Elderberry Wine

Source:

Conn Copas (C.V.Copas@lut.ac.uk), 8/25/92

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.

Comments:

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 awine 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.

Professor's Glogg

Source:

Phil Hultin (hiltinp@qucdn.queensu.ca), Issue #993, 10/19/92

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, ca 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.

Comments:

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.

Absinthe #2

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 nd sweeten. Smells good but is more bitter than #1.

Absinthe Wine

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”.

Kwas

Source:

Lee Katman, Issue #827, 2/19/92

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:

1. Cut the bread into small pieces and put them into a crock or barrel.
2. 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.
3. Filter it through a napkin or towel, but do not squeeze it.
4. Pour into the liquid the molasses (or honey); use a greater amount if you want a sweet wine. Mix thoroughly.
5. Dissolve the yeast in 1/2 cup warm water and pour it in, and also add the flour.
6. 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.

Comments:

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.

Dandelion Wine

Source:

Michael Yandrasits (michael@ frank.polymer,uakron.edu), Issue #872, 4/27/92

Ingredients (for 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 durring fementation and aging (not at all uncommon in this type of endevor)?

Comments:

I’ve just picked 21 pints of dandelion flowers and plan on scaling this recipe up to make 5 gallons of wine.

This recipe was followed up with the following recipe from Jack Schmidling.

Hard Cider

Source:

Tom Maszerowski (tcm@moscom.com), Issue #833, 2/28/92

Ingredients:

- 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.

Comments:

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 dryest 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.

Nobs Cider

Source:

Andy Phillips (phillips@lars.afrc.ac.uk), Issue #921, 7/10/92

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.

Comments:

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.

Mead

Source:

Rudyard A.K. Porter (rp9780@medtronic.com), 7/23/92

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.

Comments:

I bottled one with a little coriander and one with some cinnamon. These should be interesting......

Specifics:

- O.G.: 1.130
- F.G.: 1.030

Traditional Mead

Source:

Roy Rudebusch (roy.rudebusch%travel@wugate.wustl.edu), 9/28/92

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)

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.

Comments:

If the mead should ferment too dry, dilute 1/2 pound honey with an equal part of water and treat with SO_2 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.

Specifics:

- O.G.: 1.140
- F.G.: 1.025

Queen Elizabeth's Mead

Source:

justcoz@triton.unm.edu, 4/19/92

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. Attatch 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.

Comments:

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, sweetners, spices, etc., were added to meads and how a range of pyments and metheglins came into existence.

Maple Mead

Source:

coz@triton.unm.edu, Issue #881, 5/14/92

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.

Comments:

If you are going to make a small quantity of this brew, I sugget that you follow this recipe fairly closely. I, on the other hand, make mead 5 gallons at a time and so my recipe for a large batch varies a bit. If you want to make a lot, try it this way:

in a 6 gallon primary, place:

- 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

Belgian Strong Ale

Source:

Joel Newkirk (newkirki@hotcity.com), 10/16/92

Ingredients (for 3–1/2 gallons):

- 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.

Comments:

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 innapropriate 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 ad nauseum, but it came out wonderfully balanced. The cinnamon, of course, is a drop in the ocean of flavor.

Specifics:

- O.G.: 1.083
- F.G.: 1.009

Blown Top Braggart

Source:

Subhash Chandra Roy (roy@mcnc.org), 7/29/92

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

Comments:

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.

Batard de Belgique

Source:

Todd Enders (enders@plains.nodak.edu), Issue #966, 9/10/92

Ingredients:

- 6 pounds, U.S. 2–row malt
- 3–1/4 pounds, dexterine 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 138°F. Protein rest: 30 minutes at 126–131°F. 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.

Comments:

The long, rather cool mash seemed to break down the dexterine 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 noticible, 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 vengence! 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...

Heavyside Ale

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

Source:

Jeff Benjamin (benji@hpfcbug.fc.hp.com), Issue #953, 8/24/92

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 (˜65°F), rack again and cold condition at 40°F for 12 days. Then prime and bottle as usual.

Comments:

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.

Specifics:

- O.G.: 1.042
- F.G.: 1.009

Traquair House Ale

Source:

Micah Millspaw, Issue #910, 6/25/92

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 155°F for 1–1/2 hours. Collect first runnings with no sparge. Strike with 8 gallons at 170°F. Mash out with 3 gallons at 200°F with chocolate and roast grains. Collect about 8 gallons, boil down to 5 gallons.

Comments:

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.

Specifics:

- O.G.: 1.100, or 25 Balling

Scotch Ale

Source:

Jed Parsons (parsons1@husc.harvard.edu), Issue #917, 7/6/92

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 140°F strike heat. Mash in, starch conversion 1–1/2 hour at 154°F. Mash out and sparge with 5 gallons at 168°F. Boil 1–1/2 hour, adding hops and Irish moss as indicated above.

Comments:

This Scotch ale recipe yields, I think, a superb beer.

Specifics:

- O.G.: 1.055

Red King Ale

Source:

Karl Lutzen (lutzen@novell.physics.umr.edu), 3/9/92

Ingredients:

- 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-sanatized 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.

Comments:

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.

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

Source:

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

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.

Comments:

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).

Specifics:

- O.G.: 1.042
- F.G.: 1.008

Cranberry Ale

Source:

Carlo Fusco (g1400023@nickel.laurentian.ca), Issue #991, 10/15/92

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.

Comments:

This is a variant of another recipe from Cat's Meow 2 (*Ed: probably Tim Phillips' recipe on page 8–5*).

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.

Ruby Tuesday

Source:

Mitch Gelly (gelly@persoft.edu), Issue #947, 8/13/92

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 CO_2, 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.

Comments:

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.

Specifics:

- O.G.: 1.040

Pumpkin Ale

Source:

Kevin Dombroski (kdomb@ctp.com), 10/7/92

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.

Comments:

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.

Specifics:

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

Raspberry Porter

Source:

Paul Timmerman (ptimmerm@ kathy.jpl.nasa.gov), 4/30/92

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 rasperries (frozen) and dry hops. Bottled at unrecoreded FG.

Comments:

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.

Cherry-Honey-Weiss

Source:

Frank Dobner (fjdobner@ihlpb.att.com), Issue #924, 7/16/92

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.

Comments:

The batch does not taste bad although the cherry taste is none to prominent.

Specifics:

- O.G.: 1.040

Quick & Easy Spiced Brown Ale

Source:

Jeff Benjamin (benji@hpfcbug.fc.hp.com), Issue #985, 10/7/92

Ingredients:

- MountMellick Brown Ale Kit
- 3-4 whole cloves
- 3 whole cinnamon sticks
- 1/4 teaspoon, nutmeg
- 4 oranges
- 1/8 cup, fresh Hallertau hops (leaf)

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.

Comments:

Since everyone is gearing up to make Xmas brews (including me), here's an easy recipe that turns out extremely good. I'm normally an all-grain brewer, but it's easier to make large quantities of extract brews for parties and things, and the spices tend to cover up some of the extract qualities. Of course, you could use the same spicing technique for an all-grain batch, too.

Remember to go easy on the spices. The flaw with a lot of commercial Xmas brews is that the spices overwhelm the flavor of the beer rather than complement it.

The flavors balance very nicely after only a short aging time, but it gets better after a couple of months. An excellent holiday beer.

Spiced Brown Ale

Source:

Arthur Delano (ajd@itl.itd.umich.edu), 10/12/92

Ingredients (for 6 gallons):

- 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.

Comments:

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.

Specifics:

- O.G.: 1.023 at 67°

Christmas in July

Source:

Tom Dimock (rgg@cornellc.cit.cornell.edu), Issue #970, 9/16/92

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 teasppon, 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).

Comments:

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.

Specifics:

- O.G.: 1.085

Hershell Chanukah's Mulled Atheist Ale

Source:

Aaron Birenboim (abirnbo@rigel.cel.scg.hac.com), 9/9/92

Ingredients:

- 1 3–kg can, Irek's wheat extract
- 2 pounds, crystal malt (40°L 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.

Comments:

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.

Honey Ginger Beer

Source:

Don Veino (Don.Veino@East.Sun.com), Issue #840, 3/10/92

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.

Comments:

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!

Easy Spiced Brown Ale

Source:

Jeff Benjamin (benji@hpfcbug.fc.hp.com), Issue #920, 7/9/92

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.

Comments:

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.

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.

Batch 29

Source:

Brian Bliss (bliss@csrd.uiuc.edu), Issue #930, 7/22/92

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 65–70°F for 6 weeks. Bottle, priming with corn sugar.

Comments:

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.

Specifics:

- O.G.: 1.099
- F.G.: 1.031

Breakfast Barleywine

Source:

Greg Winters (Greg.Winters@EBay.Sun.COM), Issue #961, 9/3/92

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 63°F. (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.

Comments:

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!

Specifics:

- O.G.: 1.098
- F.G.: 1.024

Maple Syrup Stout

Source:

Robert Nielsen (Robert_E_Nielsen@ccm.hf.intel.com), Issue #983, 10/5/92

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.

Comments:

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.

Krudge

Source:

Paul Matulonis (paulm@sci.ccny.cuny.edu), Issue #966, 9/10/92

Ingredients (for 3–1/2 to 4 gallons):

- 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 150°F; 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.

Comments:

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.

Modified Redcoat's Revenge Porter

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).

Oatmeal Stout

Source:

Larry Barello (polstra!larryba@uunet.uu.net), Issue #929, 7/21/92

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.

Comments:

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.

Specifics:

- O.G.: 1.054
- F.G.: 1.020

Watson's Alementary Stout

Source:

James Durham (js_durham@pnlg.pnl.gov), Issue #949, 8/17/92

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 hottest 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 75°F. 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).

Comments:

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.

Pumpernickel Porter

Source:

Mark Easter (easterm@ ccmail.orst.edu), Issue #889, 5/27/92

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, unsulphured 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.

Comments:

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.

Really Bitter Dregs

Source:

Douglas DeMers (dougd@uts.amdahl.com), Issue #921, 7/10/92

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 140°F. 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.

Comments:

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!

Specifics:

- O.G.: 1.046
- F.G.: 1.015

Oatmeal Stout

Source:

sorry...lost the message header..., 4/10/92

Ingredients:

- 7 pounds, GWM pale malt (klages/harrington)
- 1 pound, rolled oats
- 1 pound, roast barley
- 1/2 pound, GWM Carastan (16° L)
- 7 gallons, water treated with 1gm chalk, 5gm gypsum
- 35 grams, Chinook pellets (13% alpha) (boil 45 minutes)
- 1 pack, Whitbread dry yeast

Procedure:

Mash in: 8 quarts water @ 137° F. Rest at 122° F. for 30 minutes. Step with 5 quarts boiling water. Rest at 154° F. until converted (20 minutes). Sparge and collect 6 gallons of wort. Boil 60 minutes. Chill. Pitch. Ferment (6 days at 69° F).

Keg and krausen with 1 quart of wort. Let carbonate 2 weeks. Store in refrigerator for a month.

Comments:

Major cream head. The interplay of hops and roast barley bitterness is perfectly balanced by the sweetness from all that oatmeal. I dunno why stouts seem so easy to drink but I am guessing that a lot of the starch in the unmalted grain is getting converted.

I have not taken a bottle of this stuff to a pub to compare with a tap drawn Guiness, heck, I don't even care to compare. It stands on it's own.

Specifics:

- O.G.: 1.054 (5–1/2 gallons)
- F.G.: 1.020 (after 6 days)

Joan's Potholder Oatmeal Stout

Source:

Paul Timmerman (ptimmerm@ kathy.jpl.nasa.gov), 4/30/92

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

Sourdough Beer

Source:

John Carl Brown, brown@ cbnewsh.cb.att.com, 5/21/92

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.

Comments:

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.

Southside Steam Beer

Source:

Nick Cuccia (cuccia@remarque.berkeley.edu), Issue #907, 6/22/92

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 130°F.
- 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.

Comments:

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.

Specifics:

- O.G.: 1.054
- F.G.: 1.010 (16 days)
-

Franko's Magnificent Eichenweizzen

Source:

Frank Bruno (fbruno@rapnet.sanders.lockheed.com), 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 teasppon 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

Source:

Larry Barello (uunet!polstra!larryba), 9/21/92

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 170°F for a target of 156°F. When beer is fermented, prime with 1/2 cup sugar, fine with 1/2 teaspoon of gelatin, keg or bottle.

Comments:

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.

Specifics:

- O.G.: 1.040
- F.G.: 1.015

Hefeweizen

Source:

Jed Parsons (parsons1@husc.harvard.edu), Issue #917, 7/6/92

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 130°F. Starch conversion 90 minutes at 149°F. Mash out and sparge 1 hour at 168°F. Boil 1 hour, adding hops as indicated above.

Comments:

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.

Specifics:

- O.G.: 1.042

Bavarian Wheat

Source:

Tony Babinec (tony@spss.com), Issue #927, 7/19/92

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.

Comments:

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.

Day After 1040A Wheat

Source:

John Devenezia (devenzia@ euler.jsc.nasa.gov), Issue #879, 5/12/92

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.

Comments:

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.

Specifics:

- O.G.: 1.038
- F.G.: 1.010
- Primary Ferment: 4 days
- Secondary Ferment: 7 days

SunWeiss

Source:

Bill Crick (crick@bnr.ca), 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 170°F. 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.

Fakin' Gammel Brygd

Source:

(cw06gst@sjumusic.bitnet), Issue #974, 9/22/92

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

Comments:

I am trying to formulate a recipe that might approximate a Swedish beer called Gammel Brygd made by the Falocon Brewery. The last time I had it, I remeber it being dark and sweet and very malty without much hoppiness

Crystal-Malt Fest

Source:

Tony Babinec (tony@spss.com), Issue #953, 8/24/92

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, Tettnanger (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.

Comments:

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.

Specifics:

- O.G.: 1.060

Munich Fest

Source:

Tony Babinec (tony@spss.com), Issue #953, 8/24/92

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, Tettnanger, 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.

Comments:

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.

Specifics:

- O.G.: 1.054

Bock

Source:

Michael Klett (klett@ghill.enet.dec.com), rec.crafts.brewing, 3/10/92

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.

Comments:

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."

Specifics:

- O.G.: 1.050
- F.G.: 1.010

Red Hickory Lager

Source:

chrisbpj@ldpfi.dnet.dupont.com, Issue #860, 4/9/92

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)

Comments:

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!

Comments:

This recipe is an extract version of Rick Larson's "Taking Liberty Ale" (see page 1–18).

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 lovibond 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).

Granolabrau

Source:

Joseph Hall (joeseph@joebloe.maple-shade.nj.us), 9/23/92

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 150°F for 1-1/2 hours. Raise to 168°F to deactivate enzymes. Sparge with hot water (168°F) 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!

Comments:

An unusual tastethe 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.

Cream Ale

Source:

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

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

Comments:

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.

Citadel Summer Amber

Source:

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

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)

Comments:

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.

Specifics:

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

IPA

Source:

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

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 170°F. for a target of 153-155°. Conversion done in 30 minutes. Mash out at 168°. Sparge with remaining supply liqour to collect 6–1/4 gallons. 90 minute boil.

Chill and pitch yeast. Ferment at about 68°F.

Rack to secondary after fermention 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.

Comments:

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.

Specifics:

- O.G.: 1.051 in 5–1/2 gallons

Ersatz Theakston's Old Peculier

Source:

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

Ingredients (for 5 UK gallons or 22–1/2 litres):

- 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, $CaSO_4$
- 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).

Comments:

The result: 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.....

Rocky Raccoon Ale

Source:

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

Ingredients:

- 1 can, M&F light malt extract (unhopped)
- 3 pounds, clover honey
- 2 ounces, Williamette 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 intial 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.

Comments:

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!

Grizzly Peak Pale Ale

Source:

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

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.

Comments:

Based on Jackie Brown's Summer Pale Ale (see *Cats Meow 2*, page 1–6).

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

Specifics:

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

Mid-West Mild Ale

Source:

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

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 sugests more than 80% efficiency) was in error. Around 1037 seems more likely.

Comments:

The beer turned out much paler than I imagined. To the eye it was just noticably 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.

Specifics:

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

English Pale Ale

Source:

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

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! Whitbred dry yeast and Wyeast "British" ale are the same yeast.

Comments:

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

American Pale Ale

Source:

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

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.

Comments:

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

Mo' Better Bitter

Source:

Peter Glen Berger, pb1p+@andrew.cmu.edu, 4/1/92

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.

Comments:

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.

Liberty Ale

Source:

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

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 differance in flavour and aroma of the beer.

Comments:

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, thats 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 subsituting Kent Goldings for the cascade.