About This Patch File...

This is the first of a series of incremental updates to the *Cats Meow 2*. This file contains only new recipes posted to the Homebrew Digest, the Cider Digest, or rec.crafts.brewing since the *Cats Meow 2* was released in February 1992.

This file contains every new recipe posted through October 27, 1992 (Homebrew Digest #999).

Chapter separator pages will be printed for your convenience so that it will be obvious to you which pages are to be added to which chapters (as if you couldn't tell from the page numbers, but hey, we're nice guys!) Discard the chapter separators—you only need the new recipe pages.

There is a new index for *Cats Meow 2* as well, that cross-references these new recipes. If you didn't retrieve it when you got this file, you should do so.

As usual, questions, comments, kudos, chilly brews, etc., should be sent to either:

Mark Stevens (stevens@stsci.edu), P.O. Box 405, Glenn Dale, MD 20769

or

Karl Lutzen (lutzen@physics.umr.edu), Route 6, Box 419, Rolla, MO 65401

We would like to gratefully acknowledge the help of the many fine folks on the net who have provided comments, corrections, and suggestions for making this a better collection. Special thank to Ed Meeks and Jim Basara for reviewing early drafts of the Cats Meow files and making extensive comments and corrections on the collection as a whole.

Cheers!
—Mark Stevens
—Karl Lutzen

Comments:

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

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

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

Specifics:

- O.G.: 1.045

Pale Ale

Source:

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

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 cholorine.

Comments:

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 Nothern brewer next time and probably use a different bittering hop than Willamette.

Goldenflower Ale

Source:

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

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°.

Comments:

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 make it make it.

Al's Pale Ale

Source:

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

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 66°F. Dry-hops 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.

Comments:

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.

Specifics:

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

Generic Ale

Source:

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

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.

Comments:

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.

English Bitter

Source:

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

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

- 7–8 pounds, crushed pale malt
- 1/2 pound, crushed crystal malt
- 1 teaspoon, $CaSO_4$
- 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).

Comments:

This comes out tasting something like draught Bass, or Fuller’s London Pride.

To this recipe I add adjunts 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.

Specifics:

- O.G.: 1.042–1.048
- F.G.: 1.020

Minnesota Wild Rice Amber

Source:

Steve Yelvington, (steve@thelake.mn.org), 6/16/92

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.

Comments:

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.

Sierra Nevada Pale Ale

Source:

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

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.

Comments:

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.

Winters Tavern Pale

Source:

Greg Winters (gsw@thebrewery.EBay.Sun.com), 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

Northern Lights

Source:

J. Wyllie (skl6p@cc.usu.edu), 8/20/92

Ingredients (for 12 gallons):

- 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.

Comments:

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.

Taken Liberties Ale

Source:

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

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 150-155°F water for 45 minutes. Collected runoff and sparged with an additional 1–1/2 gallons 170°F 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 70°F. 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.

Pete's Wicked Clone

Source:

Richard Stern (rstern@col.hp.com), 10/16/92

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.

Comments:

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 155°F mash temperature.

Al's Special London Ale

Source:

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

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 165°F. 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 68°F. Dry-hops simply stuffed into the primary after fermentation ended, seven days before bottling.

Comments:

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!"

Specifics:

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

Surprised Frog Lager

Source:

Jacob Galley, gal2@midway.uchicago.edu, Issue #831, 2/25/92

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.

Comments:

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 Raccoon."

Specifics:

- O.G.: 1.035
- F.G.: 1.013

Moretti Amber Lager

Source:

Tom Gemmell (tomge@microsoft.com), Issue #844, 3/16/92

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 champange 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.

Comments:

If anyone does this brew I would like to compare notes.

Specifics:

- O.G.: 1.056
- F.G.: 1.022

Ersatz 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 agressively 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 dryhopping.

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

Source:

Chuck, KENYON%LARRY%erevax.BITNET@pucc.Princeton.edu, Issue #923, 7/15/92

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, Tettnanger 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

Comments:

This recipe produces a light—but not thin tasting—North American style lager (steam?). The Tettnanger finishing hops gave a really nice fresh aroma to the beer.

Specifics:

- O.G.: 1.038
- F.G.: 1.008

Sam Atoms

Source:

Bob Jones (bjones@novax.llnl.gov), Issue #968, 9/14/92

Ingredients (for 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, Tettnanger 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 154°F 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.

Comments:

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.

Specifics:

- O.G.: 1.054
- F.G.: 1.016

Ersatz Baderbrau

Source:

Tony Babinec (tony@spss.com), Issue #968, 9/14/92

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.

Comments:

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,

Berliner Weisse

Source:

Aaron Birenboim, (abirnbo@rigel.hac.com), Issue #828, 2/20/92

Ingredients:

- 5 pounds, pale malt
- 1 pound, Munich malt
- 1 pound, barley flakes
- 2 pounds, wheat malt
- 1 ounce, Hallertauer hops (boil)
- acidopholous capsules

Procedure:

This was a beer soured a la Papazian, except that I added some acidopholis capsules to the souring mash. I believe that most of the souring was due to the bacteria in the capsules.

Comments:

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.

Australian RedBack

Source:

Allan Wright, aew@spitfire.unh.edu, Issue #834, 3/2/92

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 CO_2 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.

Comments:

I was modeling this beer after the Austrailian wheat beer RedBack.

Simple Wheat Beer

Source:

John DeCarlo (jdecarlo@mitre.org), 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

Source:

Jon Binkley (binkley@boulder.colorado.edu), 6/17/92

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.

Comments:

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).

Weizen Schmeizen

Source:

KENYON%LARRY%erevax.BITNET@pucc.Princeton.EDU, Issue #931, 7/23/92

Ingredients (for 10 gallons):

- 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 100°F, 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

Source:

Frank Dobner (fjdobner@ihlpb.att.com), Issue #937, 7/29/92

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.

Comments:

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.

Lazy Sunday Steam Beer

Source:

stephen@sdg.dra.com, 4/7/92

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.

Comments:

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.

Steam Beer

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 counce 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.

Clubhouse Smoked Porter

Source:

Kevin McBride (klm@mscg.com), Issue #944, 8/10/92

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 120°F for protein rest. Pulled a single decoction, brought to a boil, held for about 10 minutes, and re-infused to raise temperature to about 155°F which was held in a 5 gallon Igloo cooler until conversion was complete.

Sparged with 4–1/2 gallons of 170°F water. Yieled 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.

Comments:

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.

Specifics:

- O.G.: 1.052
- F.G.: 1.016

Rauchbier

Source:

John Brown (jcb@homxb.att.com), Issue #922, 7/14/92

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.)

Comments:

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.

Brewhaus Porter

Source:

Ron Downer, Brewhaus

Ingredients:

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

Procedure:

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

Specifics:

- O.G.: 1.050

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.

Comments:

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.

Stout or Is It Porter?

Source:

jj@research.att.com, Issue #875, 5/4/92

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.

Comments:

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.

Porter? Porter?

Source:

KENYON%LARRY%erevax.BITNET@pucc.Princeton.edu, Issue #923, 7/15/92

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 teriffic, 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.

Comments:

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.

Specifics:

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

Oatmeal Cream Stout

Source:

Chris Shenton (css@srm1.stx.com), Issue #929, 7/21/92

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 155-150°F for 90 minutes. Sparge with 3 gallons water at 165°F, collecting 6.5 gallons for boil. Boil 75 minutes, then force chill. Save 2 quarts boiled wort for priming, ferment the rest.

Comments:

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.

Specifics:

- O.G.: 1.062
- F.G.: 1.021

Irish Stout

Source:

William Bowen (mrbill@leland.Stanford.edu), 8/14/92

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.

Comments:

This beer is similar in alcohol and body to draft Guinness, but it's slighty more bitter, has some hop aroma and a hint of coffee (from the chocolate malt, I think).

Full-Moon Porter

Source:

Dino Chiesa (Dino_P._Chiesa@transarc.com), 8/14/92

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.

Comments:

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.

Specifics:

- O.G.: 1.060

Summer Chocolate Stout

Source:

Bill Shirley (shirley@fdr.jsc.nasa.gov), 9/10/92

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 180°F 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).

Comments:

After three weeks (in the bottle) it was very clean, clear, good carbonation and head retention, has a grainy bite

Specifics:

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

Imperial Stout

Source:

Chris Campanelli (akcs.chrisc@vpnet.chi.il.us), Issue #978, 9/28/92

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.

Comments:

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 trappings 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.

Specifics:

- O.G.: 1.092
- F.G.: 1.032

Long Island Winter Warmer

Source:

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

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 use dried yeast on a beer like this (or any beer?). Fortunately, I got no infections.

Comments:

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!

Specifics:

- O.G.: 1.057
- F.G.: 1.020

Batch 25

Source:

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

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 — 115°F. Mash at 152°F 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.

Comments:

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.

Specifics:

- O.G.: 1.090
- F.G.: 1.034

Fine Line Barleywine

Source:

Jacob Galley (gal2@midway.uchicago.edu), Issue #967, 9/11/92

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.

Comments:

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.

Specifics:

- O.G.: 1.082
- Gravity when pitching champagne yeast: 1.059
- F.G.: 1.022

Dopplebock

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.

Ersatz Harpoon 1991 Winter Warmer

Source:

David Van Iderstine (orgasm!davevi@uunet.UU.NET), Issue #844, 3/16/92

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.

Comments:

This is a composite recipe, designed to mimick 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"?

Pepper Beer

Source:

Paul Sherril (sherril_paul@tandem.com), Issue #871, 4/24/92

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.

Comments:

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.

Corey Ander's RN Screw

Source:

Bill Slack (wrs@gozer.mv.com), Issue #927, 7/19/92

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.

Comments:

This is a version of the Gran Cru extract recipe in Charlie Papazian's new book.

Specifics:

- O.G.: 1.047
- F.G.: 1.010

Xmas Beer

Source:

David Klein (klein@physics.Berkeley.edu), Issue #968, 9/14/92

Ingredients:

- 2 pounds, Munich malt
- 1/4 pound, dextrin malt
- 1 pound, crystal malt
- 1 pound, 2–row malt, toasted at 350°F 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, 145°F 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).

Comments:

This won 2 awards (small pools though) I would recomend 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.

Winter's Tavern Winter Ale

Source:

Greg Winters (gsw@thebrewery.EBay.Sun.com), 9/10/92

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 oounce, 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 TCJOHB. 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.

Comments:

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...

Specifics:

- O.G.: 1.060

Pale Maple Ale

Source:

Mark Davis (Mark_Davis.osbu_sout@xerox.com), Issue #978, 9/28/92

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. 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.

Comments:

I tried the ale after 5 days in the bottle and was extremly 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).

Specifics:

- O.G.: 1.054
- F.G.: 1.008

Raspberry Ale

Source:

Anthony Rossini (rossini%biosun2@ harvard.harvard.edu), Issue #877, 5/6/92

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.

Comments:

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.)

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.

Specifics:

- O.G.: 1.039
- F.G.: 1.010

Raspberry Ale

Source:

Michael Yandrasits (michael@ frank.polymer.uakron.edu), Issue #857, 4/3/92

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.

Comments:

This beer has a very nice mild raspberry flavor, aroma, and color but the beer character is not lost either.

Brown and Blue Ale

Source:

Jeff Benjamin (benji@hpfcbug.fc.hp.com), Issue #926, 7/18/92

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 130°F, protein rest 30 minutes at 125°F, add 1.25 gallons, mash 30 min at 150°F, raise temp to 158°F until converted (15 minutes), mash out 10 minutes at 170°F. 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.

Comments:

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 looong maceration. Yum!

Specifics:

- O.G.: 1.046 (5–1/2 gallons)
- F.G.: 1.010

Strawberry, Not Very Ale

Source:

John Sanders (jsanders@pyrtech.mis.pyramid.com), 7/7/92

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 seive in the top with the crystal malt after I cut the heat. Waited 20 minutes, then took the seive 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.

Comments:

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.

Blackberry Stout

Source:

Charles S. Tarrio (cst@bork.nist.gov), 10/7/92

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.

Comments:

This stuff is very tasty.

Blackberry Weizen

Source:

Charles S. Tarrio (cst@bork.nist.gov), 10/7/92

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 above.

Comments:

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.

Kolsch

Source:

Tony Babinec (tony@spss.com), Issue #833, 2/28/92

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, Tettnang (3.8% alpha) (15 minute boil)
- 1/4 ounce, Tettnang (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.

Comments:

First, let's look at the style. A Kolsch has starting gravity of 1.042 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. Hopping 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.

Trappist

Source:

Tony Babinec (tony@spss.com), Issue #848, 3/24/92

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.

Comments:

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.

Alt

Source:

Todd Enders (enders@plains.nodak.edu), Issue #867, 4/20/92

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.

Comments:

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.

Specifics:

- O.G.: 1.047
- F.G.: 1.012

New Peculier

Source:

Jeff Mizener (jm@sead.siemens.com), Issue #878, 5/11/92

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.

Comments:

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...

Alt

Source:

Jim Busch, (ncdtest@nssdca.gsfc.nasa.gov), 3/11/92

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.

Comments:

This can be a very hoppy beer by german standards, up to 40 bitterning 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.

Rye Wit

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 150°F 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 fermenter. 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

Old Beulah Wee Export

Source:

Bill Ridgely (RIDGELY@a1.cyber.fda.gov), Issue #960, 9/2/92

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 130°F. 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.

Comments:

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 attneuation 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!

Specifics:

- O.G.: 1.060
- F.G.: 1.015
- Alcohol: 6.0% (v), 4.8% (w)

Specifics:

- O.G.: 1.070 (5–3/4 gallons)
- F.G.: 1.011

Alt

Source:

Tony Babinec (tony@spss.com), Issue #980, 9/30/92

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.

Comments:

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.

Trappist Ale

Source:

Walter Gude (whg@tellabs.com), Issue #985, 10/7/92

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.

Comments:

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?

Traditional Mead

Source:

John Carl Brown (brown@ cbnewsh.cb.att.com), 3/12/92

Ingredients:

- 12–1/2 pounds, honey (6–1/2 of clover, 6 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.

Comments:

However, I plan to make this a sparkling mead by priming with 1/2 cup of corn sugar when bottling.

Ale Mead

Source:

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

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.

Comments:

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.

2nd Mead

Source:

Jacob Galley (gal2@midway.uchicago.edu), Issue #897, 6/5/92

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

Comments:

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.

Mead Ale

Source:

James Smith (SMITH%8616.span@fedex.msfc.nasa.gov), Issue #922, 7/14/92

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

Comments:

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?

Maple Wine and Traditional Mead

Source:

John Gorman (john@rsi.com), Mead Digest #19, 10/17/92

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.

Comments:

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.

Specifics:

- O.G.: 1.120—1.130
- F.G.: 1.015—1.030

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 ferementer!)
- 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 ferement to begin. It has gotten cool in the basement, so I brought one upstairs, and pitched another sachet of yeast into the two jugs.

Holiday Cider

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Specifics:

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

Hard Core XXX Cider

Source:

Charles Castellow, Issue #921, 7/10/92

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.

Comments:

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.

Scrumpy

Source:

Neal Raisman (Neal.Raisman@uc.edu), Issue #933, 7/25/92

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.

Comments:

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.

Irish Cream

Source:

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

Ingredients:

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

Procedure:

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

Comments:

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

Dandelion Wine

Source:

Jack Schmidling (arf@ddsw1.mcs.com), Issue #873, 4/30/92

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.

Comments:

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 momilies...

- Steep one day... steep seven days.
- Remove all the green calixes.. don't bother.
- Steep in boiling water... never boil.
- Don't steep at all, just ferment the whole mess.

Absinthe #1

Source:

Originally from Jolly Pancakes (jcp@islay.dco.dec.com), Reposted by Chris Shenton (css@boa.ccsf.caltech.edu), 6/9/92

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.)

Comments:

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 illicite 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.)

Ersatz Kahlua

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

Source:

J. Wyllie (slk6p@cc.usu.edu), 8/25/92

Ingredients (for 1 gallon):

- 6 ounces, dried eldberberries
- 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!)

Comments:

This recipe comes from “The Art of Winemaking.”

Try adding 8 ounces dried banana.

Specifics:

- O.G.: 1.090

Lemon Beer

Source:

Steve Stroud (stroud%gaia@leia.polaroid.com), Issue #839, 3/9/92

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.

Comments:

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).

Old Fashioned Root Beer

Source:

Thomas D. Feller (thomasf@deschutes.ico.tek.com), Issue #930, 7/22/92

Ingredients:

- 1 cake, compressed yeast
- 5 pounds, sugar
- 2 ounces, sassafrass 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.

Comments:

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.