHO (but then, I like lots of spicy stuff). The jury is still out on whether it is necessary to peel the ginger. I peel it simply because it's easier to grate that way. Don't second guess the fermentation time, and don't be worried if the air lock is still perking after 48 hrs. If you let it go past 48 hrs, you will probably end up with some-

what flat, not-very-sweet soda. Please don't use regular beer bottles. Champagne bottles are much stronger. 2l PET bottles work very well because you can squeeze them to see how carbonated they are, and relieve pressure if you're worried. Make sure you store the ginger ale in the fridge. This will help minimize any unwanted further fermentation.

Ingredients: (for 1 gallon)

- 1 gallon water
- 1 pound white sugar (either granulated or corn will do)
- 1/2 oz cream of tartar
- 1 oz grated ginger
- 1 lemon
- your favorite ale yeast

Procedure:

Boil water, stir in sugar, cream of tartar, ginger, and zest of lemon (yellow part of peel). Cool to pitching temperature (<75F), add juice of lemon. Transfer the whole mess to a sanitized fermentation vessel, pitch yeast, and cap with an airlock.

Bottle after 48 hours, using strong bottles (champagne or 2l soda pop bottles work well). Let condition at room temperature for 2-3 days, then refrigerate.

Coffee Liquer

Classification: coffee liquer, kahlua

Source: Stuart Mennitt (smennitt@oasys.dt.navy.mil), r.c.b., 12/14/94

This recipe is from *COFFEE: A guide to Brewing and Enjoying* by Kenneth Davids. My personal suggestions are shown in brackets.

Ingredients:

- 1 part water
- 1 part finely ground coffee
- 1 part brown sugar
- 1 part 90 or 100 proof vodka
- 1 inch fresh vanilla bean per cup ground coffee
- 1 tsp glycerin per cup ground coffee, optional

Procedure:

Use a filter cone or pot to make the coffee. Slit the vanilla bean and add it to the water: bring the water just to boiling and simmer for 15 minutes, covered. Remove the vanilla bean and reserve. Pour the hot

water over the coffee slowly, making sure to wet all the grounds. Pour the resulting concentrated coffee through the grounds a second time. [use resulting super-brew as the 1 part measure, not the original 1 part water. Just brew with equal parts water and coffee and use the resulting liquid as the 1 part.]

[what works better is to make the coffee Turkish style in a big sauce pan, bring it up to 190-200F, let it steep for a while, then strain it into a collander lined with cheesecloth and a giant paper filter, available at places that use those giant brew urns]

Immediately dissolve the sugar in the hot concentrate. Add the vodka and the reserved vanilla bean, and refrigerate in a sterilized, stoppered bottle for a few days. Taste: when you can begin to distinguish the vanilla flavor, discard the vanilla bean and store the liqueur in a second bottle, or pour and serve. If you're impatient, substitute vanilla extract for the bean. Add 2 or 3 drops per cup of vodka any time after you've brewed the coffee. If you want your liqueur to have the very heavy body of the commercial product, add the glycerine before refrigerating. Variations: Substitute light rum for the vodka, or add a dash of tequila to every cup of rum or vodka.

The simple addition of chocolate turns coffee liqueur into Mocha Liqueur. Thoroughly mix one part hot water and one part unsweetened cocoa powder. Add 1/2 tablespoon of this mixture to every cup of the finished coffee liqueur, and mix thoroughly.

[1] Styles of coffee liqueurs differ. Before making your own, I suggest you determine which style you prefer: Kahlua, for example, is heavy-bodied and based on a dark-roast coffee; others, like Tia Maria or liqueurs based on Kona coffee, use a lighter roast. If you prefer Kahlua, use a dark-roasted coffee and go a little heavier on the vanilla and (if you use it) glycerin; if you prefer one of the liqueurs based on a lighter roast, use a medium-roast, acidic coffee, like a Costa Rican

Yuppy Guppies Alcoholic Lemonade

Classification: cooler, lemonade, lemons
Source: Matthew Sorell (msorell@bass.gmu.edu), r.c.b., 4/25/95

I am currently brewing a batch, based on "Two Dogs", an Adelaide (Australia) brew from one of my old locals. I have made up the recipe and it needs some refinement, the recipe below is based on observations from the current batch, using 10 lbs of sugar and 24 lemons it's a bit thick, so for this recipe I've toned things down. The primary fermentation is now on day 9 and still going strong (as you'd expect with this much sugar).

As I said, a preliminary taste test on the weekend showed the result to be a little thick but the sugar is still fermenting and it could take a while yet. I will be happy to update anyone interested in the result. Does anyone know if I needed the yeast nutrient? I added this after reading Papiasian's comments on making mead.

Ingredients:

- 6-10 pounds of cane sugar (I'm not that fussy)
- 12-24 lemons, sliced up, or put through a food processor, including the peel
- 0-2 oz fresh ginger, crushed
- 1 teaspoon yeast nutrient
- 1 package ale yeast (I'm using Cooper's Ale Yeast)
- Water to make up 5 gallons of wort

Procedure:

I boiled a gallon of water, added the sugar, lemons and ginger and let it go for about 20 minutes, added the yeast nutrient and then strained the hot wort into a glass carboy with cold water added to make up the volume, pitching dried yeast when cool, ie standard ale procedure. I use iodine sanitising solution for all equipment.

Lemon Cider

Classification: lemonade, lemons, raisins
Source: John Dittmann (jason@world.std.com), r.c.b., 4/20/95

This is a recipe from the book *Popular Lithuanian Recipes*, Josephine Dauzvardis, Lithuanian Catholic Press, Chicago, 1955.

Ingredients: (for 1 gallon)

- 8 lemons
- 1 C raisins
- 2 Gallons boiling water
- 2 1/2 lb Sugar
- Champagne yeast

Procedure:

Wash and slice lemons. Remove seeds. Rinse raisins. place in fermentation vessel. Pour on water. When cooled pitch yeast. When fermentation slows remove fruit and rack to secondary. After a week filter and bottle. I have not tried this recipe yet, but plan to in the near future. I will update with results. If anyone else tries this please let me know how it turns out and the processes used.

Cranberry-Ginger Ale

Classification: cranberry soda, ginger ale, soda

Source: John Glaser (glaser@widlar.ece.arizona.edu), HBD Issue #1784, 7/18/95

Ingredients: (for 1 gallon)

- 3.25 qts water
- 1 cup honey
- 1oz freshly grated ginger
- 3cups cranberry juice (yes, pure juice, not that juice cocktail stuff!)

Procedure:

Dissolve honey in water. Bring to boil, and add ginger. Simmer 30 min. Cool to room temp or colder, and mix in cranberry juice. Bottle, chill, and carbonate. Use 50 psi if you want to recap. Delicious! It even has a little head retention.

Garlic Lover's Soda

Classification: garlic soda, soda

Source: John Glaser (glaser@widlar.ece.arizona.edu), HBD Issue #1784, 7/18/95

That Red-Dog-drinkin' Devil spoke to me thru those beer-stealing aliens and made me write this.

Ingredients: (for 1 gallon)

- 4 qts water
- 1 cup honey
- 5 minced fresh garlic cloves

Procedure:

Dissolve honey in water. Bring to boil, and add garlic. Simmer 10 min. Cool to room temp or colder. Bottle, chill, and carbonate. Use 50 psi if you want to recap. Now if you have read this far, go check yourself into a nut house for even thinking of making

something this disgusting. Yecch! Eew!!!
(And I'm a garlic lover, too!)

Kvass I

Classification: kvass, rye, Russian kvass, black bread, ethnic brews

Source: mikaline@aol.com, r.c.b., November 17, 1994

These are from the Old Country, so use at your own risk. When I was an undergraduate & Bud came out with the screwtop quart, kvass had a brief vogue, but real dark rye was hard to find!

Ingredients: (for 1 gallon)

- 1 loaf dry dark rye bread (approx 24 slices)
- 1-1/2 gal boiling water
- 3 c sugar
- 2 pkgs yeast
- 1/4 c golden raisins

Procedure:

Put bread in a tea towel & tie bundle securely with string. Put bundle in crock & pour in boiling water. Cover & let set until water is lukewarm. Remove bundle & let drip into clean pan. Pour drip water back into crock, making sure no bread is in the water. Add sugar, then yeast, stir & cover. Set in a warm place 10 to 12 hours.

There will be a slight yeast settlement. Pour the clear liquid into a jug & add raisins. Cork the bottle or put a lid on the jar, but not too tightly, or the cork will blow. Refrigerate for 5 days, then strain before serving. Yield will be about a gallon.

Kvass II

Classification: kvass, rye, dark bread, Russian brew, ethnic brews

Source: mikaline@aol.com, r.c.b., November 17, 1994

Ingredients:

- 1 lb dried out sliced black bread
- 24 c boiling water
- 3 c sugar
- 2 oz fresh yeast
- 1/2 c golden raisins

Procedure:

Put bread into a big pan or earthenware crock & pour boiling water over it. Allow to cool till lukewarm, then carefully squeeze the liquid from the bread & strain the liquid through a muslin cloth so the kvass will not be cloudy. Add the sugar & yeast, stir & cover. Let stand 10-12 hours.

Pour the kvass into clean bottles & add 2 or 3 raisins to each. Cork & tie down & refrigerate immediately. If not chilled at once it will continue to ferment and shatter the bottle if it cannot blow its cork.

Kvass III

Classification: kvass, kvast, rye, dark bread, Russian brew, ethnic brews

Source: mikaline@aol.com, r.c.b., November 17, 1994

Ingredients:

- 2 lb dark rye bread
- 1 oz yeast
- 8 oz sugar
- 1 oz mint
- 2 oz raisins
- 16 pints water

Procedure:

Cut the bread into slices & bake in a moderate oven until crisp. Place bread in a large saucepan & pour in boiling water. Let stand for 3 to 4 hours. Strain off liquid & combine with yeast & mint. Cover with a cloth & allow to ferment in a warm place for 6 hours. When the first froth appears, strain again & pour into bottles containing 1 or 2 raisins in the bottom. Cork firmly (or use beer bottles with screw caps) & store in a cool place for 3 days before serving.

Gertie's Crabapple Liquer

Classification: liquer, crabapple liquer, spirits

Source: Darren George (Darren.George@UAlberta.CA), September 14, 1995

This recipe is basically a sophisticated version of a 'Yuckflux' (which, for those of you not educated in Alberta, involves an extremely large pail, several kilos of fruit, several bottles of alcohol, and a baseball bat), but is much, much better.

Instead of crabapples, you can also use chokecherries (with scotch); raspberries (with rum), or saskatoons (with gin). I've also tried cantelope (with vodka), which wasn't bad, and plum (with vodka), but this turned out rather prunish tasting.

Ingredients: (for 1 quart)

- 4 quarts crabapples
- 4 cups sugar
- 3 cups vodka

Procedure:

Take a 4 quart mason jar, and fill it with crabapples that have been washed and quartered (you could take the stems and cores out, but it makes no difference and is a lot more work). Add 4 cups of sugar and three cups of vodka. Store the jar on its side, turning once every day for 16 days to get the sugar to dissolve. After 16 days, filter out the fruit bits (Gertie recommends using a knee-high nylon stocking, as this can be suspended for a few days to get every last drop out), and bottle. This recipe can be done on nearly any scale from 1 qt. to 4qt. (I've never seen a mason jar more than 1 gallon), and two bottles of vodka will normally yield about five bottles of liqueur.

Ginger Ale

Classification: ginger ale, soda, soft drink

Source: Lincoln T. Cat (linc@halcyon.com), r.c.b., 8/21/95

Warning: I've made this several times. The first time I used Beck's bottles, and several exploded. Since then I've used Champagne bottles with corks. If you use beer bottles (and I don't suggest you do) keep them COOL, and even then be prepared for the worst! The problem is the yeast ferments the cane sugar in the bottle, producing the desired carbonation, but continues to ferment until the bottle explodes.

Ingredients: (for 1 gallon)

- 1 cup cane sugar
 - 1 lemon, cut into disks, with peel
 - 1 gallon, boiled water
 - 1 oz thinly sliced fresh ginger root
- Yeast: 1/4 - 1 tsp dry ale yeast

Procedure:

The process is to boil water, add honey and/or cane sugar. Boil the sugar and water

with ginger & lemon for 15-30 minutes. Cool and add yeast, and bottle immediately.

Mint Kvas

Classification: kvass, rye, bread, mint kvass

Source: Dave Vaness (vaness@bowler.dacc.wisc.edu), r.c.b., September 22, 1995

The following quotation and recipe are from *Russia* of the Time-Life Foods of the World series.

“For drink the peasant diet had kvas, which was much like the ‘small beer’ of Western Europe. It could be made from grain and malt, but was often made from leftover dark bread soaked in hot water and allowed to ferment for a few hours; sugar, fruit or honey was customarily added as a sweetener. The finished brew could be drunk on the spot or bottled for later use; in some households a part of the brew served as a fermented stock for soups. Homemade kvas is somewhat effervescent and only slightly alcoholic. It has never enchanted many non-Russians, but it had an important place in the peasant diet. It was cheap and the yeast suspended in it, like the vegetables in shchi [cabbage soup] or borshch (beet soup), formed a nutritious supplement to a limited diet.”

Ingredients: (for 6 cups)

- 1 pound day-old black bread or Danish pumpernickel
- 2 tablespoons active dry yeast
- 1 cup sugar
- 1/4 cup lukewarm water (110 - 115F) 1/4 cup lukewarm water (110 - 115F)
- 2 tablespoons fresh mint leaves or 1 tablespoon crumbled dried mint
- 2 tablespoons raisins

Procedure:

Preheat the oven to 200F. Place the bread in the oven for about 1 hour, or until it is thoroughly dry. With a heavy knife, cut and chop it coarsely. Bring 6 quarts of water to a boil in an 8-quart casserole and drop in the bread. Remove from heat, cover loosely with a kitchen towel, and set it aside for at least 8 hours. Strain the contents of the casserole through a fine sieve set over another large pot or bowl, pressing down hard on the soaked bread with the back of a large spoon before discarding it.

Sprinkle the yeast and 1/4 teaspoon of the sugar over the 1/4 cup of lukewarm water and stir to dissolve the yeast completely. Set aside in a warm, draft-free spot (such as an unlighted oven) for about 10 minutes, or until the mixture almost doubles in volume. Stir the yeast mixture, the remaining sugar and the mint into the strained bread water, cover with a towel, and set aside for at least 8 hours.

Strain the mixture again through a fine sieve set over a large bowl or casserole, then prepare to bottle it. You will need 2 - 3 quart-sized bottles, or a gallon jug. Pour the liquid through a funnel 2/3 of the way up the sides of the bottle. Then divide the raisins among the bottles and cover the top of each bottle with plastic wrap, secured with a rubber band. Place in a cool -- but not cold -- spot for 3 - 5 days, or until the raisins have risen to the top and the sediment has sunk to the bottom. Carefully pour off the clear amber liquid and re-bottle it in the washed bottles. Refrigerate until ready to use. Although Russians drink kvas as a cold beverage, it may also be used as a cold-soup stock in okroshka (chilled vegetable soup with meat) or botvinia (green vegetable soup with fish).

Negus: Grandma Lipshitz Secret Mulled Wine Recipe

Classification: mulled wine

Source: John H. Grant (74444.3034@compuserve.com), HBD Issue #1596, 12/5/94

This festive recipe comes from Eric at Defalco's in Ottawa. Eric writes: “One of my fondest childhood memories was of the sleigh rides we would take at Christmas time. Family and friends would all go out for hours on a horse drawn sleigh. My grandmother would stay at home and prepare a secret recipe of Negus (mulled wine) which had been in the family for generations. We would all come home and thaw ourselves by her fire while the grown ups would proceed to get ‘weird’ on grandma’s special brew. That spicy aroma which permeated my grandma’s house will always be the smell of Christmas to me. Now that I’m an adult, a Christmas party wouldn’t be complete without my Grandma’s Negus. To make a long story short, on a recent visit to my grandmother’s house I found the recipe and took it. It was discovered missing and I have since been disowned by my fam-

ily. I thought I’d pass on the recipe to you in hopes of being invited over this Christmas.”

Ingredients:

- 1 1/2 cups water
- 2 1/2 cups sugar
- 4 dozen whole cloves
- 6 sticks of cinnamon
- 3 crushed nutmeg
- peel of 3 lemons and 2 oranges
- 4 cups hot lemon or lime juice
- 4 bottles of red wine

Procedure:

Add to the water the sugar, cloves, cinnamon, nutmeg, and citrus peels. Boil for 5 minutes. Strain the syrup into a large pot, and add the citrus juice. Heat well. Add the 4 bottles of wine (this is goping to be a good recipe isn’t it!). Keep covered on lowest heat. Serve with lemon slice and/or cinnamon stick.

Amaretto

Classification: liquer, amaretto

Source: Kevin Fons (KFONS@china.qgraph.com), HBD Issue #1611, 12/22/94

Ingredients:

- 2 Cups Sugar
- 2 Cups Water
- 2 Cups Vodka
- 2 Cups Brandy
- 1 Ounce Almond Extract

Procedure:

Combine sugar and water in a medium sauce pan, bring to a boil. Reduce heat and simmer uncovered for 10 minutes, stirring occasionally. Remove from heat. Stir in liquor and extract. Transfer to tightly covered bottles. Makes 6 Cups.

Irish Cream

Classification: liquer, cream liquer, Bailey’s, Irish cream

Source: Kevin Fons (KFONS@china.qgraph.com), HBD Issue #1611, 12/22/94

Ingredients:

- 1-3/4 Cups of your favorite liquor (Irish Whiskey, brandy, rum, bourbon, scotch)
- 1 (14 oz.) Can Sweetened Condensed Milk (not evaporated)
- 1 Cup (1/2 pint) Whipping or Light Cream
- 4 eggs
- 2 tablespoons chocolate flavored syrup
- 2 teaspoons instant coffee
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

Procedure:

In a 6 cup blender, at low speed, combine all ingredients. Blend until smooth. Store in a tightly covered container in the refrigerator, up to one month. Shake or stir before serving.

Brandy

Classification: spirits, brandy

Source: Mike Aesoph, (aesoph%ncemt.ctc.com@ctcga.ctc.com), HBD #1902, 12/6/95

Just thought I would post a Brandy Recipe given to me by a friend. Give it a try.

It's really kind of disappointing brewing anything but beer. Wine, Brandy, liquors and other stuff generally don't require boiling... No boiling, no good smell. As a matter of fact, a wine making friend of mine says, "There's no such thing as a bad bug!"

Ingredients:

- 3 Qt Fruit
- 3 Gal. Water at 112F
- 1 Small Cake Champagne Yeast
- 10# Sugar, best is Cane, not Bee
- 3 Quartered Lemons

Procedure:

Stir once everyday for 7 days. Add 4# raisins. Let stand 21 days and remove fruit and siphon. Let stand 5 days, siphon and bottle.

Root Beer

Classification: soda, soft drink, root beer

Source: Keith McLeod (furry@opus.freenet.vancouver.bc.ca), r.c.b., 1/25/96

This recipe came out of an American book so it likely uses those small gallons. I haven't tried this one yet, but I can't see any reason not to bottle it and will try it one day.

Ingredients:

- 1 1/2 lb burdock roots
- 1/2 cup corn kernels roasted until browned
- 2 oz dried sassafras or sassafras roots
- 2 oz hops
- 5 gal water
- 2 1/2 lb white or brown sugar
- 1 pkg self-starting wine yeast
- yeast nutrient

Procedure:

Burdock is a big leafed plant that grows abundantly in the country or in vacant city lots, but digging its roots will require a strong back. Rinse roots thoroughly so that no dirt remains (discard the leaves). Cut the roots into pieces, place into a large pot with the corn, sassafras, and hops. Cover with 3 gallons of water.

Bring the mixture to a boil, cover the pot and allow to boil for 20 minutes. Strain into a large fermenting vessel and add enough additional water to make 5 gallons and add the sugar (specific gravity should be about 1.025 which should equate to an alcohol content of about 3% , and acceptable for root beer).

When the temperature of the liquid reaches 70 degrees stir in the yeast nutrient and stir in, then sprinkle the yeast over but do not stir. cover and let stand overnight.

Stir in the yeast, recover and allow to ferment for 2 days before chilling and drinking. The beer probably will not be clear by then, but should taste delicious.

Strawberry Wine

Classification: wine, strawberry wine

Source: Douglas Thomas (thomasd@uchastings.edu), Mead Digest #478, 5/14/96

Ingredients:

- 12# strawberries
- 12 oz molasses
- 2tsp yeast nutrient
- 2tsp acid blend
- 1tsp pectic enzyme
- champagne yeast

- 2 gallons water
- 2# dark brown sugar
- 6# light brown sugar

Procedure:

0. Added to half gallon of the water, boiled and cooled, then stirred into the must of strawberries and water this is the beginning batch, made like any standard wine.

Week #:

1. 2lbs brown sugar to 2 cups water boiled cooled, and fed to wine
2. same as above
3. 2lbs. white sugar to one cup water fed.
4. 2lbs. brown sugar to one cup water fed.
5. 1lb white sugar to one cup water.
6. 1lb brown added to racking, plus 1/2 tsp tannin.

When this has stopped bubbling add 3 campden tablets and let settle for 1 week naturally. Rack again, fine with gelatin, and let sit for another week. Finally add 1/4 - 1/2 oz american un-toasted oak chips and let age in carboy for 2 months. When this is sufficiently clear, bottle, and there you have it.

NA Beer

Classification: non-alcohol beer, low alcohol beer

Source: Wade Wallinger (WAWA@chevron.com), HBD Issue #1710, 4/20/95

My father is no longer able to consume alcohol, and has become quite the partaker of na beer. as a rule, the americans are again way behind the europeans in terms of quality. I wanted to homebrew a beer that he could drink AND enjoy.

Ingredients: (1 gallon)

- 1/2# carapils (mashed by 'steeping' in 1 gallon of water as it heated)
- 1/2oz hallertau hops (3.1% alpha, 15 min boil)
- 1/2oz hallertau hops (3.1% alpha, 1 min boil)
- 1 packet of ale yeast (dry)

Procedure:

I let this sit for about two weeks in a gallon jug with an airlock at room temp (about 70f) - no airlock activity. It took two weeks to 'clear' enough to comfort me that it was time to bottle. I used 1 oz corn sugar in 1/2 cup water to prime. OG was 1.010, FG was 1.009 (well within the repeatability of the test, I believe).

Well, my father visited for easter, and rated the beer to be as good as the european versions he has come to enjoy. A homebrewing buddy of mine also enjoyed the taste, and wants to make a batch for himself for the summer afternoons when he needs to retain his composure. The beer primed wonderfully. the only drawback is that the sediment does not become firm, and is difficult to keep from the glass when pouring from the bottle.

Specifics:

- OG: 1010
- FG: 1009

Sloe Gin

Classification: liqueur, sloe gin

Source: Sutart Binnie (pssao@csv.warwick.ac.uk), r.c.b., 9/22/95

Try and get hold of a copy of *Straightforward Liqueur Making* by Gerry Fowles. Its full of good recipies.

Ingredients:

- 16 ounces (450g) sloes
- 1 bottle (700ml) gin
- 9 ounces (250g) sugar
- 1 teaspoon (15 ml) glycerine

Procedure:

Rinse the sloes and prick each one a dozen or so times. (alternatively freeze for 2 weeks then defrost) Place all the ingredients in a suitable container and shake at regular intervals for a period of 6 to 8 weeks. When the liqueur has acheived a deep red colour remove the sloes and allow to mellow for a further month. As an alternative to sloes you can also use damsons.

Raspberry Wine

Classification: raspberry wine

Source: Desmond Power (des@jeeves@engr.mun.ca), r.c.w. 9/19/96

I just tasted a raspberry wine that I have had settling for about 5 weeks now, it is based on a number of recipes that I got from the net and from my homebrew store. I combined all the recipes together to get this...

Ingredients: (23 liters)

- 18 lb. Red Raspberries (store bought)
- 2.5 t Yeast Nutrient
- 2.5 t Yeast energizer
- 2.0 t Acid Blend
- 2.5 t Pectic Enzyme
- 1 t Grape Tannin
- 3 cans frozen concentrated apple juice
- 6-8 lb. Sugar (to bring sg up to 1.090)
- 1 packet Lavelin 1118 Yeast (I think this is the correct number)

Procedure:

I checked the acid on this, and it worked out to roughly 6.7%, assuming it did the acid titration right (I just bought the kit a little while ago)

The problem with raspberry wine is getting rid of the seeds. I read a post some time back explaining how the raspberry seeds can give the wine off flavours if left in the wine for extended periods. I used the following procedure...

Freeze and thaw berries. Mash berries in a bucket and add pectin enzyme. Wait two days then remove juice from pulp (this is the difficult part). To do this, I scooped the pulp into cheese cloth and tied it up in bags. The 18 lbs of berries required about 6 1.5'x1.5' cheeze cloth squares wrapped up. I then squeezed most of the juice from the pulp (don't throw the pulp away yet).

Add the rest of ingredients and bring sg up to 1.090 with sugar. Add yeast AND pulp bags to the must. While the must is fermenting over the next 5 days, squeeze pulp bags daily to remove extra flavour and colour from pulp. Remove pulp bags (squeeze out wine) and rack when gravity has dipped to 1.005 or less.

Then, you can rack every three weeks until clear (or follow whatever procedure you normally follow). I fined with gelatin last week to remove most of the extra yeast and the wine is quite clear now.

The wine is quite nice now, if you like raspberries. The wine has a nice raspberry flavour but it isn't too overwhelming. I'll probably bottle soon so I can start a batch of blueberry wine.

Specifics:

- OG: 1.090

Chicha

Classification: chicha, corn beer, central america, native america

Source: Scott Kaczorowski (kacz@delta1), HBD Issue #2224, 10/10/96

Bill Ridgely posted to the HBD about two years ago (?) regarding another one of his beery adventures: Chicha (corn beer). Chicha is made in South and, to a lesser extent, Central America. Unlike African opaque beer, it is not brewed commercially, but instead is made and served in what sound to me like wee tiny brewpubs. An abbreviated version is also made in people's kitchens. Chicha is consumed whilst still fermenting and so is low in alcohol. It is often spiced and may also be served with fruit.

With Bill's help and a little patience, a friend and I recently completed a batch. This was a very interesting and satisfying endeavour which included growing and malting the corn used. Every step of the process was very simple, and I highly recommend attempting this at home. My second crop of corn is about to come in and the results were good enough that I will be doing this again in the near future.

Ingredients: (for 1-1/2 gallons)

- 1.5 lbs jora (malted corn)
- 1 lb piloncillo (akin to brown sugar)
- Spices
- Nottingham dry yeast

Procedure:

Mash for 90 minutes at 160F.

We did two 1.5 gallon batches, each spiced differently (one with curacao/coriander, the other with allspice/cinammon). We would rather have used a higher proportion of jora, but on brewday we discovered that our ability to determine the weight of things is seriously imparied. Instead of the 4.5lbs we thought we had, we found we had only 3lbs of jora.



Rather than readjust (the OG would have been more appropriate at ~1.045 in any case), we added more sugar, a course of action that was inspired by homebrewed Weizen as much as anything else.

The result is a very tasty beverage, pretty big all the way around on corn, and yet the flavor is quite subtle. Be warned that chicha is at its peak 2 to 4 days after pitching while it still retains some sweetness and body. Once the chicha ferments out, you are left with a fairly bland beverage that reminds me of iced tea more than anything else. If I'd been thinking (chicha lends itself to gulping), I would have kegged the stuff on the third day after pitching and stuck it in the fridge.

While we took the trouble to grow our own (blue) corn, I see no reason why one could not start with good ol' yellow corn from the grocery store (domestic 20-row?) In fact, I plan on doing this if only to see what kind of chicha it makes.

More details are available on the Chicha page.

Specifics:

- OG: 1.055
- FG: 1.012



HISTORICAL INTEREST

CATEGORY 13

My Daddy's Beer Recipe

Classification: historical, prohibition

Source: Stephen Hansen (hansen@glo-worm.Stanford.edu) Issue #462, 7/18/90

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."

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.

Roses for Arthur

Classification: historical interest, rose

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

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.

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.

Prohibition Pilsner

Classification: historical, prohibition

Source: Robb Holmes (RHOLMES@uga.cc.uga.edu) Issue #805, 1/20/92

One crock can be eliminated if the liquid is siphoned directly into the bottles from the fermented crock. In this case, place 1/2 teaspoon sugar in each pint or one teaspoon in each quart bottle. Best consistent results can be obtained if a five gallon bottle is used instead of a crock for the fermenting

vessel, using a water seal. All vessels and tubing should be entirely clear and sanitary before use. A 2-3% warm lye solution is an excellent one for the purpose. Rinse with water after the use of lye solution. Use of Hydrometer is not necessary if the above directions are followed. The specific gravity at the time of bottling will however, be 1.012 - 1.016.

This is the third and final installment of traditional "Prohibition Pilsner" recipes received anonymously, presumably from the makers of Blue Ribbon malt syrup, in the mid-1970's. Previous installments of Historical Homebrew appeared in Homebrew Digest # 795 and # 800. This is posted here purely for historical interest, and not as a recommended recipe, although the techniques called for here seem to be much closer to currently recommended procedures for beginning brewers, than in the earlier historical postings. The format of the original is retained as much as possible.

Ingredients:

- 1 can, hop-flavored malt syrup
- 3/4 pound, granulated sugar
- 1 cake, compressed yeast (or Vierka dry lager yeast)

Procedure:

Dissolve syrup and sugar in boiling hot water---pour into cold water to make five gallons---allow to further cool for two hours, then add one cake yeast. Cover crock or other fermenting vessel with clean cloth. Keep in a cool, dark place. Watch carefully and when bubbles of gas cease coming to surface fermentation has been completed and liquor should be quite clear (approximately four days).

Now siphon off clear liquid to another clean crock, leaving the thick sediment behind. To the liquor in the second crock add 1/4 pound granulated sugar and stir until dissolved. Fill into bottle by siphoning or pouring. Cap and immediately store in a cool dark place. The beverage will be ready for use when clear--requires one to two weeks.

Blue Ribbon 1

Classification: historical, prohibition, 1970s

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

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.

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 detergent before 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.

Blue Ribbon 2

Classification: historical, 1970s

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

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

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 luke-warm 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.

Major Thomas Fenner's Receipt to Make Bear

Classification: historical, 1700s

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

Ingredients:

Original ingredients description: One ounce of Sentry Suckery or Sulindine one handful Red Sage or Large 1/4 Pound Shells of Iron Bruised fine take 10 quarts of Water Steep it away to Seven and a quart of Molasses Wheat Brand Baked Hard. one quart of Malt one handful Sweeat Balm Take it as Soone as it is worked.

Translated ingredients description:

- One ounce of the dried leaves of the senna tree, chicory, or celandine.
- One handful of red sage or crushed 1/4 pound shells of iron [which may be the hop-like fruit from an ironwood, *Ostrya Virginica*, also known as the hophornbeam. The ironwood is known as hophornbeam because the fruit it produces look so much like hop bracts, unlike the fruit of the American Hornbeam, which don't.]
- 10 quarts of water, boiled down to seven.
- A quart of molasses.
- A cake of hard baked wheat bran.
- A quart of malt.
- One handful of barm. [brewers yeast cake from a previous batch]

Procedure:

Drink it as soon as it's fermented.

Col. George Washington's Small Beer

Classification: historical, 1700s

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

I made this after two Civil War beers (bay leaf/ginger and the spruce beer). I had molasses and the barm from the second Civil War beer, so I brewed this. I used 2 ounces of hops. (It really doesn't make much difference what kind. The water is pretty bitter after boiling for an hour.) I let it ferment a week before bottling. It is undrinkable by modern standards. The only flavor is the bitterness of the molasses,

followed by the hop bitterness. The flavors never melded; there is just the distinct double bitterness. One pound of molasses is about one pint in volume. Most of these historical beer recipes can be found in *Brewed in America*, by Stanley Baron.

Procedure:

To Make Small Beer:

Take a large Siffer [Sifter] full of Bran Hops to your Taste. - Boil these 3 hours then strain out 30 Gall[ons] into a cooler put in 3 Gall[ons] Molasses while the Beer is Scalding hot or rather draw the Melasses into the cooler & St[r]ain the Beer on it while boiling Hot. let this stand till it is little more than Blood warm then put in a quart of Yea[s]t if the Weather is very Cold cover it over with a Blank[et] & let it Work in the Cooler 24 hours then put it into the Cask - leave the bung open till it is almost don[e] Working - Bottle it that day Week it was Brewed.

Pumpkin Ale

Classification: historical, 1700s, pumpkin ale

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

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.

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.

Green Corn Stalk Beer

Classification: historical, 1700s

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

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

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 brewers 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.

Malt Liquors

Classification: historical, 1700s

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

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

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 simmer, 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.

General Amherst's Spruce Beer

Classification: historical, 1700s, spruce beer

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

From the journal of General Jeffrey Amherst, governor-general of British North America.

Take 7 Pounds of good spruce & boil it well till the bark peels off, then take the spruce out & put three Gallons of Molasses to the Liquor & and boil it again, scum it well as it boils, then take it out the kettle & put it into a cooler, boil the remained of the water sufficient for a Barrel of thirty Gallons, if the kettle is not large enough to boil it together, when milkwarm in the Cooler put a pint of Yest into it and mix well. Then put it into a Barrel and let it work for two or three days, keep filling it up as it works out. When done working, bung it up with a Tent Peg in the Barrel to give it vent every now and then. It may be used in up to two or three days after. If wanted to be bottled it should stand a fortnight in the Cask. It will keep a great while.

Benjamin Franklin's Spruce Beer

Classification: historical, 1700s, spruce beer

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

Translated from the french while he was stationed in France.

Ways of Making Beer with Essence of Spruce:

For a Cask containing 80 bottles, take one pot of Essence and 13 Pounds of Molases - or the same amount of unrefined Loaf Sugar; mix them well together in 20 pints of hot Water: Stir together until they make a Foam, then pour it into the Cask you will then fill with Water: add a Pint of good Yeast, stir it well together and let it stand 2 or 3 Days to ferment, after which close the Cask, and after a few days it will be ready to be put into Bottles, that must be tightly corked. Leave them 10 or 12 Days in a cool Cellar, after which the Beer will be good to drink.

Metheglin of My Lady Windebanke

Classification: mead, metheglin, historical, 1600s

Source: Jacob Galley, (gal2@midway.uchicago.edu) Issue #761, 11/15/91

This is from *The Closet of Sir Kenelme Digbie, Kt. Opened* (London: H. Brome, 1669) (Reproduced without permission, naturally.)

Take four Gallons of water; add to it, these Herbs and Spices following. Pellitory of the Wall, Sage, Thyme, of each a quarter of a handful, as much Clove gilly-flowers, with half as much Borage and Bugloss flowers, a little Hyssop, Five or six Eringo-roots, three or four Parsley-roots: one Fenel-root, the pith taken out, a few Red-nettle-roots, and a little Harts-tongue. Boil these Roots and Herbs half an hour; Then take out the Roots and Herbs, and put in the Spices grosly beaten in a Canvass-bag, viz. Cloves, Mace, of each half an Ounce, and as much Cinnamon, of Nutmeg an Ounce, with two Ounces of Ginger, and a Gallon of Honey: boil all these together half an hour longer, but do not skim it at all: let it boil in, and set it a cooling after you have taken it

off the fire. When it is cold, put six spoonfuls of barm to it, and let it work twelve hours at least; then Tun it, and put a little Limon-peel into it: and then you may bottle it, if you please.

Sir TJ's Mead

Classification: mead, metheglin, historical, 1600s

Source:

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..*

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 gallons
- 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 ap ears. 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.)

Weak Honey Drink

Classification: historical, 1600s

Source:

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 this recipe: play with the flavors! If you don't like ginger, 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.

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.

Prohibition Chicago Style

Classification: historical, prohibition, 1920s

Source: Bruce T. Hill, (dannet!bruce@uunet.UU.NET) Issue #788, 12/23/91

My sister-in-law's mother gave this following recipe to me. It dates back to the 1930's. They grew up in a predominantly

Polish part of Chicago where it was traditional to make home-made beer for festive occasions (like Christmas!). The recipe is pretty rough by our modern homebrewing standards, but it shows that the homebrewing spirit was alive and well several decades ago.

Ingredients:

- one 3--pound can, hop-flavored malt syrup
- 3 pounds, corn sugar
- 1 package, settler
- 1 cake, Fleischmann's yeast

Procedure:

Bring one gallon water to boiling point using a pan large enough to hold water, malt syrup and corn sugar. Add malt syrup and stir until mixed. Stir in corn sugar slowly until dissolved. Settler should be mixed in with sugar at this time for best results.history:prohibition recipes

Place crock on box or chair (not on floor), pour in three gallons of luke warm water, then add hot ingredients. Now add sufficient luke warm water to make 5 and 1/2 gallons of liquid in the 6 gallon crock.

Dissolve yeast in cup of luke warm water and 1 teaspoon sugar. Allow mixture to stand until yeast starts working, usually within 1/2 hour. Add the working yeast to mixture in crock and stir until mixed thoroughly.

Chill before serving. When pouring, slant bottle and glass and pour slowly to prevent clouding.

If it is cloudy or tastes gritty, you have disturbed the sediment by shaking it up or by pouring too fast.

If it tastes "flat" you either bottled it too late, or did not allow it to age long enough.

If it tends to foam up or tastes "airy", you bottled it too soon. The mixture had not completed.

Use of tester. Tester is accurate when it is kept at uniform 65 or 70. The tester will settle the first day between 3 and 6. This is the approximate alcohol content. When the tester settles to 1/2% or the red line "B" it is ready to bottle. If the test settles to "W" it means it is too flat. Taste to determine if it has turned sour. If not, then add one teaspoon of sugar to the quart of 1/2 teaspoon to the pint before capping, to restore life to it. In the event it has soured, it is spoiled.

Lemon Beer

Classification: historical, 1880s

Source: Steve Stroud (stroud%gaia@leia.polaroid.com) Issue #839, 3/9/92

According to *Reliable Receipts*, an 1889 compilation of recipes from the Ladies of the Central Congregational Church in Newtonville, MA, when it comes to beverages, the lemon "surpasses all other fruits." This fizzy concoction is "reminiscent of a light beer (to keep the gentlemen happy) without containing any demon alcohol."

Good luck (maybe this could be turned into a real beer by replacing the sugar with malt).

Ingredients: (for 1 gallon)

- 2 large lemons (about 12 ounces total)
- 1 gallon, water
- 2 cups, sugar
- 1 cake, fresh yeast

Procedure:

Slice the lemons thinly. Heat the water to 110 degrees F. in a large stockpot. Remove from the heat, add the lemon slices and remaining ingredients and stir to dissolve the sugar and yeast. Cover and set aside at room temperature overnight. Serve over ice.

Old Fashioned Root Beer

Classification: root beer, historical, 1910s, soda

Source: Thomas D. Feller (thomasf@deschutes.ico.tek.com) Issue #930, 7/22/92

This was from *Excellent Recipes for Baking Raised Bread*, from the Fleishman Company, 1912. I have never tried this recipe...always used extract from the local homebrew store.

Ingredients:

- 1 cake, compressed yeast
- 5 pounds, sugar
- 2 ounces, sassafras root
- 1 ounce, hops or ginger root
- 2 ounces, juniper berries
- 4 gallons, water
- 1 ounce, dandelion root
- 2 ounces, wintergreen

Procedure:

Wash roots well in cold water. Add juniper berries (crushed) and hops. Pour 8 quarts boiling water over root mixture and boil slowly 20 minutes. Strain through flannel bag. Add sugar and remaining 8 quarts water. Allow to stand until lukewarm. Dissolve yeast in a little cool water. Add to root liquid. Stir will. Let settle then strain again and bottle. Cork tightly. Keep in a warm room 5 to 6 hours, then store in a cool place. Put on ice as required for use.

Brown Stout Porter

Classification: porter, stout, historical, 1820s

Source: THOMASR@EZRZ1.vms-mail.ethz.ch, HBD Issue #1115, 4/8/93

From *Historical Recipes* by F Accum, 1821, translated by Rob Thomas.

All recipes are adjusted to give 4 UK gallons of beer at fermentation (i.e., 5 US gallons). All measurements are UK units (same as US, except gallon US = 0.8 gallon UK).

Ingredients:

- 13.99 lb malt (1/5 pale, 1/5 amber, 3/5 brown)
- 5.3 oz. hops
- yeast

Procedure:

Mashing.

Mash 1: 2.375 gall of water at 165 F, 1.5 hours.

Mash 2: 1.875 gall of water at 160 F, 1.5 hours.

Mash 3: 1.938 gall of water at 186 F, 3/4 hours.

Boiling.

mash 1 boiled with the hops for 1.5 hours.

mash 2 boiled with the used hops for 1.75 hours.

mash 3 boiled with the used hops for 2.5 hours.

Produces 4 gallons at 1071.

Specifics:

- O.G.: 1.071

London Ale

Classification: pale ale, London ale, historical, 1820s

Source: THOMASR@EZRZ1.vms-mail.ethz.ch, HBD Issue #1115, 4/8/93

From *Historical Recipes* by F Accum, 1821, translated by Rob Thomas.

All recipes are adjusted to give 4 UK gallons of beer at fermentation (i.e., 5 US gallons). All measurements are UK units (same as US, except gallon US = 0.8 gallon UK).

Ingredients:

- 25.45 lb pale malt
- 9.29 oz. hops
- yeast

Procedure:

Mashing.

Mash 1: 1.820 gall of water at 175 F, 0.5 hours, then add a further 0.91 gall at 175 F, 2 hours.

Mash 2: 2.180 gall of water at 180 F, 1.75 hours. Mash 3: 1.270 gall of water at 150 F, 1.25 hours.

Boiling.

mash 1 boiled with the hops for 1.5 hours.
mash 2+3+4 boiled with the used hops for 3 hours.

Produces 4 gallons at 1068.

Specifics:

- O.G.: 1.068
- F.G.: 1026

Table Beer

Classification: table beer, historical, 1820s

Source: THOMASR@EZRZ1.vms-mail.ethz.ch, HBD Issue #1115, 4/8/93

From *Historical Recipes* by F Accum, 1821, translated by Rob Thomas.

All recipes are adjusted to give 4 UK gallons of beer at fermentation (i.e., 5 US gallons). All measurements are UK units (same as US, except gallon US = 0.8 gallon UK).

Ingredients:

- 10.1 lb pale malt
- 1.92 oz. hops
- yeast

Procedure:

Mashing.

Mash 1: 2.880 gall of water at 160 F, 0.75 hours, then add a further 1.71 gall at 160 F, 1.5 hours.

Mash 2: 2.700 gall of water at 180 F, 1.25 hours. Mash 3: 1.980 gall of water at 185 F, 1.25 hours.

Boiling.

mash 1 + 1/2 mash 2 boiled with the hops for 1 hour. rest of mash 2 + mash 3 boiled with the used hops for 2 hours.

Produces 4 gallons at 1035.

Specifics:

- O.G.: 1.035
- F.G.: 1.0125

Thos Thrale's Purl

Classification: 1800s, purl, historical

Source: Rob Thomas (THOMASR@EZRZ1.vmsmail.ethz.ch), HBD Issue #1147, 5/24/93

Someone asked for a recipe for Purl a while ago. Well, after rooting around in my note books I found one copied by a book on brewing in London, by Thomas Thrale (aka Thrale) ca. 1800. He was at the time one of the biggest London brewers, with an annual output a little more than Whitbread, so presumably he knew his stuff. I found the book on microfiche at the Management Library of UCLA. But that's all I noted down. Anyway, here it is.

Procedure:

Take Roman Wormwood, two dozen,

Gentian root, 6 lb,

Sweetflag root, 2 lb,

Galanga root (galingale?), 1-2 lb,

horseradish, 1 bunch,

Dried orange peel from the Indies (Curacao?), 2 lb,

Juniper berries, 2 lb,

Seville orange seeds, dried, 2 lb,

Cut and bruise all the ingredients, put in a butt, (capacity 126 US gallons) and top up with pale or mild ale. Store for one season.

Notes:

Gentians are protected flowers in Europe; Sweetflag is a type of Sedge;

Galanga, to the best of my knowledge is galingale, for which I have as yet to find a source;

The orange peel is almost certainly the Curacao peel, still used by some Belgian brewers;

The ales appear to be normal in all respects;

I have no idea what 2 dozen of Wormwood refers to (bunches, roots?).

Cock Ale

Classification: cock ale, historical, 1500s, chicken, meat

Source: Chris Sutherland (Christopher.Sutherland@cl.cam.ac.uk), 6/20/93

The recipe for authentic Cock Ale has finally arrived. Boy it sure is scary:

COCK ALE (circa the 1500's) A real recipe from some obscure text found in the Scottish Highlands...

Enjoy....

Procedure:

"Take 10 gallons of ale and a large cock, the older the better; parboil the cock, flay him, and stamp him in a stone mortar until his bones are broken (you must gut him when you flay him). Then, put the cock into two quarts of sack, and put to it five pounds of raisins of the sun - stoned; some blades of mace, and a few cloves. Put all these into a canvas bag, and a little before you find the ale has been working, put the bag and ale together in vessel.

In a week or nine days bottle it up, fill the bottle just above the neck and give it the same time to ripen as other ale."

Alternate recipe:

Brutal, eh? I was also given a modern recipe written by some guy named C.J.J. Berry.... Here goes this one...

"Take a few pieces of cooked chicken and a few chicken bones (approx one tenth of the edible portion of the bird) well crushed or minced.

Also take half of pound of raisins, a very little mace, and one or maybe two cloves. Add all these ingrediants to half a bottle of string country white wine. Soak for 24 hrs. Then make on gallon of beer as follows:

- 1 lb Malt extract
- 1 Oz Hops
- 1/2 lb demerarra sugar
- 1 gallon water
- Yeast and nutrient

Add the whole of the chicken mixture to the beer at the end of the second day. Fermentation will last six or seven days longer than usual and the ale should be matured at least one month in the bottle. This cock ale is of the barley wine type.

Spruce or Aromatic Beer

Classification: historical, spruce

Source: John Grant, 74444.3034@com-puserve.com, HBD Issue #1594, 12/2/94

This is taken from *Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects* by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take 3 gallons of water, 2 1/2 pints molasses, 3 eggs well beaten, 1 gill yeast, put into two quarts of the water boiling hot, put in 50 drops of any oil you wish the flavour of, or mix one ounce each, oil sarsafra, spruce, and wintergreen; then use the 50 drops. For ginger flavour take 2 ounces ginger root bruised and a few hops, and boil for 30 minutes in one gallon of the water, strain and mix all; let it stand 2 hours and bottle, using yeast, of course, as before.

Lemon Beer

Classification: historical, lemon

Source: John Grant, 74444.3034@com-puserve.com, HBD Issue #1594, 12/2/94

This is taken from *Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects* by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

To make 20 gallons, boil 6 ounces of ginger root bruised, 1/4 lb. cream-tartar for 20 or 30 minutes in 2 or 3 gallons of water; this will be strained into 13 lbs. of coffer sugar on which you have put 1 oz. oil of lemon and six good lemons all squeezed up together, having warm water enough to make the whole 20 gallons, just so you can

hold your hand in it without burning, or some 70 degrees of heat; put in 1 1/2 pint hops or brewer's yeast worked into paste as for cider, with 5 or 6 oz. of flower; let it work over night, then strain and bottle for use. This will keep a number of days.

Philadelphia Beer

Classification: historical, lemon

Source: John Grant, 74444.3034@com-puserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take 30 gallons of water, brown sugar 20 lbs., ginger root bruised 1/4 lb., cream tartar 1 1/4 lb., carbonate of soda 3 ounces, oil of lemon 1 teaspoonful, put in a little alcohol, the white of 10 eggs well beaten, hops 2 ounces, yeast one quart. The ginger root and hops should be boiled for 20 or 30 minutes in enough of the water to make all milk warm; then strain into the rest, and the yeast added and allowed to work itself clear as the cider and bottled.

A Superior Ginger Beer

Classification: historical, ginger beer

Source: John Grant, 74444.3034@com-puserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take of sugar 10 lbs., lemon juice 9 oz., honey 1/2 lb., bruised ginger root 11 oz., water 9 galls., yeast 3 pints, boil the ginger in the water until the strength is all extracted, which you may tell by tasting the root, then pour it into a tub, throwing the roots away, let it stand until nearly luke warm, then put in all the rest of the ingredients, stir well until all dissolved, cover it over with a cloth, and if it be in the evening, let it remain until next morning, then strain through cloth, and bottle it, and in a short time it will be fit for use. Some use less sugar, and some less lemon juice, to make

it with less expense; but it is not so elegant a drink as this.

Improved English Strong Beer

Classification: historical, strong beer

Source: John Grant, 74444.3034@com-puserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

If you have malt use it, if not, take 1 peck of barley, and put it into a stove oven, and steam the moisture from them, grind coarsely, and pour into them 3 1/2 gallons of water, at 170 or 172 degrees. (If you use malt it does not need quite so much water, as it does not absorb so much as the other. The tub should have a false bottom with many gimblet holes to keep back the grain.) Stir them well and let stand 3 hours and draw off, put on 7 gallons more water at 180 or 182 degrees, stir well, let stand 2 hours and draw off, then put 1 gallon or 2 of cold water, stir well and draw off; you should have about 5 or 6 gallons; mix 6 lbs., coarse brown sugar in equal amount of water, add 4 oz. of good hops, boil for 1 1/2 hour; you should have from 8 to 10 gallons when boiled; when cooled to 80 degrees, put in a teacupful of good yeast and let it work 18 hours covered with a sack. Use sound iron-hooped kegs, or porter bottles, bung or cork tight, and in two weeks it will be good sound beer, nearly equal in strength to London porter, or good ale, and will keep a long time.

Hop Beer

Classification: historical, strong beer

Source: John Grant, 74444.3034@com-puserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take of hops 6 oz., molasses 5 quarts, boil the hops in water till the strength is out, strain them into a 30 gallon barrel, add the

molasses and a teacupful of yeast, and fill up with water, shake it well and leave the bung out until fermented, which will be in about 24 hours; bung up, and it will be fit for use in about 3 days. A most excellent summer drink, smaller quantities in proportion.

Al Capone's Prohibition Beer

Classification: pre-prohibition lager, American lager, historical, prohibition, all-grain

Source: Zane Anderson (bander2@usa.pipeline.com), r.c.b., 9/14/96

This recipe is allegedly from the Sieben Brewery of 1924 - which was owned by Al Capone at the time.

In addition to six-row malt and rice, this recipe calls for soy beans! They probably were used as filler. When you think about it though, back then in the mid-west, they were used to seeing truckloads of soy beans brought to warehouses in Chicago - it didn't attract as much attention as truckloads of malt would have!!

It is supposedly typical of speakeasy beer, with overtones of a German pilsner.

Ingredients:

- 6 lbs. six-row lager malt
- 2 lbs rice (ground)
- 1/2 lbs soy grits (from health food store)
- 1 1/2 oz Hersbrucker 6% alpha-acid
- 1/2 oz - Hallertauer 5% alpha-acid
- 1/8 oz Hersbrucker 6% alpha-acid
- 1/2 oz of Hallertauer
- Red Star lager Yeast

Procedure:

1. Cook rice in 1 gallon plus 3 cups water for 30 minutes.
2. Preheat mash tun and add 1 3/4 gallons of 120 F water.
3. Adjust rice temperture to 190 F with 1 gallon hot water.
4. Add rice to mash tun and immediately mash in malt and soy grits.
5. The temperature should end up between 150 F and 155 F.
6. Hold at 150 - 155 F for one hour and 30 minutes.

7. Sparge with 165 F water to collect 5 1/2 gallons of wort.

8. Boil wort for 1 hour using the following hop schedule:

60 minutes - 1 1/2 oz Hersbrucker 6% alpha-acid

30 mnutes - 1/2 oz - Hallertauer 5% alpha-acid

10 minutes - 1/8 oz Hersbrucker 6% alpha-acid

9. Add 1/2 oz of Hallertauer after turning off the boil and cover brew kettle.

10. Cool to 55 F.

11. Pitch with about 14 grams Red Star lager Yeast - Remember this is 1924!

12. Ferment & Condition at 55 F.

13. O.G. - 1.040; T.G. 1.010

14. Bottle with 3/4 cup priming sugar

For A Better Brew:

Underlet prior to sparge to make run-off easier. Use sift brewing water (this is a Pilsner-style beer, after all). Add 1 tsp. Irish Moss 20 minutes before end of boil. Transfer to secondary keg for natural carbonation when gravity is about 1.016

Specifics:

- OG: 1.040
- FG: 1.010

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