



Source: <http://www.flickr.com/photos/16038409@N02/2327138220/>

BEER

Recipe

**FREE BEER VERSION 4.0, SEPTEMBER 2008,
Codename: SKANDS**

(19 L, ALL-GRAIN) OG = 1.054 FG = 1.014 IBU = 32 SRM = 19 ABV = 5,1 %

INGREDIENTS

MALT:

3,8 kg Maris Otter (3,0 SRM)
800 g Munich Malt (7,1 SRM)
200 g Crystal Malt (66,0 SRM)
100 g Brown Malt (95,4 SRM)
80 g Carafa Special Type III (710,7 SRM)

HOPS:

7.48 AAU Northern Brewer hop pellets (FWH.)
(25 g of 8.5% alpha acid)
2.92 AAU Williamette hop pellets (7 min.)
(15 g of 5.5% alpha acid)

SPICE:

35 g Guaraná berries
Crush Guaraná beans and infuse in 1 quart of hot boiled water (max temperature 78 °C).
Filter the mixture and add to the boiling wort the last 15 minutes.

YEAST:

London Ale (White Labs #WLP013)

STEP BY STEP

Mash crushed grains at 66,0 °C in 13,5 L of water.
Hold mash at 66 °C for 60 minutes.

Source: <http://freebeer.org/blog/recipe>



Source: <http://www.flickr.com/photos/16038409@N02/1883105436/>



Source: <http://www.flickr.com/photos/copenhagenbrains/827570404/>

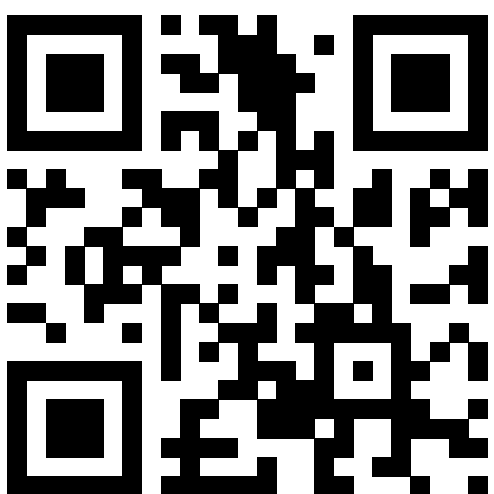
FREE BEER <http://freebeer.org/>

The name "Free Beer" is a play on Richard Stallman's common explanation that free software is "free as in speech, not free as in beer". With this sentence, Stallman wanted to stress the difference between free software intended as for free (without a price to pay) and free software as a tool for personal freedom, which is the real important issue in free software and then open source.

The beer was created by students at the IT-University in Copenhagen together with Superflex, a Copenhagen-based artist collective, to illustrate how concepts of the free software movement might be applied outside the digital world. It is therefore one of the first cases of Open Design, as the brand itself (not just the recipe) is completely open source.

According to the Wikipedia page of the project, the recipe has now reached version 4.0, and corrects most of the above mistakes. There are at least other two beers that were derived from this, but the list of open source beers and drinks is now long, witnessing the fact that the adoption of open source dynamics in the physical world is a promising strategy.

License:
Creative Commons BY-SA



Go to the Project page



Go to the source
code of this poster