# 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*

# Chapter 1: Pale Ale

# Mo' Better Bitter

### Source:

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

### Ingredients:

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

### Procedure:

Substitute boiling hops at will, as long as you end up with 12 HBU. The roasted barley is to add a hint of red color and just a touch of flavor; if you despise the taste of roasted barley use chocolate malt instead. The toasted barley is essential.

I used Wyeast Irish, but London ale would probably be even better. I wish I had dry hopped this batch with an extra 1/2 ounce of Fuggles.

### Comments:

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

# Liberty Ale

### Source:

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

### Ingredients:

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

### Procedure:

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

### Comments:

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

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

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

# 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.

# English Pale Ale

### *Source:*

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

### *Ingredients:*

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

### *Procedure:*

Notice that the recipe calls for unhopped, light, dry malt extract. Use unhopped extract because you're going to add your own hops. Use light-colored extract because you're going to get some color from the crystal malt. Use dry malt because you can measure it out, unlike syrups. The crystal malt should be cracked. Your homebrew supply store can do that for you. Steep the crystal malt for 30 minutes in your water at 150 degrees F. Then strain the husks out, bring the water to boil, add the gypsum or salt, and add the dry malt. After the wort has been boiling for 10 minutes, add the first hops and follow the hop schedule indicated above. Hops are English hops. Brown sugar can be added as soon as the boil starts. If you use dry packaged yeast, use the above brands. Others are lousy! If you like the recipe, vary only the yeast, and you get a somewhat different beer next time! Whitbred dry yeast and Wyeast "British" ale are the same yeast.

### *Comments:*

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

# American Pale Ale

### *Source:*

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

### *Ingredients:*

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

### *Procedure:*

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

### *Comments:*

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

# *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

# Grizzly Peak Pale Ale

### Source:

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

### Ingredients:

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

### Procedure:

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

### Comments:

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

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

### Specifics:

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

# Mid-West Mild Ale

### Source:

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

### Ingredients:

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

### Procedure:

Bottled on day 13. At it's best fresh; weeks 3-6.

I believe the original gravity figure (which sugests more than 80% efficiency) was in error. Around 1037 seems more likely.

### Comments:

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

### Specifics:

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

# 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

# Ersatz Theakston's Old Peculier

### Source:

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

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

- 7 pounds, crushed pale malt
- 2 pounds, wheat malt
- 4 ounces, chocolate malt (for reddish hue)
- 4 ounces, roast barley
- 4 ounces of Fuggles hops (timing same as in "English Bitter" recipe above)
- Treacle (priming)
- 1 teaspoon, $CaSO_4$
- 1 teaspoon, Irish moss
- Edme ale yeast

### Procedure:

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

### Comments:

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

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

# Rocky Raccoon Ale

### Source:

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

### Ingredients:

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

### Procedure:

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

### Comments:

After two weeks in the bottle, the carbonation had reached an acceptable level, but the taste was a little green. After another month the taste has mellowed out. This beer is turning into a favorite of my friends who don't appreciate my usual heavy ales. I enjoy it because it has more taste and body than BudMillCors!

# 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.

# IPA

### Source:

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

### Ingredients:

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

### Procedure:

Mash in with 8 quarts at 170°F. for a target of 153-155°. Conversion done in 30 minutes. Mash out at 168°. Sparge with remaining supply liqour to collect 6–1/4 gallons. 90 minute boil.

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

Rack to secondary after fermention dies down and dry hop with Cascade pellets and Kent Goldings. Let sit until fermentation completely done (e.g., pellet crud sinks)—about a week or two.

Prime and bottle or keg in the usual manner.

### Comments:

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

The original recipe used 1 ounce each of Willamette and Kent Goldings instead of the Chinook, and used Cascade instead of the Willamette in the second addition. Also, it used 12 ounces of 16L and 4 ounces of 70L crystal instead of the 36L stuff, above. The changes should yield the same color and bitterness. The aroma and body will be a bit different, but with all that dry hopping I doubt many will be able to tell the difference. With the above hopping levels this beer is not as bitter as, say, Grant's IPA—but then I don't like overly hopped beers (shields up)—yet it is bitter enough to make it an IPA and not just a random pale ale.

### Specifics:

- O.G.: 1.051 in 5–1/2 gallons

# 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

# Cream Ale

### Source:

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

### Ingredients:

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

### Comments:

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

# Citadel Summer Amber

### Source:

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

### Ingredients (for 15 gallons):

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

### Comments:

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

### Specifics:

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

# 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.

### Comments:

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

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

## Granolabrau

### Source:

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

### Ingredients:

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

### Procedure:

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

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

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

### Comments:

An unusual tastethe honey, corn and millet flavors are prominent and give this beer a lovely character, especially when served ice cold.

This brew ages very well. I think it is probably at its best starting at around 6 months. It has a lagerlike character, but an unusual flavor. The last batch I made had head retention that was just unbelievable–a fine, creamy, featherweight froth that just sat atop the very pale beer.

# 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

# Chapter 2: Lager

# 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

# Bock

### Source:

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

### Ingredients:

- 2 cans, M&F dark malt extract (3.3 pound cans)
- 1/2 pound, pale malt
- 1/4 pound, chocolate malt
- 1/4 pound, crystal malt
- 1 ounce, Hallertauer pellets
- 1 ounce, Tettnanger pellets
- 1 pack, Red Star lager yeast
- 3/4 cup, corn sugar

### Procedure:

Roast pale grain in 350° oven for 10 minutes. Bring grains to boil in 2 cups water, 1/4 pound at a time. Strain grain water into brewpot and add water to 1–1/2 gallons. Add extract and Hallertauer. Boil 45 minutes. Add Tettnang and boil 1 minute. Pour 3–1/3 gallons cold water into bucket. Siphon in wort. Pitch yeast. Ferment at 50-55°. Rack to secondary after 2 weeks. Two weeks later, prime and bottle.

### Comments:

Based on the "True Brew Maestro Series Bock" kit.

I've finally starting quaffing this beer - it seems to keep improving as it ages in the bottle but is very tasty already. It is good heavy (tends towards the chewy side) brew with lots of flavor. It definately holds its own against pizza :-). I'm not a beer judge at all (beer is sort of like art - I don't know if its good or not but I know what I like). It has an interesting effect that a friend of mine pointed out with my Pale Ale (Mike's Pale Ale). When you take a sip you are rewarded with a great flavored beer. However, as soon as the swallowing motion is complete - there is no after taste at all - you might have just swallowed water! I'm finding that I prefer this since most beers that I don't like (Heineken comes to mind) have horrible after taste. When guests notice this effect I smile, shrug, and say, "Well, thats how FRESH beer is supposed to be."

### Specifics:

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

# Red Hickory Lager

### Source:

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

### Ingredients:

- 3.3 pounds, M & F amber malt extract
- 3.3 pounds, M & F light malt extract
- 1 ounce, Saaz hops (60 minute boil)
- 2–3 pinches, Irish moss
- 1 ounce, Bullion pellets (boil 1 minute)
- 1 ounce, Fuggles hops (boil 1 minute)
- 1 ounce, Willamette hops (boil 1 minute)
- Whitbread lager yeast
- 3/4 cup, corn sugar (to prime)

### Comments:

I made this batch after taking quite a while brewing a wheat beer. I pulled a couple of bags of hops out of my freezer, grabbed two cans of malt, and threw together a quick-n-easy brew. The Bullion, Fuggles, and Willamette all smelled so good, I couldn't decide between them, and figured since they were only going in for a minute, why not try all three! Well, it turned out so good, I'll be making quite a bit more!

I'll probably try this as an ale next. It was quite clean as a lager, though with a good hoppy aroma (not too much hops flavor...). Might try Whitbread ale yeast, or a clean-finishing Wyeast with some fruit subtleties. Also, might boil some of the finishing hops a bit longer to try to get some hops flavor. Good quenching Summer beer!

# 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

# Crystal-Malt Fest

### Source:

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

### Ingredients:

- 10 pounds, German or Belgian pilsner malt
- 6 ounces, German light crystal malt (10L)
- 6 ounces, German dark crystal malt (60L)
- 6 ounces, English caramel malt (120L)
- 3/4 ounce, Tettnanger (4% alpha), 45 minute boil
- 3/4 ounce, Styrian Golding (5% alpha), 30 minute boil
- 3/4 ounce, Saaz (3% alpha), 15 minute boil
- Wyeast Munich or Bavarian lager yeast

### Procedure:

Starch conversion rest at 150-152F for 90-120 minutes.

### Comments:

This recipe was derived from a George and Laurie Fix recipe; it assumes an 80% extract efficiency.

The extract brewer can substitute a good German extract for the pilsner malt.

### Specifics:

- O.G.: 1.060

# Munich Fest

### Source:

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

### Ingredients:

- 6 pounds, pilsner malt
- 3 pounds, Munich malt
- 3/4 pound, cara-pils malt
- 1/4 pound, 40L crystal malt
- 1/4 ounce, black malt (for color)
- 6–7 AAUs, Hallertauer, Tettnanger, Perle, or Mt. Hood hops

### Procedure:

For the hop schedule, follow the suggestions in Fix's recipe (above), with multiple additions and the last addition 15 minutes before the end of the boil.

### Comments:

This recipe was derived from a Dave Miller recipe.

The extract brewer can substitute some good extract for the base malt, but ought to attempt a partial mash given the grain bill.

### Specifics:

- O.G.: 1.054

# 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,

# *Fakin' Gammel Brygd*

### *Source:*

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

### *Ingredients:*

- 6-7 pounds, German dark malt extract syrup
- 1 pound, crystal malt
- 1/2 pound, chocolate malt
- 1-2 cups, brown sugar (just guessing)
- 1 ounce, Hallertaur hops (boiling)
- 1/2 ounce, Goldings hops (finishing)
- lager yeast

### *Comments:*

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

# Chapter 3: Wheat

# 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.

# Day After 1040A Wheat

### Source:

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

### Ingredients:

- 1 pound, malted wheat
- 4 pounds, Weizen extract
- 2 pounds, pale malt extract
- 1 ounce, Mt. Hood hops (boil)
- 1 ounce, Hallertauer hops (finish)
- Wyeast Bavarian wheat yeast

### Procedure:

Put 2.5 gallons of cold, filtered water into pot. Added malted wheat (in muslin bag) to pot and brought the water to 180 degrees. Steeped the wheat for 30 minutes. Removed bag of wheat and brought the water to boil. Added malts and boiling hops to pot and let boil for 60 minutes. Turned off the heat and added finishing hops. Force cooled the wort in an ice bath and put into primary fermenter. Added cold water to fermenter to bring the water level to 5 gallon mark. Pitched yeast.

### Comments:

I have a delicious wheat beer coming out of the bottle right now and I thought with summer here y'all might want to give it a try. This beer is the best I've made so far and is also the first I've made with liquid yeast. Draw your own conclusions, but I know I will be using the liquid stuff from now on. The taste is hard describe; flavorful and slightly sour like a wheat beer should be, with a nice hop to it. It has a medium alcohol content.

This wheat beer was so good I'm going to make a variation of it for my next batch. It will be a raspberry wheat beer and I'll be adding about 4 pounds of berries to it.

### Specifics:

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

# SunWeiss

### Source:

**Bill Crick (crick@bnr.ca), 6/24/92**

### Ingredients:

- 1 pound, Klages malt
- 1 pound, malted wheat
- 1 can, John Bull unhopped light extract syrup
- 1 ounce, Saaz hops pellets
- Irish moss
- lager yeast

### Procedure:

Microwave mash the Klages and wheat. Sparge with 1 gallon of water at 170°.

Add extracts and 2/3 of the Saaz hops.

I used hot water to get to the protien rest temperature, and then from there used the microwave temperature probe and it's hold temp feature for the two conversion rests, and mash out to 170°F. I used MedHigh power, and stirred every 10 minutes or so. The emphasis in mashing was on body, not fermentable sugar. It worked. The beer has considerably more malt flavor, body, and the dry hopping gave it a bit more tang than it usually has. Old recipe just used 1/2 pound of malted wheat, cold to boil, to add a bit of flavor.

# 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).

# Hefeweizen

### Source:

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

### Ingredients:

- 5 pounds, wheat malt
- 3 pounds, 6 row lager malt
- 1 ounce, Tettnang hops (45 minutes before end of boil - alpha 4.7%)
- 1/2 ounce, Saaz (25 minutes - 3.8% alpha)
- 1/2 ounce, Saaz (10 minutes - 3.8% alpha)
- Wyeast 1056 ("American Ale")

### Procedure:

Mash in 11 quarts water and protein rest 30 minutes at 130°F. Starch conversion 90 minutes at 149°F. Mash out and sparge 1 hour at 168°F. Boil 1 hour, adding hops as indicated above.

### Comments:

This is not as heavy as the German varieties, and does not have the clove-like taste: instead, I made it in pursuit of the taste of Grant's Weis Beer, which is much paler, and lighter of body; with a hoppier aroma; and drier, but not bitter, to the taste.

### Specifics:

- O.G.: 1.042

# Bavarian Wheat

### Source:

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

### Ingredients (for 15 gallons):

- 4–1/2 pounds, pale malt (barley)
- 4–1/2 pounds, wheat malt
- 1/2 pound, cara-pils malt
- 4 AAUs, Hallertauer (or other German hop) (bittering)
- light finishing hop (1/4–1/2 ounce, Cascade, last 10 minutes (*optional*)
- Wyeast Bavarian wheat yeast

### Procedure:

When mashing, an initial protein rest is advised. If the usual protein rest is roughly 30 minutes, you might conduct a protein rest for 45 minutes at 122 degrees F before boosting the mash to a starch conversion temperature of 153/5 degrees F.

### Comments:

Target starting gravity is in the range of 1.050-1.055, so adjust the above grain bill. For a dunkelweizen, substitute a couple pounds of Munich malt for some of the pale malt, and substitute crystal malt for the cara-pils.

Cracking the wheat malt correctly takes some practice. I set the Corona mill more finely than for barley malt. The idea is not to pulverize the wheat malt, but to crack it well.

# 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.

# Franko's Magnificent Eichenweizzen

### Source:

**Frank Bruno (fbruno@rapnet.sanders.lockheed.com), 9/2/92**

### Ingredients:

- 1 pound, light dry extract
- 1 3.3–kg can, Ireks wheat extract
- 1 ounce, Hallertauer (7.5% alpha)
- 1/4 ounce, Hallertauer (7.5 alpha) (finish)
- 1 teaspoon, Irish moss
- 1 ounce, Oak chips
- Wyeast 3056 Bavarian Wheat

### Procedure:

Boil 1–1/2 gallon water. Add Irek's wheat extract, 1 pound dry malt extract, and 1 ounce Hallertauer. Boil 40 minutes. Add 1/2 ounce finishing hops, 1 ounce oak chips, and 1 teasppon Irish moss. Let cool. Add water to bring volume to 5 gallons. Pitch yeast.

### Specifics:

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

# Red Wheat Ale

### Source:

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

### Ingredients:

- 3 pounds, pale malt
- 3 pounds, wheat malt
- 4 ounces, medium crystal (˜40L)
- 1 ounce, chocolate malt
- 1/3 ounce, Chinook Pellets for 45 minutes (4 HBU)
- 1/2 ounce, Cascade Pellets for 20 (2.5 HBU)
- 1/2 ounce, Tettnanger Pellets for 10 minutes
- Whitbread ale yeast

### Procedure:

Treat 7 gallons water with 1/4 ounce gypsum. Mash in 8 quarts at 170°F for a target of 156°F. When beer is fermented, prime with 1/2 cup sugar, fine with 1/2 teaspoon of gelatin, keg or bottle.

### Comments:

This is my most recent favorite all-grain recipe.

Brown/Golden ale. Light, refreshing and a nice aroma of chocolate malt for interest. Could be made with extracts by using 1 can each of pale malt and wheat extract syrup (or powder). Easy drinking beer.

### Specifics:

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

# Chapter 4: Steam, Smoked, Sour-Mash

# 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.

# Sourdough Beer

### Source:

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

### Ingredients:

- 2–3/4 pounds, hopped light extract
- 1/2 pound, pale malt
- 2 ounces, crystal malt (40° L.)
- 2 ounces, wheat malt
- 1/2 ounce, Hallertauer hops
- ale yeast
- 1–1/2 cups, sourdough starter (wheat flour, water, yeast)

### Procedure:

Dissolved extract in hot water, cooled and added starter. Let rest covered for 24 hours. Crushed and mashed grains. Poured liquid off sourdough sediment and strained into wort. Boiled 1 hour and added hops at 40 minute mark. (Foul smelling boil!). Cooled and added ale yeast. Ferment as usual.

### Comments:

Very cloudy beer, aroma has a tinge of sour. I'm not really sure how it tastes, kind of like beer kind of like sourdough bread but really like neither. Loads of body. The sourness is not as clean as I would like, but definitely comes through in the finish.

# Southside Steam Beer

### Source:

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

### Ingredients:

- 8 pounds, Klages malt
- 1 pound, light munich malt
- 1/2 pound, 10L Crystal malt
- 1/4 pound, 40L Crystal
- 1/4 pound, 80L Crystal
- 2 ounces, Northern Brewer Hops (Whole) (7.5% a)
- 1 tablespoon, Irish Moss
- Wyeast #2112 California Lager yeast in 1/2 gallon starter

### Procedure:

- Mash in at 130°F.
- Protein rest at 122°. (30 minutes)
- Starch conversion at 150°. (1 hour)
- Mash-out at 166° F. (30 minutes)
- Sparge at 170°.

Add 1/2 ounce of Northern Brewer for boil, another 3/4 ounce and Irish moss after 30 minutes. In last 5 minutes of boil, add 3/4 ounce of Northern Brewer. Chill and pitch yeast.

### Comments:

The beer, appearances-wise, is a dead ringer for Anchor Steam; my SO could not tell the two apart on the basis of appearance. As I mentioned, the hop flavor isn't as strong as it should be. In any case, darn nice beer.

### Specifics:

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

# 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.

# Chapter 5: Stout and Porter

# Oatmeal Stout

### Source:

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

### Ingredients:

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

### Procedure:

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

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

### Comments:

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

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

### Specifics:

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

# Joan's Potholder Oatmeal Stout

### Source:

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

### Ingredients:

- 5 pounds, 2–row pale malt
- 1–1/2 pounds, steel cut oats
- 1/2 pound, malted wheat
- 1–1/2 pounds, 80° L. crystal malt
- 1 pound, black patent malt
- 1 pound, chocolate malt
- 1 pound, roasted barley
- 1/2 pound, Cara-pils malt
- 3 pounds, dark Australian DME
- 1/2 pound, lactose
- 1 teaspoon, Irish moss
- 1 ounce, Chinnok pellets (13.6% alpha) (boil 60 minutes)
- 1/2 ounce, Perle pellets (8% alpha) (boil 35 minutes)
- 1/4 ounce, Hallertauer pellets (3% alpha) (boil 35 minutes)
- 1/4 ounce, Tettnanger pellets (3.4% alpha) (boil 35 minutes)
- 3/4 ounce, Hallertauer (steep for aroma)
- 3/4 ounce, Tettnanger (steep for aroma)
- 1 ounce, Cascade (dry hop)
- Wyeast Irish ale yeast

### 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.

# Pumpernickel Porter

### Source:

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

### Ingredients:

- 5 pounds, 2–row pale malt
- 3/4 pound, crystal malt (40L.)
- 1/2 pound, chocolate malt
- 1 pound, flaked rye
- 4 ounces, cocoa powder
- 4 ounces, freshly ground coffee (Costa Rican)
- 1 cup, unsulphured blackstrap molasses
- 8 HBUs, Willamette hops
- Wyeast
- 2/3 cup, corn sugar (priming)

### Procedure:

Cook flaked rye for 5 minutes in 1 quart water. Mash-in the grist at 132° with 10 cups water. Adjust pH. Raise temperature to 150°, put into oven set at 150° (my oven will allow this). Starch conversion rest for 90 minutes at 150 °. Sparge with 4 gallons 180° water. Add Molasses. Boil 90 minutes, one hop addition at 60 minutes before end of boil. After boil, shut off heat, let temperature drop to 195° and add cocoa powder and coffee. Let sit for 10 minutes, then cool the wort (I put the covered pot into a tub of cold water. It cools off within 45 minutes to about 80°.) Racked into a carboy, primed with a starter batch of yeast. Fermented in the primary 10 days, secondary for 1 week. Bottled with 2/3 cup dextrose. Age 5 weeks.

### Comments:

The beer is complex, to say the least... It has a substantial malt-molasses-and-cocoa nose and my palate was satiated (almost overwhelmed) after one bottle. There are obvious molasses, coffee, and cocoa overtones, but the hop bitterness and flavor are too subtle. The color is a marvelous chocolate-reddish brown, with a beautiful creamy brown head (ala Guinness) which subsides quickly (unfortunately). I think the beer would be improved by cutting the molasses, coffee, and cocoa in half and increase the HBU's to 11-12. Adding some hops toward the end of the boil for flavor might be a nice addition, although the malt/molasses/cocoa nose is interesting and nice so I would not add aroma hops. The beer is still "green". Another month in the bottle should improve it.

# Really Bitter Dregs

### Source:

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

### Ingredients:

- 6 pounds, 2-row pale malt
- 3 pounds, Munich Malt
- 1 pound, black patent malt
- 4 ounces, Crystal Malt (80L)
- 12 AAU, (˜1.0 oz @11.6) Centennial hops (bittering) (Oops!)
- 9.5 AAU, (˜0.75 oz @12.6) Chinook hops (bittering) (Oops!)
- 1/2 ounce, Cascades (steep)
- 1 ounce, Kent Goldings (dry hop at rack to secondary)
- Wyeast 1084 (Irish Ale)
- 1–1/2 quart, gyle (or 1/2 cup corn sugar) (priming)

### Procedure:

Pre-boil water and decant. Mash water: 11 quarts at 140°F. Mash-in 3 minutes at 135° (pH 5.0). Step infusion. Conversion 30 minutes at 145°, 45 minutes at 155°. Mash out 5 minutes at 170°. Sparge to 6 gallons at 170°. Boil 90 minutes, adding Centennial 30 minutes into boil. Add Chinook 60 minutes into boil. At end of boil, add Cascades and steep 45 minutes. Chill, pitch, ferment. Dry hop at rack to secondary.

### Comments:

Here's a recipe for a brew I've particularly liked. It's somewhat in the style of a Brown Porter, although really a little too hoppy for that style. The recipe is toned down from the original hopping rate, but I believe even a hop-head will enjoy this brew. Tasty stuff, that!

### Specifics:

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

# 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

# Oatmeal Stout

### Source:

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

### Ingredients:

- 7 pounds, pale malt
- 1 pound, roast barley
- 1 pound, rolled oats
- 1/2 pound, light caristan (15–20L)
- 1–1/4 ounce, Chinook pellets (13% alpha) (boil 60 minutes)
- Whitbread ale yeast

### Procedure:

Treat 7 gallons water with 5 grams gypsum and 1 gram chalk.

Mash in with 8 quarts 137° F. water, target temperature 123°. After 30 minutes, step with 5 quarts boiling water, target temperature 154°. Conversion is done in 20 minutes or so. Mash out at 168°. Sparge with remaining water to collect 6 gallons. Boil 60 minutes with Chinook hops. Chill, pitch with dry Whitbread yeast.

### Comments:

This stout has a smokey aroma—probably due to the large amount of roast barley. Even though it has a lot of hops, it seems balanced. I think that Oatmeal makes the resulting beer quite sweet. If served too cold (say 45° or below) it will be quite bitter. At 50-55° it is like nectar. Sip, sip—writing this article gave me a thirst so I opened up a bottle. Mmm, good stuff.

### Specifics:

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

# Watson's Alementary Stout

### Source:

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

### Ingredients:

- 6 pounds, dark dry malt extract
- 1 pound, crystal malt
- 3/4 pound, roasted barley
- 1/4 pound, black patent malt
- 2 ounces, Galena hop pellets (30 minute boil)
- 1 ounce, Cluster hop flowers (1 minute boil)
- Edme ale yeast
- 3/4 cup, corn sugar (prime)

### Procedure:

Add cracked crystal malt, roasted barley, and black patent malt to 1–1/2 gallons cold water. Bring slowly to a boil. Remove spent grains and sparge with 2 quarts hottest tap water. Add dry extract and return to boil. Add 1 ounce Galena hop pellets and boil 30 minutes. Add second ounce Galena hop pellets and boil another 29 minutes. Add cluster hop flowers and boil 1 minute. I cool the wort with an immersion wort chiller, then pour the wort through a wire strainer and sparge with 2 quarts boiling water. Pitch yeast (EDME works very well) when wort is at 75°F. Ferment out completely (about 1 week), prime (3/4 cup corn sugar), and bottle. Ready to drink in 1 more week, but improves steadily until it's all gone (usually about 3 months if I ration it).

### Comments:

Here is my favorite stout recipe, which I was given by Tom Bellinger, owner of "Jim's Homebrew Supply" in Spokane, WA.

This recipe produces a full-flavored stout beer that will mask any off-flavors, including infection, O-rings on soda canisters, etc. When kegged and kept at a pressure of 25 psi, it resembles Guinness stout (the Irish version) when poured into a glass. It's taste, however, it somewhat sweeter than Guinness, more reminiscent of Murphy's Stout (another popular stout served in Ireland). This beer is the closest thing to a true Irish stout that I have encountered in this country.

# 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

# Krudge

### Source:

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

### Ingredients (for 3–1/2 to 4 gallons):

- 1 can, M&F stout extract
- 1 pound, amber dry malt extract
- 1 pound, dark malt extract
- 7 ounces, black patent malt
- 7 ounces, chocolate malt
- 7 ounces, roast barley
- 21 ounces, crystal malt
- 1/2 ounce, gypsum
- 2 ounces, Chinook hops (boil)
- 1 ounce, Centennial hops (boil)
- 1 ounce, Cascade hops (finish)
- ale yeast

### Procedure:

Crush grains; steep at around 150°F; sparge with lots of cold water. Add extracts, gypsum, boiling hops. Add finishing hops 5 minutes before end; total time in copper around 45 minutes. Chill brewpot on ice; bring to about 3–1/2 - 4 gallons. Primed with corn sugar.

### Comments:

I still have about three bottles left of this stuff and it still tastes great (had one just the other day!). No nasty caramel taste or other nasties.

# Modified Redcoat's Revenge Porter

### Source:

**Mark Nevar (man@kato.att.com), Issue #960, 9/2/92**

### Ingredients (for 13 gallons):

- 20–3/4 pounds, pale lager malt
- 1 pound, 60L crystal malt
- 1 pound, Cara-Pils malt
- 1–1/5 pound, chocolate malt
- 5 ounces, black malt
- 2–1/4 ounces, Chinook (12.6 AAU, 80 minutes)
- 1 ounce, Cascade (10 minutes)
- 3/4 ounce, Kent Golding (steep)
- WYeast American ale

### Procedure:

2–1/2 hour sparge (remember the brew length).

# 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

# Maple Syrup Stout

### Source:

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

### Ingredients:

- 6 pounds, dark extract (syrup)
- 1–1/2 ounces, Bullion boiling hops
- 12 ounces, MacDonalds Pure Maple Syrup (No, not Ronald McDonald syrup! ;-) )
- 4 ounces, chocolate malt
- 8 ounces, crystal malt
- 1 pack, Whitbread Ale Yeast
- 3/4 cup, corn sugar (priming)

### Procedure:

Place the grains in 150° water, steep for 1/2 hour.

Remove grains.

Add extract syrup.

Bring to boil, and add hops.

I boiled for a full hour, adding the Maple syrup during the last five minutes of the boil, like a finishing hop. I didn't want to boil off the maple aroma.

Ferment took place at about 65 degrees. this stuff fermented fast! I racked to the secondary in 48 hours, and then bottled five days later.

### Comments:

Tasted good at bottling, although the maple flavor was masked by the "greenness" of the beer. It took a few weeks to age, but then the sweetness and light flavor of the maple syrup was perfect.

# Chapter 6: Barleywine & Dopplebock

# 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

# Batch 29

### Source:

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

### Ingredients:

- 10 pounds, Schreier 2–row malt
- 5 pounds, munich malt
- 1 pound, wheat
- 3/4 pound, crystal malt
- 1/5 teaspoon, salt
- 1/2 teaspoon, epsom salt
- 1 tablespoon, gypsum
- 3 pound can, Glenbrew hopped scotch bitter
- 2–1/2 ounce, Fuggles hops (plug)
- 1 ounce, Hallertauer hops (leaf)
- Belgian ale yeast

### Procedure:

Add salts and gypsum to 4–1/2 gallons 145° water to make mash at pH 5.3. Protein rest at 126–120° for 30 minutes. Mash at 153° for 2 hours 50 minutes. Mash out at 165–170°. Sparge to make 8–1/2 to 9 gallons wort. Add Glenbrew extract and boil 90 minutes. Add 1/2 ounce Fuggles and 1/2 ounce Hallertauer 15 minutes into boil. Add another 1/2 ounce Hallertauer and 1 ounce Fuggles for the last 40 minutes. In the last 10–15 minutes, add remaining hops. Chill and pitch yeast. Ferment at 65–70°F for 6 weeks. Bottle, priming with corn sugar.

### Comments:

The beer tastes more like a port than a barleywine. Very little hop character. It's a belgian strong ale like I wanted, but not quite what I was aiming for. I'll see what time does to her.

### Specifics:

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

# Breakfast Barleywine

### Source:

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

### Ingredients:

- 14 pounds, Alexander's pale malt extract
- 2 ounces, black malt
- 1 pound, golden brown sugar
- 1 pound, honey
- 2–1/2 ounces, Hallertauer NB plugs (7.5% alpha, 90 minute boil)
- 3–1/2 ounces, Fuggles plugs (4.2% alpha, dry hop 1 week)
- 3 teaspoons, gypsum
- Wyeast Belgian ale yeast (primary ferment)
- Vintner's Choice Champagne yeast (secondary ferment)

### Procedure:

Primary ferment with the Belgian ale yeast, 1 week at 63°F. (Very vigorous primary fermentation that took off within 12 hours).

Secondary ferment with the champagne yeast, 5 weeks at 66°. Racked off trub and pitched champagne yeast. Not much activity. The Belgian must have done its trick. Still, some minor activity.

### Comments:

Delicious at bottling.

Six months later, only two bottles left. Probably should have let it age out for another six months, but it just wasn't meant to be... This was by far the best strong ale I have ever made. Color and taste is out of this world. I also found that it seems to fair better bottled in champagne bottles for some reason. Much smoother carbonation. Only problem is I have to find someone to split it with!

### Specifics:

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

# 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.

# Chapter 7: Herb & Spice

# 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.

# Honey Ginger Beer

### Source:

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

### Ingredients:

- 1 can, John Bull light unhopped malt extract
- 1 ounce, Hallertauer hop plugs
- 3 pounds, honey
- 3 ounces, diced ginger
- finings
- Glenbrew yeast
- 1 cup, corn sugar (priming)

### Procedure:

Started with 1–1/2 gallons cold filtered water in stockpot. Added malt extract and began heating. At steaming, added hops in straining bag. After 15 minutes, added diced ginger (actually, slices about as thick as a nickel—I wanted the surface area increase). Continued simmer for 15 minutes. Meanwhile, added 3 pounds honey to fermenter (using some known weights, a fulcrum and a bit of mechanics, then measuring the results, I figure this is about 40 ounces liquid measure). When simmer completed, removed ginger and hops bag, and poured hot wort into fermenter (7 gallon glass carboy). Added cold filtered water to make 5 gallons. Pitched yeast at about 80 deg F. Forgot to take initial SG reading.

### Comments:

This is from Beer & Wine Hobby's recipe of the Month, May 1991....their comment:

"This makes a most delightful summer beer, with a slight ginger taste, and a wonderful mellow ginger aftertaste. Chill and enjoy!!"

Don's comment:

Taste good/light. Very clear, with a golden brown to red color. Slight "apple" smell upon opening, but no fruity taste... just a clean ginger flavor. Good head and strong carbonation (I think I'll back off a bit on the priming sugar next time). Improved with age, 5+ weeks later it was great, still getting better 4 months later (but only 4 bottles left!). No chill haze. Medium alcohol content. *GREAT* with asian foods (tasted similar to Tsing Tao, but better).

I think I'm going to experiment a little with some fresh rosemary in the next batch, in place of some/all of the ginger... we'll see how it goes!

# Easy Spiced Brown Ale

### Source:

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

### Ingredients:

- Mountmellick brown ale kit
- 3–4 whole cloves
- 3 whole cinnamon sticks
- 1/4 teaspoon, ground nutmeg
- 4 oranges
- 1/8 cup, Hallertauer hops
- ale yeast

### Procedure:

Simmer spices, hops, and zest of 1 orange in 1 quart water for 30-45 minutes. Make Brown Ale according to 3.6 gallon recipe. Add spice mixture (do not strain) and zest of other three oranges to wort. Ferment, strain, and bottle according to kit instructions.

### Comments:

I've used cloves for spiced ales, and my advice would be *go easy*. It doesn't take much to add that character. I had good luck by simmering 3-4 whole cloves (not crushed) in water, then adding the whole thing to the primary.

I'm normally an all-grain brewer, but this is a twist on a kit beer. I find that spices tend to mask any sort of "canned" flavors, and with the time you save you can brew a lot of it, like for a party. The spices balanced perfectly after a few weeks in the bottle.

# 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.

# Christmas in July

### Source:

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

### Ingredients:

- 8 pounds, light dry malt extract (American Eagle)
- 3/4 pound, crystal malt
- 3 ounces, roast barley
- 3 pounds, clover honey
- 1 ounce, Northern Brewer (boil)
- 1/2 ounce, Northern Brewer (finish)
- 6 ounces, fresh grated ginger (1/2 boil, 1/2 finish)
- grated peel of 4 tangelos (1/2 boil, 1/2 finish)
- 1 stick, cinnamon
- 1–1/2 teasppon, nutmeg
- 1–1/2 teaspoon, Irish moss
- Whitbread ale yeast

### Procedure:

The crystal and roasted barley were steeped in six gallons of water while it was heating. They were removed at 190° and the DME, honey, boil hops, half of the ginger, half of the tangelo peel, the cinnamon stick and the nutmeg were added. The Irish Moss went in 40 minutes into the boil, and the rest of the ginger, tangelo peel and hops went in at 50 minutes. At 60 minutes, cooled quickly (counter- flow chiller) and let sit for 3 hours. Racked off the copious trub, aerated and pitched with a pint of starter from two packages of Whitbread Dry Ale yeast (my all time favorite dry yeast).

### Comments:

It fermented slowly but steadily with daily rousings for 30 days, at which point it stalled at 1.040. I added 1/2 teaspoon of amylase enzyme, which started it back up. On January 24, I bottled it with 3/4 cup corn sugar priming. The F.G. was 1.032. After about three months in the bottle it was interesting, but not what I was looking for—Steve Russel's comment was "Well, it's a very interesting ginger beverage, but I'm not sure I'd call it beer!" Now, it has matured quite nicely, and has a couple of real fans. It is still *VERY* gingery, so unless you really like ginger I'd cut the ginger back by 1/2 or 2/3.

### Specifics:

- O.G.: 1.085

# Hershell Chanukah's Mulled Atheist Ale

### Source:

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

### Ingredients:

- 1 3–kg can, Irek's wheat extract
- 2 pounds, crystal malt (40°L or lower)
- 2 pounds, honey (more if you want it stronger)
- 15 HBU, boiling hops
- 2 ounces, finishing hops (e.g., Cascade) (2 minutes)
- 2 ounces, fresh ginger
- peels from 3 lemons
- 10 cloves, lightly crushed.
- 1 teaspoon, allspice, lightly crushed
- 2 cinnamon sticks
- 1/2 of a nutmeg, lightly crushed (or less—maybe 1/4 nutmeg)
- Irish moss for clarity
- Whitbread ale yeast

### Procedure:

Add spices in last 10 minutes or so of boil.

### Comments:

At the risk of sounding immodest, it was the best spiced ale I have ever had.

The flavor is totally dominated by the crystal, honey, and spices. Don't fret too much about the extract. Any amber will do. If all you can get is pale, just add about 1 pound of "amber" malt to the crystal steep. Amber can be made by toasting pale malt at 350F for about 20 min.

# 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

# Quick & Easy Spiced Brown Ale

### Source:

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

### Ingredients:

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

### Procedure:

Simmer spices, hops, and zest of 1 orange in 1 quart water for 30-45 minutes. Make brown ale according to 3.6 gallon recipe. Add spice mixture (do not strain) and zest of other three oranges to wort. Ferment, strain, and bottle according to kit instructions.

### Comments:

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

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

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

# Spiced Brown Ale

### Source:

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

### Ingredients (for 6 gallons):

- 7 pounds, dark Munton & Fison malt extract syrup (2 cans)
- 1/2 pound, crystal malt
- 1 pound, chocolate malt
- 1 ounce, Fuggles pellet hops – boil
- 1 ounce, Fuggles pellet hops – 15 minutes before end of boil
- 1 nutmeg, grated – 15 minutes before end of boil
- 1 ounce (approx.), sliced ginger root – 15 minutes before end of boil
- 1 star anise – 15 minutes before end of boil
- 1 ounce, willamette pellet hops – finish
- Whitbread ale dry yeast in a 20 oz. starter

### Procedure:

Grain steeped in a colander in 2 gallons of cold water and brought to boiling: grain removed when boiling began. Some hops and spices allowed to pour into carboy. My notes don't mention fermentation times, so i would guess 1 to 1–1/2 weeks in primary, 2 weeks in secondary as a rough estimate.

### Comments:

This is the only spiced beer I've made; it came out very well. The recipe is based on Dottie's Brown Ale by Charles Lawhon, which appeared in *Zymurgy* v. 14, Number 2.

The spices more-or-less masked the flavoring hops, so I might try reducing or removing them next batch. I also intend to add cinnamon and/or dried orange rind.

### Specifics:

- O.G.: 1.023 at 67°

# Chapter 8: Fruit

# 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.

# Raspberry Porter

### Source:

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

### Ingredients:

- 5 pounds, 2–row pale malt (mash)
- 1 pound, Vienna malt (mash)
- 1/2 pound, Munich malt (mash)
- 1/2 pound, 90 L. crystal malt (mash)
- 1/2 pound, 20 L. crystal malt (mash)
- 1 pound, chocolate malt (steep)
- 1/2 pound, Cara-Pils malt (steep)
- 1/4 pound, black patent malt (steep)
- 2–1/2 pounds, Australian light DME
- 1 ounce, Chinook hops (13.7% alpha)
- 3/4 ounce, Perle hops (7.8% alpha)
- 1–1/2 ounce, Cascade hops (5% alpha)
- Wyeast Irish ale yeast
- 3 pounds, raspberries

### Procedure:

Mash grains using single-step infusion with 170° strike water, held at 150–160° for 1 hour. Sparge into brewpot where other grains were already steeped using sparging bag. Add more run off as available. Bring to boil and add DME. Boil 3/4 ounce Chinook and 1/4 ounce Perle for 60 minutes. At 30 minutes, add 1/4 ounce Chinook, 1/4 ounce Perle and 1/4 ounce Cascade. In last few minutes add 1/4 ounce Perle and 1/4 ounce Cascade. Dry hop with 1 ounce Cascade.

Quickly racked to two five gallon primaries using counter-flow chiller. Pitched Wyeast Irish Ale Yeast from DME starter into 1.054 OG wort. Racked to secondary with three pounds of rasperries (frozen) and dry hops. Bottled at unrecoreded FG.

### Comments:

Overall, Dark, Clean, with lots of yeast esters, fruit esters, and floral hop aromas above the strong bittering, and less powerful burnt notes and fruit acids. All this on top of a very large mouth feel. Needs to age for several months, (at least) to reach peak.

# Cherry-Honey-Weiss

### Source:

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

### Ingredients:

- 6 pounds, 2 Row English Pale Malt
- 4 pounds, Malted Wheat
- Gypsum (for adjusting PH)
- Irish Moss (Clarity)
- 10–1/2 pounds, Cherries
- 1 pound, Honey
- 1 ounce, Saaz Hops - Boiling
- 1/4 ounce, Saaz Hops - Finishing
- yeast

### Procedure:

I mashed using 10 quarts at 140° F strike heat for a protein rest at 130° F. Then added an additional 5 quarts at 200° F to bring to a starch conversion at 150° F raised to 158° F, with a mash-out at 168° F. Sparged with 5 gallons of water at 168 °F recovering over 7 gallons. Boiled for two hours. Chilled down to about 70° F, pitched yeast.

### Comments:

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

### Specifics:

- O.G.: 1.040

## 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.

# Ruby Tuesday

### Source:

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

### Ingredients:

- 7 pounds, light malt extract syrup
- 7 pounds, fresh wild raspberries
- 1 pound, english crystal malt (had no lovibond rating on pkg, I'd guess ˜40)
- 2/3 ounce, cascades whole hops (˜3.5% alpha)
- 1 campden tablet
- 1 pack, Edme ale yeast (11.5g)
- 1/2 cup, corn sugar to prime

### Procedure:

Brought 2–1/2 gallons water to boil with crystal malt in grain bag (removed grain bag when water was at 170° F). Added extract and brought to boil, boiled for 60 minutes. All of hops for 45 minutes.

Chilled wort to ˜100° F and strained into carboy (prefilled with 2–1/2 gallons cold water). Rehydrated yeast in 90° F water for 15 minutes and pitched, topped off carboy with water, and mounted blowoff tube.

After two days of healthy ferment (˜75 F) added fruit. Pureed raspberries with campden tablet, added to fresh carboy (better use a 6 or 7 gallon carboy if you got it, the fruit takes up space!), purged carboy with $CO_2$, and racked beer into it. Swirled it around a little to mix it up (don't shake it up) and put blowoff tube back on. Let sit another week and bottle. I only used 1/2 cup corn sugar to prime, and it was plenty. Didn't take a final gravity.

### Comments:

Color was absolutely phenomenal!! Ruby red and crystal clear. Not even chill haze. I was amazed at the clarity. Excellent raspberry nose and flavor, sort of like a raspberry wine. As the beer would sit in your glass, the raspberry aromatics would get stronger. Not sweet, kind of tart. Nice. On the down side, it was a little *too* raspberry for some, not enough beer character. Next time I will go for 9-10 pounds of extract.

I have a peach beer in the bottle a week now, based on the same recipe except using 12 pounds of *peaches* and pale malt instead of crystal. Excellent summertime beverages, the women (and I) love it.

### Specifics:

- O.G.: 1.040

# Pumpkin Ale

### Source:

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

### Ingredients:

- 6 pounds, light Dried Malt Extract (or 2 cans light malt extract syrup)
- 1–1/2 ounces, Mt. Hood Hop Pellets
- 6 pounds, Pumpkin meat (2 small)
- 1 teaspoon, Burton Water Salt
- 1 teaspoon, Irish Moss
- 1/2 teaspoon, Vanilla Extract
- 1/2 ounce, Tettnager Hop Pellets
- Wyeast #1007 Liquid Yeast (or #1214)
- 1 teaspoon, cinnamon
- 1/2 teaspoon, nutmeg
- 1/2 teaspoon, allspice
- 1/2 teaspoon, mace
- 1/4 teaspoon, cloves

### Procedure:

Peel and remove seeds from pumpkin and cook until soft. In a large pot, heat 1–1/2 gallons of water - add your malt, Mt. Hood Hops and cooked pumpkin meat and boil for 30 minutes. Add Burton Water Salt and 1 tsp. Irish Moss and boil for 15 minutes more. Add finishing hops and boil for 5 minutes more. Remove from heat. Strain hops and pumpkin meat. Add boiled wort to prepared fermentor -make up to 5–1/2 gallons. Add prepared Liquid Yeast. Ferment to SG 1030, transfer to Secondary Fermenter, add the spices (*BE SURE NOT* to add the spices until the secondary fermentation or you will lose the intensity of the spices). Finish fermenting. Prime with 3/4 cup corn sugar, bottle and age for 3 to 4 weeks or more.

### Comments:

I received this "recipe of the month" last week from a local homebrew supply store. I HAVE NOT tried it, so you are on your own.

### Specifics:

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

## 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.

# Cranberry Ale

### Source:

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

### Ingredients:

- 5 pounds, light malt extract
- 1 pound, sugar
- 1–1/4 ounce, Fuggles (Boiling 30 minutes)
- 3/4 ounce, Fuggles (Finishing 10 minutes)
- Irish Moss
- Gypsum
- Munton & Fison Dry Ale yeast
- 3 pounds, pureed frozen Cranberries
- Brown sugar for priming

### Procedure:

I used a little under 3 pounds of frozen cranberries and pureed them right before adding to the wort right after turning off the heat. Their semi-frozen state brought the boil straight down.

I had a strainer over the funnel hole and would let the wort drip through it. Then I would press it a bit with the ladling spoon and scoop it out into a bowl. This took a little while, and some of the wort was left behind in the saturated cranberries (I used hop bags and grain sacks so that there wasn't a lot of other stuff). But I topped it off with some tap water (gasp!) and got a nice two cases out of it.

Some of it was bound to get through though, and sometimes I find a cranberry seed in the bottom of my beer.

### Comments:

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

My cranberry ale came out to be light and tart. It has a nice flavor profile on its own. Add it only if you want to change the flavor of the end product to something sweeter, but try not to overpower the cranberry flavor too much.

# Chapter 9: Scotch, Trappist, Brown and Other Ales

# 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.

# Red King Ale

### Source:

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

### Ingredients:

- 6.6 pounds, Northwestern dark malt extract
- 6.6 pounds, Northwestern amber malt extract
- 4 cups, crystal malt (60° L.)
- 2 ounces, Northern Brewer hops (8.2% alpha)
- 2 ounces, Clusters hops (6.9% alpha)
- 2 ounces, Cascades hops
- Glenbrew ale yeast

### Procedure:

Crush crystal malt and steep for 20 minutes. Strain and sparge grain into boiling pot. Add all extracts and enough water to bring dangerously close to top of brew pot. (Watch out for the massive boil-over! This batch WILL BOIL-OVER!) Just before this the foam gets to be nasty fill a pre-sanatized 2-liter soda bottle with the hot wort and allow to cool (leave a three inch head space). Pitch yeast in this when cool. Back to the wort, add one ounce of Northern brewer when the boil begins, and another ounce 15 minutes later. Add the 2 ounces of clusters at 40 minutes. At the end of the 60 minute boil, turn off heat and add the Cascades. Cover and allow to steep for 10-15 minutes. Strain out and sparge hops. Pour rest of wort into fermenter. Add water to bring to up to 6 gallons. (If your lucky enough to have a large enough fermenter, bring to 10 gallons). Pour in starter when wort is cool. One week later rack to 2 - five gallon carboys. Bring up to five gallon mark in each one (if needed). Ferment another week. Keg, age, drink.

### Comments:

Killian's Red is anemic compared to this. A nice brown-red ale and quite tasty. This can also be made as an Incredibly Edible Red ale by cutting it down to a seven gallon batch. In which case it is a very red ale with a lot of body, alcohol and a head that won't go away.

### Specifics:

- O.G.: 1.082 (6 gallons)
- F.G.: 1.016 (diluted to 10 gallons)
- Primary Ferment: 1 week at 60–65 degrees
- Secondary Ferment: 1 week at 60–65 degrees

# Blackout Brown Ale

### Source:

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

### Ingredients:

- 7 pounds, Klages malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, 80° L. crystal malt
- 1 ounce, Willamette hops (3.8% alpha) (boil 60 minutes)
- 4/5 ounce, Perle hops (8.5% alpha) (boil 30 minutes)
- 1/2 teaspoon, Irish moss (boil 15 minutes)
- 1/2 ounce, Willamette hops (3.8% alpha) (dry hop)
- Wyeast English ale yeast
- 3/4 cup, corn sugar (priming)

### Procedure:

I use Papazian's temperature-controlled mash (30 minutes at 122°, 90 minutes at 155–145°, sparge at 170°). Total boil time was 1 hour. Cool and pitch yeast. After 6 days, rack to secondary and dry hop. One week later, prime and bottle.

### Comments:

One word: Mmmm! I was aiming for an English mild, and missed—too dark and too hoppy a nose for style. Nice body, with a good balance between the malt and the hops; the first thing that hits you, however, is the Willamette nose.

Looking back at the process, I'm surprised at how easy it was (even with thunderstorms and blackouts while it was going on—thank your choice of supreme being for gas stoves).

### Specifics:

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

# 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...

# Traquair House Ale

### Source:

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

### Ingredients:

- 18 pounds, British pale malt
- 4 pounds, British crystal malt
- 2 pounds, toasted malt (homemade in oven - 10 min. @350F)
- 4 ounces, roast barley - in mash out only
- 1 pound, chocolate malt - in mash out only
- 1–1/4 ounces, centennial hops - 11.3 alpha for 75 minutes
- 3/4 ounce, tettnager hops - 4.8 alpha for 15 minutes
- 1 teaspoon, salt in boil
- 1 teaspoon, gypsum in boil
- irish moss, last 30 min.
- Wyeast 1056 culture

### Procedure:

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

### Comments:

I noticed a posting about the Scotch ale Traquair House. It is my personal opinion that this is one of the best beers that I have ever tasted, commercial or homebrewed! This amazing beer is available through Merchant du Vin in Seattle, WA. but the price is very high. Since I like the stuff but its not realistic to buy, I made quite an effort to copy it. The effort has gained me a lot of experience and quite a few ribbons in Scotch ale (wee heavy) competitions. So I will give you all my best and closest to Traquair House recipe, do not make substitutes with inferior ingredients or the ale will suffer, and use the same yeast indicated for the same reasons.

### Specifics:

- O.G.: 1.100, or 25 Balling

# Scotch Ale

### Source:

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

### Ingredients:

- 9 pounds, pale ale malt
- 1 pound, crystal malt
- 1 pound, Munich malt
- 1/2 pound, chocolate malt
- 1/2 ounce, Bullion (60 minutes - 9% alpha)
- 2 ounces, Fuggles (30 minutes - 4.5% alpha)
- 3/4 ounce, Golding (10 minutes - 4.9% alpha)
- 1 teaspoon, Irish moss (30 minutes)
- Whitbread or Wyeast 1007 ("German Ale")

### Procedure:

Heat 14 quarts for 140°F strike heat. Mash in, starch conversion 1–1/2 hour at 154°F. Mash out and sparge with 5 gallons at 168°F. Boil 1–1/2 hour, adding hops and Irish moss as indicated above.

### Comments:

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

### Specifics:

- O.G.: 1.055

# 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

# Heavyside Ale

### Source:

**Guy Derose (gxd@po.cwru.edu), Issue #952, 8/21/92**

### Ingredients:

- 3.5 pounds, Glenbrew heavy 80 ale kit
- 2–1/4 pounds, Laaglander dark dry extract
- 1/2 pound, crushed crystal malt (20L)
- 1 ounce, Northern Brewer hops (steep last 10 minutes)
- 2 packages, dry ale yeast (from kit)

### Procedure:

Prepare yeast by reconstituting in 16 ounces, warm tap water in a jar before brewing begins. Slowly bring 1 quart cold tap water with 1/2 pound crystal malt to a boil, about 30 minutes. Remove spent grains by pouring the liquid through a strainer into the main brewpot and sparging with 1 quart boiling water. Add 3 US pints of water to brewpot and bring to a boil. Add can and dry extract and boil for 15 minutes. Steep hop pellets in hop bag for 10 minutes with heat off, then remove hops and pour concentrated wort into the fermenter. Since I've marked the outside of the (plastic) fermenter in gallon increments, I then added cold water to raise the level to the 5 gallon line. After cooling I pitched the yeast, sealed it up, and attached the fermentation lock. After less than 7 hours, the wort was bubbling like mad. Prime with 1 cup dark extract when finished.

# Fat Wanda's Kolsch Klone

### Source:

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

### Ingredients:

- 7 pounds, pale malt
- 1–1/2 pounds, Vienna malt
- 3/4 pound, wheat malt
- 1–3/4 ounce, Hallertauer (5.0%)
- 1/2 ounce, Tettnanger (4.5%)
- Wyeast European ale

### Procedure:

To keep hop aroma low, the last addition of hops should come no later than 20 minutes before the end of the boil. The trick to this beer is to cold condition it. After 4 days primary and 4 days secondary fermentation at ale temps (˜65°F), rack again and cold condition at 40°F for 12 days. Then prime and bottle as usual.

### Comments:

This beer should be very pale, and taste clean like a lager but with an ale's body and fruitiness. This beer took first prize in the pale ale category at the local (Northern Colorado) AugustFest competition this year. It's not *exactly* like drinking in Cologne, but darn close.

### Specifics:

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

# 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)

# Blown Top Braggart

### Source:

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

### Ingredients:

- 3.3 pounds, wildflower honey
- 3.3 pounds, amber malt extract
- 2 pounds, wheat extract
- 1 pound, light malt extract
- 1/2 pound, 10L crystal malt
- 2 ounces, Northern Brewer hops (8.0%), 30 minute boil
- 2 ounces, Kent Goldings pellets (4.6%), 20 minute boil
- 1/2 ounce, Kent Goldings pellets, 15 minute boil
- 1/2 ounce, Kent Goldings pellets, finishing (10 minutes)
- Irish moss, last 5 minutes
- Whitbread ale yeast
- 1/2 teaspoon, yeast energizer

### Comments:

The strength indicates a barley wine style, the liberal use of honey indicates a braggart, and the use of wheat indicates I ran out of barley malt extract.

# Batard de Belgique

### Source:

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

### Ingredients:

- 6 pounds, U.S. 2–row malt
- 3–1/4 pounds, dexterine malt
- 2 pounds, unmalted wheat
- 1 pound, light brown sugar
- 1 cup, blackstrap molasses
- 1–1/2 ounce, East Kent Goldings hops (6.1% alpha)
- Chimay yeast
- 2/3 cup, corn sugar (priming)

### Procedure:

Cook 1/2 pound 2–row malt and 2 pounds of unmalted wheat in 4–5 quarts of water until gelatinized (about 45 minutes). Mix cooked wheat into main mash water and stir until well mixed.

Mash in: 12 quarts at 138°F. Protein rest: 30 minutes at 126–131°F. Mash: 2 hours at 148–152°. Mash out: 5 minutes at 170°. Sparge: 6–1/2 gallons at 170°.

Boil 2–1/2 hours adding hops 60 minutes from the end of the boil.

### Comments:

The long, rather cool mash seemed to break down the dexterine malt more than I would have liked, and I only had 1–1/2 ounces of hops around, so the batch is underhopped. I didn't notice a lot of banana ester during the fermentation, and it tasted sweetish and has a somewhat strong molasses note at bottling, with a noticible, but not too strong, banana component. Underneath was the characteristic woody-spicy accents I associate with Chimay. One week after bottling, the banana seemed to subside, and things *seemed* to be going along rather nicely. However, at two weeks after bottling, the banana component came back with a vengence! I dropped off a 6-pack for one of my brewing comrades, and he called me yesterday to say that it was "rudely banana."

I hope the esters subside with age, as it is overpowering right now. On opening, a bottle almost fills the room with the ripe banana smell. The taste is intensely banana!!! Fermentation was at about 70-75°, for what it's worth.Only time will tell, I guess...

### 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?

# Belgian Strong Ale

### Source:

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

### Ingredients (for 3–1/2 gallons):

- 3/4 cup, Belgian special roast malt
- 3/4 cup, English crystal malt (80L)
- 10 pounds, Northwestern gold extract
- 1/4 pound, light brown sugar
- 1/4 teaspoon, cinnamon
- 1 teaspoon, Irish moss
- 1 ounce, Fuggles pellets (boil)
- 3/4 ounce, Cascade pellets (boil)
- 3/4 ounce, Saaz whole hops (1/2 hour)
- 3/4 ounce, Styrian Golding pellets (1/2 hour)
- 2 ounces, fresh Cascade (aroma, 15 minutes)
- 1/4 ounce, Saaz (finish)
- 1/2 ounce, Olympic pellets (finish)
- 1/2 ounce, Cascade pellets (finish)
- Wyeast #1214 Belgian

### Procedure:

Brought to boil the Belgian and English crystal. Removed grains. Boiled 1 hour with extract, Fuggles and Cascade, brown sugar, cinnamon and Irish moss.

### Comments:

We brewed this a few weeks ago,aiming for a Belgian Trippel, but the resulting brew was a lovely golden ale color. At about 9–1/2 percent alcohol it seemed innapropriate to call it a double. After four days in the bottle, tasted room temperature, it was fantastic. No bananas yet, but we're of course expecting them.

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

### Specifics:

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

# Chapter 10: Mead

# 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.

# Queen Elizabeth's Mead

### Source:

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

### Ingredients (for 1 gallon):

- 3–1/2 pounds, honey
- 1/4 teaspoon, acid blend
- 1 tablespoon, yeast nutrient
- 1/2 ounce, rosemary
- 1/2 ounce, bay leaves
- 1/2 ounce, thyme
- 1/4 ounce, sweet briar
- 1 campden tablet
- 1 package, Madeira yeast
- 1 gallon, water

### Procedure:

In the primary, dissolve the honey, acid blend, yeast nutrient and yeast in 1 gallon of luke-warm water. Add the campden tablet. Attatch airlock and let sit until ferment is complete (about 3 - 5 weeks). Syphon off sediment into secondary and let sit for 6 months. When wine is 6 months old, rack back into primary. Place herbs in nylon straining bag (securely tied) and place in primary. Taste the wine daily until the flavor extracted from the herbs is satisfactory, then remove the bag of herbs. Mature for at least an additional 6 months, racking every 2 months to aid clearing.

### Comments:

Queen Elizabeth's own royal recipe for mead has survived to this day, although no brewer in his senses would want to make such a sickley concoction. This is a modern adaptation of Her Majesty's recipe which should prove satisfactory insofar as the herbs are infused in the finished mead. This enables the brewer to exercise much greater control over how much herb flavor is imparted to the drink.

This recipe was preceded by a discussion of how, during Elizabethan times, sweetners, spices, etc., were added to meads and how a range of pyments and metheglins came into existence.

# Maple Mead

### Source:

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

### Ingredients:

- 3–1/4 pounds, maple syrup
- 7 pints, water
- 1/2 teaspoon, acid blend
- 3/4 teaspoon, yeast energizer
- 1 campden tablet
- 1 package, Red Star champagne yeast

### Procedure:

It'll take about a day to really get fermenting, and should go like crazy for 4 to 6 weeks. Rack off the yeast sediment at that time and then re-rack at least 3 times at 3 month intervals. It'll be ready to bottle by 9 or 10 months of age, but the longer it sits, the mellower and smoother it becomes.

### Comments:

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

in a 6 gallon primary, place:

- 1 1/2 gallons of maple syrup
- 4 gallons water
- 2 tsp acid blend
- 4 tsp yeast energizer
- 1 campden tablet
- 1 pkg Red Star champagne yeast

# 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?

# Mead

### Source:

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

### Ingredients (for 1 gallon):

- 2–1/2 pounds, clover honey
- 2 teaspoons, yeast nutrient
- 1/2 pack, Red Star champagne yeast
- Apple cider to fill to 1 gallon

### Procedure:

Heat (not boil) 1/2 gallon apple cider, yeast nutrients, and honey to about 170 degrees. Hold at 170 for 30 minutes. Skim off any foam that develops, although my honey was very "clean" and had no foam develop. Transfer to 1 gal cider jug and fill to within 1" of top with cool apple cider. Wait for temperature to drop below 80 degrees (refridgerator is nice place to cool this one) and then pitch the yeast.

### Comments:

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

### Specifics:

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

# Traditional Mead

### Source:

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

### Ingredients:

*First Addition...*

- 7 pounds, Mesquite honey dissolved in up to 2–1/2 gallons water
- 1/2 teaspoon, Sodium Bisulfite
- 1 teaspoon, regular strength pectic enzyme
- 2 teaspoons, yeast nutrient
- 1 teaspoon, acid blend
- wine yeast (Prise De Mouse)

*Second Addition...*

- 13 pounds, mesquite honey, dissolved in up to 2–1/2 gallons water
- 1/8 teaspoon, Sodium Bisulfite
- 2 teaspoons, pectic enzyme
- 2–1/2 teaspoons, yeast nutrient
- 2 teaspoons, acid blend

### Procedure:

Dissolve honey in water and add other minerals etc. Stir well and let sit in warm place for 2–5 days. On second day, start building the yeast starter by boiling 1 pint or so of water and adding 1 cup of dry malt extract. Hydrate yeast per package instructions and add to cooled extract mix. When yeast begins to give off CO2, add 2 more cups of extract and shake. When yeast looks active, add to must. Aerate.

When mead ferments below 1.010, prepare the second addition of honey in the same way as the first addition. After letting it rest a couple days, add to the fermenter with the first addition. Mix well.

### Comments:

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

If you do everything as described this mead should ferment out in less than a month. Bottle when the mead does not throw any sediment for a three month period.

### Specifics:

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

# 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.

# Chapter 11: Cider

# Hard Cider

### Source:

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

### Ingredients:

- 3 gallons, preservative-free cider
- 1 package, champagne yeast or Whitbread ale yeast

### Procedure:

Place cider in sanitized carboy, add yeast, and fix airlock. It may take upwards of 7 days to ferment out, depending on yeast chosen. Bottle with corn sugar as you would with beer, if you want a sparkling cider, or without for still.

### Comments:

I can almost hear the howls of protest now, "what, no boil, no sulfites to kill wild yeasts", but this has worked for me. One important caveat, champagne yeasts cause a COMPLETE fermentation of the available sugars in the cider. My first batch smelled like cider but was the dryest tasting beverage you could imagine. Hydrometer reading indicated a F.G. of 1.001. This batch was more like an apple wine than anything else. The batch using ale yeast was much sweeter, much lower in alcohol content but not as clear. My advice is experiment, and enjoy the mistakes.

I've made hard cider two years running, both times in the Fall, during the apple harvest. I used the same method both times and had a fair amount of success.

# Nobs Cider

### Source:

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

### Ingredients (for 1 gallon):

- 1 UK gallon, apple juice (i.e., 1–1/4 U.S. gallon)
- 3/4 pound, chopped muscatel raisins
- 1/2 ounce, crushed ginger root
- 2 inch stick of cinnamon
- juice of 1 orange

### Procedure:

You may try crushing the apples yourself using a juice press. You may then try partly to sterilize in some way. Don't try to sterilize by heating: this imparts a cooked taste to the cider. You could try a very small quantity of sodium metabisulphite for a few hours (see recipes for wine-making from fruit). Pitch the yeast (and I would add some yeast nutrient) and ferment for about 2-4 weeks. This can be drunk immediately ("rough cider") or racked into secondary for up to 3 months. Don't worry about the clarity: it's unlikely to drop clear, due to all the pectins. If you're really confident about your sterilization, cider matures well in bottle.

One way of cutting down on contamination would be to boil a small quantity of the juice and make up a starter with the yeast - this large inoculum should compete out any unwanted strains, and the cooked taste from the small volume of starter won't be noticeable.

### Comments:

Fermentation relies on infection by wild yeasts from the air. You could try this, but I wouldn't recommend it—there is no guarantee that a suitable wild yeast will fall from the heavens, and there will be plenty of other bugs waiting their chance to turn your apple juice into cider vinegar. Your best bet is to try to sanitize the apple juice in some way, and then add a starter of pure yeast.

This would turn out more like an apple wine, probably, and I would use a wine yeast if you can't get hold of any unpasteurized cider to culture from.

# 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 imperceptable 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.

# Chapter 12: Other

# Kwas

### Source:

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

### Ingredients:

- 3 pounds, stale well-baked rye bread
- 5 gallons, water
- 3 pounds, raisins
- 2 pounds, dark molasses (or honey)
- 1/2 ounce, yeast (2 packs)
- 1 tsp., whole wheat flour

### Procedure:

1. Cut the bread into small pieces and put them into a crock or barrel.
2. Boil the water and pour it over the bread. Add the cut-up raisins. Cover the crock well with a tablecloth and let the liquid stand until it cools.
3. Filter it through a napkin or towel, but do not squeeze it.
4. Pour into the liquid the molasses (or honey); use a greater amount if you want a sweet wine. Mix thoroughly.
5. Dissolve the yeast in 1/2 cup warm water and pour it in, and also add the flour.
6. Cover and place in a warm room (65 - 70°). Let the must stand until it starts fermenting, then filter it. Pour it into bottles, putting two raisins into each bottle. After a few days, it should be good to drink.

### Comments:

There are many ways of making kwas. The method varies with the locality. In Bukowina, a province of Austria where there are many Slavic folks, kwas was made with apples and had a pleasant cidery, slightly sourish taste.

I have chosen the simplest of the recipes, and you can try it, making it once for the sheer novelty of it. It is modified from a recipe of Harry Rubin and Vasily Le Gros, of the Monastery of Our Lady of Kursk, about a mile from my farm. The kwas is made at the monastery by one of the monks.

At the monastery, the priest makes it somewhat differently, using little syrup and no raisins. The result is a very sour drink.

In Bukowina, small whole apples were put in the water before boiling it, and one was put into each glass of kwas when you bought it.

# Dandelion Wine

### Source:

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

### Ingredients (for 1 gallon):

- 4 pints, dandelion flowers (as little green as possible)
- 18 ounces, chopped sultanas (white raisins)
- 1–1/2 pounds, corn sugar
- 3 teaspoons, citric acid
- 2 campden tablets
- yeast

### Procedure:

The recipe calls for making a “dandelion tea” by steeping the flowers in a warm water for 24 hours. I’ve done this part and the "tea" is a yellow- brown color with a very grassy smell and taste. Is this what is supposed to happen? I’ve tasted and smelled the flowers very carefully and quite frankly they don’t taste like much at all. Will some "magic" happen durring fementation and aging (not at all uncommon in this type of endevor)?

### Comments:

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

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

# 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.)

# Absinthe #2

### Source:

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

### Ingredients:

- 1 cup, vodka
- 1 teaspoon, crumbled wormwood
- 2 tablespoons, chopped peppermint leaves
- 1 piece, lemon peel, 3/4” x 2”
- 1/3 to 1/2 cup, sugar syrup

### Procedure:

Steep wormwood in vodka for 48 hours. Strain out and add peppermint leaves and lemon peel. Steep for 8 days, strain nd sweeten. Smells good but is more bitter than #1.

# Absinthe Wine

### Source:

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

### Ingredients:

- 2 teaspoons, peppermint
- 2 teaspoons, thyme
- 2 teaspoons, hyssop
- 2 teaspoons, sage
- 2 teaspoons, dried wormwood
- 2 teaspoons, lavender
- 2 teaspoons, marjoram
- 2 pints, port

### Procedure:

All herbs are dried.

Steep herbs one week, filter and bottle. My notes describe this as “bitter, aromatic and potent”.

# 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

# Elderberry Wine

### Source:

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

### Ingredients (for 1 imperial gallon):

- 3 pounds, fresh elderberries (any more and the tannin will be too high and you won't be able to drink it for about 7 years, like a good claret!)
- 8 pounds, fresh apples or 2 pounds, raisins, or 2 pints, grape concentrate
- 1–1/2 pounds, blackberries or 6 ounces, fresh blackcurrant juice
- 1–1/2 pounds, sugar
- oak (no more than 1 ounce)
- nutrient
- acid blend (unlikely to be required)
- water to give balance of 1 imperial gallon)
- red wine yeast (claret or bordeaux)

### Procedure:

A standard procedure is to pulp ferment the fruit for around 5 days, strain off, then add the balance of sugar. Primary fermentation around 2-3 weeks. Rack and let settle for another 3 weeks. Optionally fine with gelatine if having clearing problems and/or tannin content is too high. When reasonably clear, add a generous dose of oak shavings and mature for 3 months, for a professional touch.

### Comments:

Elderberry wine is a misnomer, because the fruit is rarely sweet enough to make a wine with sufficient body on its own. What it is good for is providing red colour, a moderate amount of flavour, and tannin for imitation claret wines. It needs to be supplemented with something like apples, raisins, sultanas, redgrape concentrate or, for that matter, grape juice, in order to avoid making awine which is too thin. Some fresh red fruit or freshly pressed juice is also useful to provide bouquet. If you like claret, it is hard to go past blackcurrants, as this aroma is characteristic of the Cabernet Sauvignon grape.

# Professor's Glogg

### Source:

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

### Ingredients:

- 2 quarts, dry red wine
- 2 quarts, muscatel
- 1 pint, sweet vermouth
- 2 tablespoons, Angostura Bitters
- 2 cups, raisins
- 1 orange peel (without white part)
- 12 whole cardamoms, bruised in mortar & pestle
- 10 whole cloves
- 1 piece, ca 2" fresh ginger 1 stick cinnamon
- 12 ounces, Aquavit
- 1–1/2 cups, sugar
- 2 cups, whole blanched peeled almonds

### Procedure:

Mix all the ingredients up to and including the 1 stick of cinnamon in a 6–8 quart enamel pot. Let stand, tightly covered, at room temperature for at least 12 hours. Shortly before serving, add Aquavit and sugar. Mix well. Heat rapidly to full boil. Remove from heat as soon as mixture boils. Add almonds. Serve hot, in small cups.

### Comments:

This is the recipe my family has used every Christmas for the last 20 years or so. It comes from Brown, D. *Foods of the World: The Cooking of Scandinavia*, Time-Life Books, New York, 1968.

The drink is quite chunky, and we usually put a small spoon in each cup to eat the raisins and almonds with. It goes to your head very sneakily and tastes really good so people tend to drink a lot of it! The Aquavit is important, the caraway flavour is noticeable in the glogg so don't substitute vodka or any such stuff.

# Chapter 13: Historical Interest

# 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.