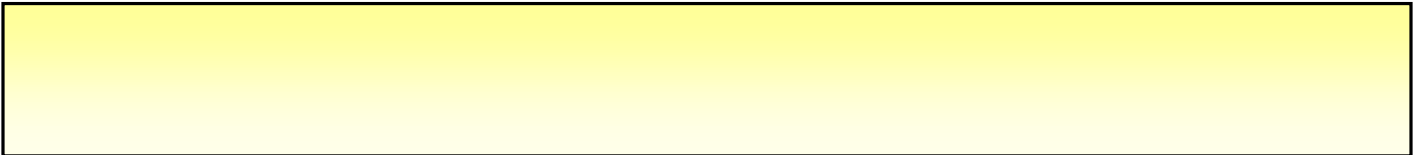


Brew Your Own Beer

“Impress your friends and colleagues with your new-found beer making knowledge, Over 640 Thirst Quenching Beer Recipes!”

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Brew Your Own Beer

Australian RedBack

Category Wheat Beer

Recipe Type All Grain

7.75 lbs mix of 66% malted wheat extract and 33% barley

1 lbs crystal malt (steeped, removed before boil)

1 lbs amber unhopped dry malt extract

Hops

1.5 oz Kent Goldings hops (5.6% alpha) (60 minute

.5 oz Kent Goldings (10 minute boil)

.5 oz Kent Goldings (5 minute boil)

.5 oz Kent Goldings (in strainer, pour wort through)

Other

.5 oz Irish moss (15 minute boil)

.75 oz Burton water salts

Yeast 2 packs Doric ale yeast (started 2 hours prior to brew)

Procedure My primary ferment started in 1 hour and was surprisingly vigorous for 36 hours. It finished in 48 hours. It has been fermenting slowly for 5 days and now has stopped blowing CO₂ through the airlock at any noticeable rate (less than 1 bubble every 3--4 minutes) I took a hydrometer reading last night and it read 1.018. This seems high for a F.G. in comparison to my other beers of the same approximate S.G.

The last 1/2 ounce of hops was put in a strainer in a funnel and wort strained through it on its way to the carboy, as described in Papazian. A blow-off tube was used.

Bass Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

6-7 lbs pale malt (2-row)

1 lbs crystal malt

1 lbs demarara or dark brown sugar

Hops

1 oz Northern Brewer hops (boil)

1 oz Fuggles hops (boil 30 min.)

.5 oz Fuggles hops (finish)

Yeast ale yeast

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

Blackout Brown Ale

Category Brown Ale

Recipe Type All Grain

Fermentables

7 lbs Klages malt

.25 lbs chocolate malt

.25 lbs black patent malt

.5 lbs 80 L. crystal malt

.75 cup corn sugar (priming)

Hops

1 oz Willamette hops (3.8% alpha) (boil 60 minutes)

4/5 oz Perle hops (8.5% alpha) (boil 30 minutes)

.5 oz Willamette hops (3.8% alpha) (dry hop)

Other

.5 tsp Irish moss (boil 15 minutes)

Yeast Wyeast English ale yeast

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

British Bitter

Category Pale Ale

Recipe Type Extract

Fermentables

5 to Alexander's pale malt extract

.5 lbs crystal malt

Hops

1-1/4 oz Cascade hops (boil)

.25 oz Cascade hops (finish)

Other

10 oz dextrose (optional)

Yeast Munton & Fison ale yeast

Procedure Steep crystal malt and sparge twice. Add extract and dextrose and bring to boil. Add Cascade hops and boil 60 minutes. In last few minutes add remaining 1/4 ounce of Cascade (or dry hop, if desired). Chill and pitch yeast.

Carp Ale

Category Pale Ale
Recipe Type Extract

Fermentables

3 lbs Munton & Fison light DME
3 lbs M&F amber DME
1 lbs crystal malt

Hops

2.6 oz Fuggles hops (4.7% alpha= 12.22 AAU)
1 oz Kent Goldings hops (5.9% alpha = 5.9 AAU)

Other

1/4 tsp Irish moss

Yeast 1 pack Brewer's Choice #1098 (British ale yeast)

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

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

Granolabrau

Category Pale Ale

Recipe Type All Grain

Fermentables

6 lbs 6-row cracked pale malt

1 lbs white or brown rice

1 lbs yellow corn grits or flaked maize

6 oz flaked barley

4 oz oatmeal

1.5 lbs clover or orange blossom honey

Other

4 oz millet

Yeast Wyeast German ale yeast (#1007)

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

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

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

Honey Basil

Category Spiced Beers

Recipe Type All Grain

I have brewed this beer, 4 times this year, each time changing the recipe. This one was a good one. It won best of show, 1996 Oregon Homebrewing festival in Albany,OR.

Fermentables

8 lbs pale malt

3 lbs. crystal(40L)

4 lbs. munich

1 lb. honey

Hops

Mt Hood 1 oz. boil

Mt Hood 1 oz 45 minutes

Other

1 oz. FRESH basil

Yeast Wyeast American ale # 1056

Procedure Mash at 122 F. for 20 minutes, 150 F. for 45 minutes. Add honey and basil at the end of the boil.

Simple Wheat Beer

Category Wheat Beer

Recipe Type Extract

Fermentables

6.6 lbs wheat malt extract

Hops

1 oz Hallertauer hops (boil 60 minutes)

Yeast Wyeast Bavarian wheat yeast

Procedure Boil extract and hops. Dump in fermenter with enough cold water to make 5 gallons. Pitch yeast.

Pale Ale

Category Pale Ale

Recipe Type Extract

Fermentables

3.3 lbs light M&F DME

3 lbs light unhopped M&F malt extract

1 lbs crystal malt

Hops

2 oz Willamette hops

Yeast Wyeast #1007

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

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

Northern Lights

Category Pale Ale

Recipe Type All Grain

Fermentables

13 lbs 2--row pale malted barley

2 lbs 20L crystal malt

1 lbs wheat malt

Hops

2 oz Cascade leaf hops (boil)

.5 oz Perle leaf hops (boil)

.5 oz Fuggles leaf hops (boil)

1 oz Chinook leaf hops (boil)

.5 oz Chinook leaf hops (finish)

.5 oz Fuggles leaf hops (finish)

1 oz Northern Brewer hops pellets (dry hop in

Other

1 lbs corn flakes

secondary),

Yeast Wyeast German ale yeast #1007

Procedure I did a step mash, following normal procedure.

Simple Wheat Beer

Category Wheat Beer
Recipe Type Extract

Fermentables
6.6 lbs wheat malt extract

Hops
1 oz Hallertauer hops (boil 60 minutes)

Yeast Wyeast Bavarian wheat yeast Procedure Boil extract and hops. Dump in fermenter with enough cold water to make 5 gallons. Pitch yeast.

Snail Trail Pale Ale
Category Pale Ale
Recipe Type All Grain

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

Fermentables
9 lbs Pale Malt
.75 lbs Crystal Malt
.5 lbs Carapils Malt

Hops
1.5 oz (4.9%) Kent Goldings (60 Minutes)
1.5 oz (4.9%) Kent Goldings (15 Minutes)
.25 oz Kent Goldings (dry)

Other
1 tsp Irish Moss (15 Minutes)
2 tsp Gypsum
2 oz Oak Chips

Yeast Wyeast 1059 American Ale
Procedure Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter.
Dry hop in the secondary fermenter. The beer will clear in the bottle

Sweet Darkness

Category Stout

Recipe Type Extract

Fermentables

7 lbs Australian light syrup

1 lbs chocolate malt

1.5 lbs black patent

12 oz crystal malt

Hops

2 oz Kent Goldings hops (whole leaf)

Other

12 oz lactose

1 tsp salt

1 tsp citric acid

Yeast yeast

Procedure Bring the wort to boil (water and syrup to make 3 gallons), then add crystal. Boil 10 minutes, then add hops. Boil 5 minutes. Turn off heat and add chocolate and black patent malt in a grain bag. Steep about 10 minutes. Sparge grain bag with about 2 gallons of boiling water. Add lactose. Chill and pitch. When fermented, try priming with 3/4 cup of light dry malt extract.

Weizen? Why Not?

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lb Williams wheat extract

1 lb crystal malt

.5 lb toasted barley

1 lb honey

Hops

2 oz Cascades hops (boil)

.5 oz Cascades hops (finish)

Yeast 1 package Wyeast wheat yeast

Procedure Make a 2-quart starter before brewing. Steep crystal and toasted barley in 4 gallons water for 40 minutes (use grain bags to make this easier). Add extract, honey and bittering hops. Boil wort for 1 hour. Remove from heat. Add finishing hops and steep 2 minutes. Chill and pitch yeast. After 3 days, rack to secondary. Bottle after 8 days.

#8 Weizen II

Category Wheat Beer

Recipe Type Extract

Fermentables

5 lb Wheat Dry Malt Extract (from GFSR)

1 lb Bulk Pale Dry Malt Extract

Hops

.25 oz Hallertau - Northern Brewer Plug Hops (leaf) 7.5%AA (30 minutes)

.75 oz Hallertau - Northern Brewer Plug Hops (leaf) 7.5%AA (60 minutes)

.125 oz Saaz Leaf Hops 2.9%AA (15 minutes)

.125 oz Saaz Leaf Hops 2.9%AA (finish)

Yeast Wyeast 3056 Bavarian Wheat

100% Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

1 lb honey (completely optional)

1 ea 6lb can of Irek's Unhopped (orange print on label)

1 lb Crystal barley Malt 20 lov (for steeping until boil)

1 lb Wheat malt (also for steeping)

Hops

1.5 oz Hallertauer Hops - I'm not a big hop fan, and this comes

Yeast Wyeast Bavarian wheat or German wheat yeast

Procedure For one I also added 5.5# frozen raspberries, though that started out almost like raspberry soda, it mellowed well, though a bit tart. I also use honey for priming instead of afterburner corn sugar. Steep the grains in a couple gallons of water over high temp. Strain out just before it starts to boil. Add the Ireks and boil hops (and honey) boil for an hour, add finishing hops last <10 minutes. I also use the Wyeast Barvarian Wheat (don't recall the #). It adds the clove/banana flavor, but not too much, since its a mix of 2 strains. There's a couple other Wyeast wheat strains, that vary in strength of clove/banana flavor, the German (#3333) leaning away from the clove and banana. With the above recipe, and using the Barvarian Wheat, my first batch was compared favorably by a friend to Spaten Hefeweisen, though I was a bit more critical of it ;). Also, if you use the Wyeast, make a starter.

7--Mile Red Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6.6 lbs of Northwestern amber malt extract

.75 lbs 60 degree L Crystal Malt

Hops

2.5 oz Fuggles hop plugs (4.6% alpha)

1 oz Cascades whole leaf hops. (5%-ish alpha)

Yeast 1 package Glen-brew ale yeast

Procedure Steep crystal malt for 30 minutes in 150 degree water. Sparge into brew pot of hot water and add malt extract. Bring to boil and add 1 ounce Fuggles. 20 minutes later add another ounce. At the 40 minute mark, toss in the final half ounce of fuggles. (Almost threw in a full ounce, but after tasting wort, decided against it---plenty bitter at this point.) Turn off heat and add Cascades. Stirred down the hops slowly and let sit for about 10 minutes. Strain all into fermenter containing ice water. Cooled. Pitched yeast. Single stage ferment. Keg, and age a few days.

Submitted by: Karl Lutzen

Abbey Beer

Category Belgian Ale

Recipe Type All Grain

Fermentables

9 lbs U.S. 2-row

1.5 lbs Munich malt

0.5 lbs 60L (or darker) crystal malt

.5 oz of chocolate malt

1 lbs of honey or dark brown sugar

Hops

7 AAU bittering hops, a mix of hallertauer and kent goldings (60 minute boil)

Yeast Chimay yeast of course

Procedure Add hops at 60 minutes before end of boil. You are not looking for high hop bitterness, nor should there be noticeable hop aroma.

If you're not an all-grain brewer, then don't use the 2-row or munich malt but use, say, 7 pounds light, unhopped dry malt extract instead. Use crystal and chocolate malt for color. The honey or brown sugar will boost the starting gravity as well as contribute to the flavor and body of the finished beer. You might try doing the fermentation at a relatively "warm" temperature, say, 70 to 75 degrees F. This should lead to more of that Chimay flavor in the finished beer. And, don't drink the beer all at once, as its flavor will evolve in the bottle over time.

Alaskan Amber Ale

Category Amber Ale
Recipe Type All Grain

Fermentables
1.5 Lbs Munich Malt
8.75 Lbs Pilsener Malt (2-Row)

Hops
0.5 Oz Mt Hood Hops
0.75 Oz Spalter Spalt

Yeast Wyeast 1007
Procedure Single Step infusion mash at 152 degrees F. Used Mt Hood hops for bittering added 60 minutes before end of boil. Spalter Spalt hops added 15 minutes before end of boil.

Alcatraz Wheat Beer

Category Wheat Beer

Recipe Type Extract

Fermentables

3 lbs dried wheat extract

2 lbs Wheat malt

1 lbs Barley malt

1 lbs dried malt extract

Hops

2.5 oz Mt. Hood hops

Yeast Wyeast Wheat beer yeast

Procedure Make a yeast starter two days beforehand. Mash the three pounds of malt a la Miller. Boil for one hour, adding 1-1/2 ounces hops at the start, 1/2 ounce at 30 minutes, and 1/2 ounce at 5 minutes. Cool and pitch yeast. Ferment. Bottle.

Alex's Delicious E.S.B.

Category Pale Ale
Recipe Type Extract

Fermentables

6 lbs munton's amber dry malt extract
1 lb 60l crystal
4 oz british chocolate malt (for a smoother, less burned flavor)

Hops

1 oz. 5.3 alpha East Kent Goldings 60 minutes
0.5 oz. 4.5 alpha Fuggles 30 minutes
0.5 oz. 5.0 alpha tetnanger 10 minutes
1 oz. 3.5 alpha Saaz 5 minutes
1 oz. 3.5 alpha saaz dryhop in secondary

Other

2 tbsp of gypsum
.5 tsp Irish Moss fifteen minutes before end of boil
.5 c corn sugar to prime

Yeast wyeast London Ale Yeast

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

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

Alex's Scottish Ale

Category Scottish Ale

Recipe Type Extract

Fermentables

8 lbs munton's amber malt extract syrup

2/3 lb crystal

1/3 lb roasted barley

Hops

2 oz. east Kent Goldings (10.6 hbu)

1 oz. goldings ten minutes

Other

.75 cup dextrose priming

Yeast Scottish Ale Yeast

Procedure

Alki Point Sunset

Category German Ale

Recipe Type All Grain

Fermentables

5.0 lbs D-C Belgian Pilsener Malt

1.625 lbs D-C Belgian Wheat Malt

1.0 lbs Ireks German Light Crystal

1.25 lbs Clover honey (15 minute boil)

Hops

.50 oz. Tettnang (4.3% AA) 60 min. 7.5IBU

.50 oz. Liberty (4.3% AA) 60 min. 7.5IBU

.50 oz. Mt. Hood (4.5% AA) 60 min. 8.0IBU

.50 oz. Tettnang (4.3% AA) 30 min. 2.0IBU

.25 oz. Liberty (4.5% AA) 10 min.

Yeast Wyeast #2565 (Kolsch)

Procedure Mash In: 132F

Protein Rest: 30 min @ 124F

Saccharification: 90 min @ 150F

Mash Off: 10 min @ 168F

Sparge to collect 5.75 gallons of sweet wort (or until SG of runoff is 1.010-1.012).

Boil for 90 minutes. Adding 1.125# clover honey for the last 15 minutes of the boil.

Force cool to 62F and pitch slurry from 1.25L starter of Wyeast #2565 Kolsch.

All Grain American Brown

Category Brown Ale
Recipe Type All Grain

Fermentables

9 lbs 2-Row (Old)
.75 lbs Crystal Malt (40L)
.6 lbs Belgian Choc Malt

Hops

1 oz Northern Brewer (Alpha=10.0) 60 min boil
.5 oz Cascade 15 min boil
.25 oz Cascade Dryhop (upon transfer to secondary)

Other

.5 tsp Gypsum (Adjusting mash ph)

Yeast Wyeast 1028

Procedure Mash: Protein Rest: 123F for 30 min Bump to 154 for 90 min (or what suits you.)
Ferment at 60F and condition at 13psi of CO2 for carbonation.

All grain Barleywine

Category Barleywine

Recipe Type All Grain

Fermentables

12 lbs German Pils malt

3 lbs Belgian Munich malt

12 oz British Chocolate malt

2 lbs British Medium Crystal malt

Hops

1 oz Eroica (60 min)

2 oz Northern Brewer (60 min)

1 oz. Kent Goldings (30 min)

.5 oz Kent Goldings (20 min)

.5 oz. Kent Goldings (finish)

Other

Irish Hops at 15 min

Yeast Dry Champagne Yeast (secondary)

Procedure The amount of grain here maxed out my bucket tun sparger. The alcohol here is only about 9%, but then I sparged only enough water to accumulate about 6 gallons for the boil.

Sparging for an 8 or 9 gallons and then reducing to around 6 gallons when adding the hops should add a boost to the alcohol content. Also, the Irish ale yeast brought the fermentation down to the final gravity. The champagne yeast brought no further fermentation and could be eliminated. Brewed as a single decoct. Strike temp of 144. Main mash at 154.

All Grain Porter

All-Grain Stout

Category Stout

Recipe Type All Grain

Fermentables

3 lbs Klages

3 lbs pale malt (darker)

2 lbs pale malt (very light)

2 lbs Vienna malt

2 lbs barley flakes

1 lbs untyped malted barley

8 oz roasted barley

8 oz black patent

Hops

24 grams Buillion hops

30 grams Cascade hops

4 grams Hallertauer hops

Other

8 oz chocolate

Yeast Wyeast German ale

Procedure The flaked barley has no husk, so I saw no reason not to grind it finely. Mash in at 130 degrees. Let rest 20 minutes or so. Mash at 150 degrees for 115 minutes. Sparge. Let the spargings settle. What seemed to be 3 or 4" of hot break settled out of the initial spargings! Boil for 2 hours. Add hops as follows: 14 grams bullion and 16 grams cascade (very fresh) for 1:45. 10 g bullion and 14 g cascade for 1:05. 4 grams hallertauer finish. Chill with an immersion chiller, and strain the wort through the hops. Makes about 5.5 gallons of 1.068

Al's Amber Wheat Beer

Category Wheat Beer

Recipe Type Extract

Fermentables

2.0 lb bag of Unhopped Wheat Dry malt

1 Ea 3.3lb Can Mutton and Fisson Light Unhopped Extract

Hops

0.25 oz. Cascade Leaf Hops (Flavor)

1.0 oz. Cascade Leaf Hops (Boil)

0.25 oz. Cascade Leaf Hops (Aroma)

Other

1 tsp. Irish moss

Yeast 2 Packages Mutton and Fisson Ale Yeast

Procedure Remove 1 1/4 cup of wheat malt and save in zip-lock bag for priming.

Bring 1.5 Gallons water and Malts to a boil. When boil starts fully set your stove timer (watch, hourglass, whatever) to 45 mins. For leaf hops I don't use a hop bag, you can if it makes you feel good.

45 Mins: Add Boil Hops - 1.0 oz.

15 Mins: Add Irish moss - 1 tsp.

10 Mins: Add Flavor Hops - .25 oz.

2 Mins: Add Aroma Hops - .25 oz.

0 Mins: Pour through strainer and funnel(with strainer) directly into carboy with 2+ gallons of cold water as quickly as possible. Fill to top with more cold tap water. swirl carboy to mix hot and cold evenly. Pitch yeast.

Al's Medium-dry Stout

Category Stout

Recipe Type Extract

Fermentables

6.6 lbs John Bull Unhopped Dark Malt Extract

0.5 lb Roasted Un-malted Barley

0.5 lb Black Patent Malt

.5 cup Corn Sugar for priming

Hops

3 oz oz Cluster Pellets (60 min boil)

Other

1/3 oz Wines Inc. Burton Water Salts

6 gal al Soft Tapwater in brewkettle

Yeast 1 pkg Wyeast #1084 Irish Ale yeast

Procedure I just strongly suggest using the blowoff method, because if you don't I feel this beer will be much too astringent.

Al's Pale Ale

Category Pale Ale

Recipe Type Extract

Fermentables

3 lbs Laaglander light dry malt extract

.5 lbs crushed crystal malt (40 L.)

5--1/2 oz Laaglander light dry extract (priming)

Hops

1 oz Clusters pellets (60 minute boil)

.5 oz Fuggles pellets (15 minute boil)

1 oz Goldings, Fuggles, Cascade, or Willamette whole hops

Other

1/3 oz Burton water salts

5--1/2 Gal water

Yeast Wyeast #1028 "London Ale" yeast

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

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

Al's Special London Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6.6 lbs M&F unhopped light malt extract

1 lbs Laaglander light dried malt extract

1 lbs crushed 2-row british crystal malt ~40L

Hops

2 oz Northern Brewer Pellets (6.2%AA) (60 min. boil)

.5 oz East Kent Goldings (whole) (5 minute boil)

1 oz East Kent Goldings (whole) (dryhop last 7 days before

Other

.5 tsp Burton water salts

.25 tsp Irish Moss (15 minutes)

.5 cup corn sugar for priming

Yeast 8 ounces starter from Wyeast #1028

Procedure Start with 5--1/2 gallons tap water. Steeped crushed crystal malt in a grain bag while the liquor and Burton water salts went from tapwater temperature up to 165F. Removed grain bag and let wort drain out of it. After boiling down to 5 gallons, OG was 1071, so I added an additional 1/2 gallon of boiled water (not a big deal, but hop utilization would have been different with a 6 gallon boil). By the way, Chicago water is quite soft---I suspect distilled would be close enough. Fermentation in glass, with blowoff, at 68F. Dryhops simply stuffed into the primary after fermentation ended, seven days before bottling.

Alt

Category German Ale

Recipe Type All Grain

German ales include: Alt (Dusseldorf), Kolsch (Köln) 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.

Hops

2 oz Perle hops (boil 60 minutes)

1 oz Perle (boil 30 minutes)

Other

Pale malt 90% of mash

Crystal malt 7% of mash

Wheat malt 3--10% of mash (vary percents accordingly)

Yeast 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.

Alt

Category German Ale

Recipe Type All Grain .

Fermentables

8 lbs. Belgian 2-row Pilsen (1.5L)

2 lbs. Belgian 2-row Munich (~4L)

.5 lb. Belgian 2-row Aromatic (~21L)

.5 lb. Belgian 2-row Carapils (?L)

.5 lb. Belgian 2-row Caramunich (~64L)

0.75 oz. Crystal " 30 min.

Hops

3.25 oz. Crystal (pellets, 3.3%) 60 min.

Other

.5 lb. German wheat (?L)

Yeast 1007 German Ale yeast

Procedure I mashed (single infusion) at 152F for 1.5 hours. Primary fermented at around 55-60F for 6 days. I split the batch after the primary - put 1 gallon in my fridge at around 38F for two weeks, while the other 4 gallons sat in a carboy in my basement at around 70F. The beer was very spicy (from the 1007?) at first, but mellowed out nicely after about 4 weeks. The cold-conditioned gallon was smoother, and more drinkable at an earlier age (~2 weeks after bottling) than the warm-conditioned portion. The cold-conditioned beers were also *brilliantly clear*! It was perfectly balanced (to me), with a complex maltiness that I haven't had in any of my past beers. The IBU's were around 36, using Tinseth's calculator. The color was perfect (dark copper?), though the alcohol was probably a bit on the high side for the style.

Alt

Category German Ale

Recipe Type All Grain

Grains and hops used should be German.

Fermentables

8 lbs pilsner malt (or 6 pounds light

4 oz 10L crystal malt

4 oz 60L crystal malt

4 oz 120L crystal malt (assumes 75% extraction

Hops

6 oz German hops (Hallertauer

Yeast Wyeast #1338 or #1007

Procedure Cold condition in secondary.

Alt

Category German Ale

Recipe Type All Grain

Fermentables

4 lbs U.S. 2-row malt (Klages/Harrington)

3--1/4 lbs Munich malt (10 L.)

.25 lbs crystal malt (80 L.)

.5 lbs wheat malt

.5 oz black patent malt

2/3 cup corn sugar (priming)

Hops

.5 oz Willamette hops (5.5% alpha) (boil)

.5 oz Kent Goldings (6.1% alpha) (boil)

1 oz Hallertauer (2.9% alpha) (finish)

Yeast Wyeast #1056 American ale yeast

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.

America Discovers Columbus

Category Pale Ale

Recipe Type All Grain

Fermentables

11 lb Schreier 2-row pale malt

1 lb DWC Munich

0.6 lb DWC CaraVienne

0.5 lb DWC Biscuit

0.5 lb Gambrinus Honey Malt

0.25 lb DWC carapils

Hops

1.5 oz Columbus hop pellets (12.5% alpha, 60 minute boil)

.5 oz Columbus hops (15 minute boil)

.25 oz Cascade hops (4.1% alpha, 15 minute boil)

.5 oz Columbus (dry hop one week in primary)

Other

.5 oz Columbus (finish)

Yeast ale yeast (Wyeast 1272 or 1056---see notes)

Procedure Mashed at 157-155F for 65 min. Water - essentially deionized with = tsp gypsum

I split a 5 gallon batch into two glass fermenters. Wyeast 1272 was pitched into the first 2 gallons siphoned out of the kettle and Wyeast 1056 got the last 2.5 gallons with a little more trub. Both yeasts were pitched from 3 cup starters.

Amber Ale

Category Amber Ale
Recipe Type All Grain

Fermentables

- 10 lbs american 2-row pale malt
- 1 lb Vienna Malt
- .5 lb Cara-pils malt
- 1 lb light Crystal malt
- .5 lb crystal malt (60L)
- .5 cup chocolate malt

Hops

- 1 oz Cascade hops (boil)
- .5 oz Fuggles hops (flavor)
- .5 oz Cascade hops (finishing)

Yeast 1000 ml Yeast starter- Wyeast Chico Ale

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

American Brown Ale

Category Brown Ale

Recipe Type All Grain .

Fermentables

5.33 lbs. Klages

2 lbs. D-C Pilsen

2 lbs. Vienna (American 6-row)

0.5 lbs. German wheat

0.5 lbs. Caraviennne

0.5 lbs. Caramunich

0.5 lbs. chocolate malt

0.125 lbs. black malt

Hops

1.5 oz. Cascade (5.8%) 60 min.

0.5 oz. Tettnang (3.4%) 10 min.

0.5 oz. Cascade (5.8%) finish

Other

0.5 lbs. D-C Aromatic

Yeast

Procedure Single-step infusion 155F, ~1 hr.

American I.P.A.

Category Pale Ale

Recipe Type All Grain

Think Liberty on this one. Enjoy.

Fermentables

90-92%, 2 row pale malt

8-10%, Crystal 40L

Hops

1-1.5 oz Whole Cascade 60 minute boil

1 oz Cascade 30 minutes

2 oz Cascade added a handful at a time the last 15

Yeast

Procedure Mash in at 123 degrees for 30 minutes. Raise to 153 degrees for 60 minutes. Mash off at 172 for 10 minutes. Ferment at 60-68 degrees. Dry hop with 1 ounce whole Cascades, preferably in secondary but primary will work.

American Pale Ale

Category Pale Ale

Recipe Type Extract

Fermentables

5 lbs unhopped light dry malt extract

.5 lbs dark crystal malt

Hops

1 oz Cascade hops (60 minute boil)

.5 oz Cascade (30 minute boil)

.5 oz Cascade (10 minute boil)

1/2--1 oz Cascade (dry hop)

Yeast 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.

American Pale Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

9.0 lbs US 2-row pale malt (Briess)

1.0 lbs crystal malt (combo of British 50L, US 40L, Special B)

0.5 lbs US dextrin malt

Hops

27-32 IBU from Goldings (bitterness)

0.5 oz Cascade or Goldings (flavor)

0.5-1.0 oz Cascade or Goldings (aroma)

0.5-1.0 oz Cascade or Goldings (dry-hop)

Other

1 tsp rehydrated Irish moss

Yeast Wyeast Irish 1084 repitched

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

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

American Premium Pilsner

Category Lager

Recipe Type All Grain

Fermentables

6 lbs Lager malt (I use 2-row, but 6-row is appropriate for the

1 lb Mild ale malt

1 lb Rice

.5 lb Flaked barley

.5 lb Flaked maize

4 oz Malto-dextrin powder

Hops

.75 oz Saaz (4.2%AA for 90min)

.25 oz Saaz (4.2%AA for 30min)

1 oz Cascade (4.9%AA for 2min)

1 oz Cascade (4.9%AA for dry-hopping)

Yeast Wyeast #2112 California Lager (optional)

Procedure Boil rice for 30 minutes and add grains and water for mash --

First rest at 94F for 30 minutes to help breakdown the adjuncts --

Raise temp to 122F for 30 minutes for protein degradation --

Raise temp to 140F for 15 minutes for better head retention and clarity --

Raise temp to 153F for 45 minutes for starch conversion --

Raise temp to 158F for 20 minutes for complete conversion --

Mashout at 168F for 10 minutes -- Sparge w/168F water at < 6 pH --

Boil wort and add 3/4 oz Saaz -- boil 60 min --

Add 1/4 oz Saaz -- boil 30 min --

Add 1 oz Cascade -- boil 2 min --

Force chill (if possible) -- rack to primary and aerate --

Rehydrate Nottingham yeast and pitch at 65F --

Ferment for 4-7 days or until no noticeable airlock activity --

Rack to secondary -- Drop temp to 55F --

Pitch Wyeast #2112 starter (>=400ml) at 55F --

Drop temp to 34-40F for 4-6 weeks (or until you decide to bottle) --

72 hours before bottling:

Add 1 oz Cascade directly to secondary --

48 hours before bottling:

Add your favorite clarifier (if necessary), gelatine, polyclar, etc --

24 hours before bottling:

Raise temp to 60F:

Bottle and let sit at 60F for 1 week, then drop temp back down for either extended lagering (34-45F) or for drinking (48-55) --

American Wheat

Category Wheat Beer

Recipe Type All Grain

Fermentables

8 lbs pale 6-row

3 lbs wheat

Hops

1 oz Northern. Brewer (1 hour)

.5 oz Hallertauer (1 hour)

.5 oz Hallertauer (10 minutes)

Yeast Nottingham Dry Ale Yeast. ????

Amy's Stout

Category Stout

Recipe Type All Grain

Fermentables

5.5 lb Hugh Baird Pale Ale malt

0.5 lb Carapils malt (Hugh Baird)

0.5 lb Hugh Baird 50L crystal

1.0 lb flaked oats (McCann's Irish Quick Oats)

0.7 lb roasted barley

Hops

30 Gram BC Kent Goldings flowers (5%) (60 min)

15 Gram Kent Goldings (15 min)

15 Gram Kent Goldings (5 min)

Yeast Yeast Lab Irish Ale yeast

Procedure Step mash all grains together @61C for 30 min (3 gal strike), 65C for 30 min. (infuse 2qts boiling water). Sparged 5.8 gallons at 1.038.

Yield: 4.7 gallons @ 1.046 (I did add some top-up water during the boil).

Fermented 1 week in glass at 19-22C with a pint starter of YeastLab Irish Ale. FG 1.012.

Bottled with 1/3c corn sugar into 2 5l mini-kegs and 18 bottles.

Anchor Liberty Clone

Category India Pale Ale
Recipe Type Extract

Fermentables

6 lbs. Northwestern Pale liquid extract
.5 lbs. . Crystal 40L

Hops

3 oz. Cascade (whole leaf) 5.5%, 60min (Partial Boil)
1 oz. Cascade (whole leaf) dry hop , one week

Other

1 tsp. gypsum
1 tsp Irish Moss

Yeast Wyeast London

Procedure If I were to use only 1/2 oz. dry hop I think they would be identical.

Primary ferment was one week at 68 degrees. Secondary ferment was one week.

For the dry hop I just threw them in the secondary. The hops float so you can siphon from underneath them. The longer you dry hop the more the hops get "water logged" and start to sink. You may want to try 5 days instead of 7. When I transferred it to the bottling bucket I did get some hops in there. Wracking to a second bottling bucket might help but I was to lazy.

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

If you do a full boil, you may want to cut back on the bittering

Anchor Porter Clone

Category Porter

Recipe Type Partial Mash

I made a porter last year that was loosely based on Miller's partial mash

Fermentables

4 lb British pale ale 2-row malt

1 lb black patent malt

.5 lb dark crystal malt

3.3 lbs M&F extra light syrup

Hops

12.8 AAU Northern Brewer (boil)

Yeast Wyeast #1084 the Fighting Irish

Procedure Mash all grains together in a single infusion at 150F using 1-1/3 qt water per pound of grain. Sparge with 11 qt water, dissolve syrup, add water to make 6-1/2 or 7 gallons. Boil 1 hour, using all the hops. Chill, aerate, pitch, etc. Gravities were 1.055 and 1.016. I used a two-step starter on the Wyeast, and did a secondary on the beer. 18 days from boil to bottle (this was in November).

Anchor Steam-Style Amber

Category Steam Beer

Recipe Type Extract

Fermentables

7 lbs John Bull plain light malt extract

1/4-1/2 lbs crystal malt

Hops

2 oz Northern Brewer hops (11 alpha) (boil)

1 oz Cascade hops (5.6 alpha) (finish)

Yeast 2 packs lager yeast

Procedure Pour 1 gallon water into brewpot. Crush grains and add to brewpot. Bring to boil.

Remove grains. Add malt extract. Add 1/3 of the boiling hops. After 20 minutes, add another 1/3 of hops. After another 20 minutes add the last 1/3 of hops. After another 20 minutes, remove from heat and add finishing hops. Cover wort. Pour 3 gallons cold water into fermenter. Strain wort into fermenter along with enough water to make 5-1/2 gallons. Pitch yeast and put in blowoff tube or airlock.

Angie's Ale

Category Brown Ale

Recipe Type Extract

I just cracked open a bottle of my homebrew batch number 3. It's only been in the bottle since last Saturday, so it's not quite carbonated all the way yet, but damn this beer turned out great.

I have been slowly making my batches more complex. I added some Crystal Malt grain to this batch. It added some really nice flavor to the beer. While my first two batches turned out pretty good. They lacked the character the grain added to this batch.

If there are any extract brewers out there who haven't tried adding a pound of grain to their brews, I highly recommend you give it a try. It's not very difficult. You need not mash to add a nice grain taste to your beer. Just make some grain tea, but don't boil the grain or you will leach nasties out of the grain husks. Yank the grain at about 160 F.

Here's my recipe for batch number 3. Suds rates it as a Flanders Brown Ale (Well Hi-dilly-ho Neighbor!). I call it Angie's Ale (Angie is my border collie mix pup dog).

Fermentables

6 lb Light Liquid Malt Extract

1 lb Crystal Malt 60L

.75 cup Corn Sugar (priming)

Hops

2 oz Fuggles Hops (3.6% AA 30 min)

1 oz Willamette Hops (4.3% AA 10 min)

Other

5 gal Bottled Drinking Water

.5 tsp Non-Iodinized Salt

Yeast 1 pkt - Nottingham Dry Ale Yeast

Procedure Place Crystal Malt in a grain bag and heat with 2 gallons water in a pasta pot. Remove grain at 160 F. Mix grain tea and Malt Extract in a cool brew pot, and add another gallon or two of hot water. Bring to a boil add hops and salt. Cool wort. Rehydrate yeast, and pitch at 80 F.

Ferment in primary for 4 days at room temp. Rack to Secondary. Ferment for additional 10 days at room temp.

Apples in the Snow

Category Fruit Beers

Recipe Type Extract .

Fermentables

6.6 lbs John Bull light malt extract (or other brand)

1 lbs corn sugar

.75 cup corn sugar (priming)

Hops

2 oz Hallertauer hops (boil)

.5 oz Hallertauer hops (finish)

Other

12 lbs apples (9 pounds Granny Smith)

Yeast 2 packs Edme ale yeast

Procedure Cut apples into 8-10 slices. Put 1-1/2 gallons water into pot, add boiling hops and bring to boil. Add extract and corn sugar. Boil 40 minutes. Add finishing hops and apples. Steep 15 minutes. Pour wort into 3-1/2 gallons cold water. Push apples to one side and pitch yeast. Ferment 3 weeks.

Arizona Pale Ale

Category Pale Ale
Recipe Type Extract

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

Fermentables

6-7 lbs pale malt extract
1 lbs Crystal malt, 1/2 pound toasted malted barley
2 cups steamed (sanitized) American Oak Chips (secondary)

Hops

2 oz Northern Brewer hops (boiling): 10HBU
1 oz Cascade hops (finishing)

Other

2 tsp. gypsum
1 tsp Irish Moss
.75 cups corn sugar (bottling)

Yeast 1 package Wyeast American Ale Liquid yeast (#1059)

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

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

In another pot, heat water for sparging, 1 gallon should do. Sparge grains into the brew pot.

I fetched my water from a local Water Mart. This is Reverse Osmosis (RO) water, and could be too thin for a (India) Pale Ale. Thus, I add gypsum. I could have added Burton Water Salts at the expense of quaffability.

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

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

Age four weeks in the bottle.

B.W. Lager

Category Lager Amber

Recipe Type All Grain

Tastes great, but low alcohol according to the measurements. Nice amber lager.

Fermentables

7 lbs cracked lager malt

5 lbs amber dry malt extract

Hops

2 oz Talisman leaf hops

.5 oz Hallertauer leaf hops

1 oz Willamette hops pellets

Other

1 tsp gypsum

2500 mg ascorbic acid

1 tsp Irish moss

Yeast Red Star lager yeast

Procedure Add grain to 2-1/2 gallons of 170 degree water giving an initial heat of 155 degrees and a pH of 5.3. Maintain temperature at 130-150 degrees for 2 hours. Sparge. Bring to boil. Add extract, and Talisman hops. In last 20 minutes add Irish moss. In last 10 minutes add Hallertauer hops. Strain wort and cool. Add Willamette pellets for aroma. Pitch yeast

Bad Chile Beer

Category Spiced Beers

Recipe Type Extract

Fermentables

5.5 lbs. light DME

1 lb. Cara-Pils Malt

Hops

1.75 oz. Cluster Hops (boiling) 7.0% alpha-acid

1.25 oz. Willamette Hops (bittering) 4.5% alpha-acid

0.75 oz. Willamette Hops (aroma) 4.5% alpha-acid

Other

10 each chopped serrano chile peppers

0.75 c. dextrose (priming)

Yeast 14 g. Yeast Labs Whitbread Ale Yeast

Procedure Grains steeped for 15 min @ 150-165 F. Hops added to boil at 0, 40, and 55 min, respectively. One hour boil. Chiles added at end of boil, pasteurized for 15 minutes, threw all into carboy w/cold water.

Fermentation began VERY sluggishly 17 hours after pitching. Transferred to secondary after one week. Toward the end of fermentation, the sediment seemed to "creep up" the sides of the carboy a little. This leads me to suspect contamination, dagnabbit

Baer's Stout

Category Stout

Recipe Type Extract

Fermentables

.25 lbs flaked barley

.25 lbs medium crystal malt

6 lbs dark Australian malt extract

.5 lbs dark Australian dry malt

.25 lbs black patent malt

.5 cup molasses

Hops

2 oz Cascade hops (boil)

2/3 oz Northern Brewer hops (finish)

Yeast Wyeast British ale yeast

Procedure Steep flaked barley and crystal malt for 50 minutes at 153 degrees. Strain and boil 90 minutes. Add 1/3 of boiling hops after 30 minutes. Add black patent and molasses at 45 minutes. After 60 minutes add 1/3 of boiling hops. At end of boil add remaining hops. Steep. Strain, cool, and ferment.

Bah Humbug Brew

Category Brown Ale

Recipe Type Extract

I used orange peel with good results once. I would like a little more orange, so next time I think I will add it to the beginning of the boil in a slightly lesser quantity.

Rapid start with the fermentation. Some may want more hops, I don't like my beer very bitter. This is a great winter brew and has some residual sweetness. I love it while talking in front of the fireplace. The flavour is very complex. I can taste orange and cranberry, but not sure about the spice. Good body, little head, and does well with a month or two of aging. Got great reviews from a the few that usually say, "I don't like beer very much" (referring to the garbage in the grocery store no doubt)

Fermentables

8 lbs Light LME

.25 lbs Black Patent

1 can Welch's Cranberry juice concentrate

Hops

1 oz Willamette Hops

.5 oz Kent goldings (last 10 min of the boil)

Other

2 Tbsp pumpkin pie spice

peels from 4 oranges (without the white gunk)

6.5 gallons water

Yeast 1 pkg. EDME ale yeast

Procedure Peel oranges with a Potato peeler, and set aside

Add grains (in grain bag) to water and heat to 152F, steep for 15 min.

Continue heat to 170F and pull out the grains.

Heat to boiling, remove from heat, and add honey, LME, and Willamette hops

Boil for 30 min.

Add spice and orange peel

At 45 min add Kent goldings hops

turn off heat at 50 min and add cranberry juice conc.

steep above 170F for 10 min

Cool asap

Ferment

Barleywine

Category Barleywine
Recipe Type All Grain

Fermentables

10 lbs DWC(DeWolf-Cosyns Belgian) Pilsener malt
8 lbs DWC Pale malt
1.5 lbs DWC CaraVienne malt
0.1 lbs Roasted Barley
0.5 lbs DWC (Belgian) Munich malt

Hops

2 oz Northern Brewer pellets (9%) 60 min
1 oz BC Kent Goldings plugs (5%) 30 min
1/2 oz BC Kent Goldings plug (5%) 15 min
1/2 oz BC Kent Goldings plug (5%) 5 min
1/2 oz Fuggles plug (4.3%) 5 min

Yeast London ale yeast

Procedure Mash schedule:

Mash-in with 10qts @ 42C for a strike temp of 39C
20 minute beta-glucan rest
Add 10 qts at 100C (boiling) to raise to 62C (aiming for 60C),
30 min. beta-amylase rest
Add 6 quarts @ 100C to raise to 67C (aiming for 70C)
1:15 alpha-amylase rest

Take first runnings (drain all liquid from mash tun without adding any further sparge water(*)) to get about 4-4.5 gallons @ 1.080. Boiling down to 3 gallons will give an OG of 1.105 - 1.120.

Whirlpool, let settle for 15 minutes and siphon through counterflow chiller with aerating cane on end.

Pitch yeast slurry from a previous batch of Mild (probably YeastLab London Ale (it's a long story)). (By the way, this is my favorite way to pitch *enough* yeast for a barleywine.) Fermentation was active in 2 hours. Primary was about 2 months @ 65-70F, and dropped from 1.105 to 1.038.

Rack into secondary and add 1 oz of EKG plugs for dry hopping.

Bottle about 1 month later. Added new yeast, but no priming sugar.

(*) You can (I did) add more hot water to the remaining mash, and sparge out about 7 gallons more wort to make a Bitter at about 1.045.

Barleywine

Category Barleywine

Recipe Type Extract

Fermentables

12 lbs dry pale malt extract

.5 lbs honey

1 lbs dry light malt extract

1.5 lbs corn sugar

Hops

2 oz Chinook boiling hops (13.2 alpha)

2 oz Cascade boiling hops (5.5 alpha)

2 oz Fuggles hops (finish)

Other

2 tsp. Irish moss

2 tsp. Sparkeloid

Yeast champagne yeast

Procedure Boil malt, boiling hops, and corn sugar in 1-1/2 gallons water for about 1 hour. In last 30 minutes add Irish moss, Fuggles, and sparkeloid. Add to 3-1/2 gallons cold water in fermenter. Pitch yeast and ferment about 7 months. Bottle and age

Barleywine

Category Barleywine

Recipe Type Extract

Fermentables

2 cans Munton & Fison Light Malt Extract

2 lbs Munton & Fison light dried malt extract

.25 lbs Domino light brown sugar

Hops

3--1/2 oz Fuggles hops

.5 oz Fuggles for finishing

Yeast 2 packs Munton & Fison ale yeast

Procedure We did a single stage fermentation, so I can't answer your question about how long to age in secondary. We gave the finishing hops 10 minutes. As far as conditioning in bottles---well, it's been 14 months now and it keeps getting better. At 2 months it was OK, but cloudy enough that we thought we should have used gypsum. It was also VERY sweet, but also very hoppy and quite smooth. By 9 months it was clear, but quite heavy and we thought maybe less sugar. Last week it had gotten considerably drier and VERY clear. It's really good now, so I don't know if it'll last long enough for me to give you an update later.

Submitted by: Ann Nelligan,

Barney Flats Oatmeal Stout

Category Stout

Recipe Type Partial Mash

Fermentables

5 lbs 2--row pale malt
1.5 lbs steel cut oats
.5 lbs malted wheat
1.5 lbs 80 L. crystal malt
1 lbs black patent malt
1 lbs chocolate malt
1 lbs roasted barley
.5 lbs Cara-pils malt
3 lbs dark Australian DME

Hops

1 oz Chinnok pellets (13.6% alpha) (boil 60 minutes)
.5 oz Perle pellets (8% alpha) (boil 35 minutes)
.25 oz Hallertauer pellets (3% alpha) (boil 35 minutes)
.25 oz Tettnanger pellets (3.4% alpha) (boil 35 minutes)
.75 oz Hallertauer (steep for aroma)
.75 oz Tettnanger (steep for aroma)

Other

.5 lbs lactose
1 tsp Irish moss

Yeast 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.

Barrel Bottom Black Bitter

Category Brown Ale

Recipe Type Extract

Fermentables

6 lbs Australian dark malt extract syrup

2/3 lbs chocolate malt

1/3 lbs crystal malt

Hops

2 oz Perle hops

1.5 oz Cascade hops

Yeast Burton liquid ale yeast

Procedure Soak malt in a pot of hot water for 1 hour. While soaking, begin boiling Australian dark malt with the Perle hops. After 1 hour, add Cascade hops and turn off heat. Steep about 30 minutes. Strain everything into primary and add cold water to bring volume to 5 gallons. Pitch yeast when cool.

Basic Fruit Beer

Category Fruit Beers

Recipe Type Extract

Fermentables

4-pound can Alexanders pale malt extract

.5 lbs light dry extract

Hops

10 HBU hops

Other

.25 tsp Irish moss

2 gallons fruit juice (such as apple or raspberry)

Yeast yeast

Basic Stout

Category Stout
Recipe Type Extract

Fermentables

6-8 lbs dark malt extract
1/2-1 lbs roasted barley
1/2-1 lbs black patent malt

Hops

.75 oz bittering hops (e.g., Bullion)
small amount aromatic hops (optional)

Yeast ale yeast

Procedure To these skeleton ingredients I add other adjuncts, or remove things if the wind blows from the south. A nice beer is made by using only dark malt and black patent malt. A good strong bittering hops is key; Bullion is lovely, as are Nugget or Chinook.

There are no appreciable differences between making stouts and other ales, save the larger quantities of grain. Beware of 9-pound batches as these can blow the lids off fermenters.

Bass Ale

Category Pale Ale

Recipe Type Extract

Fermentables

7 lbs Steinbart's American Light Extract

1 lbs Crystal malt 40L

1 lbs Dark brown sugar ; be damned German purity law!

Hops

1 oz Northern Brewer (60 minute boil)

1 oz Fuggle (30 minute boil)

.5 oz Fuggle (10 minute boil)

.5 oz Fuggle (15 minute seep)

Yeast yeast

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

Bass Ale Clone

Category Pale Ale
Recipe Type Extract

Fermentables

3 lbs Munton & Fison Light DME
.5 lbs Medium crystal (50L)
1/2 lb Dark brown sugar

Hops

1 oz Fuggles @ 60 min
.5 oz Kent Goldings @ 30 min
.5 oz Kent Goldings @ 2 min

Yeast Wyeast 1098

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

Bass Clone

Category Pale Ale
Recipe Type Extract

Fermentables

6.6 lbs Munton & Fisons light unhopped liquid malt extract
1.5 lb Crystal Malt 20L
1.25 cup Light DME or 3/4 cup corn sugar (priming)

Hops

1 oz. Kent Goldings hops 5.0 AA (boil)
.5 oz. Fuggle hops 4.8 AA (boil)
.5 oz. Willamette hops (finish)

Other

2.5 Gal Artesian bottled water or boil and cool water, store in sanitized
1 tsp Gypsum 1/2 tsp. Irish Moss

Yeast 1 pkg. #1098 British Ale Liquid Yeast

Procedure Add crushed grains to 2 1/2 gallons of cold tap water, add gypsum. Heat to 170 degrees, remove from heat cover and let sit for 15 minutes. Remove grains from liquid, add liquid malt extracts and boiling hops. Boil for 60 minutes. Add Irish moss in last 15 minutes of boil. Add finishing hops last 2 minutes of boil. After boiling cover pot and set into cold water bath in sink for 30 minutes. Add 2 1/2 gallons of cold water to the 5 gallon carboy. Add cooled wort to carboy. Shake carboy to add oxygen to wort. Add yeast pkt., shake carboy again to mix yeast.

Bass-Alike

Category Pale Ale

Recipe Type Extract

Fermentables

2 lbs light DME

3 lbs plain light malt extract

2 oz roast barley

8 oz crushed crystal malt

Hops

2 oz Fuggles (pellets)

1 oz Goldings (pellets)

.25 oz Goldings (pellets)

.5 oz Goldings (pellets)

Other

gypsum and if necessary

Yeast Ale yeast (I used Edme but wanted to try Wyeast)

Procedure This is a 5 gallon batch. Boil up a couple of gallons of water, add DME and LME, fuggles, and 1 ounce of goldings. Make tea out of roast barley, and strain into main boiler. Make tea out of crystal malt and strain into main boiler. (Half way through boil add local water ingredients and Irish moss if required). After boil, add 1/2 ounce of Goldings, cover and let stand for 15 minutes. Pour into primary, make up to 5 gallons and pitch yeast. Rack and add 1/4 ounce Goldings and complete fermentation.

Batard de Belgique

Category Belgian Ale
Recipe Type All Grain

Fermentables

6 lbs U.S. 2--row malt
3--1/4 lbs dextarine malt
2 lbs unmalted wheat
1 lbs light brown sugar
1 cup blackstrap molasses
2/3 cup corn sugar (priming)

Hops

1.5 oz East Kent Goldings hops (6.1% alpha)

Yeast Chimay yeast

Procedure Cook 1/2 pound 2--row malt and 2 pounds of unmalted wheat in 4--5 quarts of water until gelatinized (about 45 minutes). Mix cooked wheat into main mash water and stir until well mixed. Mash in: 12 quarts at 138F. Protein rest: 30 minutes at 126--131F. Mash: 2 hours at 148--152. Mash out: 5 minutes at 170. Sparge: 6--1/2 gallons at 170. Boil 2--1/2 hours adding hops 60 minutes from the end of the boil.

Batch #10 Gary's Oregon Steam Beer

Category Steam Beer
Recipe Type Extract

Fermentables

7 lbs amber malt extract
1 lb 20L chyrstal malt
.75 cup corn sugar (bottling)

Hops

1 1/2 oz cluster hops (boiling)
.5 oz cluster hops (finishing)

Yeast 1 package Wyeast California (2112)

Procedure Starter made 2 days ahead instead of one. Steep grains for 30 minutes. Sparge into kettle. Boil extract and hops for 60 minutes.

Batch #14 Raspberry

Category Fruit Beers
Recipe Type Extract !

Fermentables
5.5 lbs dry light malt extract

Hops
1 1/3 oz willamette hop pellets 60 minutes {alpha 4.3, beta 3.3}
1/3 oz willamette hop pellets 10 minutes
1/3 oz willamette hops 5 minutes

Other
1 can (96 oz) raspberry wine base
.25 teaspoon Irish moss

Yeast 1 package wyeast Belgian ale yeast
Procedure Cultured the yeast in 1.020 starter 48 hours in advance. Bring water to a boil. Add extract. Add boiling hops after hot break. Flavor hops added as noted above. Add Irish moss for last 15 minutes. Remove from heat. Cool. Sparge into carboy. Boil more water. Cool. Fill carboy. Wine base added to secondary at time of racking.

Batch #28

Category Belgian Ale

Recipe Type Extract

Fermentables

10 lbs Northwest Gold liquid malt extract

1.5 lb. corn sugar

Hops

1.3 oz Hallertauer hops (4%) 60 min.

.3 oz Saaz hops (3%) 60 min.

.3 oz Saaz hops (3%) 2 min.

Yeast Wyeast 1214 Belgian ale yeast

Procedure Boil extract, sugar, 1st hop addition 58 minutes. Add 2nd hop addition and boil 2 minutes. Cool and pitch yeast (I used a 1.5 liter starter). Ferment cool (about 60 F.). Bottle when fermentation completes.

Batch #62 Brain Wipe

Category Belgian Ale
Recipe Type All Grain

Fermentables

10 lbs Dewolf and Cosyn pilsner malt
1 lb. Briess 2-row malt
1.5 lbs. Corn sugar
2 lbs Laglaander Extra pale dry malt extract

Other

1.5 oz. Tettenager (4.4%) 60 min.
0.5 oz. Tettenager (4.4%) 5 min.

Yeast Wyeast White beer yeast

Procedure Mashed malts with step infusion mash, 30 min. 122 F., 75 min. 150 F., 10 min. 168 F. Boil thirty minutes. Add corn sugar, malt extract, 1st hop addition. Boil 55 minutes. Add 2nd hop addition. Cool and pitch yeast (2 liter starter). Ferment 65-70 until completion.

Batch 25

Category Barleywine
Recipe Type All Grain

Fermentables

20 lbs lager malt
.5 lbs crystal malt
5 lbs munich malt
1 lbs roasted lager malt

Hops

1 oz Goldings leaf hops (5.6% alpha)
1 oz Hallertauer
.5 oz Hallertauer
.5 oz Hallertauer

Other

2 tsp gypsum
.75 tsp Irish moss in last 10 minutes of boil

Yeast Whitbread ale yeast

Procedure 1 hour 15 minute protein rest at 132 --- 115F. Mash at 152F with 1/2 ounce amylase enzyme for 2--1/2 hours. Mash out at 165--172. Sparge with 168 water to make 11 gallons. Boil, adding hops as noted. Cool and pitch yeast. Rack after 1 week, bottle a week later priming with corn sugar.

Batch 29

Category Barleywine
Recipe Type All Grain

Fermentables

10 lbs Schreier 2--row malt
5 lbs munich malt
1 lbs wheat
.75 lbs crystal malt

Hops

3 lbs Glenbrew hopped scotch bitter
2.5 oz Fuggles hops (plug)
1 oz Hallertauer hops (leaf)

Other

1/5 tsp salt
.5 tsp epsom salt
1 tbsp gypsum

Yeast Belgian ale yeast

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

Baumerator

Category Lager Bock
Recipe Type All Grain

Fermentables

10 lbs s 2 row malt
3 lbs ds munich malt
.5 lbs toasted malt
.5 lbs chocolate malt
.25 lbs roasted barley
.25 lbs black patent malt
.5 crystal malt 90L

Hops

4 oz Tettenger boiling hops (60 min)
.5 oz Tettenger finishing hops (10 min)

Yeast Yeast Labs Bavarian Lager Yeast

Procedure Protein rest 125 (30 min), Mash 154(90 min), Mashout 168(10 min).

Primary @ 50F for 18 days (racked after 3 days). Diacital(sp?) reduction @ 64F for 2 days. Cold lagered @35-39F for 90 days.

Bavarian Weiss

Category Wheat Beer

Recipe Type Extract

Fermentables

2 ea 3.3 pound cans, M&F wheat malt extract

.75 cup dry malt extract for bottling (turned out to be too

Hops

1.5 oz Hallertauer hops (boiling)

.5 oz Hallertauer hops (Finishing)

Other

.25 tsp Irish moss

Yeast 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.

BB IPA

Category India Pale Ale

Recipe Type Extract

Fermentables

3.7 kg Cooper Real Ale Extract

450.0 Grams Crystal malt

500.0 Grams dextrose

Hops

52.0 Grams Hallertauer Hops

Other

1.0 Tsp Irish Moss

Yeast Gervin ale

Procedure Steep grains at 65 degrees C for 30 mins and remove. Add extract and dextrose and bring to the boil. Add 20g of the hops and boil for 30 mins. Add 20g of the hops and boil for another 25 mins. Add the Irish Moss and 12g of hops and boil for 5 mins. Pitch the yeast when under 25 degrees C. Leave in the fermenter for 12 - 14 days and bottle. Ready to drink after 10 days in the bottle

Beat Me Over the Head with a Stick Bock

Category Lager Bock

Recipe Type Partial Mash

Fermentables

6.6 lbs John Bull light malt extract

3 lbs Klages malt

.5 lbs chocolate malt

Hops

2--3/4 oz 4.7% AAU Willamette flowers (60 minute boil)

.5 oz 4.7% Willamette flowers (2 minute steep)

Other

10 grams Burton salts

Yeast lager yeast (I used MeV)

Procedure Bring 3 qt + 2 cups of water to 130 degrees. Add cracked Klages and chocolate malts (temp = 122 degrees). Rest 30 min. Add 7 cups of 200 degrees water to bring temp up to 150 degrees. Rest 30 min. Bring up to 158 degrees with burner. Rest 20 minutes. Mash out at 170 degrees. Sparge with 7 quarts of 170 degrees water, recycling the first runoff. Add malt extract and boil as normal. Chill the wort and pitch. Aerate vigorously with a hollow plastic tube...there's no need to get fancy equipment here. With the hollow tube I can whip up a 3" head of froth on the chilled wort. Bubbling activity is almost always evident within 8-10 hours of pitching a 12-18 oz starter solution. Ferment as you would a lager.

Beekeeper's Brown

Category Brown Ale

Recipe Type Extract

Fermentables

1 Each Ironmaster Brown Ale beer kit

5.5 cups corn sugar

2 lbs honey (*NOT* boiled)

.5 cup corn sugar for priming

Yeast

Procedure Started Sun 30 April, O.G.: 1.045

Bottled Sun 14 May, F.G.: 1.000 (*)

Sampled today, 21 May, and it's already *VERY* nice! (*) It needed that full two weeks---as usual with honey, the fermenting started very early, went full steam for a long, long time, and went very much to completion.

Beginner's Luck Brown Ale

Category Brown Ale

Recipe Type Extract

Fermentables

4 lb malt extract syrup

6 oz crystal malt

1.5 oz black malt

2 oz roasted barley

1 oz flaked or rolled barley

1 oz wheat malt

28 oz dark brown sugar

Hops

2 oz Northern Brewer hops

1 oz Goldings hops

Other

2 oz lactose

Yeast ale yeast

Procedure Hops: these are two of the six or so types available here in the UK; I'm afraid I don't know what the US equivalents would be because I've been brewing only since my transplantation from the States in early '92. [If anyone knows a reasonable set of hops equivalencies, I'm all ears.] Northern Brewer is a very sharp hop that is a prime-requisite for British dark beers and stouts (and some pale ales); Goldings is a much "rounder" hop that is a prominent component of southern-English bitters. US brewers use yer best guesses, I guess. Procedure: I treat my water with 0.25 tsp salt per gallon to adjust pH; the water here (Bristol, in the SW) is fairly soft by UK standards but contains some dissolved CaCO₃. I have had no difficulties whatever using tap water. I dissolve the malt extract and then boil the adjunct grains + hops in it for about an hour. I then strain a couple of kettlefuls (kettlefuls?) of hot water into the primary through the spent grains and hops to rinse them. I dissolve the sugar in a couple of pints of warm water and add this to the wort, then top up with cold water to 5 gallons. When the wort is cool, I then measure OG (usually about 1035 to 1039), then add the lactose and pitch the (top-fermenting) yeast. The lactose gives just a hint of residual sweetness in the final brew; if that's not to your taste, omit it. This brew ferments to quarter-gravity stage in about 3 days when temperatures are about 20C (70F) and in about 5 days when temps are about 10C (mid-40s F). Final gravity is usually about 1005, resulting in ABV's of 4.5 to 5%. I prime my secondary fermentation vessel with about 1 tsp of dark brown sugar, and usually let it sit in the secondary 7 to 10 days, adding finings after the first 48 hours or so. I have not tried dry-hopping this recipe. I prime my bottles with 1/2 tsp of

brewer's glucose; maturation is sufficiently complete in about 10 days, but obviously the longer the better.

Belgian Ale

Category Belgian Ale
Recipe Type All Grain

Fermentables

8.5 lbs. 2-row pale malt
1.5 lbs. Munich Malt
4 oz. Crystal Malt (35 Lovibond)
1 oz. Chocolate Malt
1 lb. Demerrara sugar

Hops

1 oz. Hallertau (3.8%)
.75 oz. Stryian Goldings(5.0%)
.5 oz. Saaz (3.5%)

Other

.5 tsp Gypsum Mash & Sparge each
1 Tsp Irish Moss

Yeast Chimay Yeast starter (1.5 Qts.)

Procedure Mash in with 12 qts. water @ 122 degrees F. and rest 30 min. Raise to 140 F and rest 10-15 min. Raise to 150 F and wait till starch is converted(90 min.) Mash out at 168 F and rest 10 min. Sparge with 168 F water to collect 23-24 litres(5.75-6.0 Gallons) Boil for 70-90 min. with the following hop schedule.-- 1 oz. Hallertau for 65-70 min. 1/2 oz. Stryian Goldings for 65 min.-- 1/4 oz. S. Goldings for 40 min. 1/2 oz. Saaz for the final 3 min. -- Cool to pitching temperature(68-70F) and pitch yeast starter. I racked this brew when primary fermentation was done and added 1/4 oz. of Saaz to the secondary (dry hop) and let sit for 2 weeks before bottling. Added 3/4 cup of dextrose to prime. Make sure you let this beer condition in the bottle for at least 3 months before sampling. Actually it gets better after 6 months in the bottle. By the way, this recipe is for 5 U.S. gallons and you may want to increase or decrease the amount of grains depending on the efficiency of your system. My starting gravity was 1.068 and finished off at 1.012.(about 7.4% A/V).

Belgian Dubbel

Category Belgian Ale
Recipe Type All Grain

Fermentables

9.5 lbs pale malt
4 oz. Crystal malt (20 deg L)
4 oz. Brown malt
.75 lbs Sugar
3 oz priming sugar or 2-2.5 volumes of CO2

Hops

1 oz. Styrian (5% alpha) (bittering)
.3 oz. Hallertauer (bittering)
.3 oz Saaz (aroma)

Yeast trappist ale yeast starter

Procedure Soft water is recommended with a mash temperature (single infusion) of 150-152 Deg F.

Belgian Strong Ale

Category Belgian Ale

Recipe Type Extract

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Fermentables

.75 cup Belgian special roast malt

.75 cup English crystal malt (80L)

10 lbs Northwestern gold extract

.25 lbs light brown sugar

Hops

1 oz Fuggles pellets (boil)

.75 oz Cascade pellets (boil)

.75 oz Saaz whole hops (1/2 hour)

.75 oz Styrian Golding pellets (1/2 hour)

2 oz fresh Cascade (aroma)

.25 oz Saaz (finish)

.5 oz Olympic pellets (finish)

.5 oz Cascade pellets (finish)

Other

.25 tsp cinnamon

1 tsp Irish moss

Yeast 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.

Belgian Trappiste / Abbey Ale

Category Belgian Ale

Recipe Type Extract

Fermentables

3.3 Lbs M&F Plain Dark Extract

3.3 Lbs M&F Hopped Amber Extract

3.3 Lbs M&F Hopped Light Extract

1.0 Lbs Clover Honey

Hops

1.0 Oz Hallertauer Pellets

Other

5.0 Tbsp Freshly Grated Orange Peel

Yeast White Labs Abbey Ale (WLP530)

Procedure Bring extract and honey and 2 gallons water to 155 - 160 degree Fahrenheit for 15 mins. Bring wort to a rolling boil for 1 hr. Add the hops for the last two minutes of boil. Add the fresh orange peels after removing wort from the burner. Sparge in primary fermenter with 3 gallons water. Primary ferment was one week and secondary ferment was two weeks at approx. 73 degrees Fahrenheit. Notes: Because of the large amounts of liquid extract used, the batch exceeds 5 gallons. Primary fermentation was done in a 6-gallon glass carboy. Krausen was quite excessive and made a mess. Next batch might be best used with 4.5 gallons of water. Alcohol % in the area of 12%.

Belgian Wheat Ale

Category Belgian Ale
Recipe Type All Grain

Fermentables

6 lbs pale malt
3 lbs wheat malt
.25 lbs crystal malt (light)

Hops

2/3 oz Bramling Hops (boil 50 min.)
1/3 oz Bramling Hops (boil 10 min.)
.25 oz Centennial Hops (boil 1 min., then steep for 15 min.)

Other

1 tsp gypsum in mash water

Yeast Wyeast Belgian Ale yeast

Procedure Two-stage mash: 50 deg C. for 30 min., then 66 deg C. for 45 min.
The two-stage mash is because of the wheat malt component.

Fermented at cool room temperature (around 16 deg C.).

That's it. The light hopping is to let the wheat and yeast flavours shine through, and they do, very nicely. Although this is an ale, I found it tasted best well-chilled. It also needed a little while (about a month) in the bottle for the yeast and hop flavours to reach an optimum balance.

Bengal Butt Kicker

Category Spiced Beers

Recipe Type All Grain

Fermentables

15 lbs Klages malt

2--3/4 lbs Munich malt

1 lbs Amber crystal

.25 lbs Chocolate malt

Hops

1 oz Northern Brewers hops 10%AA (60min)

1 oz Northern Brewers (15 min)

.5 oz Cascades 5.9%AA (15min)

10 Bengal "dry hopped"

Other

2 oz fresh fennel (15 min)

6 oz fresh orange peel (15 min)

.5 tsp Irish Moss(15 min)

.75 cup Corn sugar to prime

Yeast 1 cup American Lager yeast slurry

Procedure Upwards infusion mash, low-temp conversion. Used water with high carbonate hardness.

Berliner Weisse

Category Wheat Beer

Recipe Type All Grain

Fermentables

5 lbs pale malt

1 lbs Munich malt

1 lbs barley flakes

2 lbs wheat malt

Hops

1 oz Hallertauer hops (boil)

Yeast

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.

Submitted by: Aaron Birenboim,

Berry Strawberry Ale

Category Fruit Beers
Recipe Type Extract

Fermentables

1 lbs cyrstel malt 30L
3 lbs amber malt syrup
3 lbs light malt syrup
1 lbs extra-light dry malt
5 quarts Strawberries cleaned and mashed
.75 c corn sugar

Hops

1 oz Pride of Ringwood (boil 45min)
0.5 oz saaz (boil 15min)
0.5 oz saaz (boil 1min)

Other

1 tablespoon fruit pectin

Yeast 1 package Whitbread dry yeast

Procedure Crush grain and bring to 170deg. Remove grain and boil etc.

After boil is completed turn down heat and add strawberries. Try to keep wort at 160deg for 15min. Pour entire contents of pot into primary after cooling.

Ferment in primary for 5 days. Then rack to secondary and add the fruit pectin. Let rest for three weeks . After that if you can, drop the temp. of the beer to 35deg for 1 week. If this is done then you need to add about a teaspoon of yeast when racking to bottling pail. Let the beer rest in bottles for at least 3 weeks. The longer the better.

Best Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

9 lbs pale two row malt
.5 lbs pils 2-row
.5 lbs crystal 55L

Hops

1 oz Perle at 45 min remaining
.5 oz Cascade at 15 min remaining
1 oz Hallertauer (10 min. steep)

Yeast Wyeast American pale ale

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

Suprisingly the beer was not exceptionly hoppy with full body resembling a Full Sail ale.

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

Bierre de Garde

Category Belgian Ale
Recipe Type All Grain

Fermentables

9 lbs Vienna
.25 lbs Crystal 80
.5 lbs wheat

Hops

.5 oz Northern Brewer (8.8%) 60 minutes
.5 oz Northern Brewer 20 minutes
.5 oz Hallertau (5.25%) 2 minutes

Other

1/3 lbs aromatic

Yeast Yeast Labs' Munich Lager

Procedure Infusion mash (RIMS) per Dr. Fix (40-60-70C).
Boil 120 minutes.

Big Bang Pilsner Ale

Category Lager
Recipe Type Extract

Fermentables
2 lbs Liquid extract
3 lbs DME
1 lbs Rice extract

Hops
1.5 oz Willamette for bittering
.5 oz Willamette for dry hopping aroma

Yeast American liquid Wyeast yeast
Procedure Boiled 1 hour OG 1.042 at 72 degrees Added dry hops 3 days later when I moved the beer to a secondary fermenter. The dry hopping gives a unique taste and the beer is already at 3-4% alcohol to protect itself from hop contamination.

Billy Bob's Blueberry Bitter

Category Fruit Beers
Recipe Type All Grain

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Fermentables

9 lbs English Pale 2-row
10 lbs fresh blueberries

Hops

1.5 oz Cascade hops for 60 minutes
0.5 oz Cascade hops for 30 minutes
1.0 oz Kent Goldings hops for 1 minute

Other

1 tsp. gypsum added to mash
2 tsp. Irish Moss added 30 minutes prior to end of boil

Yeast Wyeast American Ale yeast -- no starter

Procedure Mashed in single infusion. Starch conversion around 156F for 60 minutes. Mash out at 168F for five. Sparge water @ 170F. Exact amount of sparge water unknown; I simply sparger until desired yield was reached.

The blueberries were crushed prior to adding to wort. They were added to wort after the end of boil, when temperature of wort was lower than 180F. The blueberries were allowed to sit in hot wort for 15 minutes. The wort was then chilled with an immersion chiller. Then, the whole shebang (fruit, hops, and all) were poured into a plastic fermenter for primary fermentation. Primary done for seven days, following which the beer was racked off of the gunk into glass. I think I left it in the glass for two days; fermentation was pretty much complete. Oh -- a tsp. of polyclar added 24 hours prior to bottling.

Bitch's Brew Oatmeal Stout

Category Stout

Recipe Type Extract

.

Fermentables

6 lbs dark dry malt extract

2 lbs amber dry malt extract

1 lbs crystal malt

.75 lbs roasted barley

.5 lbs black patent malt

2 cups Quaker Oats

Hops

2 oz Bullions hops (boiling)

.5 oz Willamette hope (finishing)

Yeast 2 packages Whitbread Ale Yeast

Procedure Steep the Oats, and the cracked grains for 1/2 hr in cold water. Heat mixture and remove grains as boil is reached. Throw in malts and make your wort. Boil Bullions for 45 minutes, Willamette for 5-7 minutes. Have fun.

Black Bear Ale

Category Porter

Recipe Type Extract

Fermentables

6.0 Lbs Briess Amber Malt Extract

1.0 Lbs Munton & Fison dark DME

0.5 Lbs Crystal Malt - 80 Lov

0.25 Lbs Chocolate Malt

0.25 Lbs Black patent Malt

Hops

2.0 Oz Fuggles Hops (boiling)

1.0 Oz Fuggles hops (aroma)

Yeast Wyeast European Ale (pitchable tube)

Procedure Pour 1 1/2 gallons of water into the brew pot and turn the heat to high. Pour the cracked grains into the pot. When the temperature reaches 180F, remove the grains with a strainer. Add the malt extract... wait until boiling commences and then add the boiling hops. Boil for 45 minutes and add the aroma hops for another 2 minutes. Remove the pot from the heat and sparge into the fermenter.

Black Betty

Category Stout

Recipe Type All Grain

.

Fermentables

13.0 Lbs 2-row barley

2.0 Lbs white wheat

1.0 Lbs crystal 20L

1.0 Lbs black patent

Hops

2.0 Oz magnum ~ 15%

Yeast Nottingham Dry Yeast

Procedure This is a single step infusion. Allocate the correct amount of water into the pot and dissolve the gypsum into it. I then heat the water to approximately 150 F and add the grains, stirring to achieve a mixture. Then I place the pot (make sure it will fit) into a preheated oven set at about 165 F. Mash for about 1 hour. Note that the times are approximate and that you are controlling it, checking and stirring every 20 minutes or so. Sparge using hot water in the correct amount so that husk tannins are not extracted. Boil with all hops for about 45 minutes. Cool slightly, and split between primary fermenters. Top off with good drinking water. Once the wort cools to yeast friendly temperature, pitch the yeast and ferment. Only primary ferment for at least two weeks, to allow the high gravity to render into alcohol. Bottle as usual and try to keep your sweaty paws off until it matures. Enjoy.

Black Butte Porter Clone

Category Porter

Recipe Type All Grain

Fermentables

6 oz. chocolate malt

6 oz. black patent malt

8 oz. honey malt

8 oz. 10L crystal malt

4 oz. toasted barley (buy it pre-toasted, or DIY @ 350 deg./10minutes)

8 oz. malto-dextrin

6 lbs. Light malt extract syrup

1 lb. Light dry malt extract

Hops

1 1/2 oz. Galena hops (60 min. bittering)

1 oz. Cascade hops (1/2 hour bittering/finishing)

1 oz. Tettnanger hops (5 min. aroma)

Other

2 tsp. each Gypsum and Burton Water Salts (We have very soft H2O)

Yeast Wyeast #1338 European Ale yeast

Procedure Add salts, gypsum to 1 1/2 gal. H2O. Steep grains for 1/2 hour @ 158 deg. Sparge with 1/2 gal. 170 deg. H2O, and strain out any loose grain. Mix in extract and malto-dextrin, and top off with H2O to desired optimum level for your brew pot. Bring to a boil, and boil for 10 minutes before adding Galena hops. After 30 more min., add Cascade hops. Last 5 min. add Tettnanger hops. Cool wort with hops in it. Remove hops at pitching temp., and pitch yeast. Ferment to completion according to your desired method

Black Cat Stout #1

Category Stout
Recipe Type Extract

Fermentables

6.6 lbs Munton & Fison dark extract syrup
1 lbs Munton & Fison dark dry extract
.5 lbs black patent malt
.75 lbs crystal malt
.5 lbs roasted barley
.5 cup dark molasses

Hops

.75 oz Willamette hops (boil)
.75 oz Cascade hops (boil)

Other

1 tsp vanilla
.5 cup French roast coffee

Yeast 2 packs Edme ale yeast

Procedure Brew a pot of coffee with 1/2 cup of French roast coffee. Steep specialty grains in water as it boils. Remove grains. Boil malts, hops, and vanilla 60 minutes. Strain wort into fermenter. Pour in pot of coffee. Add ice water to make 5 gallons. Pitch yeast. Rack to secondary after 3 days. Bottle 23 days later.

Black Gold Stout

Category Stout
Recipe Type Extract

.

Fermentables

6 lb M&F Dark Extract Syrup
1 lb M&F Dark DME
8 oz. Black Patent Malt
12 oz. Chocolate Malt
12 oz. Crystal Malt
.75 C. corn sugar for priming

Hops

1 oz. Chinook Hop Pellets (60 min)
.5 oz. Northern Brewer Hop Pellets (60 min)
.5 oz. Northern Brewer Hop Pellets (20 min)

Other

1.5 tsp. Single Fold Pure Vanilla Extract
.75 C. Freshly Brewed Espresso

Yeast EDME dry ale yeast

Procedure For this I used distilled water with 1 Tbsp. water crystals added. Steep specialty grains then remove. Add vanilla,espresso,and extracts. Boil for an hour and cool. Rack to primary and pitch yeast. Within minutes activity was observed. Within 12 hours active fermentation,
WARNING after this stage you WILL need to use a blow off rig. The activity subsided after 2 1/2 days then racked to secondary for 12 days to ensure no bottle bombs! Bottled with corn sugar and aged @room temp for 8 days. It is now 3 weeks in the basement and better than ever.

Blackberry Peach Lager

Category Fruit Beers

Recipe Type Extract

Fermentables

4 lbs. Laaglander extra light dried malt extract

2.5 lbs. clover honey

2 lbs. frozen blackberries (in retrospect, I would probably go w/ 2.5 - 3 lbs.)

3 lbs. fresh peaches (peeled, pitted & lightly mashed)

Hops

1.5 oz. Cascade hops (boiling)

.75 oz. Cascade hops (finishing -- final 4 minutes)

Yeast 1 pkg. Yeast Lab European Lager yeast

Procedure Extracts, honey, and boiling hops to 1.5 gal boiling water; 1 hour boil. TURN OFF HEAT, allow wort to cool for a minutes (ideally to temps between 160 & 180F), and add fruit, juice and all. Allow to steep. covered, for about 15 minutes; add finishing hops for final few minutes. Pour, unsparged, into 3 gal. cold water in primary fermenter. Pitch yeast when cool; O.G. 1.052 After 3-6 days fermentaion, rack beer into secondary fermenter. (I had big problems w/ this step due to chunks of fruit clogging up my siphon, and ended up losing like 1/2 a gallon of beer. Renee suggested this solution: a nylon stocking as a filter -- leave it to a gal, huh?) Then ya bottle the stuff. F.G. 1.018 . Pretty good after 12 days, better after 3 weeks, delicious after a month.

Blackberry Porter

Category Porter
Recipe Type Extract

Fermentables

6.6 lbs Dry malt extract
3 cups Crystal Malt 40 L
3 cups Special B
.5 cup Chocolate Malt
1 in. Brewers Licorice
8 oz. Malto Dextrin
5 lbs. Frozen Thawed Blackberries (added to the secondary)

Hops

2 oz Liberty Hops (3.5 AAU)

Other

2 tbs. Gypsum

Yeast 2 pkgs. Muton/Fison yeast

Procedure Put grains in a hop sack and add to 2.5 gal of treated water with gypsum. Bring to 160 degrees and hold for 15 minutes. Sparge grains and remove, bring wort to boil, add D.M.E and licorice. Hold boil for 1 hour. Last 15 minutes of boil, add Malto-Dextrin and Liberty Hops. Rehydrate yeast, cool wort and add to enough water to your fermentation bucket to a five gallon level. After 5 days , rack to secondary which has within it the thawed frozen fruit. Leave in secondary for 15-20 days.

Blackberry Stout

Category Fruit Beers

Recipe Type Extract

Fermentables

1 can Mount Mellick Famous Irish Stout extract

3 lbs M&F dark dry malt extract

4 lbs frozen blackberries

1 lbs dark crystal malt

.5 lbs black patent malt

.5 lbs roasted barley

Hops

1.5 oz Hallertauer hops

.5 oz Fuggles hops

Yeast ale yeast

Procedure Start grains in brewpot with cool water. Remove when boil commences. Add all malt and Hallertauer hops. Boil 1 hour. Add Fuggles and boil 5 more minutes. Remove from heat. Add thawed blackberries and steep 15 minutes. Cool. Dump whole mess into primary. After a couple rack to secondary, straining out berries.

Blackberry Stout

Category Stout

Recipe Type Extract

This stuff is very tasty.

Fermentables

6 lbs dark DME

6-8 cups roasted barley

3 lbs blackberries

Hops

1 oz Kent Goldings 60 minute boil

.5 oz Fuggles 30 minute boil

.5 oz Fuggles

Yeast Wyeast Irish Ale

Procedure I used frozen blackberries and put them in the bottom of a plastic primary, and poured the hot wort onto them to partially sterilize. No need to crush them up or anything; they were a faint pink by the time I racked to the secondary 5 days later.

Blackberry Weizen

Category Fruit Beers

Recipe Type Extract

.

Fermentables

1 cup crystal

1 cup cara-pils

3 lbs blackberries (or raspberries)

Hops

1 oz Hallertauer or Saaz

.5 oz Hallertauer or Saaz

Other

6.6 lbs Ireks wheat or two 3.3 pound cans of M & F wheat

Yeast Wyeast Bavarian Wheat

Blackberry Wheat

Category Wheat Beer
Recipe Type Extract

Fermentables

6.6 lbs Irks Wheat extract
.5 lbs Amber Dry Malt Extract
2 cups Carapils
3.5 quarts FROZEN blackberries added to help cool wort
1 cup corn sugar for priming

Hops

1.5 oz Hallatter hops (bittering)
.5 Saaz hops (finishing)

Other

1 tsp Irish moss

Yeast Wyeast #3056 and 1 quart starter

Procedure Put cracked Carapils in cold water and leave in until just before boil. Add Wheat extract and DME and boil. Added Bittering hops boil 25min. Add Irish moss, boil 30min. Add finish hops boil 2 min, Remove from heat. Put pot in sink of cool/cold water and add Blackberries. As they thaw crush berries with your spoon. Remove hopbag(a lot easier than straining them out). Put everything in 6 1/2 gal bucket or carboy fill to 6 gal mark with water and pitch yeast. Start at 70 degrees F , after ferm starts move to 60 F , xfer to 2ndary after 5-7 days. Leave in secondary 7-14 days(I go 14) you may want to use gelatin or polyclar to help settle things out(5-7 days before bottling). Bottle with 1 cup corn sugar. Wait 2 weeks and enjoy so good homebrew.

Blackstrap Stout

Category Stout

Recipe Type Extract

Fermentables

7.4 lbs. Dark malt extract syrup

1 lb. Black Patent malt

1 lb. Chocolate malt

.5 lb. Crystal malt

.5 lb. Flaked barley

.5 cup Blackstrap molasses

3 oz Blackstrap molasses to prime

Hops

3 oz Cascade hops (bittering)

1 oz Fuggles hops (finish)

Yeast Edme dry yeast

Procedure Standard procedures (with the exception of forgetting the Irish Moss -- but I don't think that's going to be a real big deal).

Blind Squirrel Barleywine

Category Barleywine

Recipe Type Extract

Fermentables

6 lbs Williams light australian syrup

1 lbs 10-L crystal---steeped

1 lbs 40-L crystal---steeped

Hops

3 oz Chinook pellets aa%13 (60 min)

.5 oz CFJ-90 pellets aa%9 (5 min)

.5 oz CFJ-90 (dry hopped in secondary)

Other

5 lbs Williams light australian dry

1 tsp gypsum at start of boil

1 tsp Irish moss (30 minutes)

Yeast Whitbread dry ale yeast

Procedure Primary fermentation - glass for 5 days at 65 degrees. Secondar in glass for 16 days at 65 degrees. Wort was boiled in 4 gal. pot (3 1/2 volume) with 2 gal. water added to primary fermenter.

Blow Me Away Holiday Ale

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs William's Weizenmalt syrup

2 lbs dark DME

2-3/4 lbs buckwheat honey

1 lbs crushed crystal malt

.25 lbs crushed chocolate malt

2/3 cup corn sugar (priming)

Hops

2.5 oz Cascade hops (boil)

1.5 oz Hallertauer hops 3.6 alpha (boil)

.75 oz Hallertauer hops (finish)

Other

4 tsp whole allspice

1 tsp Irish moss

Yeast yeast

Procedure Steep grains in 2 gallons water while heating to boil. Remove grains. Add extracts and honey. Boil 1 hour with boiling hops, add 1 teaspoon Irish moss at 30 minutes. Simmer allspice in water for 3 minutes, remove allspice and add water to primary. After fermenting, prime with corn sugar and bottle.

Blown Top Braggart

Category Barleywine

Recipe Type Extract

.

Fermentables

3.3 lbs wildflower honey

3.3 lbs amber malt extract

2 lbs wheat extract

1 lbs light malt extract

.5 lbs 10L crystal malt

Hops

2 oz Northern Brewer hops (8.0%)

2 oz Kent Goldings pellets (4.6%)

.5 oz Kent Goldings pellets

.5 oz Kent Goldings pellets

Other

1/4 tsp Irish Moss last 5 minutes

Yeast 1/2 teaspoon yeast energizer

Blueberry Ale

Category Fruit Beers

Recipe Type Extract

t.

Fermentables

7 lbs British amber extract

1.5 lbs crystal malt

2 lbs fresh frozen blueberries

Hops

2 oz Northern Brewer hops (boil)

1 oz Fuggles hops (finish)

Yeast Whitbread ale yeast

Procedure Steep crystal malt while bringing to boil. Remove grains and add extract and boiling hops. Boil 60 minutes. Add finish hops and let steep 15 minutes. Sparge into ice, mix. Rack to 7-gallon carboy. At peak of fermentation add blueberries. Ferment 1 week and rack to secondary. Prime with corn sugar.

Blueberry Lager

Category Lager
Recipe Type All Grain

.

Fermentables

4 lbs 2-row Lager
3 lbs Amber DME
5 lb Cara-Pils
5 lb Crystal 40L
1 lb Honey
4 lbs frozen blueberries

Hops

1 oz Tettnang - 60 mins (plugs)
1 oz Willamette - 10 mins (plugs)
.5 oz Saaz (finish)
.5 oz Saaz (dry hop)

Yeast 2 packages European lager yeast (one for ferment one at bottling)

Procedure Step infusion mash, 120 for 30 minutes, 150 for 10 minutes, 158 for 15 minutes.

Sparge with 1-1/2 gallons water. Boil. Add hops as indicated above. Add blueberries and finishing Saaz after cooling. Pitch yeast.

After one week, Boil 1/2 gallon water. Remove from heat. Add 3 pounds blueberries. Rack to secondary and add blueberry water mix. Add 1/2 ounce Saaz. Keep at lower temperature (lager).

After 3 weeks, add 1-1/4 cup dry extract to 3 cups of water. Boil 20 minutes. Cool. Pour into bottling bucket and add other yeast pack. Siphon beer into bucket.

Bob's Coriander Ale

Category Spiced Beers

Recipe Type Extract

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Fermentables

6 lbs light unhopped malt extract

1 lbs light crystal malt

Hops

1 oz Cascade hops

Other

1 oz whole Coriander Seed - 30 min

1 oz whole Coriander Seed - 10 min

1 tsp Irish Moss - 10 min

Yeast Chico Ale yeast (from a previous batch)

Procedure Steep crystal malt at 160 degrees for 1 hour. Sparge grain and add extract. Bring to a boil and add Cascade hops.(boil for 60 minutes.) Add 1 ounce coriander at 30 minutes and the final ounce for the last 10 minutes. Strain off the hops and coriander seed when transferring to the primary. Leave in the primary for 5 days, and in the secondary for around 10 days.

Bob's Sandia Pale Ale

Category Pale Ale
Recipe Type Extract

Fermentables

6 lbs light dry malt extract
1 lb carapils malt
.25 cup malto dextrine

Hops

1 oz northern brewers pellets (boil)
2 oz cascade plugs (aroma and dry hop)

Yeast 2/3 cup dextrose and small amount of any brewers yeast for prime and bottle

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

Note this yeast (wyeast 1968) activity is low and very little carbon dioxide is given off. This yeast is very flocculant and it will leave bottled beer flat, so just add a small amount of any other yeast with the dextrose at bottling to get good carbonation, however it produces a very smooth character to the brew that makes it worth using.

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

Bock

Category Lager Bock

Recipe Type Extract

Fermentables

2 cans M&F dark malt extract (3.3 pound cans)

.5 lbs pale malt

.25 lbs chocolate malt

.25 lbs crystal malt

.75 cup corn sugar

Hops

1 oz Hallertauer pellets

1 oz Tettnanger pellets

Yeast 1 pack Red Star lager yeast

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.

Bohemian Pilsner

Category Lager Pilsner
Recipe Type Extract

Hops

2.0 oz. Saaz plugs (60 minutes-bittering)
1.0 oz. Saaz plugs (30 minutes-flavor)
1.0 oz. Saaz plugs (2 minutes-aroma)
.5 oz Saaz plugs (dry hop)

Other

3.3 lbs. Northwestern Gold ME
4.0 lbs. Alexander's Pale ME

Yeast Wyeast Bohemian Yeast directly from the pack(no starter)

Procedure I boiled the extract, 1 1/2 gallons water and hops as indicated in the recipe for one hour. Added everything by siphoning into a plastic water jug with 3 gallons cold water. Topped off with cold water. Waited for everything to drop to 65 and pitched the yeast. I let the stuff sit at around 65 for 1 day and then placed it in the back room of my basement where it sits at a nice 45 all day and night.

I racked to a secondary after 12 days (glass carboy) and dry hopped. It's been in the secondary for two days now and I took a SG reading and got 1.013. I had completely forgotten to take an OG reading, but looking at other Pilsner recipies, it seems 1.021 is a common final gravity.

Boonesburger Winterale

Category ESB

Recipe Type Extract

Twelve days in the bottle was sufficient. I prefer this over Widmer Festbier, after which it was patterned. It's also a lot cheaper.

Fermentables

5 lbs light dry extract

3 lbs 2-row pale malt

.5 lbs crystal malt (40L)

2 oz roasted barley

4 oz wheat malt

2 oz dextrin malt

Hops

2 oz Cascade hops (5.2% alpha)

.5 oz Tettnanger hops (4.9% alpha)

.5 oz Perle hops (7.2% alpha)

.5 oz Kent Goldings hops (5.2% alpha)

Other

1 tsp Irish moss

Yeast 1 pack Wyeast Irish

Procedure I used Papazian's partial mash method, except used 2 gallons of sparge water. I got 18 pints of sparge and added two pints of water to the boil, along with the dry extract. Boil 60 minutes. Add 1 ounce Cascade, 1/4 ounce Perle, and 1/4 ounce Tettnanger at 40 minutes. Add 1/2 ounce Cascade, 1/4 ounce Perle, and 1/4 ounce Tettnanger at 30 minutes. Add 1/2 ounce Cascade, and 1/2 ounce Kent Goldings in hop bag at 3 minutes. Strain into primary fermenter. Transfer hops bag to primary.

Boxing Day Bock

Category Lager
Recipe Type All Grain

Fermentables

3 lb Belgian Munich Malt
10 lb Belgian Pilsener Malt
.5 lb M&F Crystal malt
2 oz chocolate malt

Hops

4 oz Hallertau plugs @ 2.9%
2 oz Saaz plugs @ 3.1%

Yeast Wyeast Munich Lager yeast (2308)

Procedure Mix Pilsener & Munich malts in mash tun, infuse 10.5qts H₂O@170F (mash temp 137F -- oops!), infuse additional 3qt @boiling (mash temp to 145F -- sigh!), decoct 3qts (pretty thick) to boiling (mash temp to 156F -- finally!) Meanwhile, steep crystal in 1qt H₂O @165F. Mash 1hour. Infuse 3gal @boiling to 165F, add crystal & chocolate malts & stir. 15min rest. Start sparge, recirculate 6 qts. Sparge to 6.5gal (ending sparge gravity 1.010@150F == 1.026??)

Boil 1.5 hours. Hop schedule:

2 oz Hallertau @ 30 min
1 oz each Hallertau & Saaz @ 60 min
1 oz each @ 75 min

Chill & rack. Yield approx 4 gal @ 1.066.

Pitch yeast from 1pt starter. Move to cellar @58F. After two days, krauesen is evident, move to fridge @50F. Primary time: 6 weeks 24 hour diacetyl rest at end. Bottled at FG 1.022, lagered in bottle.

Brain Death Barleywine

Category Barleywine
Recipe Type Extract

Fermentables

17-1/2 lbs pale dry extract
3 lbs crystal malt
1.5 lbs flaked barley
1.5 lbs wheat malt

Hops

68 HBUs Chinook hops (boil)
20 HBUs Cascade hops (boil)
2.5 oz Goldings hops (finish)
10 grams Chinook hops (dry hop)
20 grams Kent Goldings hops (dry hop)
50 grams Cascade hops (dry hop)
.5 grams Herbal hops substitute

Other

1 tsp gypsum
1 tsp Irish moss

Yeast Sierra Nevada ale yeast

Procedure This recipe makes 5 gallons of full-strength barleywine plus 4 gallons half strength. Follow normal procedures, but brew in a 7-gallon kettle and then divide the wort into separate fermenters. The special hops substitute is a mix of hops repeatedly soaked and sparged in lukewarm water for at least 4 hours to eliminate water-soluble off-flavors. Special hops are added to the secondary fermenter about 1 week before kegging. Quantity used depends on quality of herbs/hops.

Breakfast Barleywine

Category Barleywine
Recipe Type Extract
Delicious at bottling.

Fermentables

14 lbs Alexander's pale malt extract
2 oz black malt
1 lbs golden brown sugar
1 lbs honey

Hops

2.5 oz Hallertauer NB plugs (7.5% alpha
3--1/2 oz Fuggles plugs (4.2% alpha

Other

3 tsp gypsum

Yeast Vintner's Choice Champagne yeast (secondary ferment)

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

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

Brew Free or Die IPA

Category Pale Ale
Recipe Type Extract

Fermentables

4 lbs Munton and Fison light DME
4 lbs Geordie amber DME
1 lbs crushed Crystal Malt

Hops

1.5 oz Cascade leaf hops (boil 60 minutes)
1.5 oz Cascade leaf hops (finishing)

Other

1 tsp Irish Moss

Yeast Wyeast #1056 Chico Ale Yeast (1 quart starter made 2 days

Procedure Add the crystal malt to cold water and apply heat. Simmer for 15 minutes or so then sparge into boiling kettle. Add DME, top up kettle and bring to boil. When boil starts, add boiling hops and boil for 60 minutes. 10 minutes before end of boil add 1 teaspoon of Irish Moss. When boil is complete, remove heat, add finishing hops and immediately begin chilling wort. Strain wort into fermenter and pitch yeast starter. Primary fermentation took about 4 days. Let the beer settle for another 2 days and then rack to a sanitized, primed (1/3 cup boiled corn sugar solution) and oxygen purged keg and apply some CO2 blanket pressure.

Brewhaus Golden Lager

Category Lager Pale
Recipe Type All Grain

Fermentables

8 lbs 2-row Klages malt
.5 lbs 2-row German Munich malt
2/3 cup corn sugar (priming)

Hops

1.5 oz Perle hop pellets (6.2% Alpha - boil)
1 oz Hallertau hop pellets (finish)

Other

1 tsp Irish Moss
1 tsp gelatin finings
1 tsp gypsum
Lactic Acid

Yeast Wyeast #2308

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

Brewhaus I.P.A.

Category Pale Ale

Recipe Type All Grain

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

Fermentables

11 lbs 2-Row Klages Malt

1 lbs crystal malt (40 Lovibond)

.5 lbs toasted malt (see below)

Hops

2 oz Northern Brewer hops (7.1% alpha - boil)

1 oz Cascade hops (6.0% alpha - finish)

.25 oz Fuggle or Styrian Golding hop pellets (dry hop)

Other

.5 tsp gypsum (to harden water)

Lactic Acid (enough to bring mash water to pH 5.2)

1 oz Oak Chips (optional)

1 tsp gelatin finings

1 tsp Irish Moss

Yeast Ale yeast

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

Brewhaus Porter

Category Porter
Recipe Type All Grain

Fermentables

8 lbs 2-row Klage malt
1 lbs crystal malt (90 Lovibond)
1 lbs dextrin malt
.5 lbs chocolate malt
.5 lbs black malt
.75 cup corn sugar (priming)

Hops

1-1/3 oz Northern Brewer hop pellets (8.5% pellets)
.5 oz Fuggle hop pellets (3.7% alpha)

Other

.5 tsp gypsum
lactic acid to adjust mash water to pH 5.2
1 tsp Irish Moss
1 tsp gelatin finings

Yeast Ale yeast (High Temp. Ale Yeast)

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

Brierley'S Lager

Category Lager Amber
Recipe Type Extract

Fermentables

2.0 Can 1.7 Kg Cans of Lager Malt or Unhopped light Malt extract

Hops

12.0 Grams Hallertau

12.0 Grams Saaz

Other

1.0 Tsp Gelatine

Yeast Lager

Procedure Boil the Hallertau Hops for at least 10 minutes then remove from heat and add the Saaz Hops and cover and leave for a further 10 minutes. Add to fermenter with 2 cans of lager malt extract. I have found that even "No Name" brands of extract work well in this recipe due to the fact that the hops are up front and in your face. (If you use the unhopped light malt extract then increase the amount of hops you add by 50%) This recipe works nice in bottles but I prefer it kegged.

Broglia's Quaker Stout

Category Stout
Recipe Type Extract

Fermentables

6 lbs dry amber extract
1 lbs crystal malt
.5 lbs roasted barley
1 lbs Quaker oats

Hops

1 oz Eroica hops (boil)
1 oz Kent Goldings hops(finish)

Yeast 2 packs Edme ale yeast

Procedure In two gallons of cold water, add crystal, barley, and oatmeal. Steep until water comes to boil. Sparge with about 1 gallon of hot water. Add dry extract. Bring to boil. Add Eroica hops. Boil 45 minutes. In last 5 minutes of boil, add Kent Goldings hops. Cool to about 75 degrees. Transfer to primary and pitch yeast. Have a homebrew and wait.

Brown Ale

Category Brown Ale

Recipe Type Extract

When I'm looking for a batch with a quick turn around, it's time to whip up this Brown Ale recipe. It's ready to drink within 3 weeks and excellent within the month.

Fermentables

1 Lb. Special 'B' malt (VERY dark Crystal)

6 Lbs. Amber malt syrup

.75 cup corn sugar boiled in 2 cups water for priming

Hops

1 oz. Fuggles hop pellets - 45 minutes

.5 oz. Fuggles hop pellets - 5 minutes

Yeast Wyeast 1084 - Irish Ale yeast

Procedure Add the grains to the cold water in the pot, heat nearly to boiling (180-190 degrees), remove and sparge with more hot water (I use the tea kettle and a SS colander). Bring to a boil, turn off heat and add malt syrup and dissolve (this is to avoid burning it to the bottom of the pot). Bring back to a boil, add the boiling hops, and after 40-45 minutes add the finishing hops.

Remove from heat, cool (I put the whole pot in an ice water bath), transfer to carboy and top up to 5 gallons if needed. Pitch yeast, mix and aerate thoroughly.

Fermentation should be done in a week, but I leave it sit for another just to be sure. After bottling it should be carbonated and tasty in another week.

My water is fairly hard so a dose of brewing salts might also be in order.

Brown Ale

Category Brown Ale

Recipe Type Extract

This beer tastes fine. It is brown, malty, and slightly bitter. I don't get much nutty flavor, so I would increase the chocolate malt.

Fermentables

6 lbs English Amber malt syrup

.5 lbs Light English dried malt extract

.5 lbs crystal malt (40L)

.5 lbs chocolate malt

1 lbs light brown sugar

Hops

10 HBU Cascade

1 oz Cascade (finishing; 5.8% alpha)

Yeast Wyeast English Ale yeast

Brown Ale

Category Brown Ale
Recipe Type Extract

Fermentables

.25 lbs choc. malt
.5 lb. De Wolf-Cosyns special B malt
6 lb. amber syrup (I used Briess)
2 lb. dark syrup

Hops

1 oz. Northern Brewer hops (boiling)
.5 oz. fuggle hops (finishing)

Other

.5 lb. Briess special roast
.75 cup corn sugar to prime

Yeast European Ale yeast

Procedure In case your homebrew store doesn't have the specific brands of grains I listed here-- the "special roast" is toasted barley, about 50 Lovibond, and the "special B" is a very dark crystal malt--221 Lovibond. If it's not available, substitute in the darkest crystal malt you can find. You asked for specific directions, so here goes:

- 1) heat about 2 gal of water in your brewpot. Steep the choc malt, special B, and special roast while the water heats up. Putting the grains in a muslin steeping bag helps make removing the grains a lot easier.
- 2) When the water begins boiling, remove the grains, and add the amber syrup, dark syrup, and Northern Brewer hops.
- 3) After 50 min, throw in the fuggle hops, and boil for 10 more minutes.
- 4) Cool down your wort, and add to your carboy with 3 gal water. When it's all reached 78F, pitch your yeast.

Brown Ale

Category Brown Ale

Recipe Type Extract

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Fermentables

1 can Munton's Plain Amber Malt Extract 3.3 lbs

2 lbs. Munton's Plain Light Dry Malt Extract

1 lb. Crushed Grain Mix (1/2 50 L Crystal & 1/2 Chocolate)

3/4 cup 3/4 cup Corn Sugar (priming)

Hops

2 oz. Willamette Whole Flower Hops 4.9%

Other

1 teaspoon irish moss 1/2 way thru boil

Yeast WYeast #1028 London Ale or RTP English Ale Yeast

Procedure Steep grain until boiling, remove - add extracts - bring to boil, drop in hops for entire 45 min. boil (irish moss 25 min. into boil) 2 weeks fermentation. 2 weeks bottled. All at room temp.

Brown Ale #3

Category Brown Ale
Recipe Type Extract

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Fermentables

.5 lb. #60 Crystal malt grains
.25 lb. Chocolate malt grains
.25 lb. Black patent malt grains

Hops

2 oz. Fuggles (4.5%) boiling
.5 oz. Willamette (5.3%) finishing

Other

7 lbs. Alexander's Dark LME
2 tsp. Gypsum
2 tsp. Ground cinnamon

Yeast 1 pkg. Brewer's choice (Wyeast) #1095 British ale yeast

Procedure Cinnamon and finishing hops went in during last 10 minutes of boil.

Sorry didn't do SG or FG. But, experience tells me it is about 4.5%. Another pound or two of the LME would probably raise the alcohol level to about 5.5% or so.

Brown and Blue Ale

Category Fruit Beers
Recipe Type All Grain

Fermentables

6--1/2 lbs pale malt
.5 lbs wheat malt
.75 lbs crystal malt (80L)
4 oz black patent malt (uncracked)
2 oz roasted barley (uncracked)
5 lbs fresh blueberries

Hops

1 oz Goldings (4.9% alpha)
.5 oz Fuggles (4.5% alpha)

Yeast Wyeast #1084 (Irish ale)

Procedure Mash in 2 gallons at 130F, protein rest 30 minutes at 125F, add 1.25 gallons, mash 30 min at 150F, raise temp to 158F until converted (15 minutes), mash out 10 minutes at 170F. Sparge with 4 gallons to yield 5- -1/2 gallons at 1.046. Add Fuggles and 3/4 ounce of Goldings after 20 minutes of boil, boil 60 minutes, add last 1/4 ounce of Goldings and boil 15 minutes more. Rinse blueberries in a dilute sulfite solution (after weeding out the fuzzy ones), puree, and add to primary along with yeast.

Brown Rye Ale

Category Brown Ale
Recipe Type All Grain

Fermentables

5 lbs Mild Ale Malt (Munton and Fison)
1.5 lbs Rye Flakes (in the bulk section of your health food store)
8 oz Cara-Munich (DeWolf-Cosyns)
3 oz Roasted Barley (DeWolf-Cosyns)
1 lb of Sucanat (evaporated cane juice, ie. natural brown sugar)

Hops

2.0 oz 8.0 AAU Fuggles (60 min)
1.5 oz 5.2 AAU Spalt (10 min)

Yeast ale yeast

Procedure Mash at about 142 F for 90 minutes. Sparge as usual. Boil wort 60 minutes with sucanat, hop as indicated above. Chill as usual. The original gravity comes to 1.048 (for 5 gallons). Pitch any of the plethora of British and German ale yeasts marketed by Wyeast. (I generally use London Ale.)

Brown Rye Ale

Category Brown Ale
Recipe Type All Grain

Fermentables

5 lbs Mild Ale Malt (Munton & Fison)
1.5 lbs Rye Flakes (in the bulk section of your health food store)
8 oz Cara-Munich (DeWolf-Cosyns)
3 oz Roasted Barley (DeWolf-Cosyns)
1 lb of Sucanat (evaporated cane juice, ie. natural brown sugar)

Hops

2.0 oz = 8.0 AAU Fuggles (60 min)
1.5 oz = 5.2 AAU Spalt (10 min)

Yeast London Ale or German Ale Wyeast

Procedure Mash malt and rye at 142 for 90 minutes. The three times I've made this, the mash temperature has always been on the low side. The beer came out great every time, so I'm not worried.

Sparge as usual. Add sucanat and boil 60 minutes.

Chill as usual. The original gravity comes to 1.048 (for 5 gallons).

Pitch London Ale or German Ale Wyeast. Actually, I'm going to try the California Steam/Lager yeast next time. It sounds like the steamy esters would complement the rye flavor quite nicely.

Bulwark American Lager

Category Lager

Recipe Type Extract

Fermentables

3 lbs 5 oz Munton & Fison American Light Malt Syrup (boil 60 mins)

1 lb Munton & Fison Light Dried Malt Extract (boil 60 mins)

4 oz Malto Dextrin (boil 30 mins)(note: I have no idea why I used

Hops

1 oz Willamette Pellets (3.9% Alpha) (boil 45 mins)

.5 oz Cascade Pellets (5.6% Alpha) (boil 5 mins)

Other

1 tsp Irish Moss (boil 10 mins)

Yeast 1.75 oz WYeast #2035 American Lager

Procedure Brewing Log:

On commencing of boil, I added the Extracts and let boil for 15 minutes.

I added the Willamette and let boil for another 15 minutes.

I added the Malto Dextrin and let boil for 20 minutes.

I added the Irish Moss and let boil for 5 minutes.

I added the Cascade and let boil for the final 5 minutes.

I transferred the wort to my 5 gallon bucket and let sit overnight. I transferred the wort from the 5 gallon bucket to my 7 gallon bucket, and aerated for 30 minutes using an aquarium pump (all equipment sanitized in bleach). I let the head settle down, pitched the yeast and let sit at room temperature. Once the yeast started showing signs of activity I moved the bucket to my garage which was at a temperature of 54 degrees (f). After fermenting in the primary 1 week I transferred it to the secondary.

Bumble Bee Porter

Category Porter

Recipe Type All Grain

Fermentables

5 lbs American Two-Row (I used Briess)

1 lbs Belgian Biscuit

1 lbs DWC Munich

12 oz. Belgian Special-B

8 oz. DWC Chocolate Malt

8 oz. British CaraPils

8 oz. Flaked Barley

4 oz. DWC CaraMunich

2 oz. Black Patent

Hops

0.5 oz. Galena (12.0%) 60 minutes

0.5 oz. Galena (12.0%) 45 minutes

0.5 oz. Cascade (5.9%) 30 minutes

0.5 oz. Cascade (5.9%) 15 minutes

1.0 oz. Tettnanger (3.8%) 5 minutes

Other

4 oz. DWC Aromatic

Yeast yeast cultured from Black Butte Porter

Procedure Mash with 1 quart/pound. Strike water: 2.5 gallons of 170F water. Add 0.5 gallons boiling water to raise mash to 158F. Recirculated 4 quarts of mash, then drained 4 quarts of mash and heated to boil. Returned to mash for mashout. Sparge with 5 gallons water.

Once boil is established, begin hop schedule. I added two quarts distilled water 30 minutes into the boil (it was a warm day and the boil was rolling nicely). I added my immersion chiller with 30 minutes remaining. After cooling, I added 1/2 teaspoon HopTech Foam control to a sanitized 6 gallon carboy, then carefully poured the cool wort through a stainless steel strainer nested in a large funnel. After chilling the wort further in a water bath to 58F, I aerated the wort using an aquarium pump, 0.22 micron filter, and aquarium airstone for 30 minutes.

The yeast, which came from a bottle of Black Butte Porter, was stepped up to a 2000ml starter. I think the fermentation temperature might have been too cold (60F) because it took almost 36 hours to reach active fermentation. Temperature was maintained at 60F for seven days, then

racked to secondary, where temperature was allowed to stabilize at 65F for two weeks. Bottled using 5/8 cups corn sugar. Allow at least four weeks in the bottle to condition before taste testing.

Burst Bubbles, No Troubles Munich Dunkel

Category Lager Dark
Recipe Type All Grain

Fermentables

6 lbs Klages
1.5 lb Vienna
1 lbs light Munich
1 lbs dark Munich
1.5 lbs dark crystal
1/5 lbs chocolate malt

Hops

.5 oz Hersbrucker plugs (2.9% alpha)
.5 oz Northern Brewer plugs (7.5%)
1 oz Hersbrucker plugs
.5 oz Hersbrucker plugs
.5 oz Tettnanger leaf hops

Other

.5 tsp Irish Moss at 30 min

Yeast WYeast #2308 Munich Lager

Procedure Dough in at 90 degrees and raise temperature to 155 degrees over 60 minutes. Saccharification rest of 1 hour at 155 degrees. Heat to mashout over 10 min and hold for 5 minutes. Mashout temperature: 164 degrees. Sparge with water acidified to pH 6.0 with lactic acid. Bring to a boil and add 1/2 ounce each of Herbrucker and Northern Brewer hops. Add 1 ounce of Hersbrucker at 30 minutes. Add 1/2 ounce Hersbrucker for final fifteen minutes of boil. Dry hop (during lagering stage) with 1/2 ounce of Tettnanger hops. Cool. Pitch yeast.

Buzzy Beer

Category Strong Ale
Recipe Type All Grain

Fermentables
11 lbs DWC Pilsen malt
8 oz Ireks Wheat malt
1.5 oz Black Patent

Hops
1 oz Northern Brewer
.25 oz Hallertauer (last 15 minutes)

Other
.25 tsp Irish Moss

Yeast american ale wyeast 1056

Procedure Mash in and hold at 122-125 deg far for 1/2 hour, raise to 145 deg far for 1 hour. I use 11 1/2 qts water in mash. Sparge to 7-7.5 gal, boil 1 hour. You should have an OG of around 1.058 to 1.060 Use a very attenuating yeast, I use american ale, wyeast 1056 Primary ferment for 7 days, rack to secondary and let it sit another three to four days. Mine normally finishes at around 1.006.

Casual Dunkelweizen

Category Wheat Beer
Recipe Type Extract

Fermentables

3.3 lbs Northwestern weizen extract
3.3 lbs Northwestern amber extract
.5 lbs crystal malt (crushed)
.5 cup black patent malt (lightly crushed)

Hops

2 oz Mt. Hood hops (8.6 AAU)

Other

1 tsp gypsum
.5 tsp Irish moss

Yeast Wyeast Bavarian Wheat liquid yeast

Procedure The black patent was **VERY** lightly crushed because I just wanted a light brown beer---not a black beer. The grains were steeped to just before boil and strained out. Add extract and all of the hops. Boil 60 minutes. Add to cold water in fermenter and pitch yeast.

Cat's Claw Blackberry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs Alexander's Pale extract syrup

1 lbs Orange Blossom Honey

1 lbs (4 cups)Crystal Malt, 10L

.25 lbs (1 cup) Victory Malt

8 lbs Blackberries

2/3 cup Orange Blossom Honey (for priming)

Hops

1 oz Cascade Pellets (bittering - 60 mins)

.5 oz Cascade Pellets (finishing)

Yeast 1 pint WYeast #1084 Irish Ale Yeast (recultured)

Procedure Place crushed grain in cold water and steep for 45 minutes at 155 degrees. Sparge into brewpot and bring to a boil. Add extract and bittering hops and boil for 50 minutes. During the boil, mash berries through a strainer to extract the juice. Add honey and boil for 10 more minutes, skimming off any scum that forms. Remove from heat and pour blackberry juice into the hot wort. Stir well and allow to steep for 15 minutes. Cool and pour into primary containing 3 gallons cold (previously boiled) water. Pitch yeast and aerate well. Rack to secondary when vigorous fermentation subsides. When fermentation completes, make a "hop tea" with the finishing hops. Cool, add to bottling bucket along with honey priming solution, and bottle.

Cat's Paw Brown Ale

Category Brown Ale
Recipe Type All Grain

Fermentables

7 lbs Klages malt
.25 lbs chocolate malt
.25 lbs black patent malt
.5 lbs crystal malt (90L)

Hops

1 oz Willamette hops (boil)
4/5 oz Perle hops (boil)
.5 oz Willamette hops (finish)

Other

1 tsp gypsum
.5 tsp Irish moss

Yeast Whitbread ale yeast

Procedure The mash was done using Papazian's temperature-controlled mash. The boiling hops (Willamette and Perle) equal 9.84 AAUs. The finishing hops are added after the boil (while chilling with an immersion chiller). The ale yeast is rehydrated in 1/2 cup of 100 degree water.

Celis Clone

Category Belgian Ale
Recipe Type All Grain

Fermentables

0.4 lbs rolled oats
3 lbs. 10 oz. flaked wheat
4 lbs. DWC pilzen malt

Hops

1.3 oz Tetnang. pellet AA 4.3 for 70 min boil
0.5 oz of Saaz pellets last 5 min. of boil

Other

.5 oz bitter orange peel last 20
1.25 oz of coriander seed (crushed) (last 5 minutes
120 grams of dextrose
5 ml of 88% lactic acid

Yeast Wyeast 394

Procedure Step infusion mash with 1 hr at 124 F; 1 hr 10 min at 145 to 150 F; mash out at 160 and sparge at 160 with 1.5 h sparge to get 6 .75 gallons. Used 1.3 oz of Tetnang. pellet AA 4.3 for 70 min boil, 1/2 oz bitter orange peel last 20 min of boil; last 5 min added 1.25 oz of coriander seed (crushed); and about 0.5 oz of Saaz pellets. Chilled and pitched with Wyeast 3944. (5 gallons with o.g. 1.040). Fermented between 70 to 74 F. Racked 8 days later with gravity at 1.011. Bottled with 120 grams of dextrose at f.g. of 1.011. Added 5 ml of 88% lactic acid to last 2.25 gallons bottled.

Notes: Sparge went beautifully with no problems. Hard time grinding coriander seeds with mortar and pestle.

Charlie Brown Pumpkin Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

7 lbs light dried malt extract

1 lbs 40 L Crystal malt

2 lbs pale ale malt

1 whole pumpkin (10 - 15 lbs)

1 tsp pumpkin pie spice

.5 cup brown sugar mixed with 1 teaspoon cinnamon and 1 teaspoon pumpkin pie spece (for priming)

Hops

2 oz fuggles (90 min)

1 oz hallertauer (90 min)

.5 oz fuggles (5 min)

Other

1 tsp ground cinnamon

Yeast Wyeast liquid ale yeast in starter

Procedure Clean and quarter the pumpkin, bake for 30 minutes at 350 F. Puree the pulp in food processor or blender. The grains and pumpkin were mashed for 90 minutes at 154 F. This thick mess was then strained into the brewpot (a long process!), and then a standard 90 minute boil took place. When done, cooled with a chiller, and WYEAST starter was pitched. Sorry about the WYEAST number, I forgot to record it. I know it was an ale yeast, and most probably a German ale yeast to be specific, but I am not certain. Standard fermentation and bottling, except the spices were added at priming time wiht the priming sugar.

Cherry Fever Stout

Category Stout

Recipe Type Extract

Here is a great fruit beer recipe! This recipe is designed for the intermediate brewer.

Fermentables

3.3 lbs. John Bull plain dark malt extract syrup

2.5 lbs Premier Malt hopped flavored light malt extract syrup

1.5 lbs plain dark dried malt extract

1 lbs. crystal malt

.5 lbs. roasted barley

.75 c. corn sugar or 1 1/4 c. dried malt extract (for bottling)

.5 lbs. black patent malt

3 lbs. sour cherries

Hops

1.5 oz Northern Brewer hops (boiling): 13 HBU

.5 oz. Willamette hops (finishing)

Other

2 lbs. choke cherries or substitute with 2 lbs. more sour cherries

8 tsp. gypsum

Yeast 1-2 pkgs. ale yeast

Procedure Add the crushed roasted barley, crystal and black patent malts to 1 1/2 gallons of cold water and bring to a boil. When boiling commences, remove the spent grains and add the malt extracts, gypsum and boiling hops and continue to boil for 60 minutes. Add the 5 lbs. of crushed cherries (pits and all) to the hot boiling wort. Turn off heat and let the wort steep for 15 minutes (at temperatures between 160-180 degrees F{71-88 C} in order to pasturize the cherries. Do not boil. Add the finishing hops 2 minutes before you pour the entire contents into a plastic primary fermenter and cold water. Pitch yeast when cool. After 4-5 days of primary fermentation, rack the fermenting beer into a secondary fermenter. Secondary fermentation should last about 10-14 days longer. Bottle when fermentation is complete.

Cherry Weiss et cetera

Category Fruit Beers
Recipe Type Extract

Fermentables

3.3 lbs wheat liquid extract (i used M & F)
3 lbs light dme (i used wheat)
3 cans good quality cherry juice concentrate

Hops

1 oz. 5% cascade hops

Yeast american ale yeast (didn't go with the weiss yeast to reduce those

Procedure 3 gal. boil volume.

Very rapid fermentation for 4 days, slowed _finally_ and racked to secondary after 8 days, left it 6 more days in carboy, great clarity! once in secondary i added 2tbs. pure vanilla extract for flavor and mostly aroma, and i tbs. cherry essence for aroma (taste was grrrreat, didn't need any more flavor, wanted better aroma).

At bottling added 8oz malto-dextrin for better head and mouth feel - was of course very dry...and priming sugar.

Cherry Wheat

Category Wheat Beer
Recipe Type Extract

Fermentables

1 ea 3.3-lb can of light malt extract syrup
3 ea 1-lb cans of wheat malt extract syrup
.5 lb crushed crystal malt

Hops

2 oz Hallertauer hop pellets (boiling

Other

8 lbs. crushed sour cherries

Yeast Wyeast weizenbeer yeast

Procedure Bring three gallons of water to 160-deg F. Steep the crushed crystal malt for 45 min. Strain out. Bring to boil. Add the malt extract syrups and boiling hops. Boil 1 hour. Remove from heat. Add the crushed cherries to the hot wort and steep for 10 minutes. Pour the lot (cherries and all) into a primary fermenter and cool to yeast pitching temperatures. Add the yeast culture and ferment 5-7 days in primary. Siphon the beer off the cherries into the secondary fermenter and let go another seven days or until fermentation is complete. Bottle with 3/4 cup of corn sugar.

Cherry-Honey-Weiss

Category Fruit Beers
Recipe Type All Grain

Fermentables

6 lbs 2 Row English Pale Malt
4 lbs Malted Wheat
10--1/2 lbs Cherries
1 lbs Honey

Hops

1 oz Saaz Hops - Boiling
.25 oz Saaz Hops - Finishing

Other

Gypsum for adjusting PH
Irish Moss (Clarity)

Yeast 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.

Chocolate Mint Coffee Stout

Category Stout
Recipe Type Extract

Fermentables

1 cup black patent
1 cup roasted barley
3 lb. dark DME (Telford)
.25 cup Hershey's Mint Chocolate Syrup

Hops

1 oz. Perle (8%) half at boil, half at 30 minutes
1 oz. Hersbrucker (1.5%) finishing

Other

1 cup chocolate
1 can Telford Shamrock Stout (4 lb.)
2 oz. Hershey's unsweetened baking chocolate
.5 cup Hershey's cocoa
.25 cup Chocolate Mint coffee (ground)

Yeast 2 packs Nottingham ale yeast
Procedure Leave grains in for 10 minutes of the boil.

Chocolate Point Porter

Category Porter
Recipe Type Extract

Fermentables

7 lbs unhopped extract syrup
1 lbs chocolate malt
.5 lbs black patent malt
.5 lbs crystal malt (90 degrees L.)

Hops

1.5 oz Cascade hops (boil)
.5 oz Cascade hops (finish)

Other

.5 lbs Sumatra decaf coffee

Yeast yeast

Procedure Place chocolate, patent, and crystal malts in about 2 gallons of water and bring to almost boil, Sparge into boiling pot. Add 2 more gallons of water. Bring to boil and add bittering hops. 30 minutes into the boil, add 1/2 teaspoon Irish moss. Boil one more hour. Add finishing hops in last 2 minutes of boil. Pour into fermenter and add coffee. Pitch yeast.

Submitted by: Doug Roberts

Chocolate Stout

Category Stout

Recipe Type Partial Mash

Fermentables

2 lb Pale Ale malt

1 lb Munich malt

.5 lb 80L Crystal

.25 lb Chocolate malt

.25 lb Black Patent malt

3.3 lb American Classic Amber extract syrup

3 lb Dutch DME (I don't know the brand, but it is high in dextrins)

.5 lb brown sugar

.5 inch brewers licorice

Hops

1 oz Brewers gold (8.5 %alpha) hops - bittering

Other

2 oz fresh grated ginger

3 oz unsweetened bakers chocolate

1 tsp Irish moss

Yeast 2 pkg dry whitbread yeast

Procedure 5Q mash water, 2 1/2 (?) G Sparge water mash in at 138F, brought to 155F for 1 hr., mash out at 168F

Added extracts and sugar and brought to boil. Added the ginger, licorice, chocolate, and hops after boil started. I was afraid that the chocolate would burn on the bottom of the boiler, so I set each 1 oz piece on my stirring spoon and dipped gently in the wort until they melted.

The real interesting thing about the brew was that after pitching, a thick bubbly layer of stuff formed on the surface of the beer in the carboy almost immediately after fermentation started, and never left, even after I expected the Kraeusen to fall. There was the usual amount of activity in the beer, but never more than an inch of Kraeusen.

The good thing was that after racking to my secondary carboy, I left most of the stuff that was sitting on the surface in my primary, and almost all of the rest in my secondary when I racked to my bottling bucket.

I primed with amber DME, and the results even after only two weeks are wonderful, however there is still a small layer of this sediment even in the bottle at the surface of the beer.

Christmas Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

7 lbs British Pale Malt Extract

1 lbs Belgian Pale Ale Malt Grain

1 lbs Light Crystal Malt (10L)

8 oz Belgian Biscuit

4 oz dark Belgian Crystal (80L)

1 lbs dark Brown Sugar (boil w/ extract)

Hops

2 oz Hallertauer pellets 3.1% AA

1 oz Saaz 3.7% AA

Other

1 Each Dried Orange Peel (very strong)

Yeast Wyeast #1214

Procedure I am planning to put some of spices about 15 min. before the end of the boil and then add some at the end. If you have any recommendations on how much I should add, please post or send me mail. I have looked at so many recipes and there are so many different extremes. I don't want to over spice it, or under spice it.

Christmas Cranberry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

1.5 cups crystal malt

6.6 lbs Armstrong Amber malt extract

Hops

2 oz. Hallertauer hops (pellets)

Other

3 cups fresh cranberries

.75 cup corn sugar to prime

Yeast ale yeast

Procedure Brought 1 gal water to boil with crystal malt, removed crystal malt, Added amber malt, Boiled 45 min., added 1 oz. hops, boiled 15 min., added 1 oz. H-T hops, boiled 2 min.

Cooked cranberries separately, added to primary with wort and filled to 5 gal(US).

Now, I know boiling fruit releases the pectin, but I couldn't figure a way around the need to both pasteurize the berries and to break the skin. However, I can't detect any negative influences in my beer. By using a two stage fermentation, I was able to siphon off the beer and leave all the fruit pulp behind. The only thing really missing from the beer is a hop aroma - the H-T hops were just too mild for the cranberries....

Christmas in Ireland

Category Stout
Recipe Type Extract

Fermentables

4 lbs Mountmellick Irish Stout Extract
3 lbs Munton & Fison Amber DME
.5 lbs Crystal Malt (60 Lovibond)
.25 lbs Black Patent Malt
1 lbs Clover Honey

Hops

1 oz Bullion hops (bittering)
.5 oz Hallertau hops (finishing)

Other

12 inches Cinnamon sticks (or 6 teaspoons ground cinnamon)
4 oz Ginger Root
2 tsp Allspice
1 tsp Cloves

Yeast 1 package WYeast #1084 Irish Stout Yeast

Procedure Simmer honey and spices in covered pot for 45 minutes. Add cracked grains to 2 gallons cold water and bring to a boil. As soon as boiling starts, remove grains with a strainer. Add malt extracts and bittering hops and boil for 55 minutes. Add finishing hops and boil for 5 more minutes. Remove from heat. Stir in honey and spice mixture and cool. Strain into fermenter containing 3 gallons cold (previously boiled) water and pitch yeast (when cool). After vigorous primary fermentation subsides, rack into secondary. Bottle with 7 ounces corn sugar or 1-1/4 cups DME when fermentation completes.

Christmas in July

Category Spiced Beers

Recipe Type Extract

Fermentables

8 lbs light dry malt extract (American Eagle)

.75 lbs crystal malt

3 oz roast barley

3 lbs clover honey

Hops

1 oz Northern Brewer (boil)

.5 oz Northern Brewer (finish)

Other

6 oz fresh grated ginger (1/2 boil
grated peel 1/2 finish)

1 stick cinnamon

1.5 teasppon nutmeg

1.5 tsp Irish moss

Yeast 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).

Chronos' Kin Kolsch

Category German Ale
Recipe Type Extract

Fermentables

5.0 Lbs Light DME
8.0 Oz CaraMunich Malt
1.0 Lbs Acacia Honey

Hops

0.5 Oz Zeus (13.3% AA 60 min)
0.5 Oz Zeus (13.3% AA 30 min)
1.0 Oz Zeus (13.3% AA 2 min)

Other

1.0 Tsp Gypsum
1.0 Tsp Irish Moss

Yeast WLP011 European Yeast

Procedure Steep Cracked Caramunich Malt in 150 F water for 30 minutes. Discard Malt and bring water to boil. Dissolve DME and Honey in boiling water, add 60 minute hops. After 30 minutes of boiling, add flavor hops. After 45 minutes of boiling add Irish Moss. Steep aroma hops either two minutes from the end of boil or after turning off the brew pot.

Chuckweiser

Category Lager Pale
Recipe Type All Grain

Fermentables

5 lbs lager malt
1 lbs flaked maize
.5 lbs rice syrup/solids

Hops

1 oz Hallertauer leaf (alpha 4.0) (1 hour boil)
1 oz Saaz leaf (alpha 3.0) (1 hour boil)
.25 oz Tettnanger leaf (alpha 4.0) (5 minute boil)

Yeast 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.

Cinnimon Honey Ale

Category Spiced Beers
Recipe Type Extract

Fermentables

0.75 lb. Crystal 40L
3.00 lb. Honey
6.00 lb. Amber Malt Extract Syrup

Hops

1.00 oz. Northern Brewers 7.0% 60 min
0.50 oz. Cascade (leftover) 5.7% 60 min
1.50 oz. Tettnanger (leftover) 4.5% 20 min (aroma)

Other

1 tb cinnimon at end of boil

Yeast ale yeast

Procedure Crystal malt steeped at 150 for about 1 hour.

Citadelle White

Category Belgian Ale
Recipe Type All Grain

Fermentables

5 lbs 2-row pale malt
3 lbs Belgian wheat malt
110 grams corn sugar in 4.75 gallons for priming

Hops

.5 oz Styrian Goldings (6.8% AA), boiled for 60 minutes

Other

.75 lbs hard red winter wheat
10 grams ground coriander (boiled 10 minutes)
zest of 4 oranges and one lime (added after end of boil)
12.5 ml 88% lactic acid (added at bottling)

Yeast Hoegaarden white yeast cultured from brewery sample

Procedure Strike with 8 quarts @ 135F for 20 minute protein rest at 122- 124F; Add 1 gallon boiling water to raise to 145F, then heat to 158F for 30 minute sacchrification; add 2 gallons boiling water for 10-minute mashout at 170F; transfer to lauter tun and let sit 20 mins, then sparge with 6 gallons water @ 180F. I stopped sparging at 1.008, collecting 6.25 gallons at 1.037. Boiled for 90 minutes and cooled with immersion chiller.

Clara Bell

Category Pale Ale
Recipe Type Extract

Fermentables

7 lbs light
1 lbs Cara-pils malt

Hops

1.5 oz Hallertauer hops pellets

Other

1 tsp salt
1 tsp citric acid
2 tbsp Irish moss

Yeast 2 packs Munton & Fison yeast

Procedure Put cara-pils and crystal malt in 2 gallon pot with 170-180 degree water for one hour, stir occasionally. Sparge into boiling pot with enough water to bring volume to 3-1/2 gallons. Add syrup and 1 ounce of hops. Boil one hour, adding Irish moss in last 1/2 hour and 1/2 ounce hops in last 10 minutes. Add salt, citric acid, and nutrient. Put in primary with enough water to bring volume to 5 gallons. Pitch yeast at about 75 degrees

Clean Out The Closet Porter

Category Porter
Recipe Type Extract

Fermentables

- 1 can Ironmaster Scottish Mild Ale extract
- 1 can Bierkeller light lager extract
- 1 lbs crushed crystal malt
- 1 lbs Munton & Fison Light DME

Hops

- 1 oz Brewer's Gold hop pellets
- 1 oz Cascade hop pellets

Other

- .5 cup Lactose

Yeast 1 package Whitbread dry ale yeast

Procedure Standard procedure---put crystal malt in cold water, heat to just shy of boil and sparge into brewpot. Add malt extracts and water, bring to boil. Add Brewer's Gold hops, boil a little over 1 hour. Stop boil, add Cascade hops and chill on the way into fermenter. I tossed the dry yeast directly into the fermenter atop the cooled wort.

Clubhouse Smoked Porter

Category Smoked Beer

Recipe Type All Grain

Fermentables

8 lbs M&F 2--row lager malt
2 lbs hickory smoked M&F 2--row pale malt
1 lbs Munich malt
1 lbs crystal malt
.5 lbs chocolate malt
.5 lbs black malt
.5 lbs cara-pils malt

Hops

1 oz (about 30 IBU) Northern Brewer hop plugs (boil 60
1 oz Cascade leaf hops (finishing

Yeast Wyeast #1028 London Ale yeast

Procedure The smoked grain was done on a charcoal fired smoker with wet hickory chips. Total smoking time was close to 45 minutes. I would have cut the smoking time down, but I wet the grain first and it took that long for it to dry on the smoker. Struck mash at about 120F for protein rest. Pulled a single decoction, brought to a boil, held for about 10 minutes, and re-infused to raise temperature to about 155F which was held in a 5 gallon Igloo cooler until conversion was complete. Sparged with 4--1/2 gallons of 170F water. 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.

Clydesdale Stout

Category Stout

Recipe Type All Grain

Fermentables

300 g Roasted Barley

300 g Chocolate Malt

600 g Crystal Malt (I've been using a fairly low lovibond crystal)

500 g Rolled Oats

2 kg pale malt

Hops

50 g Northern Brewer (boil 60min)

15 g Northern Brewer (boil 15min)

10 g Northern Brewer (end of boil)

Other

.5 teaspoon Irish moss

Yeast Wyeast Irish ale yeast

Procedure Infusion mash this stuff for about 45min., initial strike temp. is 156 F. Do decoctions as necessary to maintain temp. and then to mash out.

After sparging, etc. add about 2kg dark malt extract powder and 250g demerarra sugar plus the hops (all pellets).

No hops strained out or racking off trub. That's right, everybody into the pool. Top up to about 22 L or so. Pitch with Wyeast Irish Ale yeast starter.

Coffee Stout

Category Stout
Recipe Type Extract

Fermentables

6 lb Stone Mountain Brewery amber malt syrup
3 lb Geordie light DME
1 lb crystal malt 10L
8 oz. chocolate malt
2 oz. roasted barley

Hops

6 oz. Cascade hops (5.2% AA), bittering
1 oz. Cascade hops, flavoring and aroma

Other

8 oz. Italian espresso beans

Yeast 15 g. Windsor dried ale yeast

Procedure Ground speciality malts and steeped in 1 1/2 gal. cold water. Brought water up to temp and held at 150 - 160 deg F for 1/2 hour. Added extracts, brought to boil and added bittering hops. Boiled for 1 hour. Added 1/2 oz. hops and ground coffee 10 minutes before end of boil, added 1/2 oz hops at end of boil. OG 1.070. Kegged 18 January 1996; FG 1.034 (estimated alcohol, 5.9% abv). Tapped keg 25 February 1996.

Coffee Stout

Category Stout
Recipe Type Extract

Fermentables

1 can Stout extract
6 lbs dark dutch bulk extract
1 lbs chocolate malt
1 lbs crystal malt
.75 cup brown sugar (priming)

Hops

1 oz Fuggles hops (bittering)
1 oz Fuggles hops (flavoring)

Other

12 cups coffee

Yeast 1 package of Wyeast #1084

Procedure Heat water to 160 degees and steep grains. Remove grains and heat to boiling. Add extracts and coffee and heat to boil. Add bittering hops and boil for 40 minutes. Add flavoring hops and boil for 20 minutes. Cool and pitch yeast (I used a starter). Rack to secondary when active fermentation subsides. Leave in secondary 3-4 weeks. When ready to bottle boil the brown sugar with a pint of water for priming. This came out with the coffee a bit strong. Next time I try this I'll probably cut back to 6 to 8 cups of coffee.

Colorado Crankcase Stout

Category Stout

Recipe Type Extract

Fermentables

3.3 lbs Edme SFX dark malt extract

3.3 lbs John Bull dark malt extract

2 lbs amber dry malt extract

1 lbs crystal malt

1 lbs roasted barley

1 lbs chocolate malt

.75 lbs black patent malt

.5 stick brewers licorice

Hops

2 oz Brewers Gold hops

2 oz Fuggles hops

Other

.5 lbs French roast coffee beans

Yeast Wyeast #1028: British ale

Procedure Steep grains in water while heating. Remove grains just before boiling. During boil, add licorice and extract. Add 1 ounce of Brewer's Gold for 60 minutes, 1 ounce for 45 minutes, and 1 ounce of Fuggles for 30 minutes. Cool wort and pitch yeast. Add unground coffee beans and remaining ounce of Fuggles. The next day skim off all crud, including coffee beans and hops. One day later, rack to secondary. Ferment three weeks and bottle.

Coopers Clone

Category Stout
Recipe Type All Grain

Fermentables

9.5 lbs 2-row lager malt
.25 lbs chocolate malt
.75 lbs crystal malt (60L)
1.25 lbs roast barley

Hops

1 oz Pride of Ringwood hops (9.5% alpha, 60 minute boil)

Other

1 lbs dextrose

Yeast Yeastlabs Australian ale yeast (or Wyeast London)

Procedure Single step infusion mash or step mash. Culture yeast from bottle of Coopers if available, otherwise use yeasts mentioned in ingredients list.

Corn Beer

Category Lager
Recipe Type All Grain

Fermentables

5 lbs cracked corn, sold as bird food
8 lbs light barley malt
.5 lb Crystal (40L.)

Hops

4 oz whole Hallertau

Yeast yeast from the bottom of a Saison Dupont bottle

Procedure Mash corn at 110, for an hour, then 140 for another hour. Stir lots, since its sticky. Mash malted barley as usual at 110, 148, 140, 160. I used a separate pot for the 110 1/2 hour protein rest, and then just tossed into the corn grits.

Mash water was around 26-30 quarts. Sparge to about 6 gallons after at least 3 hours in the 140-160 range.

Hops to taste, depending on what you're making. The yeast from the bottom of a Saison Dupont bottle really does well with the corn content, but make sure you like that kind of beer first. 4 oz whole Hallertau for 7 gallons of wort sounds about right, but hey, adjust to your tastes.

Corrales Blanco

Category Wheat Beer
Recipe Type All Grain

Fermentables

5 lb Belgian Pils malt
4 lb red winter wheat berries
1 lb steel cut oats

Hops

1 oz Saaz hops (60 min)
0.5 oz Hallertauer Hersbrucker hops (45 min)

Other

1 oz coriander (steep)
10 ml 88% Lactic Acid at bottling
1 cup Curacao liquer at bottling

Yeast Yeast Labs Belgian White yeast

Procedure Add 2.5 gal 130F water to grains.

Mash malts 30 min @ 122F.

Add 1 gal boiling water to grains.

Mash 30 min @ 140F.

Add 1 gal boiling water to grains.

Heat and mash at 158F to conversion.

Mashout at 175F for 5 minutes.

Sparge at 170F.

Boil for 90 min.

Cool and pitch yeast.

Cottage Coffee Stout

Category Stout

Recipe Type Extract

Sweet stout with a chocolate aroma and a well balanced low hopped smooth coffee taste.

Fermentables

3.0 kg Dark Malt Extract (2 cans x 3.3 lbs)

1.0 Lbs Crystal Malt

0.5 Lbs Chocolate Malt

0.5 Lbs Black Patent Malt

1.25 Cup Light DME (priming)

Hops

1.0 Oz Kent Golding 5.5% AA (bittering)

0.5 Oz Fuggles 4.7% AA (bittering)

0.5 Oz Fuggles (flavoring)

Other

0.5 Lbs Lactose

0.5 Lbs Hawaiian Chocolate Coffee Beans crushed not ground (or your favorite java blend)

Yeast Wyeast #1084 Irish Ale

Procedure Steep grains in 1 1/2 gal water at 155 F for 15-20 min. Remove and sparge grains with 1/2 gal water bringing brew to 2 gal total. Stir in malt extract and bittering hops boil 1 hour.

Dissolve lactose in 1 quart water. Add flavor hops and lactose last 15 min of boil. After full boil remove from heat and steep coffee beans for 15-20 min. Cool wort and pitch yeast. Ferment in primary 5 days, secondary 15 days. Bottle using DME and condition 4-6 weeks. Enjoy.

Countryside Ginger

Category Spiced Beers
Recipe Type Extract

Fermentables

2 can Muntons spray-dried plain light malt (Unhopped)
1 lbs crystal malt (40L) cracked
1 oz Light dried malt (to prime)

Hops

1 oz Saaz hop pellets (boil)
1 oz Hallertauer hop pellets (finishing)

Other

3 oz fresh ginger coarse-grated (boil)
1 tsp Irish moss
1 oz fresh ginger coarse-grated (finishing)

Yeast Coopers Brewery ale yeast 1 pkg. (7 gms) dry

Procedure Put crystal malt into a hop bag, and fill large stew pot > full of cool water. Heat to about 170° F. Remove the grains. Add dry malt, 3 ounces ginger and Saaz hops. Boil for one hour.

At 45 minutes, (15 minutes before end) add Irish moss.

At 50 minutes, (10 minutes before end) add Hallertauer hops and rest of ginger.

Sparge to another large stew pot and back to original to remove grains and hops.

Sparge to 5 gallon fermenter = full of cool water and pitch yeast.

Cranbeery Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

5 lbs pale malt extract syrup

1 lbs corn sugar

6 lbs cranberries

Hops

2 oz Hallertauer hops (boil)

.5 oz Hallertauer hops (finish)

Yeast ale yeast

Procedure Crush cranberries. Boil wort. Add cranberries to wort at time finishing hops are added. Turn off heat and steep at least 15 minutes. Pour wort into fermenter with enough water to make 5 gallons. Pitch yeast. After about 5 days, strain into secondary fermenter, avoiding sediment. Bottle after about 1 more week. Age bottles about 2 weeks.

Cranberry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

1 can Munton & Fison extra light unhopped extract

.5 lbs 40 L crystal malt

.5 lbs barley flakes

.5 lbs corn sugar

6 12-ounce bags of cranberries, juiced with pulp

Hops

1 oz Saaz (4.2% alpha) 1 hour boil

.75 oz Willamette 1 minute boil

Yeast Wyeast 1056 (Chico)

Procedure Cranberry juice and pulp were steeped with boiled and slightly cooled water and small amount of post-boil (and pre-chill) wort for about 10 minutes, then strained into carboy.

Escaped pulp required use of a panty-hose (clean and sanitized) strainer over racking.

Cranberry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

5 lbs light malt extract

1 lbs sugar

3 lbs pureed frozen Cranberries

Hops

1--1/4 oz Fuggles (Boiling 30 minutes)

.75 oz Fuggles (Finishing 10 minutes)

Other

.75 cup brown sugar for priming

Yeast Munton & Fison Dry Ale yeast

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.

Cranberry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

3 kg liquid pale malt extract

1 kg honey

1.2 kg crushed frozen cranberries (steeped 10 min)

Hops

1.5 oz Hallertauer (~4% AAU) boiling hops (60 min)

0.5 oz Hallertauer flavoring hops (5 min)

Yeast Wyeast German Ale #1007

Procedure Standard 1hr boil with 3 gal wort, cool in ice water, pour into 2.5 gal boiled, cooled water. Add yeast starter, rack after 7 days, bottle after 14 days with 3/4 cup corn sugar.

Cranberry Beer

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs extra light dry malt extract

1 lbs Munich malt

3 bags Cranberries

Hops

1 oz Fuggles boiling

1 oz Fuggles as finishing hops

Yeast yeast

Procedure I thawed the berries and blended with enough water to make a little over 2 quarts of slush. Meanwhile I did a normal extract brew using the Munich malt as a specialty grain (i.e., put in a double layered pair of clean panty hose and stuck in the pot while I bring the cold water to a boil). At the end of the hour of boiling I put in the finishing hops and poured in the cranberry liquid for the final minute or two as I turned off the heat. I bottled after a week.

Cranberry Beer

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs extra light dry malt extract

1 lbs Munich malt

3 bags Cranberries

Hops

1 oz Fuggles boiling

1 oz Fuggles as finishing hops

Yeast yeast

Procedure I thawed the berries and blended with enough water to make a little over 2 quarts of slush. Meanwhile I did a normal extract brew using the Munich malt as a specialty grain (i.e., put in a double layered pair of clean panty hose and stuck in the pot while I bring the cold water to a boil). At the end of the hour of boiling I put in the finishing hops and poured in the cranberry liquid for the final minute or two as I turned off the heat. I bottled after a week.

Cranberry Wheat

Category Fruit Beers
Recipe Type All Grain

Fermentables
9 lbs Schreier 2-row malt
9 lbs dWC Wheat malt

Hops
20 IBU's kettle hops (I used 1.35 oz Perle @ 7.5% alpha)

Other
12 lbs cranberries

Yeast Edme ale yeast

Procedure *No* finishing hops (want to taste the cranberries) Mash at 124 F/30 min, 145-50 F/30 min, 158-60 F/30 min.

Added 12# of chopped cranberries after krauesen fell. **note, a cheesecloth bag with some sort of weighting would be advisable to **keep the berry pieces from floating up & out of the liquid.

Fermented another 2 wks, then secondaried 'til clear & bottled.

Crankcase Stout

Category Stout

Recipe Type Extract

Fermentables

- 1 lbs crushed crystal malt
- 1 lbs crushed roasted barley
- 1.5 lbs crushed black patent malt
- 9 lbs Munton & Fison dark dry malt extract
- 1 can John Bull dark hopped malt extract
- 2 inches brewers licorice

Hops

- 2 oz Nugget leaf hops
- 2 oz Galena leaf hops
- 1 oz Cascade hops

Other

- 1 oz amylase enzyme

Yeast 2 packs Doric ale yeast

Procedure Put grains into two gallons water and boil. When pot reaches boil, remove grains. Add dry extract and stir. Add hopped extract and licorice. Add Nugget and Galena hops. Boil 70 minutes. This was a big thick mess and needs a big pot---mine boiled over. Add Cascade for finishing. Cool and pitch yeast and amylase. Put in a big fermenter with a blow tube---my batch blew the cover creating a marvelous mess all over the wall. Eventually rack to secondary and ferment a long time (at least 3 weeks).

Cream of Oats Stout

Category Stout

Recipe Type All Grain

Fermentables

6 lbs Klages 2-row pale malt

.5 lbs Dextrin malt

1-1/8 lbs rolled oats

.5 lbs crystal malt

.5 lbs chocolate malt

.25 lbs roasted barley

Hops

1 oz Clusters boiling hops (7.4 alpha)

.5 oz Cascade hops

Other

10 oz lactose

.5 tsp Irish moss

Yeast Wyeast #1007: German ale

Procedure Mash in 3 quarts cold water. Raise temperature to 153 degrees and hold until iodine test indicates complete conversion. Transfer to lauter tun and sparge to yield 7 gallons. Boil 1 hour, adding boiling hops. Add finishing hops and Irish moss in last 10 minutes. Sparge, cool and pitch yeast.

Crystal-Malt Fest

Category Lager Amber

Recipe Type All Grain

Fermentables

10 lbs German or Belgian pilsner malt

6 oz German light crystal malt (10L)

6 oz German dark crystal malt (60L)

6 oz English caramel malt (120L)

Hops

.75 oz Tettnanger (4% alpha)

.75 oz Styrian Golding (5% alpha)

.75 oz Saaz (3% alpha)

Yeast Wyeast Munich or Bavarian lager yeast

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

Dana's Smilin' Irish Eyes Red Ale

Category Pale Ale
Recipe Type Extract

Fermentables

6 lbs Alexander's Pale Malt Extract Syrup
1 lbs Orange Blossom Honey
1 lbs (4 cups) Belgian Special B (200 L)

Hops

3 oz Cascade Hop Pellets

Other

1 tsp Irish Moss

Yeast 1 pack Wyeast #1084 Irish Ale

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

Dark as the Night Stout

Category Fruit Beers

Recipe Type Extract

Fermentables

8 cans blueberries (or 10 pints fresh)

.5 lbs roasted barley

1/3 lbs black patent malt

1 lbs crystal malt

6.6 lbs John Bull dark unhopped malt extract

.5 cup corn sugar (priming)

Hops

1.5 oz Fuggles hops (boil)

Yeast yeast

Procedure Crush and boil blueberries in 1-1/2 gallons of water for 10 minutes. Strain out berries. Add grains and steep. Add extract and hops and bring to boil. Strain into fermenter with enough cold water to make 5 gallons. Pitch yeast. Give this lots of time in the secondary fermenter or add champagne yeast after initial fermentation.

Dark of the Moon Cream Stout

Category Stout
Recipe Type Extract

Fermentables

5 lbs dry dark malt extract
2 lbs crystal malt 40L
1.5 lbs crystal malt 20L
12 oz chocolate malt
4 oz roasted barley

Hops

.5 oz Eroica hops (20 BU)
.25 oz Chinook hops (12 BU)
.75 oz Nugget hops (12 BU) (subst. N. Brewer (? BU))
1 oz Cascade hops (5 BU)
1 oz Eroica hops (4 BU)

Other

6 oz dextrin powder
.5 tsp calcium carbonate

Yeast Wyeast #1098 British Ale yeast

Procedure Made a yeast starter 3 days before pitching. Used 2 tablespoons DME and 1 cup water. Next time use 2 cups water. Crack all grains and steep for 30 minutes at about 160 degrees along with the calcium carbonate. Strain out grains and sparge into about 2-1/2 gallons pre-boiled water. Total boil about 5 gallons. Add dry malt and dextrin and bring to a boil. Add 1/2 ounce of Eroica and 1/4 ounce of Chinook when boil starts. 30 minutes later add 3/4 ounce Nugget hops. Chill with an immersion chiller. Rack to a carboy, fill to 5 gallons and let sit overnight to allow the trub to settle out. The next morning rack it to a plastic primary, pitched the yeast starter, and add the 1 ounce of Cascades and Eroica hops

Dark Raspberry Wheat

Category Wheat Beer
Recipe Type Extract

Fermentables

3-4.5 lbs Laaglander dark powdered malt extract
3 lbs. dry or canned wheat extract
11 Each 12 oz cans Knudsens frozen Raspberry Nectar concentrate

Hops

1.25 oz Hallertauer Hops (boiling)
0.25 oz Hallertauer Hops (finshing)
0.5 oz Saaz Hops (finishing)

Other

1 tsp North Sea Irish Moss

Yeast 1 pkg Munton and Fison Ale yeast

Procedure Be careful with this recipe. At all stages prior to bottling, it it quite eager to escape from whatever container it is placed in including the wort pot. Combine grain extracts in your largest pot along with enough water to fill it 2/3 full (No more than 3 1/2 gals.) and boil for 45 mins. 30 mins before end of boil, add boiling hops and Irish moss. Add finishing hops 5 mins. before end of boil. Upon completion, place in primary fermentation container, add water to 4-4.25 gals. and allow to cool to 150 deg F. Add six cans of the Raspberry Nectar, cover and allow to cool to body temp before pitching yeast. After a couple of days, when the head subsides, add the other five cans of raspberry concentrate. (It really likes to go out the top at this stage.) In two or three more days, the head should again subside, at which time it should be racked into a glass carbouy with a minimum of head space. Follow the progress of fermentation. When the ring of bubbles dissappears at the neck of the carbouy, it is time to bottle. Rack and combine with 3/4 cup of corn sugar (dissolved in a minimum of boiling water) and bottle. It should be ready in three to four weeks from bottling time, which makes it the fastest wine that I've ever made, if it can be said to be such. Personally, I think it's the best too.

David Smith's Porter

Category Porter
Recipe Type Extract

Fermentables

3.3 lbs John Bull dark extract
3.6 lbs light Australian dry malt
1 lbs black patent malt (coarsely crushed)
.75 cup corn sugar (priming)

Hops

2 oz Cascade hops
.5 oz Tettnanger hops
1 oz Tettnanger hops (finish)

Yeast 1 pack Edme ale yeast

Procedure Add crushed black patent malt to 1-1/2 gallons cold water. Bring to boil. (This recipe was made by boiling malt for 10 minutes, however, conventional wisdom is to avoid boiling whole grains). Strain out malt. Add extract and dry malt and Cascade and 1/2 ounce Tettnanger hops. Boil 60 minutes. Add finishing hops and boil 1 minute. Remove from heat and steep 1-2 minutes. Sparge into 3-1/2 gallons cold water. Cool and pitch yeast.

Day After 1040A Wheat

Category Wheat Beer
Recipe Type Extract

Fermentables

1 lbs malted wheat
4 lbs Weizen extract
2 lbs pale malt extract

Hops

1 oz Mt. Hood hops (boil)
1 oz Hallertauer hops (finish)

Yeast 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.

Dean's Pirahana

Category Pale Ale
Recipe Type Extract

Fermentables

0.5 Lbs Breiss Cara Pils
0.5 Lbs Briess Crystal 40L
0.5 Lbs Weyer Lt. Munich
8.0 Lbs light malt extract (liquid)

Hops

1.0 Oz Chinook (12.2 aa) 60 min
0.5 Oz Cascade (4.9aa) @ 30 min
0.5 Oz Cascade (4.9aa) @10 min
0.5 Oz Cascade (4.9aa) at flameout steep 5-10 min
1.5 Oz Cascade (4.9aa) dry hopped in secondary

Yeast Whites Labs California Ale. WLP001

Procedure Bring water to 160 degree f, add grains (preferably in a grain bag) to the water and turn the fire off. cover and steep for 30 min. Remove grain bag and hold it above the pot in a strainer or collander and sparge it with a quart of 170 degree water. Bring water to a boil. Turn off the heat (to prevent scorching) and add the malt extract mixing until fully dissolved. Turn heat back on and bring to a rolling boil. Add hops according to schedule above. Cool wort and add cold water and wort to make 5 gallons in primary fermenter. Pitch yeast @ 70-75 degrees f. Ferment one week and rack to secondary fermenter and 1.5 ounces of cascades.(dry hopping). After one week more beer is ready to bottle. using 3/4 cup of corn sugar for priming.

Debbe's Garlic Beer

Category Spiced Beers

Recipe Type Extract

Fermentables

8 1/2 pale malt extract (Williams bulk extract.)

Hops

1 oz Northern Brewer hops (AAU not available)

Other

4 large peeled and cleaned

Yeast WYeast London Ale (pre-started)

Procedure Separate and peel the cloves from four entire bulbs of garlic and lightly score the surface of the garlic cloves to increase surface area during the boil. Add the extract, half of the garlic, and 1/2 ounce of hops. Total boil of 60 minutes The other half of the garlic goes in for the last 15 minutes along with the final 1/2 ounce of hops. After the boil, chill the wort and strain the cooled wort into a 6--1/2 gallon primary. After three days of vigorous ferment in 6 1/2 gallon primary (w/blowoff tube) I racked it to a 5 gallon secondary.

Delightful IPA

Category Pale Ale
Recipe Type Extract

Fermentables

0.5 lbs amber crystal, steep until boil
6 lbs. English light malt extract: boil 60 min.

Hops

1 oz. Galena (11% a.a.): boil 60 min
1 oz. Willamette whole leaf hops (4% a.a.): boil 10 min.
1 oz. Willamette:

Yeast English brewers yeast

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

Den's Bock

Category Lager Bock
Recipe Type Extract

Fermentables

9.0 Lbs Muntons Dark Malt Extract
8.0 Oz Pale Malt
4.0 Oz Chocloate Malt
4.0 Oz Crystal Malt
1.0 Lbs C&H Light Brown Suger

Hops

1.0 Oz Hallertauer

Other

0.75 Cup Corn Suger

Yeast 1 pack Superior Lager Yeast

Procedure Spread pale malt out on a large cookie sheet, roast at 350 deg. for 10 min. Simmer grain in 1/2 gal. of water at 150 deg. (in a grain bag) for 30 min. Strain into brew pot. Add 1 gal. water, Malt extract and Hallertauer, bring to a rolling boil for 60 min. Cool and transfer to fermenting container, add water to 5 gal. mark. Activate your yeast in 2 Oz. 80 deg. water for 30 min., pitch yeast. Wort and yeast culture should be the the same temperature when added together. Do not add yeast untill temperature of wort is below 84 deg. f.. Ferment at 50 to 55 deg., the closer the ferment temp. is to 50 deg. the more complete the ferment process will be. The fermentation process will take about 21 to 28 days dependent on the temp. The result of this will be higher alcohol levels, and smother flavour. When the air lock activity stops for 24 hrs. it is ready to prime and bottle. Enjoy!!!!

Desert Storm American Steam Beer

Category Steam Beer

Recipe Type All Grain

Fermentables

5 lbs Klages lager malt

4 lbs Pale Ale malt

1 lbs crystal malt (40 or 60 deg Lovibond)

Hops

1.5 oz Northern Brewer (alpha 8.0)

1.5 oz Hallertauer (alpha 4.1)

Other

.5 tsp Irish moss

Yeast MeV High Temp Lager liquid yeast

Procedure Mash grains for 25 minutes at 125 degrees and 90 minutes at 150 degrees. Mash-out for 10 minutes at 168 degrees. Sparge. Bring to boil and add Northern Brewer hops. Boil 60 minutes. At last minute toss in Hallertauer. Cool. Pitch yeast.

Dextrinous Porter

Category Porter

Recipe Type All Grain

.

Fermentables

8 lbs Munton & Fison 2-row pale malt

1.5 lbs crystal malt

.25 lbs chocolate malt

.25 lbs black patent malt

.5 lbs flaked barley

Hops

1 oz Willamette hops (boil)

.5 oz Cascade hops (boil)

.5 oz Cascade hops (finish)

Yeast yeast

Procedure Mash grains. Add boiling hops and boil 90 minutes. Dry hop with 1/2 ounce Cascade

Diaper Pail Ale

Category Pale Ale
Recipe Type Extract

Fermentables

7.5 lb Coopers Light Malt Extract Syrup
0.75 lb. Crystal 40 L

Hops

2 oz. Nugget hops (11% AA)
1 oz Cascade hops (6.1% AA)

Other

1 tsp gypsum

Yeast Wyeast 1056 American Ale

Procedure Steep Crystal malt at 155 degrees F for 45 min.

Add gypsum, extract, bring to boil for 60 min.

1.5 oz Nugget @ 15 min

0.5 oz Nugget @ 30 min

0.5 oz Nugget, 0.5 oz Cascade @ 45 min

Dry hop for 2 weeks with 0.5 oz Cascades.

Dog Gone Bad Cherry Wheat Ale

Category Wheat Beer

Recipe Type Extract

Fermentables

3 kg Ireks Weizenbier extract (hopped)
.5 lb. Ireks wheat malt (grain)
.5 lb. Munich malt (grain)
5 lb cherries (I think I used Bing)
2 oz. Ocean Spray Cranberry Juice Cocktail
.75 cup corn sugar for bottling

Hops

1 oz. Hallertau - alpha 2.4%
1 oz. Cascade - alpha 4.9%

Yeast 1 pkg #3056 Wyeast Bavarian Wheat yeast

Procedure Crack grains, bring to boil, remove @ boil
add extract

@ 30 min. add 1/2 oz. Cascade

@ 58 minutes, add 1/2 Cascade + 1 oz. Hallertau

@ 60 minutes, remove hops and turn off heat

add cranberry and crushed cherries (I removed pits)

steep for 20 minutes - temperature @ 170 degrees

pour all of wort (including cherries) into 5 gal. fermentation bucket along with cold H2O to fill Note:
don't use carboy - cherries will clog blow-off! add yeast when temperature goes below 80 degrees
I let the primary go, left cherries in for 1 week, then racked off to carboy.

Don's Most Wickid Ale

Category Porter
Recipe Type All Grain

Fermentables

6 lbs pale ale malt
.75 lbs crystal malt
.25 lbs black patent malt
1 lbs corn sugar
1 cup blackstrap molasses (strong stuff. don't mess with any)

Hops

10 AAU Northern Brewer
6 AAU Cascade

Other

.5 cup corn sugar to prime

Yeast Wyeast 1028 London Ale yeast

Procedure Mash grains in 10 quarts water at 150 degrees for 90 min. Mash pH 5.5. Mash-out 5 min. @ 168 degrees. Sparge with 5 gallons water @ 168 degrees. Dissolved sugar and molasses into runnings. Boil 90 minutes. Add Northern Brewer hops 30 minutes into boil. Turn off heat and add Cascades. Cool. Let sit over night. Rack off trub and pitch yeast. Temp at pitching: 62 degrees. After five days in primary, rack to secondary. Let sit for ten days then rack into bottling bucket with dissolved priming sugar and bottled.

Dopplebock

Category Lager Bock
Recipe Type Partial Mash

Fermentables

6 lbs Dutch dry extract
4 lbs pilsener malt
2 lbs Munich malt
1 lbs German crystal malt
1 lbs chocolate malt

Hops

1.5 oz Hallertauer (60 minute boil)
.75 oz Hallertauer (30 minute boil)
.5 oz Hallertauer (15 minute boil)
.25 oz Hallertauer (5 minute boil)

Yeast 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.

Double Diamond

Category Pale Ale
Recipe Type All Grain

.

Fermentables

9 lbs Pale ale malt
1 lbs crystal malt
.75 lbs Brown sugar
.5 lbs malto-dextrins (or 3/4# cara pils)

Other

2 oz Williamette (60m)

Yeast 1/2 ounce Williamette Whitbred dry yeast

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

Double Party Chocolate Stout

Category Stout

Recipe Type Extract

A double chocolate stout with a strong cocoa flavor. Color is dark brown, and aroma is that of cocoa.

Fermentables

6.0 Lbs Light Dry Malt Extract

0.333 Lbs Roasted Barley

0.667 Lbs Chocolate Malt

0.333 Lbs 60 L Crystal Malt

0.5 Lbs Carapils Malt

Hops

3.0 Oz East Kent Goldings (4.0% AA) 60 minutes

1.0 Oz UK Fuggles (4.0% AA) 30 minutes

1.0 Oz UK Fuggles (4.0% AA) 1 minute

Other

1.0 Lbs Baker's Chocolate

1.0 Tbsp Irish Moss

Yeast White Labs' Irish Ale (WLP 004)

Procedure 1) Steep crushed grains in 5 gallons of 150 F water for 30 minutes. Remove grains and bring water to a boil. 2) Melt chocolate in a double boiler and add to boiling water stirring constantly. 3) Dissolve DME in boiling water, let boil for 15 minutes. 4) Add boiling hops for 60 minutes of the boil. 5) Add flavor hops for 30 minutes of the boil. 6) Add Irish moss for the final 15 minutes of the boil. 7) Steep 1 oz of aroma hops for a minute after turning off the heat on the water. 8) Cool wort and add to fermenter to pitch the yeast. 9) Primary fermentation was 5 days, and secondary fermentation was 10 days. A layer of oil will be present at the top of the fermenting beer, try not to transfer this during any transfer step you have.

Double Stout

Category Stout
Recipe Type Extract

Fermentables

10 lbs dark malt extract
1 lbs black patent malt
2 lbs crystal malt
.5 lbs flaked barley
.25 lbs roasted barley
.5 stick licorice

Hops

2 1/2 Bullion hops
1 1/2 Kent Golding hops

Other

3 gallons water
1 tsp ascorbic acid
.5 tsp citric acid
1 tsp Irish moss

Yeast 3/4 ounce ale yeast (three standard packages)

Procedure Combine water, dark malt extract, and Bullion hops. Boil for 20 minutes. Add black patent malt through Irish moss. Boil for 5 minutes. Remove from heat and add Kent Golding hops. Steep for 5 minutes. Cool and add yeast nutrient and ale yeast. When fermentation has "stopped", add priming sugar and bottle.

Dr. Bruce's Skull and Crossbones Old Ale

Category Pale Ale

Recipe Type All Grain

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

Fermentables

9 lbs light malt (6-row)

1 lb Cara-pils

1 lb Crystal malt (medium or dark)

Hops

4 oz Fuggles hops

Yeast ale yeast

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

Dragon's Rest Ale

Category Pale Ale
Recipe Type Extract

Fermentables

3 Lbs. Laaglander Amber DME
3 Lbs. Laaglander Light DME
2 Lbs. 100% Pure Barley Malt Syrup

Hops

3 Oz. Fuggles Hops 4.1% Alpha (boiling)
1 Oz. Kent-Golding Hops 5.0% Alpha (finishing)

Other

4 Tbsp. Ground Cardamom
1 tsp. Irish Moss

Yeast 1 Pkg. Wyeast #1028 London Ale (in starter of 3 cups water 1 cup dry extract)

Procedure Prepare yeast according to Pkg. Then make starter from ingredients listed boil 10 mins. Sanitize a Qt. beer bottle and pour starter into bottle. Cool to pitching temperature and add yeast from pkg. Fit with fermentation lock. Ferment. Be ready to pitch into wort by high krausen (foamyness) (18-24 hrs)

Add extracts and barley syrup to 1 gallon cold water. Bring to boil. Add boiling hops and 3 Tblsp. of the Cardamom, boil one hour. 10 minutes to end of boil add 1/2 oz. of the finishing hops, irish moss and the rest of the cardamom. 3 minutes to end of boil add 1/2 oz. of the finishing hops. Sparge through cheesecloth into 4 gallons very cold water in primary fermenter. Cool and pitch starter. Agitate wort well (stir)

Boil primer ingredients 10 minutes. Cool. Add to beer and bottle.

Drew's Brew Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

2 ea 4 lb cans Alexanders 60% wheat 40% barley unhopped extract
1 lb 80L crystal malt, crushed

Hops

2 oz 5.3 alpha Styrian Golding hop plugs
2 oz 6.1 alpha Cascade whole hops

Yeast Wyeast #3056 Bavarian Weissen yeast

Procedure 3 days before brewing, pop the Wyeast package. 2 days before brewing, pitch Wyeast package contents into a starter made from 2 cups water, 1 cup light dry malt extract, and 1 Tettnanger pellet. I use this type of starter on all my batches and pitch *after* high krausen.
BrewDay: 1) "Teabag" the Crystal malt, and add to 3 gallons cold water. 2) Bring almost to a boil and remove the "teabag". 3) Add malt extract and bring to a boil. 4) Add Styrian Goldings hops and boil for one hour. 5) Add Cascade hops, return to boil and remove from heat. 6) Steep 15 minutes. 7) Chill with immersion chiller to 80F. 8) pour into clean fermenter and top up to 5.5 gallons total volume with cold water. 9) shake up starter, pitch and vigorously stir wort. 10) Ferment ~3 days at ~68F. 11) Rack to secondary. 12) bottle when clear (~1 week) with 1.25 cups light dry malt extract.

Drinkable Spruce Beer

Category Spiced Beers
Recipe Type All Grain

Fermentables

5 lbs 2-row Klages
2 lbs 6-row Klages
1 lb Crystal 10LV

Hops

1 oz Hallertauer 4.9 AAU 60min

Other

4 oz fresh blue spruce tips (3-4" long) 60min
1 oz fresh blue spruce tips finish
1 tsp Irish Moss

Yeast Wyeast #2035 American Lager

Procedure Temperature controlled step mash. Boil hops and spruce for full 60 minu I might consider dropping the spruce to 3oz next time. Obviously, weath conditions will effect the strength of your spruce. Collect your spruce in the country where you're sure they haven't been sprayed. Never tried extract. Wouldn't have a clue as to how much to add. Most importantly, patient! This stuff takes a looong time.

Drowsy Duck Imperial Stout

Category Stout

Recipe Type All Grain

Fermentables

11 lbs. (5kg) British pale ale malt

1 lb. (450g) crystal malt, 120L

8 oz. (225g) chocolate malt

2 lb. (900g) dark brown sugar

Hops

20 HBUs Fuggles, 60 minutes

5 HBUs Kent Golding, 10 minutes

Yeast Wyeast Irish Ale (#1084)

Procedure Bring 4 gallons (15l) water to 140F (60C) and add malts. Stir slowly until grist is completely mixed into water. Add gypsum or calcium carbonate to adjust mash pH to 5.0 (to 5.3) if needed. Bring mash to 150F (65C) and stir thoroughly. Stir every 15 minutes and reheat to 150F (65C) every 30 minutes (starch conversion). After two hours, bring mash to 170F (77C) for 10 minutes. Sparge with 3 gallons (11l) 170F (77C) water.

Boil 30 minutes and add hops. Boil for another hour, adding finishing hops 10 minutes before end of boil.

Chill to 50F, (10C) rack to secondary. Twelve to fourteen hours later, rack wort off trub and measure SG. Reserve and freeze wort equivalent to 6oz. (340g) sugar for priming, and pitch yeast starter in the rest.

Rack to carboy when primary fermentation is done and settle yeast out with isinglas. Prime with thawed gyle and bottle.

Dry Ale

Category Pale Ale
Recipe Type Extract

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Fermentables

3 lbs light Scottish malt extract
3 lbs 2-row pale malt
1 cup corn sugar (priming)

Hops

9 AAU Kent Goldings hops

Other

1 tsp gelatin
1 oz PolyClar-AT

Yeast Edme ale yeast

Procedure This beer was made using the small-scale mash procedure described by Miller in The Complete Handbook of Home Brewing

Dry Rye Stout

Category Stout
Recipe Type All Grain

Fermentables

8 lbs 2 row malt
1.1 lbs flaked rye
.5 lb cara-pils malt
.75 lb roast barley
.25 lb black patent malt
.25 lb chocolate malt
.25 lb crystal malt [80L]

Hops

3 oz Fuggles leaf hops [4.2%- for 60 min. ->12.6 HBU]
1 oz Goldings leaf hops [5.2%- for 10 min.->0 HBU]

Other

1 pinch Irish moss

Yeast WYeast London Ale[1028]--starter made from new packet

Procedure Grind all grains and place them into the mash. Mash in at 71C (160F). Temperature should drop to 66C (152F). Mash for 2.5 hrs at 66C (152F). Mash out for 5 min at 76C (169F). Sparge 6gal @71-76C (160F-169F). Boil for 1 hour. 3 oz of Fuggles for 60 minutes. 1 oz of Goldings and Irish moss for last 10 minutes Cool, remove trub, and pitch. Ferment at room temperature 20C (68F) until fermentation ceases. About 10 days. A single stage fermentation was used. Then bottle or keg as desired (I kegged it).

Dunkelweizen

Category Wheat Beer

Recipe Type All Grain

Fermentables

5 lbs wheat malt

3 lbs light munich

1.25 lbs Briess 2-row

8 oz light crystal (20L)

2 oz medium crystal (40L)

2 oz chocolate malt (400L)

Hops

1 oz Hallertauer hops (4.9% alpha, boil)

Yeast wheat yeast (Wyeast Bavarian wheat or Yeast Labs W51)

Procedure This, along with a 90-minute boil, gave me the medium-amber color I was looking for.

Time will tell if the crystal and chocolate will give the beer an undesirable harshness. I think you'd want a fairly soft finish in any weizen. I've tried this year's SA Summer Wheat (Dunkelweizen) and I think it's too harsh, as well as under-carbonated. The color's right, though.

Dunkelweizen

Category Wheat Beer
Recipe Type All Grain

Fermentables

7 lb Dark Wheat Malt
2.5 lb Munich Malt
2 lb Caravienna Malt
.5 lb Carapils Malt

Hops

1 oz Hallertaur Hersb.(2.9 AAU) 60 minutes
1 oz Tettnanger (6.2 AAU) 15 minutes
1 oz Hallertaur Hersb. (2.9 AAU) 1 minute

Yeast Wyeast #3068

Procedure Single Step Infusion (no protein rest) at 158 degrees F.

Easy Spiced Brown Ale

Category Spiced Beers
Recipe Type Extract

Fermentables
1 ea Mountmellick brown ale kit

Hops
1/8 cup, Hallertauer hops

Other
3--4 whole cloves
3 whole cinnamon sticks
.25 teaspoon, ground nutmeg

Yeast 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.

Easy, Delicious Old Ale

Category Strong Ale
Recipe Type Extract

Fermentables

1 lbs British/English 2-row
1 lbs 37-64L crystal
8 lbs Alexanders Pale DMS (or equivalent)
2/3 cup chocolate malt
1/3 cup blackstrap molasses (mmmm)
1/2# clover honey (optional)

Hops

2 oz Kent Golding (60 minute boil)
2 oz Fuggles (15 minutes)
1 oz Hallertau - 5 minutes (aroma)
1 oz Hallertau - steep for 3 minutes with heat off (aroma)

Other

Gypsum as needed
Irish Moss at final 15 minute

Yeast WYeast London Ale yeast or Williams Brewing Triple Ale liquid yeast pack

Procedure Mash grains at 148-158 degrees for 1 hour. Also works well with simple "steep in water until just before water boils method." I do a "quickie" sparge with about a gallon of 170 degree water ("quickie" meaning slowly pouring gallon of 170 deg. water over grain bag in a strainer - Sshhh, I think I heard an all-grainer gulp...: ^). Bring to boil, add the extract and molasses (and honey if desired) andyou know the rest.

For a partial mash, this beer is simple and yielding. All variations have worked wonderfully (ie, with honey and without; with 8# Alexanders pale ale DMS; with 6# Williams Brewing pale DMS + 3# pale DME..etc.)

Eliminator Stout

Category Stout

Recipe Type Partial Mash

Fermentables

1.0 Lbs Clover Honey

7.0 Lbs Dark Malt

0.5 Lbs Roasted Barley 1190-13m

0.5 Lbs crystal barley 120L

0.5 Lbs flaked oats

0.5 Lbs flaked barley

Hops

2.0 Oz Fuggles Hops (finish)

1.0 Oz Northern Brewer Hops (boil)

Other

2.0 Tsp gypsum

Yeast Irish Yeast Y108-4

Procedure Add roasted barley & crystal malt to cold water and slowly bring to a boil. After 20 minutes, remove grain. Add honey, malt, flaked oats, barley, gypsum, and boiling hops. Boil for 15 minutes then remove finishing hops. Cool wort, add to 5 gallon mark on your bucket. When your wort is cool, at 75 degrees, add yeast.

Emma Wedgewood's Winter Welcome

Category Spiced Beers

Recipe Type Extract

Fermentables

7.5 lbs British Pale DME

1.0 lb Pale Crystal (40L)

2 oz Roast Barley

1 lb Clover Honey

2 oz Malto-dextrin powder

Hops

1.0 oz Fuggle plugs (4.3%) (boil)

1.25 oz Bullion pellets (9%) (boil)

0.75 oz E. Kent Golding pellets (5.4%) (flavor)

0.25 oz Bullion pellets (flavor)

0.5 oz E. Hallertauer pellets (4.7%) (aroma)

0.75 oz E. Kent Golding pellets (dry hopped)

Other

and pitched about 1/2 gallon starter)

Yeast ale yeast (I used Mendocino from a bottle of "Eye of the Hawk"

Procedure Boil was about 3 gallons with extract, grain broth, honey and maltose. Pitched @ 76 F (used an immersion chiller). Initial fermentation was very fast - within only 3 days the krausen had fallen and within 5 days there was almost no bubbling from the airlock. Racked to secondary and dry hopped. Secondary was very slow, and took 3 weeks to stabilize SG. I had heard that Mendocino yeast is not a great attenuator, and also the English DME finishes higher than American, but this is only 69% apparent attenuation. This gives an actual attenuation of 57%. Wow!

I was originally going to prime with gyle but there were too many variables on this one so I chickened out and primed with corn sugar -- at this point I didn't want to risk screwing up my Christmas beer, and such a great one at that. [Next time Spencer, I promise!] Primed for a total of 2.2 volumes CO2 using 3.5 oz corn sugar.

*Note: The hopping above gives the following IBU's based on different calculation methods: (1) SudsW 43.2, (2) Rager 75.7, (3) Tinseth 66.9, (4) Garetz 56.7, (5) Papazian 58.9 O.G. 1.072, F.G. 1.022 (Approx. 6% alcohol)

English Pale Ale

Category Pale Ale

Recipe Type Extract

.

Fermentables

4--1/2 lbs unhopped light dry malt extract

.5 lbs dark crystal malt

.5 lbs dark brown sugar

Hops

1 oz Kent Goldings hops (60 minute boil)

.5 oz Fuggles hops (boil 60 minutes)

.5 oz Fuggles (boil 30 minutes)

.5 oz Kent Goldings (10 minute boil)

.5 oz Kent Goldings (2 minute boil)

Other

1 tsp gypsum or Burton salts

Yeast Whitbread ale yeast (or Munton & Fison or Brewers Choice)

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.

English Special Bitter

Category Pale Ale
Recipe Type All Grain

Fermentables

6.5 lbs English 2-row
8 oz. Belgian CaraMunich
4 oz. Flaked Wheat
1.5 oz Chocolate

Hops

35 IBU's East Kent Goldings + 1 oz Goldings dry-hopped in the keg

Yeast Wyeast #1968

Procedure No process problems other than a difficult sparge (culprit: the flaked wheat?)

Primary fermentation 7 days @ 68F

English Strong Spice Ale

Category Strong Ale
Recipe Type All Grain

Fermentables

- 12 lbs 2-row pale (Gambrinus)
- 1/8 lb roasted barley
- 1.5 lb munich (gambrinus)
- .5 lb victory
- .5 lb malted wheat
- .5 lb carapils

Hops

- 1.5 oz Chinook 60 min
- .5 oz Hallertauer 10 min
- .5 oz Hallertauer 1 min

Other

- 1/8 lb chocolate
- 1 tsp Irish moss for 15 min
- .5 oz. Ginger
- 9 inches of cinnamon stick
- 1 oz sweet orange peel
- .25 tsp Nutmeg
- .25 tsp Cloves

Yeast Wyeast London ESB #1968

Procedure Mash using single-step infusion mash at 153 degrees F. Sparge as usual. Hop according to times listed. Ferment at 65-70, rousing after to 3 days to extend fermentation. Rack to secondary at 50-55 for two weeks. Add spice tea to secondary. To do this, combine spices with boiling water and steep for 3 minutes. Add tea with spices to fermenter.

Erik's American IPA #1

Category India Pale Ale

Recipe Type Partial Mash

Fermentables

4.25 lbs. M&F Bulk Pale LME (added at 25 minutes)

6 lbs. American Pale 2-row

0.75 lbs. 60L American Crystal

0.25 lbs. Carapils

Hops

0.5 oz Nugget @40

0.33 oz. Cascade @0

0.5 oz. Nugget Hops (11.8%AA) @100 minutes to end

0.5 oz. Cascade (6.5% AA) @30

0.5 oz. Cascade @15

0.5 oz. Cascade @8

1-1/2 oz Cascade (dry hop)

.5 oz Nugget (dry hop)

Yeast Wyeast 1028 London Ale

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

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

All hops were whole hops from the Hop Source (good hops, good prices, no financial or personal interest). I adjusted my IBU calculations for the estimated SG in the main pot. I assumed a more-or-less linear increase in SG between the SG at the start of the boil and the estimated SG at the time I added all runnings to the main pot. When calculating the IBUs for the early additions I did not try to take into account the dramatic boost in OG over the last 25 minutes of the boil caused by the addition of the LME.

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

Ersatz Baderbrau

Category Lager Pale
Recipe Type All Grain

Fermentables

8--1/2 lbs pilsner malt
1 lbs light Munich malt
.5 lbs crystal malt (40L)

Hops

2 oz Saaz (3.1% alpha)
1 oz Saaz
1 oz Saaz

Yeast 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.

Ersatz Harpoon 1991 Winter Warmer

Category Spiced Beers

Recipe Type Extract

Fermentables

6 lbs Laaglander amber dry malt extract

.5 oz black patent malt

12 oz crystal malt

1.5 oz chocolate malt

1 lbs honey (added with extract)

Hops

1 oz Clusters pellets (6.5--7.5% alpha) (boil)

1 oz Willamette pellets (aroma)

Other

.5 tsp nutmeg (8 minute boil)

1.5 tsp ground cinnamon (8 minute boil)

.5 tsp ground cloves (8 minutes boil)

1 tsp vanilla (5 minute boil)

1 tbsp gypsum

1 tbsp Irish moss (10 minute boil)

.75 cup corn sugar (prime)

Yeast Wyeast British ale yeast (#1098)

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.

Ersatz Pilsner Urquell

Category Lager Pilsner
Recipe Type All Grain

Fermentables

8--1/2 pounds, 2--row pilsner malt
.5 pound, crystal malt (20 L.)
.5 pound, cara-pils malt

Hops

4 oz Saaz Hops (60 min before end of boil)

Yeast Wyeast Bohemian lager #2124 or Munich lager #2308

Procedure Each recipe assumes 75% extract efficiency. Use the best German or Belgian pilsner malt you can find, rather than U.S. 2-row or U.S. 6-row malt. Likewise, use German or Belgian Munich malt if you can find it. In the recipes, the crystal malt and Munich malt impart some color, but otherwise will have slightly different flavoring properties.

Add hops following traditional German hop schedule: 2 ounces of Saaz 60 minutes before end of boil, 1 ounce 30 minutes before end of boil, and 1 ounce in last 10 minutes of boil. You could probably hop a bit more aggressively than indicated. You might make a final aroma addition of another 0.5-1 ounce of Saaz right before end of boil. You also might consider 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

Et Tu Brute?

Category Pale Ale
Recipe Type Extract

Fermentables

2 lbs. (guesstimate) Munton & Fison light DME
3.3 lbs. Munton & Fison amber DME
1 lb crystal malt

Hops

2.5 oz Cascade hops (boiling)
1 oz Fuggles hops (flavor)
.5 oz Fuggles (aroma)

Yeast Edme dry ale yeast (forgot to start the Wyeast English Ale)

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

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

Extract Barleywine

Category Barleywine

Recipe Type Extract

With that much malt, the blow off was really really REALLY wasteful (that is making 4.75 gal in a 5 gal carboy.) I had to reboil and repitch the 2 gallons of foam that settled back out into nice wort. I think 12# of syrup would have been sufficient.

Fermentables

9 lb light syrup, (M&F)

6 lb amber syrup

Hops

4 oz hops to boil (Saaz, I think, but use your favorite)

2.5 oz hops to finish (Fuggles, again, use your fave)

Yeast Wyeast European Ale yeast

Extract Kolsch

Category German Ale
Recipe Type Extract

Fermentables
6.00 lb. Light Dry Malt Extract
0.25 lb.lb. Wheat

Hops
1.25 oz. Hallertau 3.1% 15 min
0.50 oz. Czek Saaz 3.5% dry hopped
0.50 oz. Hallertau 3.1% dry hopped

Other
0.50 oz. Northern-Br. 6.9% 75 min
0.75 oz. American Spalt 4.0% 15 min
1 tsp of Irish Moss

Yeast Kolsch Wyeast

Procedure The .25lb. crushed wheat grain was placed in a grain bag, put in the cold water (2.5 gallons), and raised to 165 degrees where it steeped for 10 minutes. I then raised the it to a boil, added the boiling hops (the Northern) and the DME. After 60 minutes I added the flavor hops (.75 oz. of the spalt and 1.25 oz. of the Hallertau) and 1 teaspoon of Irish Moss. I then let this boil for 15 minutes (75 minutes total).

I then put in my primary and added the Kolsch Wyeast (liquid, natch). This is an interesting yeast. I let it ferment at around 62-64 for about 1 1/2 weeks, until it seemed just about done. I then threw it into the fridge at 42 degrees for about 2 weeks. When I took it out, the yeast appeared upset by the sudden temperature change and it fermented rather energetically for about 1/2 day or so, and then it slowed down. I took a specific gravity and it was 1.08. Done. (I screwed up the starting gravity. Ooops).

I primed and bottled. Let it sit for two weeks, then placed it in the fridge. Let it sit in teh fridge about 1 week before drinking, and MMMMMMMMMMMMM.....good stuff.

Extract Porter

Category Porter

Recipe Type Extract

Fermentables

3.3 lb M&F Dark Extract

4 lb Alexander's Pale Extract

.5 lb M&F Dark DME

1 lb Crystal Malt (90L)

.5 lb Black Patent

.5 lb Dark Roast

Hops

1 oz. Willamette (Alpha=4.2) 60 min Boil

1 oz. Willamette (Alpha=4.2) 2 min Boil/Steep

Yeast Wyeast 1028

Procedure Steep specialty grains separately.

Extract Pumpkin Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs Northwestern Golden malt extract

1 lbs amber malt

10 oz pure maple syrup

3 lbs sliced up pumpkin (smaller "sweet" pumpkin, not the big

Hops

1.5 oz Fuggles hops for 60 minutes

.5 oz Fuggles finishing hops

Other

1.5 tsp Nutmeg

1.5 tsp Allspice

2 tsp Cinnamon

1.5 oz fresh grated Ginger root

Yeast Wyeast #1056 (American Ale)

Procedure Cut the pumpkin into 1 inch cubes, but leave out the gooey inside and seeds. Add the pumpkin for the last 10 minutes of the boil along with all the spices.

Leave the pumpkin in the primary, then rack off the pumpkin after about 4 days. I'm going to leave mine in the secondary for two weeks, then bottle-age for another couple of weeks. I really can't wait to taste this one!

Fakin' Gammel Brygd

Category Lager Dark
Recipe Type Extract

Fermentables

6-7 lbs German dark malt extract syrup
1 lbs crystal malt
.5 lbs chocolate malt
.5 cups brown sugar (just guessing)

Hops

1 oz Hallertaur hops (boiling)
.5 oz Goldings hops (finishing)

Yeast lager yeast

Fat Wanda's Kolsch Klone

Category German Ale
Recipe Type All Grain

Fermentables

7 lbs pale malt
1.5 lbs Vienna malt
.75 lbs wheat malt

Hops

1--3/4 oz Hallertauer (5.0%)
.5 oz Tettnanger (4.5%)

Yeast Wyeast European ale

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

Feelix the Cat Dark Cherry Lager

Category Fruit Beers

Recipe Type Extract

Fermentables

3.3 lbs John Bull dark unhopped malt extract

2 lbs Munton & Fison light dry extract

.5 cup black patent malt

Hops

2 oz Cascades hops

3-5 lbs pitted chopped cherries

.5 oz Hallertauer hops

Other

2 tbsp gypsum

1 tsp salt

Yeast yeast

Procedure Steep black patent malt in 2 gallons of water bringing to boil. Strain out grain. Add extract and boil with Cascade hops, gypsum, and salt. Boil 60 minutes. Remove from heat. Add finishing hops and cherries. Steep 30 minutes. Strain into fermenter with cold water to make 5 gallons. Pitch yeast.

Fine Line Barleywine

Category Barleywine
Recipe Type Extract

Fermentables

5.3 lbs Edme dark SFX
1.5 lbs Briess crystal malt (60L)
1/3 lbs Briess chocolate malt
1/3 lbs Briess black patent malt
.5 cup corn sugar (priming)

Hops

2 oz Cluster pellets (90 minute boil)
1.5 oz Northern Brewer pellets (90 minute boil)

Other

6 lbs Briess Amber DMX
1 tsp dry rosemary (30 minute boil)
3 tbsp roasted chicory root (30 minute boil)

Yeast champagne yeast (secondary ferment)

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.

Finster's Finest Chocolate Raspberry Stout

Category Stout

Recipe Type Extract

Fermentables

3.3 lbs John Bull plain dark extract syrup

3 lbs plain dry malt extract

1 lbs crystal malt

.5 lbs roasted barley

.5 lbs black patent malt

3 lbs frozen raspberries

1-1/4 cups dry malt extract

Hops

1.5 oz Northern Brewer hops pellets

.5 oz Willamette hops pellets

Other

gypsum to create hard water

8 oz baker's chocolate

Yeast 2 packages Edme dry ale yeast

Procedure Heat 1.5 gal water to 170F. Add grains, cover, and let sit for 30 min. stirring occasionally. Remove grains. Bring to boil. Add gypsum, malt extracts, NB hops, chocolate, and boil for 60 min. Turn off heat. Add raspberries to hot wort (be careful of splashing). Cover, and let sit for 13 min. Add Willamette hops. Cover, and let sit for 2 min. Cool wort. Dump entire mess into primary, aerate, and pitch yeast (I rehydrated it while waiting for the rasp. to steep in wort). 4-5 days in primary. Rack **very carefully** into secondary, to avoid racking fruit particles. 10-14 days in secondary (I went 14).

First All Grain

Category Pale Ale

Recipe Type All Grain

Fermentables

6 lbs Klages [I would boost this to 8+. --Ed.]

1 lb Crystal malt

1 lb light DME (due to low extraction rate) [...and drop this.]

1 oz Chocolate malt

Hops

1 oz Hallertauer 8.5% for boiling

1 oz Cascade 3% last 10 min of boil

Other

1 tsp Irish Moss (last 15 min.. Didn't re-hydrate)

Yeast 20 oz of starter. Wyeast #1028 (pack was over a year old and took 6 days

Procedure I used about 3 gallons of mash water making for a soupy mash. Boosted the temperature of the mash to 155 without any protein rest. I had used about 3 teaspoons of gypsum to get the mash down to a PH of about 5.0.

Put in insulated box for 2 1/2 hours. Ending temp was 145. The requirement was for two hours, but getting the sparge water ready took longer than I wanted. Then I boosted to 168 degrees for mash-out. (iodine test showed complete conversion).

For the sparge water, I used an 8% Phosphoric acid solution to acidify 6 gallons of hot tap water. After 2 tsps, my PH strips looked like they were still above 6.0. Then, on the 3rd teaspoon, the PH abruptly changed, and the test strips remained yellow, indicating that it was now very acidic. I had to add about 3 more gallons of water before it got back up to about 5.0.

I was expecting just a slow trickle for the sparge, but once I opened the spigot on my lauter tun, the wort hissed out. (Used the cylindrical cooler with sparge bag on SS vegetable strainer) It never did slow to a trickle as I was expecting. I slowed the flow of the output and input so that the sparge would take about an hour. (The water was 168 degrees, Re-circulated 1st runnings until clear) NOTE: I don't think the water was leaking thru the sides of the sparge bag, and it looked like it **was** filtering through the grain bed OK, which was always held in suspension.

Collected about 8 gallons of wort (ph of the runnings never dropped below 5.8 even though the gravity dropped to about 1.010) and boiled for 90 minutes. A gravity reading before the boil showed only about 1.020 (granted, it was 8 gallons) prompting me to add 1 lb DME. I thought I had boiled down to 5 gallons, but was actually 6. (Haven't put any sort of volume markings in my Sankey keg boiler yet). Used a CF chiller, shook the 6 1/2 gal car-boy for about 5 minutes to oxygenate and pitched yeast. FG was only 1.032 at 60 deg F.

First All-Grain

Category Pale Ale

Recipe Type All Grain

Fermentables

9 lbs. Munton & Fison Lager (purchased precrushed, don't have a mill)

.5 lbs. same grain toasted for 10 min at 350 in oven

.5 lbs. Munton & Fison Crystal Malt (No idea about L. rating)

Hops

1 oz. Kent Goldings 60 min boil

.5 oz. Hersbrucker Hallertau 30 min boil

.5 oz. Hersh. Hall. 10 min boil

Other

1/4 tsp Irish Moss 10 min boil

Yeast 1 pk Edme dry yeast

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

First Ames Brew American Pale Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

7 lbs bs pale malt

1 lb lb Munich malt

1 lb lb special roast malt (45L)

.25 lb crystal malt (40L)

.5 lb wheat malt

.25 lb dextrine malt

1/8 lb black patent

.5 cup corn sugar priming

Hops

1 oz cascade hops 5.5% AA (1 hour)

1 oz tettnang hops 3.8% AA (1 hour)

.75 oz hallertauer 2.6% AA (1/2 hour)

.75 oz hallertauer 2.6% AA (10 minutes)

Yeast Wyeast American Ale #1056

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

First Oatmeal Stout

Category Stout

Recipe Type Extract

Fermentables

6 lb unhopped dark malt extract

1 lb unhopped dry malt

8 oz chocolate malt

6 oz roasted barley

4 oz black patent malt

8 oz rolled oats

Hops

2 oz Northern Brewer - 8.2 AAU

2 oz Fuggles - 4.2 AAU

Other

1 tbs CaCO₃

Irish Moss - 30 min

Yeast Liquid Irish Ale yeast

Procedure I cracked the grains using my food processor in short bursts (worked great!).

Transferred them to a mesh strainer and shook to remove dust. I did this outside so as not to contaminate the kitchen. These were then placed with the oats (unground) into a grain bag. I preheated a 10 qt. (12-pack) cooler with boiling water, added the grain bag and 175 deg. water. Water cooled to the target of 160 deg. and steeped for 15 minutes. Things were working beautifully. I boiled the water and added the extract, CaCO₃ and the steep liquor. This is where I have the question.

In previous extract/grain batches I have steeped grains, then washed them in some of the unboiled water until the water ran "clear." I started to do this with the black/chocolate malts but obviously with the black grains it wouldn't have run clear. Eventually, the water I was using started to become the consistency of thin syrup. If I continued to wash them I would have been there for days until the liquid began to thin and probably would have ended up with 10 gallons of wort.

Fissurin' Porter

Category Porter

Recipe Type Extract

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Fermentables

3 1/3 lb Northwestern Gold Extract Syrup

3 1/3 lb Northwestern Amber Extract Syrup

1 lb. lb. DARK brown sugar

.75 lb. b. Crystal Malt (approx 60 deg.)

.5 lb. b. Chocolate Malt

Hops

9 HBU HBU Bittering hops. boiled 60 minutes. I used:

.5 oz 4.8% Tettnang pellets

.5 oz 7.7% N. Brewer pellets

.5 oz 5.8% Kent Golding pellets

Flaherty's Red

Category Pale Ale

Recipe Type All Grain

Fermentables

1 ea potato peeled and grated

Hops

1 oz cascade hops boiling

1 oz fuggle hops (finish)

Yeast WYeast European Ale

Flat Tyre

Category Belgian Ale
Recipe Type Extract

Fermentables

6 lbs light extract
2 lbs amber extract
.5 lb 20L crystal
.5 lb dextrine malt (carapils)
Scant 3/4 cup of corn sugar for priming

Hops

1 oz Chinook hops
1 oz Cascade hops

Yeast Wyeast 1056 American (aka Chico)

Procedure Add 1.5 gallons cold water and the grains (in a bag) to your boiling pot. Spend about 30 mins bringing the water to a boil. I use medium high on my generic electric range, high boils too quickly and doesnt give the grains enough soaking time.
Remove the grain bag just before the water boils.

Remove the pot from the heat (to prevent scorching) and add the extract.

Replace on the heat and add 3/4 oz chinook hops - boil for 60 min.

Add 1 oz cascades for the last 15 minutes of the boil.

Cool to about 100F (chiller, ice bath, snow drift or divine intervention) Add cooled wort to 3 gallons cold water in your primary fermenter.

When the temp is less than 80F (should be by now) add the yeast and shake the snot out of it, um, I mean, aereate the wort.

When fermentation is complete, make a 'hop tea' by boiling the remaining 1/4 oz chinook hops (I know, not a classic aroma hop) with your priming sugar. Bottle, wait at least three weeks and enjoy.

Foggy Day Jumpin' Java

Category Porter

Recipe Type Extract

Fermentables

6.00 lb. lb. Dark Dry Malt Extract

1.00 lb. lb. Crystal 40L

0.50 lb. lb. Roast Barley

0.25 lb. lb. Black Patent

1.00 lb. lb. Honey

Hops

1.50 oz. Nrthrn Brewer 7.5% 40 min

2.00 oz. Hersbrucker 2.9% 10 min

2.50 oz. Cascade 6.1% 10 min steep

Other

2-3 CUP fresh-brewed espresso (yes, that's right!)

2 tsp gypsum

1 tsp Brewer's Salts

.25 tsp Irish Moss, 20 min. boil

Yeast ale yeast

Procedure Crack the specialty grains; Partial mash with grain bag in 2 gal cold water; raise temp. to 155 F for 45 min.; sparge into brewpot with 1 gal 170 water; bring to boil & add malt; bring to boil again and add Northrn Brewer hops; boil for 30 min.; add Hersbrucker hops and boil 10 min.; add Cascade hops, honey and espresso, steep for 10 min. and chill. Strain to fermenter; add water to make 1 gal., pitch started yeast at 78; ferment @ 64-68. Transfer to secondary fermenter after 7 days; let sit in secondary to clarify at least 3 weeks. Bottle with 1/4 cup honey. Age at least *2* months. Patience, they say, *is* a virtue!

Frahnkensteam

Category Steam Beer
Recipe Type Extract

Fermentables

1 cup English 2-row pale malt
1 cup Crystal Malt, 60L
1 cup Crystal Malt, 120L
6 lbs light M&F dried malt extract
.75 cup corn sugar for priming

Hops

1.5 oz Northern Brewer hop pellets (alpha = 6.5; 50
1 oz Northern Brewer hop pellets (1 min.)

Other

.5 tsp Irish Moss (15 min.)

Yeast Wyeast #2035 American Lager yeast (cultured from a previous
Procedure Toasted pale malt in a 375 degree oven for 20 minutes. Cracked it along with the crystal and steeped in 2 quarts of 150-175 degree water for 20 minutes. Sparged with approx. 1 gallon of water. Dissolved DME in sparge water plus cold water to make 3 and 1/2 gallons. Boiled for 60 min., adding hops and Irish Moss for indicated times. Chilled with a 2-gallon ice block and 20 degree outdoor temps. Racked off hot/cold break, topped up to 5 gallons, pitching a 2-3 cup starter at about 90 degrees. IBUs approximately 37. Single-stage fermentation for 14 days; bottled with 3/4 cup priming sugar. F.G. = 1.022, a little high, but fermentation was definitely done.

Framboise

Category Fruit Beers

Recipe Type Extract

Fermentables

6-7 lbs light malt extract

.25 lbs crystal malt

2.5 cups raspberry puree

10 cups raspberry puree

Hops

1 oz boiling hops (Hallertauer

Yeast yeast

Procedure Crack, steep, and strain crystal malt before boiling. Add extract and hops. Boil. Strain into primary. Add 2-1/2 cups raspberry puree. Add enough cold water to make 5 gallons. Pitch yeast. When racking to secondary, add another 10 cups raspberry puree.

Framboise

Category Fruit Beers
Recipe Type All Grain

Fermentables
7 lbs Lager Malt
7 lbs crushed raspberries
3 lbs Wheat Flakes

Hops
1 oz 2 year old Cluster hops that had been baked for 20

Yeast WYeast #1056 American Ale Yeast

Procedure We did a beta glucan rest at 120 degrees for 30 mins, a protein rest at 130 degrees for 30 mins, and a saccharification rest at 155 for 1 hour. Be extra careful with the sparge because it has the potential to be very slow (although we managed to whip right through in 45 mins.). We boiled the wort for 2 hours, leaving the hops in for the entire boil. Cooled with an immersion chiller to 42 degrees and strained into a carboy. After 8 hours we racked the wort off of the trub and pitched the yeast. We left it in primary for 2 weeks and then racked it into a carboy and added the raspberries.

Frane's House Ale

Category Pale Ale
Recipe Type All Grain
Yummy.
Fermentables
9 lbs British ale malt
.5 lbs British crystal
2 oz Flaked barley

Hops
.75 oz Eroica hops
1 oz Mt. Hood hops

Yeast WYeast American Ale yeast

Procedure Mash with 3-1/2 gallons of water at 155 degrees (our water is very soft; I add 4 grams gypsum and 1/4 gram epsom salts in mash; double that in the sparge water) for 90 minutes or until conversion is complete. Sparge to 6 gallons, boil 90 minutes. After 15 minutes, add 3/4 ounce Eroica hops. At end of boil, add 1 ounce Mt. Hood hops. Ferment at 65 degrees with WYeast American Ale yeast (in starter). Bottle two weeks later, drink one week later

Franken-weizen

Category Wheat Beer
Recipe Type All Grain

.

Fermentables

3 Lb Vianna malt
6.5 Lb Wheat Malt
2 Lb 2-Row malt

Hops

1 oz Tettnanger, 4.4%AA, 45 min
1 oz Saaz (Domestic), 4.0%AA, 15 min

Yeast Wyeast 3068

Procedure My water is moderately soft; added 2 teaspoons of gypsum to the mash.

Mash schedule: 40 minutes at 50C; added an infusion to raise to 60C, rest for 15 minutes; added heat directly to raise to 70C, rest for 60 minutes; raised temp to mash-out.

Primary ferment 7 days at 21-22C. Secondary ferment at 20C for 12 days. Force carbonated in the keg to 2.7 volumes of CO2.

Franko's Magnificent Eichenweizzen

Category Wheat Beer

Recipe Type Extract

Fermentables

1 lbs light dry extract

3.3 kg Ireks wheat extract

Hops

1 oz Hallertauer (7.5% alpha)

.25 oz Hallertauer (7.5 alpha) (finish)

Other

1 tsp Irish moss

1 oz Oak chips

Yeast Wyeast 3056 Bavarian Wheat

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

Free Time Raspberry Brew

Category Fruit Beers

Recipe Type Extract

.

Fermentables

.53 kg Dried malt extract

1 kg Plain light malt extract

Hops

1.5 oz Tettnanger Hops (boiling)

.5 oz Tettnanger Hops (finishing, 1 min.)

Other

.47 kg Dextrose

5 cans Welch's Frozen conc. raspberry cocktail (341 ml cans)

Yeast 1 pck Coopers Brewery Pure Brewers Yeast

Procedure Boil wort for one hour. Sparge into glass carboy, then add raspberry conc. and water.

Starting SG: 1.049. Wait. Bottle. Wait. Enjoy. The brew is named "FREE TIME" because it was brewed on Oct. 29, 1994, the end of day-light savings time

Frosty Toad British Ale

Category Pale Ale
Recipe Type Extract

Fermentables

1 CAN Edme DMS malt syrup (3.3 LB.)
3 LB. Amber Dry Malt Extract
1 LB. English Crystal Malt 50/60 L
.75 Cup Dextrose for priming or 1 1/4 cup Dry Malt Extract

Hops

2.5 oz Cascade hop pellets (11 HBU) - (Boil) 60 min.
.5 OZ. Fuggles hop pellets - (Finish) when heat is removed

Other

2 Tbsp. Gypsum
1 tsp. Irish Moss (add 15 min. before end of boil)

Yeast Liquid British Ale Yeast (Yeastlab A04 or Wyeast 1098)

Procedure Add the gypsum to cold water and heat to 170 degrees. Steep the crushed crystal malt in a straining bag for 15 minutes at 170 degrees. Remove the straining bag, add malt extracts, the cascade hops and bring to a boil. Boil for 60 minutes. Add Irish Moss 15 minutes before the end of the boil. Add the Fuggles when the heat is turned off.

Fruit Galore

Category Fruit Beers
Recipe Type All Grain

Fermentables

10 lbs Klages pale malt
.5 lbs amber crystal malt

Hops

2 oz Cascade(4.9%)

Other

3 lbs depitted & sliced fruit
7 ea oranges and peels diced(didn't remove pith)
2 ea lemons and peels diced(didn't remove pith)
1 tbsp ground nutmeg
3 tsp whole cloves 5 2" sticks cinammon
.5 cup fresh grated ginger root

Yeast William's English Brewery Ale yeast(from 12ounce starter)

Procedure Mash Klages and crystal malt at 158 degrees for 90 minutes. Sparge. Bring wort to a boil and add hops. Boil for 1 hour. Add fruit and spices during final 10 minutes of boil. Cooled to 80 degrees in half-hour and pitched. Racked after 5 days, and noted rocky head from fruit pulp. Added 2 tablespoon dissolved gelatin after 12 days. Bottled after 15 days. NOTE: I forgot the Irish Moss.

Full Moon Ale

Category Scottish Ale
Recipe Type Extract

Fermentables

6 lbs dark Australian DME
1 lbs caramel crystal malt
.75 cup corn sugar (priming)

Hops

1.5 oz Willamette hops
1.5 oz Fuggles hops

Yeast 1 pack Wyeast #1098: British Ale

Procedure Boil 2 gallons of water and turn off heat. Add crystal malt and steep about 15 minutes. Strain through muslin into kettle. Heat another gallon of water to 170 degrees. Pour through grain into pot. Heat to boiling and add DME and 1/3 of hops. After 45 minutes add another 1/3 of hops. Turn off heat after 15 minutes and add last 1/3 of hops. Steep. Cool wort and add 2 gallons of cold water. Pour in wort and pitch yeast. Rack to secondary after 4 days top off with enough water to make 5 gallons. After 4 weeks, prime and bottle.

Full Sail Ale

Category Pale Ale
Recipe Type Extract

Fermentables

7 lbs Australian Light Malt Syrup
.75 lbs Light Crystal Malt
1 oz Dextrin Malt
.75 cup Corn Sugar (priming)

Hops

2--1/4 oz Nugget Hops (1--3/4 ounce for boiling)

Other

2 tsp Gypsum

Yeast Wyeast London Ale Yeast

Procedure Crack and steep crystal malt at 155 - 170 F for about 45 minutes in 1/2 gallon of water. Add extract, gypsum, dextrin and 2 gallons of water. Bring to boil, then add 1 3/4 oz. hops. Boil for 45 minutes, then add 1/2 oz. hops at the end of the boil for 15 minutes.

Full Sail Amber

Category Amber Ale
Recipe Type All Grain

Fermentables

10.5 lbs Klages malt
8 oz 90 L crystal malt
2 oz chocolate malt

Hops

.75 oz chinook (11.3 %), 90 minutes
1 oz cascade plugs (5.7 %) 15 minutes
.5 oz cascade plugs (finish)
.5 oz cascade plugs (dry hop)

Yeast culture of Brewers Resource's English Draft Ale yeast

Procedure Mash at 152 F, 90 minutes.

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

Fullers ESB

Category ESB

Recipe Type All Grain

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Fermentables

.5 lb Crystal 60L - 90L

1 lb brown sugar, 60 minutes

Hops

.5 oz Kent Golding, 30 minutes

.5 oz Kent Golding, 5 minutes

1.5 oz Kent Golding, dry hopped in secondary

2 oz Fuggles, 60 minutes

Yeast Wyeast London Ale (1028) yeast

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

Fullers ESB Clone

Category ESB
Recipe Type Extract

Fermentables

.25 lb Dark Belgian candi sugar (275 deg. L)
3.3 lb Munton & Fison extra light extract syrup
4.5 lb 2-row malt
0.5 lb Crystal (40 deg. L)
1 lb Flaked maize

Hops

1 oz Bullion pellets (8.5 AAU) 60 mins
1 oz Bullion pellets (8.5 AAU) 20 mins
1 oz Goldings flowers (4.5 AAU) 20 mins
0.75 oz Goldings flowers (4.5 AAU) 10 mins
0.25 oz goldings flowers dry-hopped in secondary

Yeast Wyeast 1968 London Ale

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

Full-Moon Porter

Category Porter

Recipe Type Extract

.

Fermentables

6 lbs dark malt extract syrup

1 lbs english dry dark malt extract

.25 lbs black patent malt

.25 lbs chocolate malt

.5 lbs roasted barley

Hops

1 oz Bullion hops pellets

1 oz Northern Brewer hops pellets

2 oz Cascade hops pellets

Other

5 tbsp ground Vienna roast coffee

Yeast 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

Gak & Gerry's #23: Anteater Porter

Category Porter

Recipe Type All Grain

Deep red color. Looks almost black in the fermenter.

Fermentables

7.5 lbs pale malted barley

1 lbs crystal malt (10 Lovibond)

.5 lbs chocolate malt

2 oz black patent malt

Hops

11.4 grams Cascade - 10 min.

13.7 grams Cascade - finish

Other

41.3 grams Cluster - boil

Yeast Wyeast British

Procedure Add grains to 3.5 gallons cold water. Heat to 150 degrees and maintain for 90 minutes, stirring constantly. Used 4.5 gallons 170 degree sparge water. Collected 6 gallons wort. Boiled 60 minutes. Add Cluster at beginning of boil. Add 11.4 grams Cascade at 50 minutes. Turn off heat after 1 hour boil, and let last of Cascade hops steep. Cooled to about 75 derees and pitched.

Gak & Gerry's Batch #75: Pepper Pale for Paris

Category Spiced Beers
Recipe Type All Grain

Fermentables
7.0 lbs British two-row
0.5 lbs British light caramel

Hops
35 grams Cascade (4.9%) - 60 minutes
28 grams Cascade (4.9%) - 20 minutes
10.5 oz chopped jalapenos (in secondary)

Yeast Wyeast American Ale yeast
Procedure Mash-in 2.75 gallons water at 130F
Rest at 122F for 45 minutes
Rest at 152F for 60 minutes
Sparge to 6.5 gallons
Boil 90 minutes, adding hops listed above
Chill, whirlpool, and rack

So far so good, eh? This was a fantastic beer even before I carbonated it. But you asked for jalapenos, so here goes...

Added 10.5 ounces chopped jalapenos into the secondary. Next morning, Gerry noticed spots of mold on top, so kegged, carbonated, and tasted...

...HOT! But it really does taste like a good beer too.

Peppers mellowing day by day. Should be outstanding in 2 weeks if the mold doesn't come back.

And guess what? The mold didn't come back, and the beer was well received by all. Be advised, it was HOT AS HELL! If I ever brew something like this again, I'll use one can (3.5 ounces) of

peppers instead of three. Also, that mold growth was a surprise...I'll need to sanitize the peppers somehow, probably by parboiling them before dropping them in the secondary.

Gak & Laurel's Garlic Beer

Category Spiced Beers
Recipe Type Extract

Fermentables
6 lbs plain light extract syrup (hopped? who knows...)

Hops
2 oz Cascade leaf (boil)
2 oz Cascade leaf (finish)

Yeast Whitbread dry ale yeast

Procedure The procedure is the same as for any simple extract beer. Chop up the garlic and throw it into the boil for the full 60 minutes. If you don't want quite so much garlic flavor, strain the garlic bits out before racking (we didn't). Add 2 ounces of Cascade hops at beginning of boil and again in the last ten minutes. Cool. Pitch yeast.

Garlic Beer

Category Spiced Beers
Recipe Type Extract

Fermentables

4.5 kg Munton & Fison dark malt syrup
.75 lbs 40L crystal malt
.25 lbs roasted barley

Hops

2 oz Perle hops (7.5% alpha)
1 oz Willamette (4.6% alpha)
3 large garlic cloves chopped fine
1 oz Willamette for finishing

Yeast ale yeast

Procedure Steep crystal malt and roasted barley for 30 minutes in two gallons of water. Strain out and discard spent grains. Add malt syrup and bring to a boil. Add Perle hops and garlic and boil for 1 hour. Toss in Willamette hops in the last two minutes. Pitch yeast when cool.

Gelber Weizen

Category Wheat Beer
Recipe Type Extract

Fermentables
6.0 Lbs Weizen Dry Malt Extract
4.0 Oz Munich Malt

Hops
1.0 Oz Hallertauer Pellet (~4.4% AA)

Other
1.0 Pinch Irish Moss

Yeast Wyeast #3333 German Wheat Yeast

Procedure Add 4oz. Munich Malt to a grain sack and steep in 1/2gal. water as you bring to boil. This takes approximately 20min. Once to a boil, remove grain sack and strain the liquid into the brewpot. Sparge the grains with 3/2gal. hot water and add to the brewpot. Add an additional 1/2gal. water and bring to a boil. Add 6lbs. DME and 1oz. hops and boil for 60min, adding a pinch of Irish Moss with 10min. left. Remove brewpot and chill. Strain into the primary fermenter and add cold water to make 5gal. Let cool until below 75degreesF and pitch yeast. After about 4 days (or when fermentation slows) rack into a secondary fermenter. *optional* Now might be a good time to clarify the batch by soaking 1/2tsp. gelatin finings in cold water for an hour then boiling to dissolve. Mix this solution into the secondary fermenter after racking. After about 14 days (or when fermentation stops) bottle with 5/4cup Weizen DME boiled in 1pint of water for 5min. Primary and Secondary fermentation is optimum around 73degreesF.

Generic Ale

Category Pale Ale
Recipe Type All Grain .

Fermentables
9 lbs 2--row Harrington malt

Hops
1 oz Chinook hops

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

Generic Stout

Category Stout
Recipe Type All Grain

Fermentables

9 lbs klages
.5 lbs chocolate malt
.5 lbs roast barley
1 lbs 80L crystal
.75 stick brewers licorice
1 lbs brown sugar

Hops

2 ozs. fuggles

Yeast Wyeast London ale yeast

Procedure I used my standard infusion mash @ 152F, boiled for 90 min. with 3 hops additions, force-chilled and pitched. The yeast (a 1-qt starter) took 36 hours to take off, then pumped up to a nice krauesen.

Geordie Brown Ale

Category Brown Ale
Recipe Type Extract

Fermentables

2 cans Geordie Extra Strong ale extract
1 cup dark brown sugar
2 cups corn sugar
.5 lbs crystal malt
.5 cup maltodextrin

Hops

1 oz Willamette leaf hops

Other

.5 tsp Irish moss

Yeast

Procedure Bring grain to boil in 1 gallon water; remove grain when water starts to boil. Add another 1/2 gallon of water and bring to boil again. Add extract and sugars, boil for 15 minutes. Add Irish moss and hops for last 5 minutes of boil. Put it in fermenter with enough water to make 5 gallons. Add ale yeast and wait.

George's April's Fool Bock

Category Lager Bock
Recipe Type Extract

Fermentables

3.3 lb Beirkeller Dark Malt Extract
4 lb Laaglander Dutch Bock Hopped Malt Extract

Hops

0.5 oz Tettnanger Hops (4.3%AA)--flavor, 15 minutes
0.5 oz Tettnanger Hops aroma--added at end of boil

Yeast Wyeast 1007 German Ale Yeast

Procedure Dissolved malts in 3 gallons of warm water. Boiled for 30 mins. Added flavor hops and boiled an additional 15 minutes. Removed from heat and stirred in aroma hops. Ice bathed for 20 minutes to 90°F. Added to *new* carboy (which I have nicknamed "Bertha") that had 2.5 gallons of cold tap water. Added more tap water to yield 5 gallons. Shook the hell out of the carboy (no I did not roll it around the floor this time). Shook some more.

Pitched yeast and shook some more. Popped an airlock onto the carboy and went to bed at 1:00 AM. This morning I am happy to report I have a krausen starting.

German Hefe Weizen

Category Wheat Beer

Recipe Type All Grain

Fermentables

15 lbs Ireks Wheat Malt

10.5 lbs DeWolf-Cosyns Pils Malt

Hops

2 oz 4.6% German Hallertauer Pellets (assume 25% utilization) 60 min

Yeast Weihenstephan Weizan Yeast (96? 69?)

Procedure Preboil all water, chill, and siphon off of sediment.

Mash in at 99F, hold for 15 minutes.

Boost to 122F, hold for 15 minutes.

Perform first decoction with thickest 40% of mash. Heat in 15 minutes to 160F, hold 15 minutes.

Heat in 15 minutes to boiling. Boil for 20 minutes. Mix back into mash tun over 10 minutes.

Hold at 147F for 20 minutes.

Perform second decoction with 30% of mash. Heat in 15 minutes to 160F, hold 15 minutes. Heat in 15 minutes to boiling. Boil for 10 minutes. Mix back into mash tun over 10 minutes.

Sparge at 172F to collect 15 gallons.

Boil two hours.

After hot break occurs collect one gallon of speise (wort) for priming.

Add hops for last 60 minutes.

Pitch yeast at 58F. Allow temperature to rise to 65F over three days.

Bottle with 1 4/5 qts speise per 5 gallons.

This process took about 10 hours from start to clean up excluding pre-boiling the water. I am quite happy with this beer. It has a smoothness that I have not tasted with my other Hefe Weizen's that I attribute to the unhopped speise. I found Eric Warner's book quite helpful and pretty much followed his guidelines verbatim. I was surprised at the very easy sparge. I did stir after one hour and recirc 1/2 gallon. The run-off was clear and I had no stuck mash problems.

German Malz Bier

Category Lager
Recipe Type Extract

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Fermentables
7 lbs light unhopped syrup
2 lbs Cara-pils malt
2 lbs light crystal malt
1 lbs extra rich crystal malt

Hops
.5 oz Hallertauer (5.0% alpha)
1 oz Willamette (4.5 alpha)

Other
1 tsp salt
1 tsp citric acid
1 tbsp Irish moss

Yeast Edme ale yeast

Procedure Mash cara-pils and crystal malt for 2 hours in 140 degree water. Sparge to make 4 gallons. Add syrup and Hallertauer hops. Boil 60 minutes, adding Irish moss in last 30 minutes. Decant to primary, adding enough water to make 5 gallons. Add salt, citric acid, yeast nutrient, and dry hop with Willamette hops.

German Weisen Beer

Category Wheat Beer

Recipe Type Extract

Fermentables

1 can Irek Wheat Malt Extract (unhopped)

1 lb Light DME

1 cup Cara-Pils Malt

1 cup Crystal Malt-10L

.75 cup Priming Sugar

Hops

1.5 oz. Hallertauer Hops (bittering)

.5 Oz. Saaz Hops (for finishing)

Other

1 tsp. Irish Moss

Yeast 1 pack Wyeast #3056 Wheat Yeast

Procedure Crack all grains and place in grain bag. Dissolve can of malt and DME in 1-2 gal. of water in the stock pot. Add the gab of grain to the pot and adjust the heat to achieve boiling temperature. The instant the water starts to boil, remove the grains from your stock pot. Add the bittering hops and maintain the boil. After 25 minutes, add the Irish moss and continue to boil. After 20 minutes, add the finishing hops and boil for an additional 2 minutes ONLY. Remove the stock pot from the heat and attach a lid. Place the pot in a sink of ice to cool until it reaches 75-80 degrees. Pour the cooled wort into a sanitized fermenter and top off to 5 gallons. Add the active yeast starter. Once fermentation has started, move the fermenter to an area of 55-65 degrees.

Ginger Beer

Category Spiced Beers

Recipe Type Extract

.

Fermentables

3.3 lbs Munton & Fison dark plain malt extract

1.5 lbs Munton & Fison plain dark dry extract

1 cup corn sugar

.75 lbs crystal malt

.5 lbs chocolate malt

Hops

2 oz Cascade hops (boil)

1 oz Fuggles hops (finish)

Other

1 hunk ginger

Yeast ale yeast

Procedure Add crushed grains to 2 gallons cold water. When mixture begins to boil, remove grains. Boil 1 hour with malt extracts, ginger and Cascade hops. Turn off heat, add Fuggles and steep five minutes. Strain into primary, add water to bring to 5 gallons and ferment 3 days. Rack to secondary. Prime and bottle.

Ginger Steamer

Category Steam Beer

Recipe Type Extract

.

Fermentables

6 lb unhopped Amber liquid extract

1 lb 120L Carmel Malt

1/2 lb Victory Malt (25L) (Oven Toasted at 350F for 15 min)

1/2 lb Double Malt (45L)

Hops

.5 oz Cascade (15 min left)

.5 oz Cascade (7 min left)

1 oz Chinook 13.6 % (Boil)

.5 oz Cascade (2 min steep)

.5 ounce Cascade (dry hop in secondary)

Other

1 oz fresh Ginger indiscriminately put in the last few minutes of the boil (15 min left)

Yeast Wyeast's California yeast

gnarly barlewine

Category Barleywine

Recipe Type Extract

All extract, used light, munich, dark, lager extract

Fermentables

6.0 Lbs light malt

3.0 Lbs munich extracy

1.3 Lbs dark extract

1.3 Lbs lager extract

1.3 Lbs brown extract

10.0 Oz inverted sugar

2.5 Oz challenger hops 1 hour

Hops

2.0 Oz cascade hops for dry hopping

Yeast scottish

Procedure Boil all extracts for one hour, pitch yeast, wait for the fermentation to settle. transfer to secondary, dry hop with 2oz cascade hops, pitch a starter of champagne yeast. Wait six months, and enjoy.

Goldenflower Ale

Category Pale Ale
Recipe Type Extract

Fermentables

3--1/2 lbs Laaglander dry extra light malt
1 lbs fragrant clover honey

Hops

8 grams Galena hops (8% alpha) (boil)
.5 oz Fuggles hops (dry hop)

Yeast 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.

Grapefruit Taste

Category Stout
Recipe Type Extract

Fermentables

9 lb "Dutch" amber dry malt extract
1 lb Medium Brown Sugar
.5 lb roasted barley
.5 lb chocolate barley

Hops

4 oz Northern Brewer hop pellets AA 8.8%
2 oz Cascade hop pellets AA 5.4%

Other

1 inch of brewers licorish
1 tsp irish moss

Yeast Wyeast #1084 Irish Ale yeast

Procedure I steeped roasted/chocolate barley in 1 gal 160 deg F water for 30 min, strained into kettle, and sparged with 1/2 gal 170 deg F water. Added an additional gal of water and brought to a boil. Removed from heat and dissolved extract and sugar, returned to burner and brought to boil. Added licorish and Northern Brewer hops. Added irish moss at 45 min. Boiled for 55 min and then added Cascade hops. Boiled for additional 5 min and cooled in ice water bath. (total boil 60 minutes).

Strained cooled wort into 2.5 gal of previously boiled and cooled water in primary fermenter (6.7 gal plastic, closed fermentation). O.G. 1.078. Pitched yeast directly from smack pack at 78 deg F. Active fermentation noticable after 12 hours. Primary fermentation was at approx 72 deg for five days. Racked to secondary (5 gal glass) S.G 1.042, tasted fruity but not overpowering. After 13 days total, all fermentation activity ceased. Bottled with 3/4 cup honey. F.G. 1.030.

Great Pumpkin Bitter

Category Fruit Beers

Recipe Type Extract

.

Fermentables

1 can Cooper's bitter hopped malt syrup

1.5 lbs M&F dry malt extract

.25 lbs black patent malt

1 cup Brer Rabbit molasses

10 lbs pumpkin mush

Hops

.5 oz Tettnanger hop pellets (boil 30 minutes)

.5 oz Tettnanger hops pellets (finish)

.5 cup chopped cilantro

Other

2 sticks cinnamon

2-3 oz fresh grated ginger

.5 oz fresh grated ginger

Yeast 2 packs Pasteur champagne yeast

Procedure Steep black patent malt. Remove grain and add extracts. Boil wort 60 minutes with 2-3 ounces ginger, add boiling hops at 30 minutes. At 10 minutes add cinnamon. In last couple minutes, add finishing hops. Prepare pumpkin while wort is boiling: place pumpkin flesh in blender or food processor and mush. Mix chopped cilantro and 1-2 ounces fresh ginger in with mush. Place pumpkin mush, wort, and water to make 6-1/2 gallons in primary fermenter. Let primary fermentation proceed 1 week. Remove pumpkin mush and strain remaining liquid into 5 gallon carboy. Rack again after 3 weeks. Bottle after another 2 months.

Green Chili Amber

Category Spiced Beers
Recipe Type Extract

Fermentables

.5 lb crystal malt
1 can light malt extract syrup 3.3 lb
1 can amber malt extract syrup 3.3 lb
2.5 lb honey

Hops

2 oz cascade hops (mine were 5.5 aa)

Other

~1 lb roasted green chile---peel if you want a less roasted flavor to your

Yeast ale yeast

Procedure Steep crystal malt in boiling pot until boil is about to start then remove and add malt extract, honey, and hops. boil for one hour. Pasteurize chile by adding to very hot water (I just put mine in a saucepan and brought it to a boil-and the beer is not very cloudy). Add all to cold water in a fermenter to bring up to 5 gallons then cool, pitch yeasst and ferment. Bottle or keg when fermentation is finished.

Green Chili Beerito

Category Spiced Beers
Recipe Type Extract

Fermentables

7 lbs Alexander's Pale extract
1 lbs Dextrin malt
1 lbs Vienna (presumably Briess)

Hops

.25 oz Kent Golding & 1/4 oz. Clusters after 5 min.
.25 oz KG & 1/4 oz. Clusters after 20 & 40 min.
.5 oz. Mt Hood after 58 min.

Other

2 tsp. gypsum in 60 min. boil
2 whole, roasted Hatch Chilis & 2 oz. chopped New Mexico chilis

Yeast Whitbred Lager yeast

Procedure The grains are mashed at 122F for 30 min; 152F for 10 min; 158F for 20 minutes.
Fermented at 65F for 10 days with Whitbred Lager yeast.

Grizzly Peak Pale Ale

Category Pale Ale
Recipe Type All Grain

.

Fermentables

8 lbs Klages malt
1 lbs Munich malt (20 L.)
1 cup Cara-Pils malt
.75 cup corn sugar (priming)

Hops

3.5 oz Kent Golding hops

Other

1.5 Tbsp gypsum
.5 tsp Irish moss

Yeast 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.

Groovy Time Pale Ale

Category Pale Ale
Recipe Type Extract

Fermentables

.5 lb 120L Crystal Malt
6.6 lb Home Brewery Light Malt Extract (3.3 hopped, 3.3 unhopped)
.75 cup corn sugar (priming)

Hops

1.5 oz Saaz Hops
.333 oz. Fuggles Hops
.5 oz. Cascades Hops

Yeast Doric dry ale yeast

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

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

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

Primed with 3/4 cup brewing sugar.

Guinness Pub Draught Clone

Category Stout
Recipe Type Extract

Fermentables

6 lbs John Bull Pale Malt Extract
1 lb Flaked Barley
.5 lb Roasted Barley
.25 lb Black Patent
1.5 cups Pale Dry Malt Extract for priming

Hops

1 oz Northern Brewer whole hops (7.7% alpha)

Other

1 tsp gypsum

Yeast Wyeast #1084 (Irish Ale)

Procedure To 2 gal cold water add grains in bag, and gypsum. Bring to boil, boil 5 min., remove grains. Add hops, boil 45 min. Sparge into cold water to make 5 gal of wort. Rack cooled wort off of cold break, pitch yeast.

Halloween Stout

Category Stout

Recipe Type Partial Mash

Fermentables

5 lbs pale malt

1 lbs crystal malt

1 lbs chocolate malt

3.3 lbs John Bull unhopped dark malt extract

Hops

1 oz Clusters hops pellets

1 oz Hallertauer leaf hops

.5 oz Willamette hops pellets

Other

1 tbsp Irish moss

Yeast 2 packs Red Star ale yeast

Procedure Mash malts in 2-1/2 gallons of 170 degree water; 154 degrees, ph 5.2, maintain at 140-150 degrees for 90 minutes. (Ending pH was 4.8.). Sparge and bring to boil. Add dark extract. Add Clusters and Hallertauer hops 20 minutes into boil. Add Irish moss after another 10 minutes. Add Willamette hops in last 15 minutes. Cool wort and add to carboy. Pitch yeast. Set carboy in cool basement with blow tube. On second day, replace blow tube with airlock. Bottled after 29 days.

Harvey's Blue Beer

Category Fruit Beers
Recipe Type All Grain

Fermentables

5.5 lbs Hugh Baird Pale Malt
.5 lb Crystal Malt
1 lb b Wheat Malt
.5 lb Corn Sugar
4 Cups Blueberries

Hops

.5 oz Willamet Hops (boil)
.25 oz Saaz Hops (10 minutes)

Yeast Yeast of your choice Wyeast 1056 or Coopers Dry is preferred by us

Procedure Mash in 9 qts 140 F. water, raise to 152 F and convert for 90 minutes. Mash out 5 minutes at 168 F. Sparge with 5 gal. of 168 F acidified sparge water. Boil 60 min to 90 min or until volume adequately reduced. Mash berries with potato masher in bowl with corn sugar untill a pulpy mess. Add to hot wort when it has cooled to about 180 F and cover and let sit around 20 minutes, then chill as normal (we use an imersion chiller, berry bits could clog a counterflow) and ferment.

Hazelnut Brown

Category Brown Ale
Recipe Type Extract

Fermentables

6.6 lbs N.W. Gold liq. extract
.5 lb. M&F pale ale malt
.5 lb. M&F crystal malt (60 L ?)
1 lb. Cara-pils

Hops

1.5 oz. Willamette (or Fuggle) 60 min. boil
1 oz. Willamette or Fuggle (aroma) 5 minute steep

Other

1 tsp Irish Moss (15 min from end)
1.5 bottles All Natural Hazelnut Flavoring at bottling
2 tsp. gypsum

Yeast Wyeast British Ale

Procedure Mash grain at 160 F.

George's April's Fool Bock

Category Lager Bock

Recipe Type Extract

Fermentables

3.3 lb Beirkeller Dark Malt Extract

4 lb Laaglander Dutch Bock Hopped Malt Extract

Hops

0.5 oz Tettnanger Hops (4.3%AA)--flavor, 15 minutes

0.5 oz Tettnanger Hops aroma--added at end of boil

Yeast Wyeast 1007 German Ale Yeast

Procedure Dissolved malts in 3 gallons of warm water. Boiled for 30 mins. Added flavor hops and boiled an additional 15 minutes. Removed from heat and stirred in aroma hops. Ice bathed for 20 minutes to 90°F. Added to *new* carboy (which I have nicknamed "Bertha") that had 2.5 gallons of cold tap water. Added more tap water to yield 5 gallons. Shook the hell out of the carboy (no I did not roll it around the floor this time). Shook some more.

Pitched yeast and shook some more. Popped an airlock onto the carboy and went to bed at 1:00 AM. This morning I am happy to report I have a krausen starting.

Heavy Weather

Category Pale Ale
Recipe Type Extract

I

Fermentables

1 can Munton's yorkshire bitter
2 lbs light malt extract
1 lb dark malt extract

Hops

1 oz goldings hops

Other

.25 tsp irish moss
1 whole vanilla bean (use 1/2 if you hate a sweetish beer)

Yeast Munton's ale yeast

Procedure Boil with 1 1/2 gals H2O for 60 mins. add 1/2 the hops, irish moss, and vanilla bean at 15 mins before end of boil. Toss the rest of the hops in 3 mins before done boiling. Have 3 1/2 gals chilled H2O in fermenter and filter in the wort through strainer. Get the batch to 75f or so and pitch the yeast (rehydrated). Agitate the wort, stick on the air lock, and lock it away in the fridge (35f) for 9 days. Prime w/ 3/4 cup corn sugar and bottle away. It was quite drinkable after 2 weeks in bottles, but the longer it stays there, the better it gets.

Heavyside Ale

Category Scottish Ale
Recipe Type Extract

Fermentables

3.5 lbs Glenbrew heavy 80 ale kit
2--1/4 lbs Laaglander dark dry extract
.5 lbs crushed crystal malt (20L)

Hops

1 oz Northern Brewer hops (steep last 10 minutes)

Yeast 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.

Hefe-Hafer Ale (2.5 Gallons)

Category German Ale
Recipe Type All Grain

Fermentables

1500.0 Grams Briess Pale 2-Row Malt
1500.0 Grams Rolled Brewers Oatmeal

Hops

7.0 Grams German Hallertau Mitt
1.0 Grams German Hallertau Mitt (dryhop)

Yeast Wyeast 3068 Weihenstephan

Procedure Mashing Procedure: Acid Rest - 99degF - 30min Protein Rest - 120degF - 30min Protein Rest - 130degF - 30min Conversion - 160degF - 30min No Mash Out Sparge - 160degF - 30min Wort flow benefits from adding 1cup Rice Hulls to mash just prior to sparging Boiling Procedure: I don't like the flavor IrishMoss adds to beer so I don't use it, but the finished beer is definitely clearer if you do use it. Heavy boil - 30min Heavy boil - 45min (7g hop added at beginning of second boil) Rest(no heat) - 30min Cool as quickly you possible can. I use a homebuilt refrigeration system that cools the wort to roughly 50degF faster than I can gravity drain. Pitch yeast and allow fermentation to begin before adding 1g hop for dry hopping. Primary fermentation is usually complete within 7 days. Transfer to secondary fermenter for 7 more days. Rack to bottles priming for roughly 2.5-2.6Vol store for about 30 to 160days. The oats contribute a large amount of fat to the final product. Waiting longer than 160 days to drink the final product begins to decline. Wort flow benefits from adding 1cup Rice Hulls to mash just prior to sparging.

Hefeweizen

Category Wheat Beer

Recipe Type All Grain

.

Fermentables

5 lbs wheat malt

3 lbs 6 row lager malt

Hops

1 oz Tettnang hops (45 minutes before end of boil - alpha

.5 oz Saaz (25 minutes - 3.8% alpha)

.5 oz Saaz (10 minutes - 3.8% alpha)

Yeast Wyeast 1056 ("American Ale")

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

Hefeweizen Dunkel

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs. Northwestern wheat (50/50) malt extract

3.3 lbs. Northwestern gold malt extract

.25 lb. Roasted barley

.25 lb. chocolate malt

.25 lb. black patent

.75 cup corn sugar for priming

Hops

.75 oz. Hallertauer hops (4.6%) (@60 minutes)

.25 oz. Hallertauer hops (4.6%) (@2 minutes)

Other

.5 tsp. Irish Moss (@10 minutes)

Yeast Wyeast #3056 Bavarian wheat lager yeast

Hell Gate Porter

Category Porter
Recipe Type Extract

Fermentables

6 lb Dark LME
1 lb Amber or Dark DME
1 lb 80-90L Crystal
.5 cup Black Patent
1 c. Blackstrap Molasses
.5 c. Honey

Hops

1 oz Cascade (60 min)
1 oz Northern Brewer (30 Min)
.5 oz Cascade (30 min)
.5 oz Cascade (15 min)
.5 oz Tettnanger (2 min)
.5 oz Tettnanger (steep w/out boil)

Yeast Wyeast London Ale #1028

Procedure Steep grains.

60 min. boil.

hops to above schedule

misc. ingredients added at 45 min

Cool

pitched about a 20 oz. starter

Primary @ room temp (68 F) 10 days

Secondary @ same 8 days

Bottled with 1 c. corn sugar.

Drank after 1 week. YUM!

Hershell Chanukah's Mulled Atheist Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

- 1 3--kg Irek's wheat extract
- 2 lbs crystal malt (40L or lower)
- 2 lbs honey (more if you want it stronger)

Hops

- 15 HBU boiling hops
- 2 oz finishing hops (e.g.

Other

- 2 oz fresh ginger
- 10 cloves lightly crushed
- 1 tsp allspice
- 2 tsp cinnamon
- .5 of lightly crushed (or less---maybe 1/4 nutmeg)
- 1/4 tsp irish moss

Yeast Whitbread ale yeast

Procedure Add spices in last 10 minutes or so of boil.

High Altitude Barleywine

Category Barleywine
Recipe Type All Grain

Fermentables

15 lb English 2-row
2 lb english crystal 53 deg

Hops

2 oz centennial aa=10.2% for 60 min
3 oz cluster aa=7.2% for 45 min
2 oz american northern brewer aa=7.7% 30 min
2 oz american northern brewer. aa=7.7% 15 min
2 oz american northern brewer 5 min
2 oz american northern brewer 2 min

Yeast Wyeast British ale yeast

Procedure Mash in at 115 deg f hold 30 min; add boiling water and heat to 140 deg f 30 min; add heat to 156 deg f hold until conversion is complete. Sparge with 7 gal 170 deg f water for 60 min, collect approx 8 gal wort. Boil 60 min without hops, then boil another 60 minutes, adding hops according to times listed above. Immersion chill for 20 min to 72 deg f. Allow to settle for 30 min in boil pot. Split in to 2 2.5 gal batches. Add 0.7 liter wyeast british ale starter in 1.080 wort to each 5.2 gal final volume in carboys.

High-Gravity Bock

Category Lager Bock
Recipe Type All Grain

Fermentables

8 lbs pale malt
1 lbs Vienna malt
.5 lbs chocolate malt
2.5 lbs dark extract syrup
2.5 lbs light DME

Hops

1 oz Chinook 12.5% alpha boil
1 oz Hallertau finish

Yeast yeast

Procedure Grains mashed in a RIMS. Extracts added to boil. Forgot my Irish Moss . I used Wyeast London Ale because it's what I had.

Historic Porter

Category Porter
Recipe Type All Grain

Fermentables
9.7 lb EDME pale malt
0.75 lb British crystal (~60L)
4 lb California concentrates light extract

Hops
1.6 oz Nuggett (14.5%) @ 60 minutes
1 oz Goldings (5.7%) @ 5 minutes
0.2 oz Willamette (?%) @ 5 minutes

Yeast Wyeast #1007 European

Procedure The high kilned malts were selected as what I had left over from a previous experimental series of beers, not by any deductive process.

This was fermented rather warm for 5 days with WYeast 1007 (European). It was then transferred to a 5 and a 1 gallon fermenter with the following dry hops proportioned up: .4 oz Goldings (5.7%) .2 oz Willamette (4.8%). The 1 gallon fermenter also received some of Yeast Lab's *Brettanomyces lambicus*.

The 5 gallon was bottled after 16 more days, the 1 gallon after 45 days, at which time it had some odd, hard-looking white colonies on top. FG's were 27 and 26 (+/-2) respectively.

Holiday Ale

Category Spiced Beers

Recipe Type All Grain

Other

4 lbs.

3 lbs.

1 lb.

2 lbs.

1 lb.

~4 lbs.

2 oz

.5 oz.

2 tsp

.5 tsp

.5 tsp

Yeast 1L starter Wyeast 1007 German Ale Yeast

Procedure I have a 10 gallon Gott cooler with a Phil's Phalse bottom. I added 3.0 gallons of 54degC water to the crushed grains and stabilized the temp at 50degC for 30 minutes. Then I added 1.0 gallons of boiling water along with the pureed pumpkin (heated to around boiling) and got the temp of the mash to 65degC. I held this temp in the cooler for just under 90 minutes. Iodine test confirmed starch conversion. I added 1 gallon of boiling water to mash out, let the grain bed sit undisturbed for 10 minutes, gently recirculated about several quarts of the runnings, then sparged with 4-4.5 gallons of 77degC water over a period of about 40 minutes. I collected 7 gallons (just about all my pot will hold). After the sparge, I measured the gravity and got a temperature corrected value of 1.042.

Holiday Ale

Category Spiced Beers

Recipe Type All Grain

.

Fermentables

7.5 lbs Klages malt

1.5 lbs crystal malt (90L)

.25 lbs chocolate malt

.25 lbs black patent malt

.5 cup molasses

.5 cup molasses (priming)

Hops

1.5 oz Nugget hops (boil)

1 oz Willamette hops (finish)

Other

.5 lbs dextrin powder

1 tsp cardamom

1 tsp cinnamon

1 tsp ginger

Yeast Whitbread ale yeast

Procedure Mash grains. Add dextrin (I was out of Cara-pils), 1/2 cup molasses, spices, boiling hops, and orange peel. Boil 1 hour. Add finishing hops in last few minutes. Strain into fermenter. Cool and pitch yeast.

Holiday Porter

Category Porter

Recipe Type Extract

Fermentables

3 lbs Amber Dry Malt Extract

.25 lbs Black Patent Malt, crushed

.5 lbs Chocolate Malt, crushed

.5 lbs 60 lovibond Crystal, crushed

.5 lbs Klagus 2 row malt, crushed

.5 lbs Roast Barley, crushed

1 quart Grade C Amber Maple Syrup

Hops

2 oz Perle hops, pellets

Other

2 Tbs Cinnamon

2 Tbs Allspice

2 Tbs Cloves

1 Tbs Nutmeg

Yeast 1 pkg Whyeast Scottish Ale liquid yeast

Procedure Put the grains in a BIG grain bag so they have plenty of room to allow water to flow between after they swell up. Put the grain bag in the cold water and bring the heat up to 160 degrees F. "Steep" the grains like a big teabag. Mix the grains around by squishing the outside of the bag with a spoon, lift the bag out to drain the water with the goodies into the pot. Mix squish and drain the stuff every 5 minutes for an hour. DON'T let the temperature exceed 170 degrees F during the steep to keep tannin extraction (creates a bitter flavor, especially with roasted and black grains) to a minimum. Pull out the grains and set them in a colander that hangs in the rim of your pot and pour a half gallon of clean water through them (preferred), or put them in a colander in a bowl so you can capture the stuff that runs out and add it back to your boil.

I use pellet hops. Keep them in the fridge and use them as soon as possible. When done steeping the grains I add the first batch of hops (1 oz for this beer) and bring the water to a boil. Turn off the burner, add the Malt extract and stir it in till completely dissolved. Turn the heat back on, bring to a boil and check the clock. Depending on style you'll add different hops at different times. This recipe calls for 1 oz Perle at 60 minutes and 1 oz Perle at 30 min. You put the 60 min oz in first, then when there is 30 min left to the boil you add the second oz (add the spices here and maple syrup at end of boil for this beer). Boiled hops add the bittering character, some recipes call for hops at end of boil (sometimes called knockoff) which add aromatic character, some at transfer to secondary which really contributes to herbal or floral aromatics. A note regarding the boil, though a watched pot never boils, an unwatched pot of boiling wort will boil over - WATCH IT.

Cooling and Transferring to Primary: Folks use all kinds of containers and techniques to cool and ferment, its a matter of choice. This is what I do. Transfer the pot to my kitchen sink, fill the sink with ice and cold water. Put 2 gallons of fermentation temp water (yes I chill water for lagers, I have been called compulsive) in a sanitized bottling bucket. Add the wort when it is cooled to fermentation temp and add water to 5 gallons (measure and make gallon marks on the outside of your bucket using tap water). I fill the bucket to about 1/2 inch above the 5 gal mark because the valve at the bottom of the bucket is about 1/2 inch above the bottom. Let it set for 30 minutes for solids to settle to the bottom of the bucket. Drain the wort into a 5 gal carboy leaving the solids (trub) at the bottom of the bucket. I use glass to keep characteristics from the last fermented batch, which plastic can retain, from getting into the next batch. Add (pitch) the yeast starter and set up a blow off tube.

Primary Fermentation: When the yeast starts working you'll get a bunch of foamy gack (krausen) blowing out the tube. When the krausen subsides replace the blow off tube with an airlock. When the airlock activity slows (one bubble in 2 seconds for ale temp, one in 6 seconds for lager temp) use a racking tube to transfer (siphon) the stuff to a secondary fermentation carboy splashing as little as possible to minimize oxygenation.

Secondary Fermentation: Here's where you add dry hops for secondary, sometimes spices or fruit. At lager temps I prepare hop pellets by boiling 16 of water, adding the pellets to the hot water, and pouring the green goo into the secondary fermenter before racking. At low temps pellets can float around the top like rabbit pellets and never really break up. At ale temps just toss them in. The action of racking often adds a trace of oxygen, fermentation picks up just a little, and/or forces some carbon dioxide out of solution, and the airlock activity may pick up a little.

I do a secondary fermentation primarily for dry hopping and to help clarify the final brew (my beers normally have a light dusting of yeast at the bottom when finished instead of a 1/4 inch of murk found in some homebrews). I let it set a day or two after fermentation is complete and the hops (if I used any have settled). Rack to the bottling bucket and DON'T SPLASH - minimize oxygenation. If I dry hop I have a fine nylon netting which I sanitize and put over the end of the racking cane before transferring to the bottling bucket.

Bottling: Carefully add 3/4 cup corn sugar boiled in 16 oz water to the bottling bucket and stir without splashing with a long sanitized spoon getting agitation from top to bottom of the bucket to ensure consistent priming. Bottle it.

Bottle Conditioning: Bottle condition, to develop carbonation and such, at the appropriate temperature. Room temp for ale, lager temp for lager. Ales need 1 1/2 to 2 weeks (sometimes less if you're desperate), lagers from 3 to 4 weeks.

This is my beer making ritual. I've been doing it just like this for over 3 years with never a spoiled batch. Always drinkable, often great, and sometimes excellent results. Every experienced homebrewer develops their own brewing rituals and preferences for ingredients and equipment. The matter of which is better is largely subjective.

Honey Amber

Category Lager

Recipe Type Partial Mash

Fermentables

6.5 lbs Amber extract (2 cans if using cans)

2 cups honey

1 lbs crystal malt

5/8 cup honey (priming)

Hops

1.5 oz Hallertauer hops (boil

0.5 oz Hallertauer hops (finishing)

Yeast Wyeast #1056 (American)

Procedure Heat water to 160 degrees and steep malt for 30 minutes. Remove grains and heat to boiling. Add extract and honey and return to boil. Add boiling hops and boil for 45 minutes. Add finishing hops and boil for 15 minutes. Cool and pitch yeast (I used a starter). When active fermentation subsides rack to secondary. Leave in secondary for 4 weeks. When ready to bottle boil honey with pint of water for 10 minutes and prime

Honey Basil Ale

Category Spiced Beers
Recipe Type Partial Mash

Fermentables

2.5 lbs barley malt
.5 lbs wheat malt
.5 lbs 40L Crystal malt
2 lbs honey
1 lbs dried malt extract (pale)

Hops

2--1/4 oz Mt. Hood hops (3.3%)
.5 oz Cascade hops (5.9%)

Other

1 oz Basil leaves

Yeast Whitbred dry yeast

Procedure I did my partial mash, then boiled the wort with the honey and DME and the Mt Hood for 70 min. I then turned the heat off, added the Cascade and Basil, and covered and let sit for 30 min.

Honey Bitter

Category Bitter Ale
Recipe Type Extract

Fermentables

4 lb Brewmaker Victorian Bitter kit (1.8 kg)
2.2 lbs clover honey (1.0 kg)

Yeast yeast as supplied in kit

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

Honey Ginger Beer

Category Spiced Beers
Recipe Type Extract

Fermentables

1 can John Bull light unhopped malt extract
3 lbs honey
1 cup corn sugar (priming)

Hops

1 oz Hallertauer hop plugs

Other

3 oz diced ginger

Yeast Glenbrew yeast

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.

Honey Ginger Beer

Category Spiced Beers

Recipe Type Extract

Fermentables

4 lbs honey

3 lbs light malt extract

Hops

1 oz Brewers Gold leaf hops

.5 oz Northern Brewer hops pellets

.5 oz Saaz hops pellets

Other

6 oz grated ginger

Yeast yeast

Procedure Use two brew kettles. In the first, add 4 gallons water, honey, and ginger. Maintain at 180 degrees for 45 minutes. While first pot is heating, add malt extract to 3 gallons water in the second pot. Bring to boil. Add 1 ounce of Brewers Gold to boil for 45 minutes. Add 1/2 ounce of Northern Brewer at 30 minutes. When second pot is removed from heat, add 1/2 ounce of Saaz hops and steep. Combine pots, cool, and pitch. I also brewed a second batch with the same procedure, except that I used 8 pounds of honey instead of 4, 1/2 ounce of Northern Brewer hops replaced the 1 ounce of Brewers Gold, and 1/2 ounce of Galena replaced the 1/2 ounce of Northern Brewer.

Honey Ginger Lager

Category Lager
Recipe Type All Grain

Fermentables

8.75 lbs German 2-row Pils malt
.5 lbs Wheat Malt
.5 Lbs Crystal Malt - 20L
2 lbs. honey

Hops

1 oz. Perle hops (boil)
1 oz. Tettnang hops (finish)

Other

.5 lbs Dextrine
4 oz. grated Ginger root

Yeast lager yeast

Procedure Mash with no pretein Rest...Single 155F infusion until conversion is complete.
Boil with 4 oz. grated Ginger root, 2 lbs. honey and 1 oz. Perle hops.

Finish with 1 oz. Tettnang hops

Honey Ginger Lager

Category Lager
Recipe Type All Grain

Fermentables

8 lbs German 2-row pils malt
.5 lbs wheat malt
.5 lbs dextrine malt
.5 lbs crystal malt (10L)
2 lbs light clover honey (boil)

Hops

1 oz perle (8% alpha, 50 minute boil)
1 oz Willamette (4% alpha, 2 minutes)

Yeast lager yeast

Procedure I am adding the wheat malt, dextrine and crystal for body and head retention. I was planning a two temp mash (152F & 158F) unless someone can tell me why a protein rest would be needed. I will add two pounds light clover honey to the boil. I will also boil in 4 oz. grated ginger root. I know it sounds like a lot, but I have used it in an extract beer with excellent results. It's sort of toxic for the first 4 months, but after six it becomes a dry, snappy, excellent refreshing beer.

Honey Porter

Category Porter

Recipe Type Extract

This was posted in response to a request for a Sam Adams Honey Porter clone.

Fermentables

- .5 lb. black patent malt crushed
- .5 lb. chocolate malt crushed
- 1 lb. medium crystal malt crushed
- 6 lbs. amber malt syrup
- 3 lbs. light honey

Hops

- 1 oz. Perles - boiling (60 minutes)
- .5 oz. Fuggles - boiling (30 minutes)
- .5 oz. Fuggles - finishing (5 minutes)

Yeast Wyeast 1084 "Irish Ale"

Procedure Steep the crushed specialty grains from cold up to 160-170F and remove. Bring water to boil, turn off the heat before adding the malt extract to avoid scorching. Bring back to a boil and add boiling hops, after 30 minutes add the flavor hops, and at 55 minutes the finishing hops. Optionally add 1 tsp. Irish Moss at 45 minutes into the boil to help the break. Remove from heat, cool to 70F, transfer to carboy topping up to 5 gallons, and pitch yeast.

Honey Porter

Category Porter
Recipe Type All Grain

Fermentables

2 lbs Aroma Malt
5 lbs. British Pale
5 lbs. Vienna
2 cups Cara-Pils 40L
1 2/3 cup Chocolate Malt
8 oz. Malto-Dextrin
6 lbs. Honey

Hops

2 oz. Hallertaur Hops (Boil- 3.9% AAU)
2 oz. Brewers Gold (Finish- 8.9% AAU)

Other

1 tbsp. gypsum

Yeast AMERICAN WYEAST 1056

Procedure Single Infusion Mash, with treated water stablized at 150 degrees for 1 hour. Mash out at 168 degrees. Sparge, SLOWLY, collect 6 gallons of wort. Bring to boil. Boil wort, and Malto-Dextrin. Every 15 minutes, add Hallertaur hops, for 1 hour, last 15 minutes,add honey,and all of the Brewers Gold hops. Cool wort to 75-90 degrees. Airate wort add Wyeast

Honey Spruce Ale

Category Spiced Beers

Recipe Type Extract

We just had some really good luck with a honey-spruce ale. Despite all the complaints of not getting good spruce brews, I believe it can be done quite easily.

One week after bottling, it is surprising good. We plan to do it again, and next time I may put 3/4 oz. spruce extract in, though I have to think about it.

I am sure it would benefit from liquid yeast as well.

Fermentables

4 lbs. light powered malt extract

3 lbs. clover honey

1 oz. Spruce extract

Hops

2 oz. Mt. Hood hops (boiling)

2 oz. Hallertaur (misspelled?) hops (finishing, @ 5 minutes)

Yeast 1 package EDME (dried) ale yeast

Honey Wheat

Category Wheat Beer

Recipe Type Extract

.

Fermentables

1 can Munton & Fison's Premiere Weizen

2 lbs Light honey (strawberry clover)

.75 cup sugar or equivalent malt extract

Other

1 lb Dextrose

Yeast A suitable Weizen yeast (preferably liquid)

Procedure Boil honey, Weizen extract and dextrose for 15 minutes in 1.5 gal water. Tip into fermenter, and add water to make up 5 gal. Allow to cool and add yeast. Fermentation should be complete in around 3-4 days. Bottle with priming sugar.

Honey Wheat Beer

Category Wheat Beer

Recipe Type Partial Mash

..

Fermentables

1 3kg can Ireks wheat/barley extract

1.5 lb clover honey

Hops

1 oz Tetnang hops (3.4%AA ??) in the boil for 45 min

1 oz Hallertauer hops (German) (4.5%AA ??) for last 10 min

Yeast 1 pkg Wyeast Weihenstephan Wheat variety

Honey-Basil Ale II

Category Spiced Beers
Recipe Type All Grain

Fermentables

3 lbs 2-row barley
2 lbs Munich malt
3 lbs honey (I used raw, wild mesquite honey from Trader Joe's)
.5 lb 10L crystal malt

Hops

20 IBU Willamette hops

Other

.5 oz basil (fresh leaf basil from grocery store or farmer's market)

Yeast Wyeast American Ale yeast

Procedure Standard mash and boil. I added the basil and 3/4 oz hops at the end of the boil and turned off the heat. Cooled with immersion chiller after 5 or 10 minutes.

Hoppy Amber Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

6.6 lbs wheat malt extract

1.5 lbs dark dry malt

1.5 lbs crystal malt

1 lbs wheat malt

.25 lbs chocolate malt

Hops

2 oz of Hallertauer hops (Alpha 4.2) for full boil

.5 oz Saaz hops (Alpha ??) for 20 minutes

.5 oz Saaz hops to finish

Other

.5 lbs wheat flakes

Yeast yeast

Procedure Mash the crystal malt, wheat malt and flaked wheat with 2 1/2 gallons of water using your favorite mash method. I used a step mash, holding for 20 minutes at 130 degrees, 30 minutes at 150 degrees and 155 for 20 minutes. Steep the specialty malts while bringing the rest of the water to a boil. Remove specialty grains and add extracts and wort from the mash as boil begins. Add Hallertau hops at beginning of boil. Add 1/2 ounce of Saaz at 40 minutes. Turn off heat after 60 minutes, and add last 1/2 ounce of hops.

Hot Summer Nights

Category Pale Ale

Recipe Type Extract

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

Fermentables

6 lbs extra light liquid malt extract (30% corn in mash)

.5 lb light crystal malt (Lov 10) steeped before boil.

Hops

1 oz Hallertau 5 minutes into boil (1 hour boil)

.5 oz Hallertau in muslin bag @ 55 min into boil, and left in primary

Yeast Wyeast German Alt liquid yeast

Hot Weather Ale

Category Pale Ale
Recipe Type Partial Mash

Fermentables

3 lbs pale malted barley
3 lbs Blue Ribbon malt extract
1 cup corn sugar (priming)

Hops

2 oz Willamette hops
.5 oz Kent Goldings hops

Yeast 1 pack Red Star ale yeast

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

Hurricane Helles

Category Lager

Recipe Type All Grain

Here's a nice Munich Helles lager recipe I've been using for the last year or so - makes a very drinkable beer. It's based on a recipe in Miller's

Fermentables

7 lb two-row lager malt

1 lb vienna malt

Hops

6-8 HBU Tettnang, 1 addition at 45 minutes

Yeast Wyeast 2308 Munich Lager from 1/2 gallon starter

Procedure Mash schedule: 30 minutes @ 122F, 30 minutes @ 140F, 30-60 minutes @ 155F, 10 minutes @ 165F, sparge 5 gallons @ 168F.

Chill to 48F and pitch yeast. Ferment 2 weeks @ 48F, rack to secondary and let temperature rise to mid 50's for diacetyl rest for 2-3 days. Then back to 32F for lagering 4-6 weeks.

Ides of March Ale

Category Pale Ale
Recipe Type Extract

Fermentables

- 1 can Coopers Ale Kit
- 1.5 lbs light dry malt extract
- 1 lbs rice syrup
- .25 lbs Black Patent malt
- .25 lbs chocolate malt
- .25 lbs 40 deg crystal malt
- .5 cup corn sugar - bottling

Hops

- 1.5 oz Willemette whole hops

Other

- 1 cup brewed Kenya AA coffee

Yeast

Procedure In three gallons of brewing water, put Black Patent and Chocolate malt. Bring to a boil. After boil just starts, strain out grains. Add coffee, crystal malt, rice syrup, dry ME and 1.5 ounce willemette hops. Boil 45 min. Add Cooper Ale Kit, and continue to boil 3 to 5 min. (much longer and the finishing hops in the Coopers kit make the brew bitter). Cool and pitch with Ale yeast from the Cooper Kit. Ferment 7 days. Rack and add finings (or polyclar). When settled, bottle with corn sugar.

Imperial Stout

Category Stout

Recipe Type All Grain

Fermentables

1 lbs Wheat malt
1 lbs Crystal malt (60L)
1 lbs Belgian Biscuit
.75 lbs Chocolate malt
.75 lbs Black Patent
.5 lbs Roasted Barley
2 lbs dark brown sugar
5--1/2 lbs Belgian Pale malt
3 lbs Dextrine malt
3 lbs Belgian Carapils
2 lbs Belgian Special-B

Hops

1 oz Bullion hops (10%)
1 oz Cascade hops (5.9%)
1 oz Kent Goldings (4.9%)
1 oz Fuggles (3.1%)
1 oz Mt. Hood (3.5%)

Other

2 Licorice

Yeast Wyeast Chico ale yeast

Procedure Mashed 1 hour at 160 F. Collected 7 gallons, boiled down to 5--1/2 gallons.

Submitted by: Chris Campanelli

Independence Porter

Category Porter
Recipe Type Extract

Fermentables

6.6 lbs Munton & Fison amber malt extract
0.5 lbs Munton & Fison light dry malt extract
0.5 lbs chocolate malt, crushed

Hops

2.5 oz Cascade hops pellets, boiling (55 min) (note: for 2 oz, alpha = 0.5 oz, alpha = 4.7)
0.5 oz Hallertauer hops pellets, finishing (steep during chilling)

Other

2 tsp gypsum

Yeast 1 pack Whitbread dry ale yeast

Procedure The chocolate malt grains were crushed and added to approximately one gallon of water and slowly heated. Before a boil was reached, grains were removed and sparged through two strainers, (one coarse and one medium). The malt extract, gypsum, and boiling hops were added and boiled for 55 minutes. About 15 minutes from end of boil, yeast was rehydrated by standard method [note: standard method consists of removing 1 ladleful (approx. 1/4 cup) of boiling wort and diluting to 1 cup with cold water in a sanitized 2-cup Pyrex measuring cup. It is then cool enough to add the yeast immediately. The Pyrex cup is covered with plastic wrap, sealed with a rubber band.] At end of boil, immersion wort chiller was placed into brewpot, the finishing hops was added, and the brewpot was removed from the heat. The pot was immediately transferred to the sink and the chilling begun. The brewpot lid was placed over the chiller and the gap between pot and lid was sealed with plastic wrap. After chilling for approximately ten minutes, the wort was transferred to the primary, straining out the hops pulp in the process. Wort was diluted to five gallons with jug-aerated water. [Note: jug-aerated water refers to the following: cold tap water is added to the fermenter 1/2 gallon at a time to make 5 gallons. Each 1/2 gallon is

shaken vigorously for 30 - 60 seconds in a sanitized plastic gallon jug to aerate. This may also help dechlorinate the tap water.] Some cold tap water was blended with warm to produce a final temperature between 65 and 70 degrees in the fermenter. The yeast was pitched immediately. The original gravity was measured to be 1.060 at approx. 67 degrees --> 1.061 corrected. Fermentation was carried out at approximately 62 degrees. Primary fermentation continued to 18-Nov-92, when beer was racked to the secondary fermenter. Batch was kegged on 7-Dec-92; final gravity: 1.015 @ 60 degrees --> 1.015 corrected. Alcohol content was computed to be 6.0375% by volume, 4.83% by weight.

India Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

9 lbs Pale Malt
.75 lbs Crystal Malt
.5 lbs Carapils Malt

Hops

1.5 oz (4.9%) Kent Goldings (60 Minutes)
1.5 oz (4.9%) Kent Goldings (15 Minutes)
.25 oz Kent Goldings (dry)

Other

1 tsp Irish Moss (15 Minutes)
2 tsp Gypsum
2 oz Oak Chips

Yeast Wyeast 1059 American Ale

Procedure Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of 1059 starter. Dry hop in the secondary fermenter. The beer will clear in the bottle.

India Pale Ale (2gal)

Category India Pale Ale
Recipe Type All Grain

Fermentables

2.5 lb pale malt
5 oz crystal malt (80L)

Hops

1 oz willamette hops 5%
.5 oz willamette hops (finish)

Yeast Wyeast #1028 London ale

Procedure This is a 2-gallon batch. Mash in 5 quarts 132 degrees (140 degree strike heat). Adjust mash pH to 5.3. Boost temperature to 150 degrees. Mash 2 hours, maintaining temperature at 146-152 degrees. Mash out 5 minutes at 168 degrees. Sparge with 2 gallons of 165 degree water. Boil 90 minutes, adding hops in last hour. Add finishing hops 5 minutes before end of boil. Ferment at 70 degrees, 6 days in primary, 4 days in secondary.

Indian Summer Gingered Ale

Category Spiced Beers

Recipe Type Extract

.

Fermentables

6 lbs dry light malt extract

1 lbs crystal malt (40L)

Hops

.5 oz Galena pellets (11.4%) (boil)

1 oz Hallertaur pellets (4.7%) (finish)

Other

3 oz fresh ginger (boil)

1 oz fresh ginger (finish)

Yeast Wyeast British Ale yeast (#1098?)

Procedure Crush crystal malt, add to 2 gallons water and bring to about 170 degrees. Remove grains, add dry extract, 3 ounces ginger, boiling hops and boil for 1 hour. During last ten minutes add finishing ginger and hops. Chill. Pitch yeast.

Infamous Christmas Glogg Beer

Category Spiced Beers

Recipe Type Extract

Fermentables

5 lbs light malt extract syrup

2 lbs light clover honey

Hops

.5 oz Saaz hops (boil)

.5 oz Saaz hops (steep 10 minutes)

Other

25 millileters alcohol-based glogg spice (mix of ginger, cinnamon,

Yeast Windsor ale yeast (rehydrated)

Procedure Boiled for 30 minutes. Cooled to 70 deg. F. pitched yeast. Fermentation began within 8 hours. Finished within 3 days.

IPA

Category India Pale Ale

Recipe Type Extract

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Fermentables

1 Lb Crystal Malt

5 Lb Pale Malt Extract Syrup

4 lb Amber Malt Extract Syrup

1/2 lb Toasted Malted Barley

Hops

.75 oz Cascade Hops (finishing)

2 oz. Northern Brewers Hops (boil)

Other

2 Tsp Gypsum

Yeast Wyeast British Ale (w/starter)

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

IPA

Category Pale Ale
Recipe Type Extract

Fermentables

8 lb. Alexander's Sun Country Pale (Klages) Extract
1 lb. 64l Crystal malt

Hops

.75 oz. Norther Brewer Hops (about 9.8 alpha)
1 oz. Cascade hops (4.6 alpha)
1.5 oz. Cascade hops (4.6 alpha) (dry hopping)

Other

2 tsp. gypsum

Yeast Wyeast American Ale Yeast

Procedure Crack grains and steep in two quarts 150-155 degree water for 45 minutes. Collect runoff and sparge with additional 1.5 gallons water at 170 degrees. Add malt extract & gypsum and bring to boil. Add Northern Brew hops. After 30 minutes, add Cascades. After another 15 minutes, turn off the heat, let cool and then strain into enough cold water to make 5 gallons. Pitch yeast once the wort's at 75 degrees. Ferment for one week. Rack to secondary, adding 1.5 oz. Cascade at this time. Bottle after another week. Serve very cold.

Irish Christmas Stout

Category Stout
Recipe Type Extract

Fermentables

4 lbs Mountmellick Irish Stout Extract
3 lbs Munton and Fison Amber DME
.5 lbs (2 cups) Crystal Malt (60 Lovibond)
.25 lbs (1 cup) Black Patent Malt
1 lbs Clover honey

Hops

1 oz Bullion hops (bittering)
.5 oz Hallertau hops (finishing)

Other

12 inches Cinnamon sticks or 6 teaspoons ground cinnamon
4 oz Ginger root, freshly peeled and grated
2 tsp of Allspice
1 tsp Cloves
4 grated rinds from medium size oranges

Yeast 1 package WYeast #1084 Irish Stout Yeast

Procedure Simmer honey and spices in covered pot for 45 minutes. Add cracked grains to 2 gallons cold water and bring to a boil. As soon as boiling starts, remove grains with a strainer. Add malt extracts and bittering hops and boil for 55 minutes. Add finishing hops and boil for 5 more minutes. Remove from heat. Stir in honey and spice mixture and cool. Strain into fermenter containing 3 gallons cold (previously boiled) water and pitch yeast (when cool). After vigorous primary fermentation subsides, rack into secondary. Bottle with 7 ounces corn sugar or 1-1/4 cups DME when fermentation completes.

Irish Stout

Category Stout
Recipe Type Extract

Fermentables

6 lbs dark malt extract
.5 lbs 80L crystal malt
.5 lbs 120L crystal malt
.5 lbs roasted barley
.25 lbs chocolate malt
.25 lbs black patent

Hops

1 oz Bullion hops (Boil)
1 oz Fuggles hops (Finish)

Yeast WYeast #1084

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.

IRS IPA `92

Category Pale Ale

Recipe Type Extract

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

Fermentables

6.6 lbs Northwestern Gold Extract

1 lb Laaglander Light Dried Malt Extract

1.1 lb Roger's (Canadian) Demerara-Style Brown Sugar

.5 lb 6 row Crystal Malt (40L)

Hops

2 oz Bullion Pellets (%AA unknown) -- (90 min boil)

.5 oz East Kent Goldings Whole (4%AA) (15 min boil)

1 oz East Kent Goldings Whole (4%AA) (dryhop - last 7 days before bottling)

Other

1/3 oz Wines Inc. Burton Water Salts

5 gallons distilled water

1 gallon Chicago (soft) tapwater

Yeast yeast recultured from 3 bottles of Sierra Nevada Pale Ale

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

J.B.'s Hot Chocolate

Category Spiced Beers

Recipe Type Extract

Fermentables

3.3 lb. can Morgan's Light extract syrup
3.3 lb. can Morgan's Amber extract syrup
.5 lb. chocolate malt, crushed
.5 lb. crystal malt, crushed
1 cup molasses
2/3 lb. light honey

Hops

4 oz. unsweetened baker's chocolate, chopped up into small pieces
1.5 oz. Hersbrucker hops (2.9%) for 60 min.
.5 oz. Hersbrucker hops (2.9%) 5 min. steep

Other

2 jalapeno peppers, fresh, cut in half lengthwise
2 serrano peppers, fresh, cut in half lengthwise
2 yellow (pepperoncini?) peppers, fresh (don't know what kind, look sort
jalapeno peppers, but yellow. Similar to Jalapenos in hotness)
5 gallons spring water

Yeast 2 pkgs. John Bull dry ale yeast

Procedure Put grains in cold spring water, heat to boil and remove grains. Add malt extract, molasses and honey. Return to boil. Add chocolate, jalapeno and serrano peppers and boiling hops. Boil 60 minutes. Remove from heat and add aroma hops. Steep for 5 minutes. Strain hot wort into fermenter with VERY cold spring water to make 5 gallons. Rehydrate dry yeast in 1 cup 95 F water for 30 min, then pitch into 75 F wort.

Primary fermentation 70-73 F for 7 days. At this stage, pepper taste wasn't very noticeable. Racked into secondary fermenter, roasted yellow peppers slightly, then cut them into slices and add to secondary. Fermented additional 7 days at 60-63 F.

JazzBerry Juice

Category Wheat Beer
Recipe Type Extract

Fermentables

6.6 lbs Alexanders Unhopped Wheat LME (60/40)
1 lbs Malted Wheat
4.5 # Raspberries, frozen, thawed, strained (48 oz of juice)
5/8 c. Bottling Sugar to prime

Hops

1 oz. Mt.Hood Hop Pellets (boil) 5.5 AA
1 oz. Hallertauer Hersbrucker Plugs (at 45 min) 4.6 AA

Other

.5 tsp Gypsum (rehydrated 20 min.) in boil
.5 tsp Irish Moss (rehydrated 20 min.) last 20 min. of boil

Yeast 1 pkg Wyeast Bavarian Wheat Liquid Yeast (in starter)

Procedure Place wheat malt in bag, in cold 2.5 g water in pot, bring to 160 deg. and hold 1 hour. Remove grain bag. Pour 2 cups or so of water over bag to rinse good stuff back into the pot. Add LME, bring to boil. Add boil hops and gypsum. at 40 min add Irish moss, at 45 min add HH hops. At 1 hour, cool pot in water bath (tub) till 70 deg., about 40 min. Strain into carboy holding 2 gal preboiled, cooled, filtered water. Aerate Fully. Pitch yeast starter, aerate again. My ferment started at 6 hours. Rack to secondary after 5 days on top of the juice from the raspberries. I bottled at 23 days.

Jeff's ESB Extra Special Basenji Bitter

Category ESB

Recipe Type All Grain

Fermentables

2 lbs. British Crystal Cracked Grains

6 lbs. Dutch Amber Dry Malt Extract

1 Cup English Light Dry Malt Extract (for priming)

Hops

1.5 oz Cascade Hops (finishing hops)

.5 oz Cascade Hops (for hop tea at bottling)

2.25 oz Northern Brewer Hops (for brewing)

Other

2 tsp Sparkolloid (last 15 minutes of boil)

2 tsp Irish Moss (last 30 minutes of boil)

Yeast 1 pkg. CWE A6 Dry Yeast

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

Jim's 90 Schilling Scotch Ale

Category Scottish Ale

Recipe Type All Grain

Fermentables

8 Lbs British Pale Ale Malt 2-row

1 Lb Carapils Malt

1 Lb Peated Malt

1 Lb Biscuit Malt

1 Lb 90L Crystal Malt

3 Oz Roasted Barley

1 2/3 cup gold dry malt for bottling

Hops

3 Oz Kent Goldings 5% alpha acid leaf hops

2 Oz Fuggles 4% alpha acid plug hops

Other

3 tsp Irish moss

10 Gallons artesian drinking water

Yeast #1728 WYeast Scottish ale liquid yeast

Procedure PREPARATION: Prepare a 2-3 quart yeast starter ahead of time. Scotch ale needs a high pitching rate.

MASH: Use a single step infusion mash for all 12 lbs. of grain. Mill grains and add to 3 gallons Artesian water at 180 degrees F in the mash tun. Mash should stabilize at ~158 degrees F. The mash should be on the thick side. Hold temp at about 158 degrees F for 90 minutes for conversion. Stir in the roasted barley about 5 minutes before sparging. Sparge with 5 gallons water initially at 180 degrees F. This will stop conversion for the mash out. Sparge slowly for about 45 minutes. You should get about 5.5-6.0 gallons of wort.

BOIL: Total boil time 90 minutes. Bring to a boil rapidly and stir after 2-3 minutes. This will lightly caramelize the wort to enhance the flavor. Add all 5 ozs. of hops. Scotch ale does not have a flavor or aroma hop profile. Keep a rolling boil and stir well for good hop utilization. You will lose about 1 gallon of water to evaporation. Add Irish moss about 15 minutes before the end of the boil. Cool in cold water sink bath or wort chiller. Filter into primary fermenter and cool to 75 deg. F.

FERMENT: Pitch yeast starter. Rack to secondary after 5-8 days. Leave in secondary until fermentation is complete. Bottle and condition at ~60 degrees F for six to eight weeks.

Joan's Potholder Oatmeal Stout

Category Stout

Recipe Type All Grain

Fermentables

5 lbs 2--row pale malt
1.5 lbs steel cut oats
.5 lbs malted wheat
1.5 lbs 80 L. crystal malt
1 lbs black patent malt
1 lbs chocolate malt
1 lbs roasted barley
.5 lbs Cara-pils malt
3 lbs dark Australian DME

Hops

1 oz Chinnok pellets (13.6% alpha) (boil 60 minutes)
.5 oz Perle pellets (8% alpha) (boil 35 minutes)
.25 oz Hallertauer pellets (3% alpha) (boil 35 minutes)
.25 oz Tettnanger pellets (3.4% alpha) (boil 35 minutes)
.75 oz Hallertauer (steep for aroma)
.75 oz Tettnanger (steep for aroma)
1 oz Cascade (dry hop)

Other

.5 lbs lactose
1 tsp Irish moss

Yeast 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.

John's Raspberry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs Williams' English Light malt extract

.5 lbs crystal malt (unknown Lovibond)

4 lbs raspberries

Hops

2 oz Hallertauer hops (4.0 AA%) (45 minutes)

.5 oz Hallertauer hops (4.0 AA%) (5 minutes)

Yeast Wyeast liquid yeast (London ale)

Procedure Prepare 1 quart starter two nights before. Purchase some fresh raspberries (if possible. Try local farmer's market). Freeze raspberries night before brewing to break down cell walls. Pre-boil some water. Cooled some and freeze some. Prepare wort as usual by steeping crystal malt in 150-160F water while the brew pot water is heating up and sparg into the brewpot. Boil about an hour. Add 2 ounces Hallertau at 15 minutes and another 1/2 ounces at end of boil. At the end of the boil, toss all the raspberries into the brewpot and let sit for fifteen minutes. Wort was pretty cool by then. Toss *everything* into the fermenter. (With the raspberries in there, I figured I couldn't get any S.G. readings, so I didn't try.)

Jolly Rancher Beer

Category Fruit Beers
Recipe Type Extract

Fermentables

3.3 lbs Liquid Light Malt Extract
3.3 lbs Liquid Amber Malt Extract
.75 cup priming sugar

Hops

1.5 oz hallertau hops

Other

4.0 oz L.D. Carlson Blueberry Extract

Yeast Ale yeast packet

Procedure Boil 1.5 gal cold water, add all malts and .75oz hopps, at last 10 min, add balance of hopps, and at 5 min add blueberry extract.

I pitched the yeast at 70 deg. and racked into secondary after 3 - 4 days, and bottled after another 5 days. It is very smooth, and dfoes tast like a grape jolly rancher

Josh's Better Xingu

Category Stout
Recipe Type Extract

Fermentables

6.6 lbs M&F Dark Extract
1 lbs Crystal Malt
.5 lbs Chocolate Malt
.25 lbs Black Patent Malt
.25 lbs Roast Barley

Hops

2 oz Northern Brewer (Boiling only. No finishing hops)

Other

.5 lbs Lactose
.75 cup Dextrose (priming)

Yeast Wyeast 1028

Procedure Crack and steep specialty grains at 150 degrees for about an hour in 1/2 gal water. Sparge with 1.5 gallons of 165 degree water. Add the extract and gypsum. When boiling, add the hops. Boil for one hour. Add the lactose to the boil for the last 15 minutes.

Kahlua Stout

Category Stout
Recipe Type All Grain

Fermentables

5 lbs 2-row barley
2 lbs 120L caramel malt
2 lbs 20L caramel malt
2 lbs British crystal
1 lbs wheat malt
1 lbs roast barley

Hops

2 oz Northern Brewer hops (boil 75 minutes)
.5 oz Styrian Golding hops (boil 75 minutes)

Other

1 lbs dextrin

Yeast Whitbread ale yeast

Procedure Mash at 160 degrees F. Add kahlua extract to primary before pitching yeast

Kentucky Sour Mash Beer

Category Sour Mash
Recipe Type All Grain

Fermentables

8.5 lb American 2 row malt
1.5 lb Rye malt
1 lb Cara Pils malt
1 lb 120L Crystal malt
.25 oz Black Patent malt - finely crushed

Hops

1 oz Galena hops (60 min) AA=11.5%
.5 oz Cascade hops (30 min) AA=4.6%
.5 oz Cascade hops (15 min) AA=4.6%
.5 oz Fuggles hops (2 min)

Other

2 tsp Gypsum per 5 gal RO water
.5 tsp Epsom salts per 5 gal RO water
.25 tsp table salt per 5 gal RO water
.25 tsp powdered Irish Moss (10 min)

Yeast Yeast Labs American Ale yeast

Procedure Add 2 lb of 2 row malt to 0.5 gal 130F water

Mash malts 30 min @ 122F

Add 1 pt boiling water

Mash malt 30 min @ 140F

Add 1 pt boiling water

Mash malt 30 min @ 158F

Mashout @ 175F for 5 minutes
Cool to 90F and stir in yogurt culture
Sour for 2 1/2 days
Add remaining malt to 2.5 gal 130F water
Mash malts 30 min @ 122F
Add 3 qt boiling water
Mash malts 30 min @ 140F
Add 3 qt boiling water
Mash malts 30 min @ 158F to conversion
Add Black Patent malt
Mashout at 175F for 5 minutes
Combine mashes
Sparge at 170F
Boil for 75 min Cool and pitch yeast

KGB Bitters

Category Pale Ale
Recipe Type Extract

Fermentables

1 can Alexanders Sun Country pale malt extract
3.3 lbs Northwestern Amber malt extract
.5 lbs dark crystal malt

Hops

3 oz CFJ-90 Fresh hops

Other

.25 tsp Irish moss

Yeast ale yeast

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

Killer Party Ale

Category Pale Ale
Recipe Type Extract

Fermentables

2 cans Pilsner/Lager or American light malt
15 cups corn sugar
2 jars Lyle's golden syrup (22 oz.)
2 lbs flaked maize

Hops

2.5 oz Hallertauer hops

Yeast 1 pack BrewMagic yeast

Procedure In 1 gallon water, boil malt, golden syrup, sugar and 1-1/2 ounce hops for 8 minutes. Add remaining hops and boil another 2 minutes. Pour into primary fermenter with 2 gallons water. Bring another gallon of water to a boil and add flaked maize. Turn off heat and 1/3 pack of BrewMagic. Let sit 10 minutes. Add another 1/3 pack of BrewMagic. Let sit 10 more minutes. Strain maize into primary fermenter, and rinse with cold water. Discard maize. Fill primary to 5 gallon mark.

KiWheat Ale

Category Wheat Beer
Recipe Type Extract

Fermentables

6 lbs William's Weizenmalt Extract (60% wheat, 40% barley)

Hops

1.5 oz Hallertauer hops (2.9% alpha acid) - 60 min

1 oz oz Hallertauer hops - 5 min

Other

0.5 tsp Irish Moss

Yeast Wyeast Belgian Ale yeast

Procedure Fermented at ~70°F.

After 5 days, I peeled and diced about 7# of kiwifruit, added 2 campden tablets, and put them in the freezer overnight to help breakdown the cell walls.

The next day, racked to secondary and added the kiwifruit (brought up to room temperature.

After 1 week, when the secondary fermentation was complete, I bottled.

Klingon Stout

Category Stout
Recipe Type Extract

Fermentables

6.6 lb dark malt extract syrup
1 lb crushed crystal malt
.5 lb black patent malt
1/3 lb roasted barley

Hops

1.5 oz Northern Brewers hops--boil 60 min.
1 oz Tettnanger hops --finishing last 2 min.

Other

2 quarts prune juice WITH NO PRESERVATIVES!!!!
.75 c. corn sugar to prime

Yeast ale yeast

Procedure Steep grains 30 min at 150F. Strain into brew pot and rinse with one gal hot water. Add extract, boiling hops and additional gal. water and boil 1 hr. Add finishing hops last 2 min. Turn off heat and add prune juice to pasteurize for 10 min(probably not necessary since the juice is already pasteurized). Pour into primary fermenter and top with cold water up to 5 gal. Pitch yeast when cool. Rack to secondary a week later. Bottle when ready. Age at least 4 wk.

Koelsch

Category German Ale

Recipe Type All Grain

Fermentables

7 lb british pale malt or german pilsner malt (or 3.5 lbs of each)

1 lb vienna malt

.5 lb wheat malt

Hops

12 AAU Tettnanger 60, 30, 10

Yeast Wyeast german ale (1007) Wyeast Kolsch

Procedure Step-Mash according to Miller's recipe.

Koelsch

Category German Ale

Recipe Type Partial Mash

Fermentables

3 lbs Brit. pale malt

1.5 lbs wheat malt

3.3 lbs Munton & Fison light malt extract

1.0 lb laaglander light dry extract (for a little body)

Yeast Wyeast Kolsch (Cologne) yeast

Procedure Hop 7 IBU at beginning of boil, 3 at 30minutes and the rest 10 minutes before the end of boil. The key to this style beer is the use of WYEAST KOLSCHE or COLOGNE yeast and the use of wheat to give it the kolsche snap.

Kolsch

Category German Ale

Recipe Type All Grain

!

Fermentables

7.5 lb Belgian Pils Malt

1 lb lb Wheat Malt

.25 lb 40L Crystal

Hops

1.5 oz Tettnanger (aa = 5.5%) 60 min

.25 oz Tettnanger 20 min

.25 oz Saaz (aa = 2.8%) 20 min

.25 oz Tettnanger 5 min

.25 oz Saaz 5 min

Other

1 tsp p Irish Moss

Yeast 1.5 qt Wyeast Kolsch yeast starter

Procedure Rest 25 min @ 135F, 25 min @ 145F, 60 min @ 155F.

Kolsch

Category German Ale
Recipe Type All Grain

Fermentables

6 lbs U.S. 2-row malt
1 lbs Vienna malt
1 lbs wheat malt
.25 lbs light crystal malt (10 L.)

Hops

1 oz Hallertauer (2.9% alpha) (60 minute boil)
1 oz Hallertauer (30 minute boil)
.25 oz Tettnanger (3.8% alpha) (15 minute boil)
.25 oz Tettnanger (2 minute boil)

Yeast 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.

Kolsch

Category German Ale
Recipe Type Extract

Fermentables

4 lb can Alexanders Pale Malt Extract
1.4 lb can Alexanders Pale Malt Extract "Kicker"
1 lb rice syrup solids

Hops

1 oz Liberty hop pellets (5.2%), boiling, 45-60 minutes
1/3 oz Saaz hop pellets (5.4%), flavor, 15 minutes
2/3 oz Saaz hop pellets (5.4%), finishing, 5 minutes

Other

1 tsp Irish moss, 20 minutes (optional)

Yeast Wyeast 1007 "German Ale" yeast - started 24 hours ahead

Procedure Bring 5 gallons of water to a boil, remove heat, dissolve malt and rice syrup solids, and bring back to a boil. Add boiling hops and boil for 30-45 minutes. Add Irish moss. Add flavor hops and boil for 10 more minutes, add finish hops and boil for 5 more minutes. Remove heat and cool wort as rapidly as possible. Transfer to carboy, pitch yeast and mix/aerate vigorously. Ferment (primary only) for ~10 days at 70-75F.

Prime with 3/4 cup (5 oz) corn sugar dissolved in 2 cups (16 oz) of boiling water, at bottling time. Should bottle condition in 7 to 10 days.

Notes: Using a shorter boil will help keep the color light, but will decrease hops character and protein precipitation. BE WARNED! Wyeast 1007 ferments vigorously, even volcanically. Make sure that you have enough head space in your carboy, or use a large diameter blow off tube.

Krudge

Category Stout

Recipe Type Extract

Fermentables

- 1 can M&F stout extract
- 1 lbs amber dry malt extract
- 1 lbs dark malt extract
- 7 oz black patent malt
- 7 oz chocolate malt
- 7 oz roast barley
- 21 oz crystal malt

Hops

- 2 oz Chinook hops (boil)
- 1 oz Centennial hops (boil)
- 1 oz Cascade hops (finish)

Other

- .5 oz gypsum

Yeast ale yeast

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

Lager

Category Lager Pale

Recipe Type Partial Mash

Fermentables

7 lbs cracked lager malt

3.3 lbs light unhopped John Bull malt extract

Hops

1.5 oz Northern Brewer hops pellets

1 oz Talisman leaf hops

1 oz Willamette hops pellets

Other

1250 mg ascorbic acid

1 tsp Irish moss

Yeast Red Star lager yeast

Procedure Add grain to 2-1/2 gallons 170 degree water giving initial heat of 155 degrees.

Maintain temperature for two hours. Sparge and add malt extract. Bring to boil. Add Northern Brewer hops, Talisman hops, and Irish moss in last 20 minutes of boil. Dry hop with Willamette pellets and cool. Add water to make 5 gallons and pitch yeast.

Lager

Category Lager Pale
Recipe Type Extract

Fermentables

3.3 lbs Northwest malt extract
1 lbs light dry malt
.5 lbs Munich malt
2 lbs Klages malt

Hops

1 oz Hallertauer hops (5.1 alpha)
.25 oz Nugget hops (11.0 alpha)
1 oz Hallertauer hops (finish)

Yeast Wyeast #2042: Danish

Procedure Start yeast ahead of time. Mash Munich and Klages malts together. Sparge. Add extract and boiling hops. Boil one hour. Add finishing hops. Chill to 75-80 degrees. Pitch yeast. When airlock shows signs of activity (about 6 hours) put fermenter in the refrigerator at 42 degrees. After one week, rack to secondary and ferment at 38 degrees for two more weeks. Bottle or keg.

Lageresque Ale

Category Pale Ale
Recipe Type Extract

Fermentables

4 lbs Alexanders light unhopped malt extract
1-1/2 lbs Light dried malt extract (DME)

Hops

5 AAU's of your favourite bittering hops (e.g., 1/2 ounce. Of 10% alpha chinook)
1-1/2 oz Hallertauer or Tetnanger hops for finishing

Yeast Ale yeast (Wyeast American Ale #1056 aka Sierra Nevada)

Procedure Dissolve the extracts in 5 gallons of brewing water. Bring to boil. After 15 minutes, add bittering hops. Boil 60 minutes total. Turn off heat and add finishing hops. Cool as rapidly as possible to 60-70F. Rack to fermenter, fill to 5 gallons, pitch yeast, relax, etc.

Lambic

Category Belgian Ale

Recipe Type All Grain

.

Fermentables

7 lbs 2-row Pale Malted Barley

.5 lbs crystal malt

Hops

1 oz Chinook hops

1 oz Willamette hops

1 oz Northern Brewer leaf hops

Other

3 1/2 brewers' flaked wheat

.75 cup dextrose (priming)

Yeast 1 teaspoon yeast nutrient

Procedure Baked all hops for 1 hour at 300 degrees and left 3 days in the open air. Mash grains and flaked wheat in 14 quarts of 130 degree water with 1 tsp gypsum added, for 5 minutes.

Protein rest for 20 minutes at 140 degrees. Starch conversion for 60 minutes at 158-155 degrees.

Mash out 10 minutes at 170 degrees. Sparge with 170 degree water. Boil 2 hours with hops added near the beginning. Cool. Pitch yeast. After 12 days I pitched the *Pediococcus*. I have to admit, I didn't much care for the taste of either the beer or the starter solution. It only took about 10 days (and some premature hot weather) to produce decided ropiness, so I pitched the *Brettanomyces*.

Legendary Mike Brown's Spruce Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

3.3 lbs Steel City Ale Kit

2.2 lbs John Bull plain light malt extract

1.1 lbs plain light dried malt extract

1/3 lbs crushed chocolate malt

.25 lbs crushed crystal malt

Other

6 oz fresh spring spruce sprigs (boil)

Yeast 2 cups culture of Munton & Fison Ale yeast

Procedure Place Crystal and chocolate malts in 1 gallon cold water and raise temperature to 158 degrees and immediately strain into the brew kettle and sparge with 2 cups of 158 degree water. Add malt extracts and water to bring volume to 6 gallons. Add boiling sprigs when boil begins and boil for 60 minutes. Add finishing sprigs and boil for 3 minutes. Chill via wort chiller. Pitch yeast at 68 degrees. Single stage ferment in glass for 14 days then bottle using 1 cup corn sugar to prime.

Liberty Ale Success

Category India Pale Ale
Recipe Type Extract

Fermentables

8 lbs Munton and Fisons light malt extract
.5 lb 40L Crystal Malt
.5 lb Munich Malt
.5 lb Cara Pils Malt

Hops

1.5 oz Fuggles Hops (bittering)
3.5 oz Cascade Hops (flavor, aroma, dry-hop etc)

Yeast Wyeast 1056 American Ale yeast culture

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

Light Ale

Category Pale Ale
Recipe Type Extract

Fermentables

4 lb light malt extract (Northwestern)
2 lb rice extract (from a Chinese grocery)
1/2 lb crystal malt

Hops

2 oz low alpha hops

Yeast Wyeast Chico ale yeast

Light Lager

Category Lager
Recipe Type Extract

Fermentables

1 Ea Coopers Lager kit (3.75lbs) or any lager or pilsner kit
2 lbs light dry malt

Other

1 packet of pilsner enzyme (amylase enzyme)

Yeast 2 Fresh packets of ale yeast

Procedure Wort boiled for 15 minutes. This preserves the light color of the wort.

Fermentation will also take longer, about 3 to 4 weeks at 68F, because the enzymes will take awhile to convert and unfermentable sugar(body) to sugars the yeast can convert to alcohol.

Light Pale Ale

Category Pale Ale
Recipe Type Extract

Fermentables

6 lbs Alexanders Pale malt extract
.75 cup corn sugar (for bottling)

Hops

1.5 oz cascade hops pellets

Other

1 packet knox unflavored gelatin

Yeast 1 packet dry ale yeast

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

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

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

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

Light Wheat Lager

Category Lager Pale
Recipe Type Extract

Fermentables

3.3 lbs M&F light extract
1 lbs Malted wheat

Hops

.75 oz Hallertauer (boiling)
.25 oz Hallertauer (finishing)
.25 tsp Alpha Amylase

Other

2 tsp Gypsum
1 tsp Irish Moss
.75 cup Dextrose (for priming)

Yeast Wyeast Pilsner Culture

Procedure Mash the wheat with Alpha Amylase at 135 degrees for 1-3 hours in 1 quart of water. Test with Iodine. Sparge with 3 quarts of water and boil before adding the extract to avoid enzymatic changes to the barley malt. Irish Moss for the last 10 minutes of the boil and the finishing hops for the last 2 minutes. Ferment at 40-45 degrees for 6 weeks to 3 months. I found that all the starch completed conversion at the end of one hour. I held the mash temp at 130-135 in about 1 quart of water by mashing in a microwave oven with a temperature probe. The dissolved sugars were fairly low. SG was 1.027.

Lima Bean Ale

Category Spiced Beers

Recipe Type All Grain

Fermentables

5 lbs 6-row lager malt

3 lbs lima beans, cooked and broken up with a potato masher

1 lbs crystal malt

Hops

0.75 oz. Northern Brewer Hops (60 minutes)

0.5 oz. homegrown hops (mixture, 20 minutes)

0.5 oz. homegrown hops (mixture, finish)

Yeast Wyeast 1098

Procedure I did a step infusion mash and sparged to a volume of 6 gallons. I collected 4.5 gallons of 1.042 wort afterward and fermented with Wyeast 1098.

Limey Bastart Pale Ale

Category Pale Ale
Recipe Type Extract

Fermentables
7.0 Lbs Light LME
0.5 Lbs Crystal Malt 60L
1.0 Oz Chocolate malt

Hops
1.0 Oz East Kent Golding (5 AAU)
0.5 Oz Fuggles (5 AAU)

Other
1.0 Pinch Irish Moss

Yeast White Lab Burton Ale Yeast

Procedure Bring 5 Gal water to 150-160 degrees. Steep grains in grain sock for 20 min. Bring water to boil Add LME Add 1 oz EKG's (60 min) Add .5 oz Fuggles (last 20 min of boil) Add Irish Moss (last 2 min)

Liquid Fruit Cake

Category Spiced Beers
Recipe Type Partial Mash

Fermentables

3 lbs Pale Ale Malt
1 lb 40 degree Crystal
.5 lb Wheat Malt
3 oz Chocolate Malt
3.3 lb Light Liquid Malt Extract (I used Munton & Fisson)
3 lb Laaglander Light DME
2 lb IOrange Blossum Honey

Hops

5 HBU bittering pellets, I used Styrian Goldings (60 minutes)
.5 oz Flavor Hops (Styrian Goldings Again, 15 min)

Other

4 grams Nutmeg
4 grams Mace
2 inches Cinnamon Stick, broken up
2 inches Vanilla Bean, split
Zest of 5 medium Oranges
3 grams Nutmeg (dry spice in secondary)
2 inches Cinnamon Stick (dry spice in secondary)
2 inches Vanilla Bean (dry spice in secondary)

Yeast ale yeast

Procedure Generic Ale yeast. I used Brewtek CL-170 last year, but was in a hurry and used Wyeast 1056 this year.

A lot of stuff, eh? Mashed the grains at 122 degrees for 30 minutes, at 152 degrees for 1 hour. Sparge, I collected about 3 1/2 gal and added the various other extracts for the boil. Spices, honey, and orange was added for last 15 minutes of the boil. After primary, add the rest of the grains to secondary, and let set for a week or two.

Long Island Winter Warmer

Category Strong Ale
Recipe Type All Grain

Fermentables
7 lbs mild ale malt
3 lbs US 6-row malt

Hops
2 oz Cascade (leaf) - boil 75 min.
1 oz Cascade (leaf) - boil 30 min.
.5 oz Cascade (leaf) - boil 15 min.
.5 oz Cascade (leaf) - steep for 15 min. after the boil
.5 oz Cascade (leaf) - dry hop in the secondary

Yeast ale yeast

Procedure The Cascade hops were fresh and very aromatic, from the fall '91 harvest. Alpha acid was about 5%; alas I didn't write it down. I used Edme yeast, although I doubt if I would ever again usedried yeast on a beer like this (or any beer?). Fortunately, I got no infections.

Longhorn Fog Leg

Category Barleywine
Recipe Type All Grain

Fermentables

13 lb pale 2-row malt
1 lb crystal malt (40L)
4 oz chocolate malt
3 lb pale dry malt extract
1 lb dark brown sugar

Yeast Sierra Nevada ale yeast (Wyeast 1056)

Procedure Mash:

Mash water: 4 gallons
Mash-in: 130-121F for 30 minutes
Starch conversion: 150F for 2.5 hours
Mash-out: 170 for 5 minutes
Sparge: 4 gallons at 170F

Boil three hours total. Add extracts and hops with one hour remaining.

Primary fermentation: Kraeusen fell in 6 days.. your mileage may vary.

Secondary: Racking restarted fermentation -- next time I do this I will rack *and* splash going into secondary, since the gravity at this point was only down to 1.060. Beer stayed in secondary for about 6 weeks total.

Primed with 1/2c corn sugar.

Lord Stanley Dark Ale

Category Porter

Recipe Type Extract

.

Fermentables

6 lb light malt extract syrup

1+ lb NW Gold dry malt extract

8 oz crystal (60 L.)

8 oz carapils

4 oz chocolate malt

2 oz roasted malt

Hops

1 oz perle pellets (boil)

.5 oz cascade pellets (boil)

.5 oz cascade (flavor)

1 oz willamette (Aroma)

Other

2 tsp gypsum

Yeast Wyeast American Ale II

Mach Guinness

Category Stout
Recipe Type All Grain

Fermentables

5 lbs pale 2 row British malt
1 lbs rolled barley
1 lbs roasted barley
2 lbs light dry malt extract
2 cups corn sugar

Hops

2 oz bullion Hops (1.5 boiling

Yeast 1 package Whitbread Ale Yeast

Procedure Mash 5 pounds 2-row, rolled barley and roasted barley in at 132 degrees. Protein rest 30 minutes. Starch conversion 2 hours at 153 degrees. Mashed out 15 minutes at 168 degrees. Sparged with 4 gallons 172 degree water. Add the 2 pounds dry ME and the 2 cups sugar. Bring to a boil. Add 1 1/2 ounces of hops. Boil 1 hour. Add 1/2 ounce of hops, turn off heat, and let stand for 15 minutes. Cool wort to 72 degrees, strain into fermenter, and pitch yeast. Bottling: one to two days before bottling, sour two bottles of ale. To do this, pour two bottles of ale into a steril glass container. Cover with a clean cloth secured with string or rubber band. Put in the cupboard (or somewhere relatively dark and warm) and let stand one to two days. It should sour, but not mold. Add 2/3 cup corn sugar to the sour ale and boil for 10 minutes. Pour into bottling bucket. Add sour ale and bottle as usual.

Mackeson Triple Stout Clone

Category Stout
Recipe Type Extract

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Fermentables
7 lbs Australian light syrup
1 lbs chocolate malt
1.5 lbs black patent malt
12 oz crystal malt

Hops
2 oz Kent Goldings leaf hops

Other
12 oz lactose
1 tsp salt
1 tsp citric acid

Yeast ale yeast

Procedure Bring extract syrup and enough water to make 3 gallons to boil. Add crystal malt. Boil 10 minutes. Add hops. Boil 5 minutes. Turn off heat. Add chocolate and black patent malt in grain bag. Steep 10 minutes. Sparge grain bag with 2 gallons boiling water. Add lactose. Pitch yeast and ferment. When bottling, prime with malt extract.

Submitted by: Doug Roberts

Mackeson's Stout

Category Stout

Recipe Type All Grain

Fermentables

5 lbs pale malt

.5 lbs crystal malt

.5 lbs roast black malt

1 lbs soft brown sugar

Hops

1.75 oz Fuggles hops

Yeast ale yeast

Procedure Treat the water with 1/4 ounce of magnesium sulfate and 1 ounce of common salt. Crush all grains and mash in 2 gallons of water at 165 degrees for 2 hours. Sparge with 2 gallons of 170 degree water. A few drops of caramel may be added at this stage if proper color has not been sufficiently achieved. Boil 1-1/2 hours with hops and sugar. Bring to 5 gallons, pitch yeast when at correct temperature. This recipe can be brewed at an O.G. of 1.045 by adding 1/4 pound of dark extract. May also add 1/4 pound of lactose in boil to provide a slightly higher gravity and a sweeter palate.

Mackeson's Stout

Category Stout
Recipe Type Extract

Fermentables
4 lbs dark malt extract
2 lbs soft brown sugar

Hops
1.75 oz Fuggles hops

Other
8 oz gravy browning (caramel)

Yeast ale yeast

Procedure Boil hops in 20 pints of water for 1 hour. Strain and dissolve extract, caramel and sugar. Boil for 15 minutes. Bring to 5 gallons, pitch yeast at correct temperature.

As in the previous recipe, this can be brought to a gravity of 1.045 by increasing the extract by 1/4 pound, and lactose may also be added. A few drops of caramel may be added at this stage if sufficient color has not been achieved. Saccharine can be added at bottling to increase apparent sweetness.

Mad Monk Oatmeal Honey Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs Williams dark Oatmeal Extract Syrup

3 lbs Dry Weizen Extract

1 lbs Honey

Hops

1/2-1 oz of Cascade hops for bittering

1/2-1 oz of Cascade for Flavoring at end of Boil or Dry Hopped

Yeast

Procedure

Maerzen Beer

Category Lager Amber
Recipe Type Partial Mash

Fermentables

4 lbs pale malt
3 lbs light dry extract
.5 lbs crystal malt (40L)
2 oz chocolate malt
.5 lbs toasted malt
.5 lbs Munich malt
2 oz dextrin malt

Hops

2.5 oz Tettnanger hops (4.2 alpha)
.5 oz Cascade hops (5.0 alpha)

Other

3 tsp gypsum

Yeast Vierka dry lager yeast

Procedure Make up yeast starter 2 days before brewing. Grind all grains together, dough-in with 5 cups warm water. Use 3 quarts water at 130 degrees to bring up to protein rest temperature of 122 degrees. Set for 30 minutes. Add 8 pints of boiling water and heat to 154 degrees. Set for at least 30 minutes. Bring to 170 degrees for 5 minutes for mash out. Sparge with 2 gallons water. Add dry extract, bring to boil. Boil 15 minutes and add one ounce of Tettnanger. Boil one hour. Add 1 ounce of Tettnanger at 30 minutes. Add 1/2 ounce of Tettnanger and 1/2 ounce of Cascade at 5 minutes (with Irish moss if desired). Strain and chill. Rack off trub. Pitch yeast.

Ferment at 68 degrees for 3 days. Rack to secondary and lager 18 days at 42 degrees. After 18 days keg and lager an additional 17 days.

Maibock

Category Lager Bock
Recipe Type All Grain

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Fermentables

10 lbs Klages malt
3 lbs Munich malt

Hops

1 oz Mt. Hood loose hops (60 minute boil)
.5 oz Mt. Hood loose (30 minutes)
.5 oz Mt. Hood loose (5 minutes)

Other

1 tsp Irish Moss

Yeast Wyeast 2308 (Munich) in 1 pint 1.022 starter (1/10)

Procedure 30-minute protein rest at 125 degrees F maibock 60-minute mash at 159 degrees F 15-minute mashout at 170 degrees F Primary and secondary fermentation insulated glass carboys at about 50 degrees F

Maibock

Category Lager Bock
Recipe Type All Grain

.

Fermentables

7 lbs Lager malt
2 lbs Munich malt
1.5 lbs German light Crystal Malt
.5 lb home toasted lager malt

Hops

1.5 oz Hallertau pellets- boil (4.0% aa)
.5 oz Tettnang pellets- boil (3.4%aa)
.5 oz Hallertau pellets-flavor (4.0%aa)
.5 oz Tettnang pellets-finishing (3.4%aa)

Yeast Wyeast 2308 Munich Lager Yeast- 1.0 L starter

Procedure Add 2.25 gallons of 54degC water to crushed grains, stabilize temp at 50degC. Add 1.25 gallons boiling water to bring temp to 68-70degC. Hold for 90 minutes. Sparge with 4 gallons of 77degC water.

Bring wort to a boil and add boiling hops. After 30 minutes, add flavor hops. 10 minutes before end of boil, add finishing hops. Chill, etc., pitch yeast.

My o.g. was a little low (1.050)...I am still trying to improve my extraction efficiency :). If I were to do this again, I would have definitely used more grain; my impression is that for a Maibock, you want to target an o.g of around 1.060 or so.

Maple Leaf Porter

Category Porter

Recipe Type Extract

Fermentables

6.6 lbs Munton & Fison Dark Plain Extract

1.5 lbs Crystal Malt

0.5 lbs Black Patent Malt

Hops

2.5 ozs Styrian Goldings Hop Pellets

Other

1 tsp Irish Moss

Yeast 2 pkgs Munton & Fison Ale Yeast

Procedure 2 cans (16 oz each) of your favorite Maple Syrup (I prefer to use "Amber" for a higher gravity and better taste, but any grade of syrup will do; as long as it is "PURE 100% SYRUP", NOT the "pancake syrup" junk!).

They explain to bring the grains to a boil in a gallon of water, without boiling the grains; strain, and sparge with a quart of hot water, into the brew kettle.

Add a gallon of water to the brew kettle, and bring to a boil. At boiling, add the 2 cans (6.6 lbs) of Munton & Fison Dark Plain Extract. Stir, don't let it stick at the bottom. Bring to a boil, add 2 oz of the Styrian Goldings. Boil 30 minutes, add the two cans of syrup, and the teaspoon of Irish Moss. Boil for 28 minutes more, add the remaining 1/2 oz of Styrian Goldings. Boil two more minutes, and turn off heat.

Usual procedure for wort cooling, addition of the yeast (pre-prepared) and bottling (use 3/4 cup corn sugar for bottling).

I chose to add the Maple syrup ONLY after 30 minutes, mostly because I was a bit worried that the wort my overflow because of the syrup (that stuff, boiled solo, will almost always overflow!). I was also concerned that the syrup would be "over-cooked". You may want to put it into the brew kettle at first.

My fermentation was rather FAST, it took about 36 hours, and at that point, the air lock was only going about once every 2 minutes. I bottled on the 10th day, to be sure.

My O.G. was 1.070, but it may vary depending on the syrup you use. My F.G. was 1.020, and again, it may vary. I found that the color of the Porter will be mostly black, with a slight pull towards brown.

Maple Porter

Category Porter

Recipe Type Extract

Fermentables

7 lbs. of liquid amber extract

0.5 lbs. of chocolate malt

0.5 lbs. of black patent malt

24 oz of grade A maple syrup (amber)

1-1/4 cups dry malt extract (priming)

Hops

1 oz of Northern Brewer hops (boiling)

0.5 oz of Fuggles hops (boiling)

1 oz of Tettnanger hops (finishing)

Yeast Wyeast British ale yeast

Procedure Start warming 2 gal of water and add grains - "stew" them for 20 min or so.

Remove grains and bring water to a boil, adding extract and boiling hops. Add finishing hops for last 5 minutes of boil.

Add water to 5 gals. total (after cooling) and pitch yeast. I used Wyeast British ale.

Transfer to secondary and add maple syrup. Ferment to completion, prime with 1 1/4 cups of dry malt extract, and bottle.

I am not sure if there will be enough maple taste with only 24 oz of syrup so I may add addition syrup after testing it before bottling.

Maple Porter

Category Porter

Recipe Type Extract

Fermentables

6.6 lbs. unhopped light malt extract syrup

2 lbs. light dry malt extract

0.25 lbs. black malt

0.5 lbs. roasted malt

10 oz. chocolate malt

0.75 lb. caramel (crystal) malt, (50-60L)

16 oz. maple syrup

Hops

1.5 oz. Northern Brewer hops

Yeast Wyeast 1098

Procedure Add the crushed grain in a grain bag to 1.5 gallons of water in the kettle. Bring to a boil. Remove the grain just before boil begins. Add the extract and bring to a rolling boil. Add hops, and boil for one hour. Pour in maple syrup two minutes before the end of boil. Strain the wort into a fermenter containing 3.5 gallons of cold water. Top up the fermenter to 5 gallons. Pitch the yeast and wait for the goodnes

Maple Syrup Stout

Category Stout

Recipe Type Extract

Fermentables

6 lbs Australian dark extract syrup

12 oz maple syrup

.75 cup corn sugar (priming)

Hops

1.5 oz Bullion hops (boil)

Yeast ale yeast

Procedure Add six ounces of the maple syrup during the boil and the other 6 in the last couple minutes of the boil (much like a finishing hops). Total boil time was 1 hour.

Maple Syrup Stout

Category Stout
Recipe Type Extract

Fermentables
6 lb dark extract (syrup)
4 oz chocolate malt
8 oz crystal malt
.75 cup, corn sugar (priming)

Hops
1.5 oz Bullion boiling hops
12 oz MacDonalds Pure Maple Syrup

Yeast 1 pack Whitbread Ale Yeast
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.

Maple Wheat Ale

Category Wheat Beer
Recipe Type Extract

Fermentables
6 lbs malt/wheat extract
1 qt. VT grade A maple syrup

Hops
.5 oz Nothern Brewers hops 60m = 9.8 IBU
1 oz H'Taur hops 40m = 4.0 IBU

Yeast Wyeast 1056 chico SN
Procedure Ferment at 68-70 for 3-4 days. X-fer to secondary for at least 2 weeks. Keg or bottle anytime after that.

March Hare Honey Porter

Category Porter
Recipe Type Extract

Fermentables

6.6 lbs Premiere Light Malt Extract (hopped)
1 lb 40L crystal malt
1 lb chocolate malt
3 lbs honey
.75 cup corn sugar

Hops

1 oz cascade hops

Other

1 tbl gypsum

Yeast WYeast American Ale #1056

Procedure I brought 1 gal of water to 170 degrees F with both speciality grains in a muslin bag, removed from heat, and let it steep for 2 hrs. I then sparged the grain with 1.5 gals hot water. Added all ingredients (except the yeast and hops), brought to a boil, and let it cook for 2 hrs. Removed from heat and added hops in a boil bag. Cooled, removed hop bag, poured to primary, brought to 6 gal volume, and added yeast @ 80 degrees F.

Marginally Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

7 lbs Pale Ale (Hugh Baird)
8 oz EPC (CaraStan or 40 degree)
7 oz D/C Aromatic Malt
3 oz Biscuit Malt
2 oz Toasted Barley (such as Briess Special Roast)
4 oz CaraPils
8 oz Flaked Barley
.5 cup raw clover honey
.5 cup dark brown sugar

Hops

4 oz E. Kent Goldings

Yeast Wyeast London ESB yeast (starter)

Procedure I used a standard step-infusion mash schedule

Sparge with 15 quarts water at 165 degrees. Prime with honey/brown sugar (1 cup net).

Marigold Ale

Category Barleywine
Recipe Type Extract

Fermentables

10 lbs Munton & Fison light unhopped extract
2 lbs marigold honey

Hops

4 oz Fuggles leaf hops (boil)
1 oz Cascade pellets (finish)

Yeast champagne yeast

Procedure Boil malt, honey, Fuggles for 60 minutes. Add Cascades in last five minutes. Pour in fermenter with 3-1/2 gallons cold water. Pitch ale yeast. When fermentation subsides, pitch champagne yeast. When clear, rack to secondary. Let sit a long time and then bottle. Age at least one year.

Martin's Porter

Category Porter

Recipe Type Partial Mash

Fermentables

3 lbs 2-row pale lager malt

10 oz black patent malt

8 oz wheat malt

4 lbs Scottish light malt extract

.5 cup corn sugar (priming)

Hops

12 AAUs Northern Brewer hops (boil)

1 oz Fuggles hops (finish)

Other

1 tsp gelatin finings

Yeast Edme ale yeast

Procedure Mash-in 3 minutes in 6 quarts of water at 122 degree (strike heat 126 degree). Adjust pH to 5.0-5.5. Protein rest 30 minutes at 131 degrees. Starch conversion 60 minutes at 150-141 degrees (longer is better). Mash out 5 minutes at 168 degrees. sparge with 2 gallons of water at 168-160 degrees. Boil 60 minutes. Add extract, yeast nutrient and bittering hops at start of boil. Add finishing hops 10 minutes before boil ends. Force cool and bring volume to 5 gallons. Pitch yeast.

Mega Gingered Holiday Ale

Category Spiced Beers
Recipe Type Extract

Fermentables

7 lbs. light DME
.5 lb. light crystal malt
.5 lb. chocolate malt
1 lb. orange blossom honey
BrewTek Belgian Ale #2 from slant (1 qt. starter)

Hops

28 IBU hops (don't have the specifics on hand, about 28 IBUs)

Other

1-1/2 oz. fresh grated ginger
9 inches cinnamon stick
1-1/2 tsp. grated orange peel

Yeast

Procedure Add 1 oz. fresh grated ginger, 6 inches cinnamon stick, and 1 tsp. orange peel in last 15 minutes of boil. Before bottling simmer 1/2 ounce ginger, 3 inches cinnamon, and a 1/2 tsp. orange peel (simmer for 5 minutes and then strained the resulting tea through a coffee filter and added it to the bottling bucket.)

Mega Stout

Category Stout

Recipe Type Extract

Fermentables

2 cans, Munton & Fison stout kit
3 lbs Munton & Fison extra dark dry malt extract
2 cups chocolate malt
2 cups black patent malt
2 cups roasted barley
.75 cup corn sugar (priming)

Hops

3 oz Fuggles hops (boil)
.5 oz Cascade hops (finish)

Other

.25 tsp Irish moss

Yeast ale yeast

Procedure Steep whole grains in 6 cups of water and bring to boil. Remove grains at boil. Add extract and boiling hops. Boil 1 hour. Add Irish moss in last 15 minutes. After boil, add Cascade hops and steep 15 minutes. Cool and pitch yeast.

Merry Christmas! Ale

Category Spiced Beers

Recipe Type Extract

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Fermentables

6.60 lb. Northwestern Gold LME

1.00 lb. Crystal 80L

0.50 lb. Brown Sugar

0.50 lb. Honey

Hops

1.00 oz. Northern Brewer 7.8% 60 min

1.00 oz. Fuggles Leaf 3.8% 15 min

Other

0.25 lb. Chocolate

1 tsp cardamom

1-1/2 oz grated ginger

5 Each 3" cinnamon sticks

Zest from rind of 4 large oranges

1-1/2 tsp Irish moss

.75 cup Dextrose

Yeast Yeast nutrient

Procedure Prepare yeast starter. Crush specialty grains and steep for 15 min. Add LME, brown sugar, and bittering hops and begin boil. At 30 min, add honey, cinnamon, cardamom and ginger. At 15 min, add Irish moss, flavoring hops, honey, and orange zest. Cool, aerate and pitch yeast.

Ferment at 70-74°F. Rack to a secondary after 7 days and store at 70°F. After another 14 days, bottle beer.

Michael's Raspberry Ale

Category Fruit Beers

Recipe Type Extract

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Fermentables

6.6 lb LightMalt Extract (John Bull unhopped)

.5 lb British crystal Malt (cracked)

5 each 12oz boxes of frozen Raspberries

Hops

3 oz Hallertau hop pellets (3.1% Alpha)

Other

1 tsp Irish Moss

Yeast Wyeast 1098 English Ale liquid yeast

Procedure Steep cracked crystal malt in your brew pot with 1-2 gals water coming to a boil. Remove crystal at 170 F. Bring to rolling boil and added malt extract. Boil for 15min and then add 2.5oz Hallertau hops in a hop bag. Boil for 45 more minutes and add Irish Moss, 0.5oz Hallertau hops for aroma to hop bag and the frozen Raspberries (previously rinsed and drained). Leave on heat for 5 more minutes. Turn off heat, remove hop bag and let stand for 10 more minutes. Cool, top off to 5 gals and pitch yeast. Be sure to leave the raspberries in the wort during the primary ferment. Transfer to a secondary after 2-3 days and leave the raspberries behind.

Mid-West Mild Ale

Category Brown Ale
Recipe Type All Grain

Fermentables

6 lbs mild ale malt
4 oz chocolate malt

Hops

1.5 oz Fuggles (pellets) - boil
.5 oz Fuggles (pellets) - finish

Yeast yeast

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

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

Mikes Maple Hammer

Category Lager Amber

Recipe Type Extract

rich full bodied beer. excelent head retention. definitely one to share with only your closest friends.

Yeast muntons ale dry

Procedure 3.5 lbs muntons extra ligt malt extract (hopped, red lable.) 1/2 gallon maple syrup (PURE) 1.5 oz cascade hops 1/2 tsp irish moss 1 pkg dry yeast (follow instructions on pkg.) 3/4 cup corn suger (primer) boil 2 gallons water with syrup and 1 oz hops for 30 mns.add 1 oz hops and moss boil 15mns.sparge w/4 gals. cold water. pitch yeast at 80°F.primary for 1 week.rack to secondary for as long as it takes to stop fermenting(depends on the sugar content of the syrup.) bottle and age at least 2 weeks.

Mild Ale

Category Brown Ale
Recipe Type All Grain

Fermentables

5 lbs Klages 2-row malt
4 lbs mild malt
2 lbs crystal malt (80L)
.5 lbs English pale malt
.5 lbs flaked barley
1/5 lbs chocolate malt

Hops

1 oz Willamette leaf hops (5.9% alpha)
1/8 oz Cascade leaf hops (6.7% alpha)
1/8 oz Eroica leaf hops (13.4% alpha)
.5 oz Willamette leaf hops (finish)

Yeast yeast

Procedure Water was treated with 2 gm each MgSO₄, CaSO₄, KCl, and CaCO₃. Mash grains in 3 gallons of water at 134 degrees. Hold 120-125 degrees for 55 minutes, raise to 157 degrees for 55 minutes. Raise to 172 degrees for 15 minutes. Sparge with 5-3/4 gallons water. Boil 15 minutes. Add bittering hops. Boil 55 minutes. Add finishing hops and boil 5 more minutes. Chill and pitch with Sierra Nevada or Wyeast Northern Whiteshield yeast. Ferment and bottle or keg.

Millennium Amber Ale

Category Amber Ale

Recipe Type All Grain

American Amber Ale

Fermentables

0.25 Lbs Crystal 40L

0.67000002 Lbs Biscuit Malt

0.67000002 Lbs Wheat Malt (american)

0.33000001 Lbs Caramel Pils Malt

8.25 Lbs Pale Malt (2 Row)

2.0 Lbs CaraMunich 60

Hops

0.5 Oz Cascade Hops 60min

0.5 Oz Cascade Hops 30min

0.5 Oz Cascade Hops 10min

Other

1.5 Tsp Irish Moss

Yeast Wyeast 1272 American Ale II

Procedure It pretty much fits the profile of an "American Amber Ale", but is a few SRM points darker -- not to worry. We can't taste color :-). However, if it's a real concern, you can use slightly less than 1/4 lb Roast Barley to get it back within profile range (needs to go down about 4 or 5 points).

Minions of Evil

Category Porter
Recipe Type Extract

Fermentables

2 cups flaked barley
2 cups chocolate malt
2 cups american 6 row
6 lbs Amber DME
4 lbs Dark DME
1 lbs Light DME

Hops

1 oz Bullions (bittering)

Yeast 2 7 gram packages Yeast Labs Lager yeast(dry)

Procedure ***Optional (Yeast Energizer 4 teaspoons)(Yeast Nutrient 4 teaspoons) Irish Moss(1tablespoon 15 minutes before end of boil) Mini-mash the flaked barley, chocolate malt. american 6 row for about one hour at 155f add the eleven pounds of DME and raise to a boil. When the boil starts add the bullions. If you want to use the Irish moss add it 12 minutes before the cascades. After 40 minutes add the cascade for 3 minutes. If you have the nutrients and energizer add that when you add the cascades .
I have made this brew ith and without the optional stuff...it was good both ways. It comes out around 10-12 percent for me when I do it. Be prepared to let this one sit for a few months to get good...it tastes pretty raw the first month or so. This brew REALLY smooths and clears out and makes a great New Years Celebration Brew. If you are like me and like strong ales, barley wines,

or Dopplebocks you will probably dig this. (Course TECHNICALLY its a "steam" or California Common beer since it uses lager yeast at ale temperatures.)

Minnesota Wild Rice Amber

Category Amber Ale
Recipe Type Extract

Fermentables

3.1 lbs Superbrau light unhopped malt extract syrup
2 lbs Gold dry malt extract (spray malt)
.5 lbs 2-row malted barley
.5 lbs Special roast barley
.5 lbs Wild rice

Hops

.5 oz Chinook hop pellets
.5 oz Willamette hop pellets

Yeast 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.

Mirror Pond Pale Ale (Clone)

Category Pale Ale
Recipe Type All Grain

Fermentables
6.5 Lbs Pale Malt
1.0 Lbs Crystal Malt 20L

Hops
12.0 AAU Cascade Hops (Boil)
10.0 AAU Cascade Hops (Finish)

Yeast Wyeast 1056 or equiv

Procedure Mash grains in 2.5 gallons of water at 152 degrees. Sparge with 3 gallons.
Boil, add 6 AAUs of hops. After 45 minutes add 6AAUs of hops. Boil for 15 more minutes.

Ferment at 68 degrees for 2 weeks. Then transfer to secondary fermenter and add 10AAUs of cascade hops. Keep cool for 3 to 4 weeks and bottle.

Mittelfrueh Brew

Category Pale Ale
Recipe Type Extract

Fermentables

0.25 lb roasted barley
0.75 cup corn sugar - priming
6.6 lb Amber LME (I used Northwestern)
1.0 lb Amber DME
0.75 lb med crystal malt
0.25 lb chocolate malt

Hops

1.5 oz Cluster hops - bittering - 60+ min
1.0 oz Mittelfrueh hops - 15 min
0.5 oz Mittelfrueh hops - end of boil
1.0 oz Mittelfrueh hops - dry hop

Other

1.0 tsp gypsum
1.0 tsp Irish Moss

Yeast Liquid ale yeast (I used William's California Ale aka Wyeast
Procedure Steep grains with gypsum @ 150 deg F for 30 minutes. Add Irish Moss whenever you think it should be added. Ferment in primary for about 1 week, transfer to secondary and add dry hops. Bottle after a few more weeks (I waited 3).

Mo' Better Bitter

Category Pale Ale
Recipe Type Extract

Fermentables

3 lbs M&F dry light malt extract
3 lbs M&F dry amber extract
1.5 lbs Laaglander dry light extract
.5 lbs cracked toasted 2--row malt
small handfull roasted barley

Hops

1 oz Galena hops 8% alpha (boil)
1 oz Fuggles hops 4% alpha (boil)
.5 oz Fuggles (finish)

Yeast 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.

Mocha Java Stout

Category Stout
Recipe Type Extract

Fermentables

7 lbs Glenbrew Irish Stout Kit
.25 lbs Flaked Barley
1/8 lbs Black Patent Malt
.75 cup Corn sugar (bottling)

Hops

.5 oz Fuggles hop pellets (bittering - 60 min)
.5 oz Fuggles hop pellets (flavoring - 10 min)

Other

4 oz Ghirardelli unsweetened chocolate
2 cups Brewed Coffee (Monte Sano blend)

Yeast 1 package WYeast #1084 Irish Stout Yeast

Procedure Brew coffee using 2 scoops coffee to 12 oz. cold water. Steep flaked barley and cracked black patent for 45 minutes. Bring 1.5 gallons water to a boil in brewpot, sparge in grains, and add extract and boiling hops. Boil for 50 minutes. Add chocolate and flavoring hops and boil for 10 more minutes. Remove from heat and carefully stir in coffee. Cool and pour into fermenter containing 3 gallons cold (pre-boiled) water. Pitch yeast. Rack to secondary when vigorous fermentation subsides. Bottle with 3/4 cup corn sugar.

Mom's Special Ale

Category Pale Ale
Recipe Type Extract

Fermentables

6 lbs. English Light syrup malt extract
2 lbs. English Light dry mail extract
2.2 lbs. Morgan's Master Blend Caramalt syrup malt extract
1 lb. 80 L. crystal malt

Hops

2.5 oz. Fuggle hops (boil)
1 oz. Challenger hops (finishing)
1 oz. Perle (7.3% alpha) hops (aromatic)

Other

1 tsp. Irish Moss
10 cinnamon sticks (4"-5")
.75 cup corn sugar (priming)

Yeast Wyeast #1968 London ESB yeast

Procedure Place 80 L. crystal malt in straining bag and suspend in 3 gallons cold water, bring to boil. Once water comes to boil, remove spent crystal malt grains and feed to awaiting birds outside. Add all syrup and dry malt extracts, along with Fuggle hops for the boil. Boil for 30

minutes, then stir in Irish moss. Boil for an additional 25 minutes, then stir in Challenger hops. Boil for 5 more minutes, then remove pot from flame. Cool until 100 degrees F., then mix into fermenter holding 2 gallons cold water, top until 5 gallons total capacity. Pitch with Wyeast #1968 yeast. Add cinnamon sticks to primary fermenter and let sit for 2 weeks. Rack to secondary fermenter and dry hop with Perle hops (pellets), let sit for 1 week. Prime with corn sugar and bottle.

Mongrel Ale (Smoked)

Category Smoked Beer
Recipe Type Extract

Fermentables

1 lb smoked crystal (60 L)
.5 lb smoked pale English 2-row
1 lb Munich malt
3 lbs amber M&F dried malt extract
2 lbs light M&F dried malt extract
.75 cup corn sugar (priming)

Hops

.5 oz. Galena pellets (alpha = 12.0; 60 min.)
.5 oz. Hallertauer pellets (alpha = 4.5; 15 min.)
.5 oz. Hallertauer pellets (alpha = 4.5; 1 min.)

Other

.5 tsp Irish Moss (15 min.)

Yeast Wyeast 1007: German Ale

Procedure Using a water smoker, I smoked the crystal and pale malt at about 170F over hickory wood for 3-4 hours using heavy smoke. When finished, the malt smelled smokey, but didn't taste smokey, so I took half the crystal and gave it another 3-4 hours. This smelled REALLY smokey, but still didn't taste smokey.

On brew day, I cracked all grains and steeped them in 3 qts. of water for 45 minutes at 150-155F. I sparged with 1 (US) gallon of 170F water, recirculating twice (I wanted that smoke, and was willing to get a few more tannins). I added the runoff and extracts to the kettle, and topped up to 5 and 1/2 to 6 gallons of water. I boiled 65 minutes adding the hops and Irish Moss as shown. I calculated the IBUs to be about 30, but the finished product doesn't taste 30 IBUs worth of bitter (maybe my calculations were off; also my crude measuring instruments mean that those quantities on the hops are, er, approximate). Cooled with an immersion chiller and pitched the yeast from a starter.

Moretti Amber Lager

Category Lager Amber

Recipe Type Extract

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

Fermentables

.75 lbs crystal malt

.75 lbs Munich malt

6.5 lbs Ireks Munich amber extract

Hops

1.5 oz Cascade hops (60 minute boil)

1 oz Hallertauer hops (steep 5 minutes)

Other

1 tsp gypsum

1 tsp Irish moss

Yeast Wyeast #2206 Bavarian

Procedure All malt boiled for an hour. I started a yeast culture in 22oz champagne bottle to kick start the brew. Pitched at 83 degrees F and by morning it was at 50 degrees in the garage. It is now sitting in a spare refer at 40 degrees. Unfortunately I left the brew on the its trub for 3 weeks before becoming enlightened about the nastiness that can introduce. I must admit it has a bit of off-odor. No idea if this is normal or not.

Most Recent Oatmeal Stout

Category Stout

Recipe Type Extract

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Fermentables

6.6 lbs Munton & Fison light unhopped extract

3.3 lbs Munton & Fison dark unhopped extract

.5 lbs cara-pils malt

.5 lbs black patent malt

.5 lbs roasted barley

.75 lbs steel cut oats

.5 lbs malt-dextrin

Hops

2 oz Sticklbrackt hops (boil)

1 oz Bullion hops (boil)

1 oz Cascade hops (finish)

1 oz Cascade hops (dry)

Other

.25 tsp Irish Moss

Yeast 14 grams Whitbread ale yeast

Procedure Last in the series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added in the standard stove- top method and removed at boil. Grains are cracked with a rolling pin and boiled for 30 minutes before straining. The Sticklbrackt are added in

1/2 ounce batches at 20 minute intervals, the Bullion 1/2 ounce at a time in between the Stickbracket. The finishing hops are added 5 minutes before the end of the boil. The dry hopping is done in the primary.

Motor City Madhouse Ale

Category Brown Ale
Recipe Type All Grain

Fermentables

8 lbs English 2-row
1 lbs wheat
2.5 lbs clover honey

Hops

1 oz Willamette
1 oz hallertau

Yeast WYeast 1007

Procedure The mash schedule was:

95 degrees for 15 minutes (Acid Rest)
122 degrees for 30 minutes (Protein Rest)
152 degrees for 45-60 minutes (until passed iodine test)

Munich Beer

Category Lager Pale
Recipe Type All Grain

Fermentables

10 lbs pale alt malt
5 lbs Munich malt
.5 lbs dextrin malt
1.5 lbs amber crystal malt

Hops

5-1/2 grams Hallertauer
1.5 oz Cascade 60 min
.25 oz Cascade 30 min
.25 oz Cascade 15 min
.25 oz Hallertau (dry hop)

Other

1 oz gypsum
1/3 oz Burton H2O salts

Yeast Wyeast Munich beer yeast

Procedure Use standard mashing procedure. Sparge. Boil 90 minutes. Add Hallertauer at beginning of boil. Add 1-1/2 ounces Cascades 30 minutes into boil. Add 1/4 oz Cascades at 60 minutes. Add final 1/4 ounces Cascades for the last 15 minutes. Cool. Pitch yeast. Ferment at 40

degrees for 2 months. Add polyclar, rack to secondary and dry hop with 1/4 oz Hallertau pellets two days later. After a week move to room temperature and let sit for another week. Bottle.

Munich Fest

Category Lager Amber
Recipe Type All Grain

Fermentables

6 lbs pilsner malt
3 lbs Munich malt
.75 lbs cara-pils malt
.25 lbs 40L crystal malt
.25 oz black malt (for color)

Hops

6--7 AAUs Hallertauer

Yeast

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.

Munich Lager

Category Lager
Recipe Type All Grain

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Fermentables

2 Kg Canadian 2-row malt grain
1 Kg Munich Lager grain
.75 cups light DME

Hops

2 oz Hallertauer hops

Yeast 1 Yeast Lab - Munich Lager yeast

Procedure I used the decoction mashing procedure found at sierra.stanford.edu in the [allgrain.faq](#). I tested the gravity before boiling and was just shy of 1.050 (what I was aiming for) so I added the 3 cups of DME to bump it up. I added 1oz of the hops at hot break and the rest just 5 minutes before the end of the boil. I did make a starter for the yeast and fermentation was done on the 5th day. I racked it to secondary and lagered for 2 weeks. Filtered, carbonated, relaxed and enjoyed!

Munich Style Lager

Category Lager
Recipe Type All Grain

Fermentables

7 lbs Klages malt
3 lbs Vienna malt
6 oz pearl barley

Hops

1.5 oz Hallertauer leaf hops
.5 oz Hallertauer hops (finish)

Yeast Wyeast #2206

Procedure Soak the pearl barley overnight in the refrigerator, mix it into a starchy glue using a blender. Mash the pearl barley with the grains. Boil 1-1/2 ounces of Hallertauer with the wort. Add 1/4 ounce of finishing hops in last 10 minutes and steep 1/4 ounce after boil is complete. Pitch yeast at about 76 degrees.

I put the fermenter in fridge for 23 days, then racked to secondary for another 49 days before bottling.

My Framboise Recipe

Category Fruit Beers
Recipe Type Extract

Fermentables

6.6 lbs wheat malt extract
.5 lbs crystal malt
5-6 6 bags frozen raspberries (12 ounce bags)

Hops

1 oz Hallertauer hops

Yeast 1 pack Wyeast #3056 Bavarian wheat

Procedure The wheat malt should ideally be a 60-40 mix of wheat and barley. The crystal malt is cracked and steeped in hot water for 20 minutes, then strained. The hops are then added and the mixture is boiled for 45 minutes. Chill and add yeast. Allow the beer to ferment for 7 days and then prepare raspberry mixture by defrosting berries and using blender to puree. Pitch in fermenter and after 48 hours, bottle. Next time I make this, I will modify the recipe to use 1 can (6.6#) of Ireks wheat malt, 3-4 pounds of light DME, 1 ounce of Hallertauer (35 minute boil), and again, Wyeast #3056. By using a 100% wheat extract, such as Ireks, I can control the amount of barley extract to assure 60% wheat to 40% barley.

My Own Scotch Ale

Category Scottish Ale

Recipe Type All Grain

Fermentables

6 lbs Klages 2-row malt
1 lbs Munich malt (10L)
1 lbs Dextrin (Cara-pils) malt
.5 lbs crystal malt (80L)
4 oz black patent malt
1 cup dark molasses
2/3 cup corn sugar (priming)

Hops

.75 oz East Kent Goldings hops (6.2 alpha)

Yeast 1 pack Wyeast #1028 London Ale

Procedure Mash in 2 gallons water at 138 degrees, adjust pH to 5.2 using Calcium Carbonate. Protein rest 30 minutes at 158 degrees. Conversion rest 30 minutes at 158 degrees. Mash out 5 minutes at 168 degrees. Sparge with 5 gallons water at 165 degrees. Boil 90 minutes, adding hops in last 30 minutes. Chill wort, pitch yeast and ferment 1-2 days. Rack to secondary for 5 more days and bottle.

Nebraska Red

Category Pale Ale
Recipe Type Extract

Fermentables

6.6 Lbs Munton & Fison Amber Malt Extract (Unhopped)
1.0 Lbs Crystal Malt (Steeped 45 minutes at 150-170 F)
2.0 Oz Roasted Barley (Same as above)

Hops

1.0 Oz Cascade Hops (for bittering, First wort Hopped, added with specialty
0.5 Oz Cascade Hops (For flavor, Boiled 15 minutes)
0.5 Oz Cascade hops (for aroma, Boiled 2 minutes)

Other

1.0 Tsp Irish moss, (Rehydrated and added for fining added for last 15

Yeast 2 - 6 Gram packets of Muntions Dry yeast. (Rehydrated and started in a
Procedure Wort cooled to 85 F, aerated by stirring, and pitched the yeast starter at 85F.

Net Brown Ale

Category Brown Ale
Recipe Type Extract

Fermentables

.75 lb Cara-Munich Crystal
.25 lb Special B
1/8 lb Chocolate Malt
6.5 lb Amber Malt Extract Syrup

Hops

1 oz Brewers Gold - 60 min
1 oz Fuggle - 5 min

Yeast ale yeast

Procedure Single stage fermentation between 65 and 72 Deg F (ie room temp) for 1 to 2 weeks. The original recipe (from Austin Homebrew Supply) called for Whitbread dry yeast, but I've also used Windsor & Nottingham dry and Wyeast 1098 & 1968 all with good results. I've used tap water, bottled water, and softened water w/ water crystals. Occasionally I've used Irish Moss, but I don't think it does anything.

Net Brown Ale

Category Brown Ale
Recipe Type Extract

Fermentables

.75 lb Cara-Munich Crystal
.25 lb Special B
1/8 lb Chocolate Malt
6.5 lb Amber Malt Extract Syrup

Hops

1 oz Brewers Gold - 60 min
1 oz Fuggle - 5 min

Yeast ale yeast

Procedure Single stage fermentation between 65 and 72 Deg F (ie room temp) for 1 to 2 weeks. The original recipe (from Austin Homebrew Supply) called for Whitbread dry yeast, but I've also used Windsor & Nottingham dry and Wyeast 1098 & 1968 all with good results. I've used tap water, bottled water, and softened water w/ water crystals. Occasionally I've used Irish Moss, but I don't think it does anything.

New Peculier

Category Strong Ale
Recipe Type Extract

Fermentables

6.6 lbs dark extract
.5 lbs crystal malt
.25 lbs black patent malt
2 tsp water crystals

Hops

1.5 oz Fuggles (45 minute boil)
.5 oz Fuggles (10 minute boil)

Other

1 tsp Irish moss
.5 cup black treacle

Yeast Whitbread ale yeast

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.

New Stout II

Category Stout
Recipe Type All Grain

Fermentables

9 lb Munton & Fison English Pale malted barley
3 lb roasted barley (unmalted)
1/2 lb English Crystal malt(40L)
1/2 lb Black Patent malt

Hops

2 oz East Kent Goldings hops (60 minutes)

Other

2 tsp. Irish Moss (@30 minute mark)

Yeast Wyeast 1084 (Irish Ale)

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

Judges generally embraced this beer (although a couple were turned off by the large amount of roasted barley), but that has not prevented me from tweaking around the edges. While the above

recipe served me throughout 1993, in 1994 I incorporated several suggestions from better judging sheets, resulting in New Stout III, which has remained unchanged since.

New Stout III

Category Stout

Recipe Type All Grain

.

Fermentables

9 lb Hugh Baird English Pale malted barley

3 lb roasted barley (unmalted)

1/4 lb HB English Crystal malt(130L)

1/2 lb Black Patent malt

1/2 lb flaked barley

Hops

1.5 oz Chinook hops (13.1 AA% for 60 minutes)

1.5 oz EKG hops (15 minutes)

0.5 oz EKG hops (1 minute)

Other

1 tsp. Irish Moss (@30 minute mark)

Yeast Wyeast #1084 Irish Ale

Procedure Mash in a single infusion at 151 or 152F for 60 minutes. Mash out between 168F and 176F. The hops are whole flower. My system is somewhat inefficient, so your extraction may be

higher than my reported gravities. As I generally get 26 points/pound, you should adjust the grain bill accordingly.

Newcastle Brown

Category Brown Ale
Recipe Type Extract

Fermentables

3.3 lbs. British pale malt extract
3.3 lbs. British amber malt extract (or less)
1 lbs. turbinado sugar (from health food shop)
8 oz. British dark crystal
4 oz chocolate malt
.5 C. priming sugar

Hops

2 ozs Fuggles at 45 minutes (willamette or styraing goldings good as)
.5 oz Fuggles at 10 minutes (optional)

Other

4 oz. wheat

Yeast Wyeast 1028 London ale yeast

Procedure Steep grains in a bag 30 minutes in 1 Gal. of 150 degree water. Rinse a bit with 170 degree water. Add extracts. 60 minute boil, chill to 75 degrees, rack to leave behind cold break, pitch with 1.5 Qts of yeast and starter. Aerate 12 hours with air and a .22 u air filter. Rack at end

after 3-4 days. Rack at 2 weeks and bottle. Style has low hops and low carbonation. Nut flavor I think is from the barely refined sugar. The english have a dark brown sugar (raw sugar??) that we in the states do not, british recipes call for it.

Nice Lager With Flavour And Some Bite

Category Lager
Recipe Type All Grain

Fermentables
3.5 kg Larger Grain
0.5 kg Munich Larger Grain

Hops
35.0 Grams Northern Brewer
15.0 Grams Hersbrucker Hops

Yeast saflager
Procedure Start Protein 57 Deg Celsius For Half an Hour. Raise Temp To 65 Deg Celsius For 90 min, Mash Out At 85 Deg For 10 Min. Add 22 Liters through Grian In Lauter Tun Boil Wort 90 Min Add Northern Brewer Hops At 60 min Mark. Ferment At 20 Deg Celsius, Rack Brew, Then Dry Hop, Hersbrucker Hops. Let Mature Bottle Or Keg.

Nightingale DoppleBock

Category Lager Bock
Recipe Type Extract

Fermentables

7 lbs Light Scottish Malt Extract
1 lbs Dry Dark Malt Extract
1.5 lbs 80L Crystal Malt
6 oz Chocolate Malt
2 oz Black Patent Malt
8 oz Dextrin Malt
2/3 cup corn sugar for priming

Hops

2 oz Perle Hops (bittering) alpha=7.6%
1 oz Hallertauer Hops (aromatic) alpha=3.9%

Other

.25 tsp brewing salts
.5 tsp Gypsum

Yeast 2 packets of Red Star Lager yeast

Procedure Mash crushed crystal and dextrin malts in a pan of water at 150F for 1 hour. Strain through collander into main kettle and sparge with 150F water until it runs clear. Add enough water to kettle to dissolve extracts (approx. 3 gallons). Dissolve extracts, salt and gypsum into kettle and bring to a ROLLING boil. Stir in 1/2 oz. Perle hops and boil 15 min. Stir in 1 oz. Perle Hops and boil 15 min. Stir in chocolate and black patent malts (UNCRUSHED!) and boil 15 min. Stir in 1/2 oz. Perle hops and boil 15 min. Add Hallertauer hops in the last minute of the boil. Strain through a nylon meshed colander into Primary fermentor. Top up to 5 gallons with cold water. Cool wort as fast as possible. (I cooled it to 80 degrees in 9 minutes.) At 80F add yeast. Ferment for 12 days at 40-48 degrees. Rack it into the secondary and let it sit and ferment VERY slowly for 1 month at 32-40 degrees. Bottle and let age for a full month at 34 degrees.

No Decaff Here Stout

Category Stout

Recipe Type All Grain

Fermentables

4 lbs 2 row

1.25 lb chocolate malt

.5 lb black patent

.75 lb roast barley

1 lb cara-pils (dextrine)

1.5 lb dark crystal (about 120)

1 lb munich malt

1 lb flaked barley

Hops

1.2 oz cascade (60 min)

1.2 oz cascade (30 min) 1.00

1 oz cascade (fresh, finishing)

Other

Irish Moss

Yeast english ale yeast

Procedure Protein rest at 125{ for 30 min.

Mash at 158 for 30 min

I'm slightly suspicious of the flaked barley; it seems to me that i balked at the \$3/lb price at my local shop.

Norman Conquest Strong Ale

Category Strong Ale

Recipe Type Extract

Fermentables

3.3 lbs American light malt extract syrup

3.3 lbs Coopers bitter ale kit

3.3 lbs Coopers Draught ale kit

1 lbs amber malt extract

.75 lbs crystal malt

Hops

2 oz Northern Brewer hops (boil)

2 oz Willamette hops (finish)

Other

2 tsp gypsum

Yeast 1 pack MEV 031 high-temp ale yeast

Procedure Start yeast 2 days ahead and add to quart of sterile wort 3 hours before brewing. Add gypsum to 2 gallons water, add crystal malt. Bring to boil. Strain out grain. After 10 minutes add

Northern Brewer hops. 30 minutes into boil add Willamette hops. Boil a few more minutes. Remove from heat. Strain into fermenter with cold water to make 5 gallons. Pitch yeast.

North East Holiday Beer

Category Spiced Beers

Recipe Type Extract

.

Fermentables

2 lbs crystal malt

6 lbs amber dry malt extract

Hops

2 oz Fuggles and Bullion hops (boil)

1.5 oz Saaz hops (finish)

Other

3 oz fresh grated ginger

1 stick cinnamon

Yeast 1 pack Edme ale yeast

Procedure Steep crystal malt until boil is reached. Strain out grain and add extract and boiling hops. Boil 60 minutes. Add Saaz hops, ginger and cinnamon in last 15 minutes of boil. Cool, top off fermenter and pitch yeast.

Not So Oatmeal

Category Stout

Recipe Type Extract

Fermentables

3.3 lbs Munton & Fison plain light extract

4 lbs Alexanders pale unhopped extract

.5 lbs black patent malt

.25 lbs roasted barley

.5 lbs crystal or cara-pils malt

.5 lbs steel cut oats

Hops

1 oz Hallertauer hops (boil)

.75 oz Fuggles hops (boil)

1 oz Cascade hops (finish)

.5 oz Cascade hops (dry)

Other

.5 tsp Irish Moss

Yeast 14 grams Muntona ale yeast

Procedure This is the third of a series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added in the standard stovetop method and removed at boil. Grains are cracked with a rolling pin and boiled for 30 minutes before straining. The finishing hops are added 5 minutes before the end of the boil. The dry hopping is done after 4 days in the primary.

Not So Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

8 lb Munton & Fison 2-row pale malt
2 oz U. S. Chocolate malt

Hops

1 oz Northern Brewer pellets (60 min. boil)
.5 oz Willamette flowers (30 min. boil)
.5 oz Herrsbrucker plug (15 min. boil)
.5 oz Herrsbrucker plug (add at end of the boil; steep 15 min.)
.5 oz Herrsbrucker plug (dry hops, last 5 days in secondary)

Other

.5 tsp Irish Moss

Yeast WYeast 1098 (Whitbread)

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

Nothing Exceeds Like Excess

Category Barleywine
Recipe Type Partial Mash

12 lbs 2-row pale malt
2 lbs Munich malt
2 lbs crystal malt
4 lbs Edme light extract
4 lbs Alexander's light extract
4 oz dark molasses
.25 cup priming sugar

Hops
2.5 oz Northern Brewer @8%
1.5 oz Kent Goldings @5.2%
.5 oz Hallertauer @2.8%
.5 oz Cascade @5.2%

Yeast champagne yeast
Procedure Mash in 18 quarts water @148 degrees (adjust pH to 5.3). Starch conversion 2 hours at 150-141 degrees. Mash out 5 minutes at 168 degrees. Sparge at 168 degrees. Boil wort 2-1/2

hours. 90 minutes after start of boil, add extracts, molasses, and Northern Brewer hops. 30 minutes later, add Kent Goldings hops. In last 15 minutes, add Hallertauer and Cascade hops.

Not-So-Sweet Beer (Steam)

Category Steam Beer

Recipe Type Extract

Fermentables

6.6 lbs M&F amber extract

.25 lbs toasted barley

.25 lbs crystal malt

Hops

1-3/4 oz Northern Brewer hops

Yeast Vierka lager yeast

Procedure Steep toasted and crystal malts. Boil wort with hops for 45 minutes. Chill and pitch.

Age in carboy for 2 weeks.

Nuggets Pale Ale

Category Pale Ale
Recipe Type Extract

Fermentables
1.6 Lbs Light DME
0.40000001 Oz 237 Lovibond Crystal DME

Hops
0.1 Oz Perle hops, 6.6% a/a
0.15000001 Oz Nugget hops, 11.7% a/a
0.1 Oz Cascade hops, 6.0% a/a

Yeast Winsor Ale
Procedure Note that crystal dme was for color and is optional. Boil: 60 minutes @ 0 mins: add malts + nugget hops @ 30 mins: add perle hops @ 55 mins: add cascade

Number 17

Category Lager Pale

Recipe Type Extract

.

Fermentables

3.3 lbs plain light malt extract

2.2 lbs maltose

Hops

.75 oz Cascade hops (boil)

.75 oz Cascade hops (finish)

Yeast yeast cultured from a Sierra Nevada bottle

Procedure The maltose is a cheap rice-malt mix obtainable from oriental markets. Boil malt, hops, and maltose in 2-1/2 gallons of cold water. In last 2 minutes, add the finishing hops. The yeast was cultured from a bottle of Sierra Nevada pale ale. By the next day, the yeast did not seem to start, so I added a packet of Vierrka lager yeast. Rack to secondary after one week. After another week, prime with 3/4 cup corn sugar and bottle.

Number 23

Category Pale Ale
Recipe Type Extract

Fermentables
4 lbs plain light malt extract syrup
1.1 lbs (750 grams) Maltose

Hops
2/3 oz Chinook Hops
1/3 oz Cascade Hops
.5 oz Cascade Hops

Yeast Ale Yeast cultured from Sierra Nevada Pale Ale
Procedure About a week before, make a starter from 2 bottles of Sierra Nevada Pale Ale. Use about 4 tablespoons of plain light malt extract syrup and a couple of hop pellets. Boil major ingredients, ala Complete Joy of Home Brewing, in 2 gallons of water. (60 minute boil). Add 1/3 ounce Chinook hops at start of boil, 1/3 ounce Chinook at 30 minutes and 1/3 ounce of Cascade hops in the last two minutes of the boil. Then combine with 3 gallons of ice cold tap water (which

was boiled the previous night, and cooled in the freezer) in a 7 gallon carboy. Ferment in primary for a week. Put 1/2 ounce of Cascade pellets in bottom of secondary and rack beer into secondary. Bottle three weeks later.

Oatmeal Cream Stout

Category Stout
Recipe Type All Grain

Fermentables

10 lbs pale ale malt
1 lbs roasted barley (500L)
.5 lbs flaked barley (1.5L)
.5 lbs crystal malt (60L)
.5 lbs chocolate malt (400L)
1-1/3 lbs steel cut oats (from health food store)
2/3 stick brewers licorice (boil)

Hops

9 AAU Bullion pellets (9% alpha)
.5 oz Fuggles pellets (3.4% alpha)
.5 oz Fuggles pellets

Other

.5 lbs lactose

Yeast Wyeast Irish ale #1084

Procedure Mash with 5 gallons 18 oz (48 oz/#) at 155-150F for 90 minutes. Sparge with 3 gallons water at 165F, collecting 6.5 gallons for boil. Boil 75 minutes, then force chill. Save 2 quarts boiled wort for priming, ferment the rest.

Oatmeal Stout

Category Stout

Recipe Type All Grain

Fermentables

7 lbs pale malt

1 lbs roast barley

1 lbs rolled oats

.5 lbs light caristan (15--20L)

Hops

1-1/4 oz Chinook pellets (13% alpha) (boil 60 minutes)

Yeast 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.

Oatmeal Stout

Category Stout

Recipe Type Partial Mash

Fermentables

3 lbs English 2-row pale malt

3.3 lbs dark extract

3 lbs dark DME

1 lbs steel cuts oats

Hops

2 oz Centennial leaf hops (AU=11.1, total=22.2

1 oz Cascade leaf hops (AU=5)

Yeast Wyeast Irish Ale yeast starter (#1084?)

Procedure Mash pale malt and steel cut oats in 5 quarts of water. Sparge with 2 1/4 English 2-row pale malt, 1 lb. of steel cut oats, mashed in 5 qts. Added dark extract and dark DME to the wort and boiled with 2 oz. of Centennial leaf hops (AU=11.1, total=22.2 WHOOPS!) Good thing I like hops. Finished with 1 oz. of Cascade leaf hops. (AU=5) Pitched Wyeast Irish Ale yeast starter (#1084?), took 24 hrs. for active ferment.

Oatmeal Stout

Category Stout
Recipe Type Extract

Fermentables

8 lbs amber malt extract
.5 lbs black patent malt
.5 lbs roast barley
.5 lbs chocolate malt
1 lbs steel cut oats

Hops

2 oz Eroica hops (boil)
1 oz Fuggles hops (finish)

Yeast Whitbread ale yeast

Procedure Crack all grains (except oats), add to 2 gallons cold water, add oats, bring to boil. Remove grains with strainer when boil is reached. Add malt extract and boiling hops. Boil 60 minutes. Add finishing hops and boil another minute or so. Remove from heat, let steep 15 minutes. Put 4-6 inches of ice in bottom of plastic fermenter and strain wort into fermenter. Sparge. Bring volume to 5-1/4 gallons and mix. The temperature should now be below 80

degrees. Rack to 6 gallon glass carboy and pitch yeast. Bottle when fermentation is done (about 2-3 weeks).

Oatmeal Wheat Stout

Category Stout
Recipe Type Extract

Fermentables

3.3 lbs Edme Irish stout extract
3.3 lbs Edme light beer extract
3 lbs pale
2 lbs crystal malt
1 lbs wheat malt
1 lbs old-fashion oatmeal
2.5 cups roasted barley
4 cups black patent malt
1 stick brewers licorice

Hops

2 oz Hallertauer leaf hops
1 oz Tettnanger leaf hops

Other

.5 tsp Irish moss
1 tsp diastatic enzyme powder

Yeast 1 pack Edme ale yeast

Procedure Crush pale and crystal malt. Loosely crush black patent malt. Place oatmeal in cheesecloth. Mash all except 2 cups of the black patent malt for 1-1/2 hours. Add diastatic enzyme. Sparge and begin boil. Add extracts and licorice. After 15 minutes of boil, add 1 ounce Tettnanger and continue boil. After another 15 minutes, add 1/2 ounce Hallertauer. During last 15 minutes, add Irish moss and 2 cups black patent malt. During last 2 minutes of boil add 1 ounce Hallertauer. Cool rapidly and pitch yeast. Ferment in 5-gallon carboy with blow tube attached. Proceed with normal single-stage fermentation.

Octoberfest

Category Lager Amber
Recipe Type All Grain

Fermentables

5.5 lbs DWC Pilsner Malt
4 lbs. Great Western Munich (8L)
0.5 lbs. DWC Belgium Aromatic
0.5 lbs Hugh Baird Carastan (30L)
0.25 lbs Cara-Pils
0.25 lbs. Hugh Baird Crystal (50L)

Hops

1.5 oz Tettnanger for 60 min (3.5%)
1.0 oz Styrian Goldings 30 min (5%)
1.0 oz Saaz 15 min (3.9%)

Yeast Wyeast 2206: Bavarian

Procedure Mash schedule is a 50-60-70 (Celsius) step mash.

Primary 8 days at 50 deg. F.

secondary 20 days at 45 deg. F.

Lagered at 33 deg F. for 6 weeks

Octoberfest

Category Lager Amber

Recipe Type All Grain

Fermentables

9.5 lb German Vienna malt

1 lb German Munich malt

.75 lb Belgian Aromatic malt

.75 lb German Caramel malt (10L)

.75 lb German Wheat malt

.5 lb Flaked Oats

Hops

1 oz. Hallertau Herrsbrucker (3.8% A)--45 mins.

.6 oz. Northern Brewer (8.8% A)--15 mins.

Yeast Wyeast Bavarian Lager (#2206)

Procedure Double decoction mash

45 min. boil

Primary Fermentation: 7 days at 48 F

Secondary Fermentation: 14 days at 48 F

Lagering: 63 days at 34 F
OG--1.055 FG--1.016
Carbonated at 2.6 vols.

Ohio Valley Mud Stout

Category Stout

Recipe Type Extract

Fermentables

6.6 lbs. Munton and Fison Old Ale Kit

3.3 lbs. Plain Light Malt Extract Syrup

.5 lb. Black Patent Malt

.5 lb. Roasted Barley

.75 cup corn sugar

Hops

.5 oz. Cascade Leaf Hops

.5 oz. Cascade Leaf Hops

Other

3 tsp. Gypsum

4 oz. Ghirardelli Unsweetened Chocolate

2 cups brewed Moca Java blend coffee

Yeast 2 packs Muntons yeast

Procedure Bring 1 1/2 gallons of water, crushed black patent malt and roasted barley to a boil. Remove grains when boiling begins. Remove from heat and add malt extract, bittering hops, and gypsum. Boil for 60 minutes. During the last 10 minutes add chocolate by putting the chocolate in a strainer and holding over or just in the boil until melted. During the last 2-3 minutes add the finishing hops. Remove from heat and stir in the coffee. Pour into 3 gallon of cold water and pitch yeast when cool.

Oktoberfest Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

6 lbs Light DME
0.5 lbs CaraMunich crystal (or 60L crystal if you can't find CaraMunich)
0.5 lbs CaraVienne crystal (or 20L crystal if you can't find CaraVienne)
2 oz Roasted barley (optional)

Hops

4 HBUs Noble hops (Hallertau, Tettnang) for 60 min.
4 HBUs Noble hops for 30 min.
4 HBUs Noble hops for 15 min.

Yeast Wyeast 1056

Procedure Steep crushed crystal malt in 1 gallon of hot (160F) water for at least 30 minutes, and strain into boiling kettle.
For a full-volume boil, use the hopping schedule shown. For a 1/2-volume boil, double the first two hop additions.

Use a neutral ale yeast (e.g. Wyeast 1056), make a starter and ferment cool (65-68F) to minimize esters.

After bottling and conditioning, keep it in the fridge near 32F for as long as you can before drinking.

Old Bavarian Dunkles Weissbier

Category Wheat Beer
Recipe Type Extract

Fermentables
4 lbs Dark malt extract
4 lbs wheat malt extract

Hops
.8 g alpha acid (Tettnanger or Hallertauer (2.8 HBU))

Yeast Liquid Weissbier yeast
Procedure Boil 70 minutes, adding 1/2 hops at start, 1/2 at 40 minutes, and small quantity of aroma hops at 55 minutes. Allow to complete fermenting (the book says 3-4 days) Add 1 1/2 quarts of unhopped wort and some lager yeast, bottle.

Old Beulah Wee Export

Category Scottish Ale
Recipe Type All Grain

Fermentables

2 lbs 2--row Klages malt
.5 lbs crystal malt (60L)
.25 lbs black patent malt
.25 lbs flaked barley
5 lbs amber malt extract syrup (American Classic)
1 lbs dark brown sugar
.75 cup corn sugar (bottling)

Hops

1 oz Northern Brewer hop pellets (6.5% alpha)
2 oz Fuggles hop pellets (4.5% alpha)

Other

3 tsp gypsum
.25 tsp Irish moss

Yeast Wyeast #1028 London Ale yeast

Procedure Step mash. Crush grains and add to 3 qts water (with gypsum dissolved) at 130F. Maintain mash temperature at 125 for 30 min (protein rest). Add 3 quarts of boiling water to mash and maintain temperature at 158 for 1 hour (saccharification rest). Drain wort and sparge grains with 5 quarts water at 170. Add to the wort in the brewpot the malt extract and brown sugar. Bring to a boil. After 30 minutes of boil, add 1/2 ounce of Northern Brewer hops and 1/2 ounce of Fuggles hops. After 15 more minutes, add an additional 1/2 ounce of each hop. Boil for a total of 1- 1/2 hours. Ten minutes before the end of the boil, add the Irish moss. Five minutes before the end of the boil, add 1 ounce of Fuggles hops (for aroma). Cool the wort with a wort chiller and add to the primary fermenter with sufficient water to make 5 gallons. Pitch yeast when temp of wort is below 75. Ferment at 65 for 5 days. Rack to secondary and ferment for 15 more days at 65. Bulk prime with corn sugar before bottling.

Old Man Pyle

Category Strong Ale
Recipe Type All Grain

Fermentables

7.0 lbs British pale 2-row malt
1.0 lbs Vienna malt
1.0 lbs Munich malt
0.5 lbs 80L Crystal malt
1.0 lbs 120L Crystal malt
0.25 lbs Chocolate malt
0.5 lbs Dark brown cane sugar
0.5 cup Corn sugar for bottling

Hops

0.5 oz Northern Brewer pellets (AA=7.1) at 60 min. (IBU=15)
0.5 oz Northern Brewer pellets (AA=7.1) at 30 min. (IBU=8)
1.0 oz Fuggles plugs (AA=4.2) at 30 min. (IBU=10)

0.5 oz Fuggles plugs (AA=4.2) at 5 min. (IBU=2)
0.5 oz Fuggles plugs (AA=4.2) dry hopped (IBU=0)

Yeast Wyeast 1338 European Ale yeast (1-2 pint starter)

Procedure Mash pale, vienna, and munich malts at 154F for 1.5 hours. Add crystal and chocolate malts at mash-out. Add sugar to the boil; adjust amount to hit OG (not more than 1# though). Hop as listed above; dry hops added after primary fermentation slows.

Old Peculier

Category Strong Ale
Recipe Type Extract

Fermentables

4 lbs dark malt extract
.5 lbs roast barley
.5 lbs crystal malt
2 lbs dark brown sugar

Hops

2 oz Fuggles hops

Other

5 saccharin

Yeast yeast

Procedure This recipe uses saccharin, but I will not use this in my beer; instead I may add brewer's licorice or lactose for sweetness. The amount of fermentables also seems low; I would add a pound or two of light extract to increase the gravity to the mid-fifties. The recipe also calls

for priming with 3 ounces of black treacle, which is molasses. This seems low, and it also seems that different brands would contain different amounts of fermentable sugar.

Old-Time Jaspers Gingered Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

9 lbs Pale dry malt extract (M&F)

.75 lbs crystal malt

3 lbs light clover honey

Hops

1 oz Hallertau hops (boil)

.5 oz Hallertau hops (finish)

Other

6 oz fresh ginger

1.5 tsp cinnamon

.5 tsp nutmeg

1.5 tsp Irish moss

Yeast Whitbread Ale yeast

Procedure Add cracked crystal malt. Remove as water comes to a boil. Add all fermentable sugars. Add 1 ounce of Hallertau. Add half (3 ounces I think) of the ginger and half of the orange peel. Add spices. Boil for 60 minutes. In the last ten minutes of the boil, add the remaining ginger, orange peel, and Irish moss. Cool. Pitch yeast.

Ole Bottle Rocket (Steam)

Category Steam Beer

Recipe Type Extract

Fermentables

6 lbs light dry malt extract

.5 lbs toasted malt

Hops

.75 oz Northern Brewer hops pellets (boil)

.25 oz Northern Brewer hops pellets (finish)

Yeast 1 pack lager yeast

Procedure Toast grains on cookie sheet in 350 degree oven for about 10 minutes. Crush malt as you would grain. Put in 1-1/2 gallons water and bring to boil. Strain out grain. Add extract and boiling hops. In last 2 minutes of boil add finishing hops. Add to enough water to make 5 gallons and pitch yeast.

Orange Blossom Amber

Category Amber Ale
Recipe Type Extract

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Fermentables

6.6 lbs Northwestern Amber Extract
2 cups Orange Blossom Honey (boil)
0.5 lbs crystal malt

Hops

1.5 oz Hallertauer hops (boil)
0.5 oz Hallertauer hops (finish)

Other

1 tsp. Irish Moss
5/8 cup Orange Blossom Honey (priming)

Yeast M&F ale yeast

Procedure Steep crystal malt while bringing water to a boil. Remove crystal malt and add extract, honey and boiling hops. Boil for 15 min., add Irish Moss, boil for another 30 min. Add finishing hops for 1-2 min. boil. After fermentation is complete, bottle using 5/8 cup of honey with one pint water for priming.

Ordinary Bitter

Category Pale Ale

Recipe Type All Grain

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Fermentables

5.5 lb pale malt

0.5 lbs Maris otter crystal malt 60L

0.5 lbs corn sugar

Hops

1 oz Northern Brewer hops(7% alpha acid) - 60 min

0.5 oz East Kent Goldings hops(5.2% alpha acid) - 15min

OPTIONAL: dry hop with 0.5 to 1.0 oz of Kent Goldings or Styrian Goldings

Yeast Yeast lab YLA01 liquid Australian ale

Procedure Single infusion mash 90 minutes at 150 to 151 degrees F. Raise to 168 degrees F for mash out. Sparge with 170 to 175 degree F water. Boil 90 minutes. Burtonize your water.

Ferment at 65 to 68 degrees F at least seven days. Rack with priming sugar.

Original Oatmeal Stout

Category Stout
Recipe Type Extract

Fermentables
6.6 lbs John Bull dark extract
1.5 lbs plain dark extract
.5 lbs steel cut oats

Hops
2 oz Bullion hops (boil)

Yeast 7 grams Muntona ale yeast

Procedure This is the first of a series of experiments in brewing oatmeal stouts. It is an extract brew, with any specialty grains (not in this particular recipe) being added in the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining.

Overly Acidic Stout^t

Category Stout
Recipe Type Extract

Fermentables

0.5 kg dark DME
500 g flaked barley
500 g roasted barley
250 g crystal

Hops

1.8 kg Best Cellar Stout Kit (made in Ireland, I used the kit hoping to get
10 g Cascade (boiling)
40 g Goldings (boiling)
20 g Goldings (finish)

Yeast Wyeast 1084 Irish Ale

Pale After Math Ale

Category Pale Ale
Recipe Type Extract

Fermentables

6.6 lbs American classic light extract
1 lbs crystal malt
2 lbs British pale malt

Hops

3 oz Fuggles leaf hops
1 oz Cascade leaf hops

Other

2 tsp gypsum
.5 tsp Irish moss

Yeast 1 pack MEV high-temperature British ale yeast

Procedure Mash grains at 155 degrees. Sparge with 170 degrees water. Boil, adding extract and boiling hops; the hops were added in stages, 1 ounce at 50 minutes, 1 ounce at 30 minutes, and 1 ounce at 20 minutes. The Cascade hops were sprinkled in over the last 10 minutes of the boil.

Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables
7-8 lbs English 2-row malt
1/2-1 lbs crystal malt

Hops
3 oz Fuggles hops (boil)
.75 oz Hallertauer hops (finish)

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

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

Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

5 lbs pale malt
1 lbs crystal malt
3.5 lbs pale dry extract
1-1/3 lbs light brown sugar

Hops

1 oz Willamette hops (boil)
1.5 oz Hallertauer hops
1 oz Clusters hops pellets

Other

1 tsp gypsum
1 tsp Irish moss

Yeast Red Star ale yeast

Procedure Mash pale malt, crystal malt, and gypsum in 2-3/4 gallons of 170 degree water; this should give initial heat of 155 degrees (pH 5.0). Maintain temperature at 140-155 degrees for 2 hours. Sparge. To wort, add extract and brown sugar. Boil with Willamette hops. After 15 minutes add Hallertauer and Irish moss. Dry hop with clusters and steep. When cool, add wort to carboy and pitch yeast.

The posted recipe called for 4 pounds of dry extract with 2 cups reserved for priming. This seemed excessive and a good way to get exploding bottles, so we reduced the amount of extract to 3-1/2 pounds and assumed that standard priming techniques would be used, maybe replacing corn sugar with 3/4 to 1 cup of malt extract.

Pale Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

9.5 lbs. Klages 2-row

1.5 lbs. Crystal 40L

1 lb. Cara-Pils

1 lb. Red wheat malt

2 TBS Dextrin powder in boil

Hops

1.5 oz. Northern Brewers - 60 min.

.5 oz. Cascade - 60 min.

.5 oz. Northern Brewers - 30 min.

.25 oz. Cascade - 15 min.

.75 oz. Cascade - dry hop in primary

Other

2 tsp gypsum in mash water
1 Tsp. Irish Moss in boil
.5 oz. Crushed coriander in boil (yeah, yeah)

Yeast Wyeast 1056 Chico Ale yeast

Procedure 1.4 qts./lb. mash water

Protein rest @ 125 deg. - 30 min.

Conversion @ 155 deg. - 60 min.

Mash-out 170 deg.

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

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

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

Pale Maple Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

5 lbs amber malt extract syrup
.5 lbs Scottish crystal malt (80L)
.5 lbs wheat malt (dry extract)
1 quart Maple Syrup (Dark

Hops

1 oz Goldings hops (5.2%) 60 minute boil
.5 oz English Goldings
.5 oz English Goldings

Other

6 gallons brewing water
.5 tsp Irish Moss

2 tsp Gypsum

Yeast 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.

Pale Rye Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

8 lbs pale malt

4 lbs rye malt

Hops

.75 oz Northern Brewer, finish

Other

.5 oz Centennial 6.6% bittering

.5 oz Centennial, finish

Yeast Sierra Nevada yeast or Wyeast 1056

Procedure Single-step infusion mash or step mash. 90 minute boil.

Partial Mash Porter

Category Porter
Recipe Type Partial Mash

Fermentables

3 lbs 2-row pale lager malt
10 oz black patent malt
6 oz crystal malt
4 lbs Australian dark extract
.5 cup corn sugar (priming)

Hops

11 AAUs Northern Brewer hops

Yeast Doric yeast

Procedure Mash-in (6 quarts water) at 131-122 degrees, stir 3 minutes. Adjust pH to 5.0-5.5 (using calcium carbonate or gypsum). Protein rest 131-120 degrees for 30 minutes. Starch

conversion 155 degrees for 60 minutes. Mash out at 168 degrees for 5 minutes. Sparge with 2 gallons of 168-160 degree water. Bring liquid to boil and add extract and hops. Boil 60 minutes.

Paul's Chocolate Porter

Category Porter
Recipe Type Extract

Fermentables

1 can dark John Bull malt extract syrup
1 can amber John Bull extract syrup
.5 lb. black patent malt
.5 lb. crystal malt
1 lb. dextrose (corn sugar)

Hops

1 oz. cascade hops (boiling)
1 oz. cascade hops (flavor)

Other

4 oz. cocoa

Yeast ale yeast

Procedure Add dextrose to 2 c. hot water. When dissolved, add cocoa. Bring this to a boil and stir while boiling for five minutes. Set aside.

Crack crystal malt and add to 1.5 gallons water. Bring to a boil and remove crystal malt with strainer. Add malt extract syrups, cocoa syrup, and boiling hops. Boil for 45-60 min.

During last 1-2 min. of boil, add finishing hops to wort. Pour hot wort into fermenter containing cold water. Add enough cold water to bring to five gallons. Pitch yeast when cool, ferment, and bottle as usual.

Peach Smoked Porter Recipe

Category Smoked Beer

Recipe Type All Grain

Fermentables

3 lbs smoked 2-row pale malt, using Peach Wood & smoked as described below

7 lbs 2-row malt

.5 lb Black Patent Malt

.5 lb Med Crystal

.25 lb Chocolate Malt

Hops

.25 oz Goldings 5% - 30 minutes

.25 oz Goldings - Finish

Other

1 oz N. Brewer 7.5% - 60 minutes

Yeast Liquid Wyeast 1056 starter

Procedure Here is my smoking method with a backyard smoker. The smoker is similar to a grill, but has a higher level for the smoking items and a tray in between the heat source and smoking item, that holds water. The water produces steam that keeps the grain moist throughout the smoking. I cut 1/2" pieces of wood from 2" diameter branches, then soak the wood for 20 minutes. The wood pieces are then placed on top of hot charcoal, which produces smoke very quick. Then the grains are placed on a stainless steel screen on the smoker rack & smoked for about 1 hour.

(Low on hops for more smoke flavor character).

Single step Infusion Mash at 154 for 90 minutes.

Warning: This beer disappears very quickly when friends are around. For Extract batches, the smoked & specialty grains can be steeped up to 170 for 45 min.

This should produce a beer in the 1050's for starting gravity.

Peach Wheat Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

6.6 lbs Northwestern wheat extract syrup

.75 cup corn sugar (or malt extract) for carbonation

4 lbs fresh peaches (pitted and skinned)

Hops

5 AAU hops (maybe 1 ounce of Mt. Hood, Hallertau, etc.)

Yeast wheat yeast (Wyeast bavarian wheat)

Procedure Boil malt and hops for 1 hour. Add cold water to fermenter to bring to 5 gallons. Add wort. Pitch ale yeast. On 2nd day of fermentation, skin, de-pit, and chop peaches. Add to fermenter. Three days later, rack to secondary. Bottle 10 days later.

Pepper Beer

Category Spiced Beers
Recipe Type Extract

Fermentables
6 lbs Anderson light malt extract
8 oz light crystal malt

Hops
1.5 oz Cascade hops (boil)
.5 oz Cascade hops (finish)

Other
several jalapeno peppers

Yeast Wyeast pilsner yeast

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.

Perfect Guinness

Category Stout
Recipe Type All Grain

Fermentables

11 lb pale malt
1 lb British crystal (60L)
.5 lb black patent malt
.5 lb roast barley

Hops

1 Oz cluster hops (7.8%AA) (90 mins)
.5 oz Willamette hops (4.8%AA) (30 mins)
.5 oz EKG (5.2%AA) (30 mins)

Other

0-40 cc lactic acid (88% solution) to finished beer (to taste)

Yeast London British ale yeast

Procedure Mash 90 mins; target 154F and pH=5.2; soft water!

Perle Pale

Category Pale Ale

Recipe Type All Grain

Fermentables

8 lbs Klages malt

1 lbs flaked barley

.5 lbs toasted Klages malt

.5 lbs Cara-pils malt

Hops

1.5 oz Perle hops (boil)

.5 oz Willamette hops (finish)

Other

1 tsp gypsum

.5 tsp Irish moss

Yeast 14 grams Muntona ale yeast

Procedure The 1/2 pound of Klages malt was toasted in a 350 degree oven for 10 minutes. The mash was done using Papazian's temperature-controlled method. The Willamette hops are added after the boil, while chilling with an immersion chiller. The yeast is rehydrated in 1/2 cup of 100 degree water.

Pete's Wicked Ale

Category Pale Ale

Recipe Type Extract

Fermentables

2 cans Unhopped light Extract

1 lb Crystal Malt

Hops

1 oz. bullion hop

1 oz. Cascade hops

1 oz. Fuggles

Yeast Ale Yeast

Procedure Put the 1 lb crystal malt in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bag of crystal with strainer and throw away(you made a tea with the crystal).

Remove from heat and add 2 cans of Unhopped light extract. Bring back to a boil and add 1 oz bullion simmer for 30 minutes. Then add 1 oz. cascade hop and simmer for another 15 minutes. Then add 1/2 oz Fuggles simmer for 15 minutes. At last minute add other 1/2 oz. of fuggles.

Pete's Wicked Clone

Category Pale Ale
Recipe Type All Grain

.

Fermentables
8-9 lbs pale malt
1 lbs crystal malt
.25 lbs chocolate malt mash at 155F

Hops
.5 oz Cascade (60 min boil)
.25 oz Chinook (60 min boil)
.5 oz Cascade (10 min finish)

Yeast 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.

Pete's Wicked Clone

Category Pale Ale
Recipe Type All Grain

Fermentables
8 lbs domestic 2-row
1 lbs Dark German
8 oz CaraPils
6 oz chocolate

Hops
4.4 aau Fuggles for 60 minutes
4.4 aau Fuggles for 30 minutes
5.2 aau Kent Goldings for 2 minutes

Yeast Wyeast 1098

Procedure Mash-in 4 gallons at 57 C (135F) strike heat.
Falls to 52C (126F). Protein rest 30 minutes.
Raise to 68C (154F),
Saccrification 2 hours.
No mashout due to brain-cloud. (You should mash out).
Sparge with 6 gallons at 75C (167F)
Got 7-1/2 ~ 7-3/4 gallons. Gravity is 1046.
Extraction = 29.7 points/#/gallon.

Boil 90 minutes.

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

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

Pete's Wicked Red Clone

Category Pale Ale
Recipe Type Extract

Fermentables

.5 lb Roasted Barley
.5 lb Munich
.5 lb Caramel???
1 can of John Bull amber
1 can of M&F amber

Hops

1 oz EKG fresh hops..bittering..@ 60 min to go
1 oz Tettnanger hops.aroma @ 10 Min to go

Yeast ale yeast

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

P-Guinness

Category Stout

Recipe Type All Grain

Fermentables

8 lbs PILSNER malt

1 lb roasted barley

1 lb barley flakes

4 oz. black patent

Hops

1.75 oz GOLDINGS ~5% AA hop plugs

Other

1-6 bottles of soured beer

Yeast Wyeast 1084 Irish ale yeast starter

Procedure The whole idea is to keep the protein in the beer, so you start with Pilsner malt & don't do a protein rest. Mash using you favorite technique, but keep it short - 1hr or so. Sparge w 170 F water (acidified). Do not recirculate excessively. The short mash and the pilsner malt will help avoid a stuck runoff. Bring the wort to a boil as quickly as possible. Normally I boil 30 min to coagulate the protein before I add hops, but i in this case, add the hops right at the start of the boil, or even before. Use Goldings. Add the soured beer - preferably soured from a lactic infection. Boil 1 hour, or 45 min if you used hop pellets instead of plugs. Cool & pitch Wyeast 1084 Irish ale yeast starter. SG should be 1.045-1.050 or so, unless you get spectacular extraction rates (I don't). Ferment 60-65F.

Now if you bottle, use 3-4 oz corn sugar and let condiiton. If you keg, you've got an added element in how you imitate guinness: Chill the beer to 50F, & turn the pressure up to 10-15 PSI & Serve. Do not agitate the keg. The beer will have a head, but very little carbonation in the beer itself, just like guinness.

Pick of the Season Cherry Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs Laaglander light dry extract

.25 lbs crystal malt

Hops

.5 oz Chinook hops (boil)

.5 oz Chinook hops (finish)

.5 oz Hallertauer hops (dry)

Other

.25 lbs lactose

7-8 lbs fresh sweet cherries

.5 tsp Irish moss

Yeast Whitbread ale yeast

Procedure This recipe makes 5-1/2 gallons. Freeze cherries a couple days before brewing. Defrost in the fridge. While wort is boiling, remove stems and crush cherries. After boiling, pour wort over cherries in fermenter. Add cold water and pitch yeast. After a couple days, rack to secondary, straining out cherries.

Pilsner

Category Lager Pilsner

Recipe Type Extract

Fermentables

6.75 lbs Laaglander extra-pale malt (extract)

Hops

1 oz. tettnang (boil, 60 mins, 4.5 AAU)

1 oz. Saaz (finish, 15 min, 3.1 AAU)

.5 oz. Saaz (finish, 1 min)

Yeast pitched Wyeast Bohemian

Pilsner

Category Lager Pilsner
Recipe Type Extract

Fermentables

4 lbs Mountmellick hopped light malt extract
3 oz crystal malt

Hops

.25 oz Saaz hops (boil)
.5 oz Saaz hops (finish)

Other

2 tsp gypsum

Yeast Wyeast #2007

Procedure This recipe makes 5-1/2 gallons. Make 2-quart starter for yeast. Steep crystal malt at 170 degrees for 20 minutes in brew water. Remove grains. Boil extract and boiling hops for 75 minutes. Add finishing hops in last 10 minutes. Conduct primary fermentation at 47-49 degrees for 3 weeks. Lager for 4 weeks at 30 degrees

Pilsner Urquell

Category Lager Pilsner

Recipe Type Extract

The yeast I used produced a very clean, clear beer and I'd recommend it highly. If you haven't gotten into liquid yeast cultures yet, do it for this batch. The difference is tremendous. Also I feel the key to success here are:

The lightest extract you can find.

Fresh hops or pellets packed in Nitrogen (only Saaz will do).

Liquid yeast fermented at a steady low temp.

Fermentables

4 lbs Alexander's Pale malt extract syrup

2-1/3 lbs light dry malt extract

Hops

15 AAU's Saaz hops

Yeast Wyeast 2007 Bohemian Pilsner yeast

Procedure Bring extracts and 2 gallons of water to boil. Add 5 AAU's of Saaz hops at beginning of boil. Add 5 AAU's again at 30 minutes and at 10 minutes. Pitch yeast when cool.

Pirate Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

8 lb British 2-row

.5 lb crystal malt

.5 lb Wheat Malt

.5 lb Golden Brown sugar

Hops

.75 oz Willamette (60 mins)

.50 oz East Kent Goldings (EKG) (60)

1 oz EKG leaf hops (60)

1 oz EKG leaf hops (30)

1 oz EKG leaf hops (5)

Yeast Wyeast #1098

Porter

Category Porter

Recipe Type Extract

Fermentables

1 can Munton & Fison dark hopped extract

.5 can Edme bitters kit

1 stick brewers licorice

.5 lbs toasted barley

1 lbs flaked barley

Hops

2 oz Cascade hops pellets

1 oz Northern Brewer hops pellets

Yeast Edme ale yeast

Procedure Make toasted barley into a tea. Bring flaked barley to boil. Sparge with kitchen strainer and boiling water. Boil extracts and Cascade hops. Add Northern Brewer. Cool and Pitch.

PMS Stout

Category Stout
Recipe Type Extract

Fermentables

7 lbs. dark malt extract (powder)
2 lbs. chocolate malt
1 lb. crystal malt (80 or 100)
.5 lb. black patent malt

Hops

.5 to 1 oz Bullion or Chinook hops

Other

10 mg Oatmeal
4-8 oz Ghiradelli or Droste cocoa, if advisable.

Yeast ale yeast

Procedure Steep the chocolate malts for 30 min. in 2 gal. water at 170 degrees. Sparge with 2 quarts of water, remove. Add crystal & black patents and bring to boil, sparge. Add extract, boil for 1 hr., during last 30 minutes add the hops, during last 10 add oatmeal (longer?) and hop bag full of cocoa. Sparge cocoa with a few ounces of water, then do the usual-- strain, cool, add yeast, etc.

Porter? Porter?

Category Porter

Recipe Type Extract

Hops

1 oz Styrian Goldings plugs (alpha 5.3) (1 hour boil)

1 oz Hallertauer plugs (alpha 2.9) (10 minute boil)

Other

6.6 lbs Telford's porter (2 cans)

Yeast Wyeast #1056

Procedure Add the 2 cans of malt extract to 3 gallons boiling water, bring the mix back to a boil, then add Bittering Hops. I used a hop bag, so the utilization probably wasn't that terrific, but then again the malts are pre-hopped some, so I wasn't too concerned about that. Add finishing hops

with 10 min left in the boil. Add tap water to 5 gallons, cool to 75F and pitch yeast starter (~12oz). Lag time is about 12 hours.

Potato Beer

Category Fruit Beers
Recipe Type All Grain

Fermentables

9 lb. Gambrinus 2-row malt
.5 lb. British Munich Malt
8 lb. mashed potatoes
2 lb. Vienna Malt
3 lb. Rice Hulls - absolutely necessary (end of mash)

Hops

1.5 oz. Nugget Hops 1 hr. (Mine were home grown)
1 oz. E. Kent Goldings Hops 1/2 hr.

1 oz. Wild Hops 15 min. (substitute Tettnanger)
2 oz. Ultra Hops 5 min.
.4 oz. Ultra Hops 1 min.
.5 oz. E. Kent Goldings 1 min.

Other

1 tbsp. Irish Moss

Yeast ale yeast

Procedure First, boil 8 lb. of well washed peeled potatoes until done. Throw out the boil water to get rid of dirt remnants and green skin flavors. Mash to a fine consistency adding water as necessary. Allow temperature to settle at 140 F. Add 2 oz. amylase enzyme and let sit as long as you have patience and care to monitor the temperature. This time affects to a great extent your conversion. It will become much thinner in consistency and sweeten. When you finally lose your patience (3 hrs for me) add the soup to the main mash and begin your protein rest for 1/2 hr. at 122 F. Raise temperature to 152 F and mash for 2 hrs. Mash out at 168 F. Now you can add the Prerinsed rice hulls. Stir them in well, but reserve 1/2 lb. for the bottom of your lauter tun. Sparge with pH 5.7 adjusted water. Adjust pH with either lactic acid or acid blend. Boil the wort 1 1/4 hrs. Chill quickly. Divide wort into 2 carboys and allow to settle for about 2 hrs. or until the cold break is well settled. Rack the wort into clean carboys, aerate well by shaking the carboys, then pitch your yeast. Dry Munton Fison Ale yeast is excellent for this. Ferment at 68 F. When ferment is almost done, rack to secondary adding 1 tsp. of polyclar to each carboy. Allow to settle. This unfortunately is not sufficient to clarify the potato beer. After a week rack again and add 1 packet of dissolved gelatin (do not boil your gelatin) and set the carboy in as cool a place as you can find (not freezing). When clear rack into your cornelius kegs and force carbonate. And/Or bottle. Age 3 months for a very smooth mellow ale with a faint mashed potato flavor. The hops are very nice too.

Potluck Ale

Category Pale Ale

Recipe Type Partial Mash

Fermentables

4.5 lbs Klages
1.25 lbs 60lv Crystal Malt
5.25 lbs Rice
1.5 lbs LME (all of my starter wort)
1 lb clover honey

Hops

3 oz Saaz (Only had finishing hops)

Other

1 Tbs Gypsum
.5 tps Irish Moss

Yeast 2nd generation American Ale Yeast

Procedure I ground up the klages and rice in my grainmill. Used Gypsum in my mash water. Mashed according to standard procedures. Boiled until hot break finished. 1hr Added the 1.5 lbs of LME (would have rather used grain, but this is potluck). Added 1oz Saaz (Why not, mild hop's taste). Put Irish Moss in hot tap water. 30 minutes Added 1oz Saaz 15 minutes Added Irish Moss Added Honey 5 minutes Added 1 oz Saaz Let cool in sink (with hops in wort) for about 45 minutes ~90F Poured in carboy with 2nd generation American Ale yeast. Fermented two weeks, Racked, in new carboy Let sit two weeks, then bottled with standard 3/4's cup corn sugar (boiled in water).

Pugsley's Pseudo Celis White #5

Category Belgian Ale
Recipe Type All Grain

Fermentables
4.5 lbs. 6 row (or 2 row)
4.0 lbs. Unmalted Wheat (Bulgar from Health Food Store)

Hops
1 tsp. Alpha-Amalase enzyme
1 oz. Hallertauer

Other
4 grams dried orange peel
4 grams crushed corriander seeds

1 tsp gypsum

Yeast 1 pack Wyeast #3056 Bavarian Wheat

Procedure Bring 2 gallons water to boil. Add unmalted wheat and hold at 185-195 degrees for 20 minutes. Add cold water and 6 row malt to bring down to 130 degrees. Add 1 tsp. amylase and gypsum (pH 5.3). Allow protein rest for 25 minutes. Raise temperature to 150 degrees and hold 20 minutes. Complete conversion by raising temperature to 158 degrees and holding for 20 minutes. Mashout at 168 degrees for 5 minutes. Acidify sparge water to pH 5.7 with lactic acid. Sparge with 4-5 gallons of 170-180 degree water. Boil wort for 90 minutes. Add hops and crushed spices 15 minutes before end of boil. Cool wort and pitch yeast.

Pumpnickel Porter

Category Porter

Recipe Type All Grain

Fermentables

5 lbs 2--row pale malt

.75 lbs crystal malt (40L.)

.5 lbs chocolate malt

1 lbs flaked rye

4 oz cocoa powder

1 cup unsulphured blackstrap molasses

2/3 cup corn sugar (priming)

Hops

8 HBUs Willamette hops

Other

4 oz freshly ground coffee (Costa Rican)

Yeast Wyeast

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.

Pumpnickel Stout

Category Stout

Recipe Type All Grain

Fermentables

.5 lb crystal malt (I imagine this was 40 - 50^L)

3 oz black malt

1 lb lager malt, home roasted to light brown

3 lb. lager malt

3 lb pale ale malt

Hops

.5 oz Tetnanger hops for aroma

3 oz. Northern Brewer hops (no AA noted)

Other

.75 lb. medium ground rye berries

6 oz. quick oats

Yeast Red Star ale yeast

Procedure I corona milled the grains. Cook the rye meal and oatmeal with 1 gal water 45 minutes, add to 2-1/2 gal strike temp water and rest of grains to achieve mash temp of ~150°F. I believe I must have mashed higher, like 153, since I got (and would want) a dextrinous wort. I am surprised to see from my notes that I mashed for 3 hrs., longer than I do now. I do (and did) this by putting my kettle in the oven at 150°F. Sparged 7 gal, had a little trouble with it sticking, so I stirred and reset it; rye will do this, but roller milled malt should help), boiled 2 hrs to 5 gal. at 1.054 SG. Didn't note whether I boiled the hops all two hrs., probably just the last hr. Tetnanger for 10 min. steep after heat off. Counter current cooled, pitched with lots of (dry Red Star Ale) yeast from previous secondary fermenter. Open fermenter, skimmed, racked after three days, still quite active (beer filled air lock once). I continued to bubble a long time, until I finally just bottled 4 oz corn sugar a one month. No F.G. taken.

Pumpkel Weizen

Category Wheat Beer

Recipe Type Extract

Mmmm...It's good.

Fermentables

6.6 lbs NW Weizen LME

1.4 lbs Alexander's Kicker Pale Malt

1.0 lb Crystal (Iovi 60)

1 small roasted pumpkin (4 lbs for about 4.5 cups)

Hops

1.0 oz Perle 7.4 aaU (boiling)

.5 oz Tettnang 4.4 aaU (finishing)

Yeast Wyeast 3068 Weihenstephan Wheat

Procedure Cut pumpkin in half, seed, and roast in oven at 375 for 1 1/2 hours. Peel away skin and food process to a pulp. Add grains to 3 qts water and bring to a boil. Strain grains, add 5 qts water and bring to a boil. Add LME, pumpkin mush, and Perle in hop-bag. Boil for 20 minutes and add Tettnang in hop-bag. Boil another 15 minutes. Remove hop bags and strain wort. Add strained pumpkin material to 2 quarts of water and bring to boil. Strain this back into wort. Allow to cool and pitch yeast. Secondary in 4 days and bottle when fermentation ceases.

Pumpkin Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

6 lbs Northwestern Golden malt extract

1 lbs British crystal malt

2 lbs sliced up pumpkin (NOT the gross seedy junk, the stuff you carve!)

Hops

1.5 oz Fuggles hops for 60 minutes

Other

1 tsp Allspice
1 tsp Cinnamon
1 oz fresh grated Ginger root
1 oz fresh grated Ginger root
1 tsp Nutmeg

Yeast Wyeast #1056 (American Ale allegedly the same yeast used by SNBC)

Procedure Add all the spices (including Ginger root) for the last 10 minutes of the boil. OK, now there is some controversy over exactly WHEN to add the pumpkin: the original newsletter said to add 2 inch cubes of pumpkin to the brew-kettle 10 MINUTES before the end of the boil, and to "ferment on" the pumpkin cubes. In the batch I made for the Dixie Cup, I put the pumpkin cubes into the brew-kettle 30 minutes before the end of the boil. I'm not sure this was a good idea - I think I boiled off some pumpkin crud ("crud" is a technical term) that got into the final product. With the batch I just brewed, I am going to add mashed-up pumpkin to the secondary carboy, and rack the contents of the primary on top of it. I used this method with excellent results on a raspberry wheat beer recently. I also used a very different hopping schedule in my most recent batch: 60 minutes - 3/4 oz Willamette (4.5% alpha) 30 minutes - 1/4 oz Willamette 1/2 oz Cascades (5.5% alpha) 5 minutes - 1 1/2 oz Cascades The original recipe said to add finings to clear. I added 1 teaspoon of Irish Moss at 60, 30 and 10 minutes before the end of the boil. I am also considering finings or some other clarification agent in the secondary (pumpkin has got some CLOUDY JUNK in it!).

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Pumpkin Ale

Category Fruit Beers
Recipe Type Extract

Fermentables

6 lbs light Dried Malt Extract (or 2 cans light malt extract syrup)
6 lbs Pumpkin meat (2 small)
.5 tsp Vanilla Extract

Hops

1.5 oz Mt. Hood Hop Pellets
.5 oz Tettnager Hop Pellets

Other

1 tsp Burton Water Salt

1 tsp Irish Moss
1 tsp cinnamon
.5 tsp nutmeg
.5 tsp allspice
.5 tsp mace
.25 tsp cloves

Yeast Wyeast #1007 Liquid Yeast (or #1214)

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.

Pumpkin Beer

Category Spiced Beers
Recipe Type All Grain

Fermentables

10 lb. American 2-row
.25 lb. Hickory Smoked Grains
.5 lb. Crystal Malt (40L)
.5 lb. Honey Malt (20-30L)
.5 lb. Dextrine Malt
1 oz Chocolate Malt
.5 lb. Dark Brown Sugar
.5 several drops Lorann Pumpkin Oil

Hops

.25 oz. Cascade Hops (5.5AA) 60 minutes
.25 oz. Herzbrucker Hallertau Hops (2.2AA) 30 Minutes
.25 oz Herzbrucker Hallertau Hops (2.2AA) 10 Minutes

Other

2 tsp. Cinnamon - 60 minutes
2 tsp Ginger - 60 minutes
2 tsp Allspice - 60 minutes
2 tsp Nutmeg - 60 minutes
6 Whole Whole Cloves - 60 minutes
1 tsp. Irish Moss - 30 minutes

Yeast ale yeast

Procedure Mash 3 gallons water at 142F. Add grains and stabilize at 132F for 20 minutes. Add 2 gallons boiling water to raise temp and stabilize at 158 for 45 minutes. Mash-out to 170F and sparge with 3 gallons 170F water. Boil down to 5.75 gallons. (My brew setup requires a little extra for assorted losses.)

Pumpkin Stout

Category Fruit Beers

Recipe Type Extract

Fermentables

2 cans (29 ounces each) of Libby's 100% Pumpkin (not pumpkin pie mix)
8 oz Flaked Barley
4 oz Belgian Special B
6 oz 60 L Caramel (Briess)
3 oz Chocolate Malt
2 oz Roasted Barley
1 3.3 pound can DMS diastatic malt extract

Hops

1 oz Northern brewers Plugs 7.5% 60 mins

.5 oz styrian goldings 5.3% 30 mins
.5 oz Hallertauer Hersbrucker 2.9% 10 mins

Other

1 cinnamon stick (2 inches or so)
.25 tsp coriander, ground
.25 tsp cardamon, ground
.5 tsp ginger, ground

Yeast

Procedure "Mashed" malts, pumpkin, and extract at 150 F (65 C) for 30 mins, then sparged through grain bag. A real mess. Final volume = ca.3 gallons Added 3.3 lbs of Amber Briess Extract and commenced boiling.

Yeast was Red Star Ale Yeast, rehydrated in some cooled boiled wort. Beer was kegged/force carbonated and almost completely gone in one evening of Christmas partying.

Canned pumpkin dissolves into a horrendously fine mush that will settle to the bottom of your primary and cause you to lose up to 1 gallon or more (it does not firmly settle out.) Are the results worth it? I think so, but I will only do 2 or 3 pumpkin brews a year for the holidays, because it is messy. I would think that using fresh, cooked pumpkin cut into 1" cubes or so might strain out better, or they might break down in the mash to a consistency similar to the canned stuff. Anyone try this.

Punkin Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

2 cans light malt extract (your choice)
6 lbs pumpkin meat (skin off)

Hops

1.5 oz Mount Hood hops (boiling)
.5 oz Tennanger hops (finishing)

Other

1 pack burton salts
1 tsp Irish Moss

.5 tsp cinnamon
.5 tsp allspice
.5 tsp nutmeg
.5 tsp mace
.5 tsp clove
1 tsp vanilla extract

Yeast 1 package liquid yeast #1007

Procedure Bring to a boil 1 gallon and 1/2 water and pumkin meat. Add 2 cans of malt, 1 and 1/2 oz. Mount Hood hops, and Burton Salts. Boil for 45 mins. then add Irish Moss, and finishing hops. Boil for another 15 min. Sparge into 3 and 1/2 gallons of water. Let cool and pitch yeast. Transfer to secondary fermenter at same time add all of your spices. When fermentation is complete shipon, carbonate, and bottle. (After you siphon give a gentle shake to mix spices around)

Puppy's Surprise Spiced Wheat Ale

Category Wheat Beer

Recipe Type All Grain

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Fermentables

3 lb. (1.35kg) Belgian pale malt
5 lb. (2.25kg) Belgian wheat malt
2 lb. (900g) rolled oats
0.5c (120ml) corn sugar

Hops

3 HBUs Styrian Golding hops (60 minute boil)
1.5 HBUs Styr. Golding hops (30 minute boil)
0.5 oz (14g) Kent Golding hops (finish)

Other

0.5 oz (14g) sweet orange peel (30 minute boil)

0.25 oz (7g) sweet orange peel (10 minute boil)

0.75 oz (21g) crushed coriander (finish)

gypsum or calcium carbonate

Yeast Wyeast Weiherstephen (#3068)

Procedure Boil oats in 3 gallons (11l) water until gelatinized. Replace lost volume with cold water and adjust temperature to 125F (52C). Add malts. Stir slowly until grist is completely mixed into water. Measure pH and adjust to 5.3 with gypsum.

Heat to 130F (55C) if temperature has fallen too low and rest at this temperature 45 minutes, stirring every 15 and boosting temperature as needed.

Boost temperature to 150F (65C) and rest 2 hours, stirring every 15 minutes and heating to 150F (65C) every 30 minutes.

Sparge with 4 gallons (15l) water, pH 5.7, 170F (75C).

Boil 30 minutes and add first hop aliquot. Boil another 30 minutes and add the second and add the first aliquot of orange peel (pre-soak peel in water if dried). Boil another 20 minutes and add second aliquot of orange peel. Add finishing spices at end of boil and sit 15 minutes on stove, flame off.

Chill to 50F (10C) and rack into secondary. Sit overnight and rack wort off trub in the morning. Wort pH should be between 5.0 and 5.3 at pitching. Pitch yeast.

Rack to carboy when primary fermentation is done and add isinglas. Settle 4-5 days.

Prime with sugar and bottle.

Purdue Red Hot Apple Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

1 lbs Light DME

1 lbs Honey

.5 lbs Crystal Malt

4 lbs Sliced Winesap Apples (from Purdue Hort. Farms--

Hops

4 lbs Mountmellick Brown Ale Kit (Hopped)

Other

2 tsp cinnamon
1 cup Cinnamon Imperials (Red hots)
10 grams burton salts
1 tsp Irish Moss

Yeast 1 package Brewer's Choice London Ale Yeast (#1028)

Procedure Bring 3 gallons water to boil and put in brew bucket to cool. Bring 1.5 gallons water and crystal malt to boil. Remove grain. Add extract, honey, burton salts, and irish moss and boil for 15 minutes. Add red hot candies. Turn heat to low after candies melt. Add apples and cinnamon and steep 15 minutes. Dump into brew bucket, then transfer to primary. (I made malted applesauce out of the apples by the way!)

Pyle Style Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

5.00 lb American pale malt from Briess
4.00 lb English pale malt from Hugh Baird
0.75 lb Belgian crystal malt

Hops

1.00 oz Mt. Hood pellets (a=3.9)
1.00 oz Cascade pellets (a=5.1)
0.60 oz Cascade leaf hops (a=5.6)

Other

1.00 tsp Irish moss (added in last 10 minutes of boil)

0.75 cup corn sugar for bottling

Yeast 1056 Wyeast American Ale yeast dated 6/23/93

Procedure Mash water was 9 qts of 168F water poured into a room temperature 48 qt rectangular cooler mash/lauter tun. Doughed in pale malts only. Mash-in temperature was 150F after stabilizing. Mashed at 145-155 (added 1 qt of 180F water when temp dropped to 145F).

Conversion complete in one hour. Crystal was added at mash-out. Dumped 20 qts of 180F water into tun and stirred (mashout and batch sparge in one step). Sparge was very slow, nearly stuck twice, so I back flushed the copper manifold to loosen it up (need to adjust my grainmill!). Start of boil, the volume was around 32 qts. Boiled down to 22 qts. at 1.045. Points of extract = (45pts. * 5.5 gal.) / 9.75 lbs. = 25 pts/lb/gal.

Hopping schedule:

60 min: 0.50 oz MH IBU = 8.3

30 0.50 MH 4.5

0.50 Cp 5.8

10 0.50 Cp 2.5

dry 0.60 Cl 1.0 (leave on for 10 days)

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

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

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

Pyramid Apricot Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

4 lbs. Alexander wheat extract

1.4 lbs. Alexander wheat kicker

4 oz. malto-dextrin

.75 cup corn sugar

Hops

14 IBU domestic Hallertauer (60 minute boil)

Other

4 oz. apricot essence added to bottling bucket

Yeast Wyeast # 1056 liquid yeast

Rainy Day Porter

Category Porter

Recipe Type Extract

Fermentables

2 lbs Alexander extract syrup (pale)

4 lbs Yellow Dog extract syrup (amber)

1-1/4 lbs Brown Sugar

.5 lbs Black Patent

.25 lbs Roasted Barley

.5 lbs Crystal (60 degree L)

.5 lbs Crystal (40 degree L)

.25 lbs Chocolate Malt

Hops

22 AAU 60 minutes boil
1 oz Cascade

Other

3 oz Fresh Grated Ginger; 10 minutes boil

Yeast Ale yeast (see comments)

Procedure Steep grains at 150 degrees for 40 minutes before boil. Add malt and brown sugar. Boil for 60 minutes. Add Nugget hops at beginning of boil. Add ginger last 10 minutes of boil. Turn off heat and add Cascade hops. Allow to steep for 10 minutes. Cool wort with chiller. Rack off trub. Add water to make total about 5.3 gallons

Raspberry Pilsner

Category Fruit Beers

Recipe Type Extract

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Fermentables

2 cans Ironmaster european pilsner

3-5 lbs raspberries (fresh or frozen, be sure to sterilize*)

2-4 lbs blackberries (")

DME to bring OG to 1.048

Yeast 1 tsp yeast nutrient

Procedure That's the basic recipe.. experiment with it a bit... I throw the berries on top of the wort in primary, and let the primary go until they have leached all their color out. At that point, I rack to secondary and let it all settle (use finings if you feel the need, I didn't). By the time it's done, you have a beautiful red brew that is then kegged, conditioned, and aged for 3 months in the fridge. If

you sterilised the berries right, there's not a trace of haze or cloudiness. It's almost like a raspberry champagne, and a great dessert beer. The initial taste is beery, and then a lingering fruity aftertaste. I used the pilsner kit for its relatively low hop content, allowing the fruitiness to come out a little more.

(*) Sterilising the berries Because the berries are susceptible to wild yeast on the canes, it is advisable to sterilise the berries by heating them in water to a point a little below 85 degrees centigrade. (adding some dextrose to the water will start leeching out the flavor and color). Any higher, and you will release some pectin into the solution, which will cloud the beer (not critical, it just doesn't look as cool as it does when it's crystal clear and bubbling).

Raspberry Ale

Category Fruit Beers

Recipe Type Extract

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Fermentables

5 lbs Munton & Fison light malt extract

.5 lbs crystal malt

48 oz frozen raspberries

Hops

1.5 oz Cascade hops (boiling)

.5 oz Cascade (finish)

Yeast 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.

Raspberry Ale

Category Fruit Beers
Recipe Type Extract

Fermentables
2 cans Alexanders pale malt extract
2 lbs rice extract syrup
8 lbs frozen raspberries

Hops
1 oz Cascades hops

Yeast Edme ale yeast
Procedure I used about 8 lbs (11 12oz pkgs) and it turned out wonderfully, not at all overly raspberry-like. I blended them with just enough water to make a slurry and added it to the cooled

wort (seeds, skins and all). I also added 2 campden tablets to ward off infection. It seems to have worked. No pectin haze at all. I racked into a secondary and left most of the raspberry sludge behind.

Raspberry Brown Ale

Category Brown Ale
Recipe Type Extract

Fermentables

3.3 lbs hopped dark liquid malt extract
3 lbs light dry malt extract
5 lbs fresh raspberries

Hops

1 oz. cascade hops (1/2 brewing 1/2 finishing)

Yeast Wyeast liquid English Ale yeast

Procedure I mixed the wort and cooked it for 30 minutes then lowered the temp to 170 and kept it there for about ten minutes. After one week I transferred the brew from primary to secondary fermenter. I kept it in the secondary fermenter for 3 1/2 weeks then bottled.

Raspberry Catastrophe

Category Fruit Beers

Recipe Type Extract

Fermentables

1.5 kg Premier Reserve Gold Unhopped Ale Extract

1.5 lb Muntons Plain Light DME

(0.5 lb Laaglander DME - see comments)

12 oz Frozen Raspberries

0.75 oz Fresh Raspberries

0.5 cup Priming sugar

Hops

1.0 oz bittering Mt. Hood hop pellets (3.6% alpha acid)

1.0 oz flavoring Fuggle hop pellets (3.6% alpha acid)

Yeast Wyeast American Ale (No. 1056)

Procedure Boil 2.5 gallons of water with Extract, DME, and bittering hops for 60 minutes. Add flavoring hops at 10 minutes before the end of the boil.

Cool to almost pitching temperature. Add wort and frozen raspberries to AT LEAST a six (6) gallon primary fermenter. Add another ~2.5 gallons (to make five gallons total). Aerate (I put on lid and shake) and pitch yeast. Fit primary with a blow off tube, NOT AN AIR-LOCK. Primary for two (2) weeks (some place where you don't care if it might erupt and check it daily), secondary for two (2) weeks, prime then bottle and drink in another two weeks.

Raspberry Imperial Stout

Category Fruit Beers

Recipe Type Extract

15-1/4 lbs bulk light extract

.75 lbs roasted barley

.75 lbs black patent malt

.75 lbs chocolate malt

2 lbs English crystal malt

13 lbs fresh raspberries

1 cup corn sugar (priming)

Hops

3-3/4 oz Bullion pellets (9.6 alpha)
1-1/4 oz Northern Brewer pellets (6.7% alpha)
2 oz Kent Goldings pellets

Other
4 tsp gypsum

Yeast Sierra Nevada yeast

Procedure This makes 6-1/2 to 7 gallons. This is based on Papazian's recipe from the Summer 1990 issue of Zymurgy, except that I use more raspberries than Charlie. Follow his directions, or E-mail me for directions. (Directions are pretty standard.)

The Bullion hops and Northern Brewer are used for bittering and are added to the boil. The Kent Goldings pellets are used for dry-hopping.

Raspberry Porter

Category Fruit Beers
Recipe Type All Grain

Fermentables

5 lbs 2-row pale malt (mash)
1 lbs Vienna malt (mash)
.5 lbs Munich malt (mash)
.5 lbs 90 L. crystal malt (mash)
.5 lbs 20 L. crystal malt (mash)
1 lbs chocolate malt (steep)
.5 lbs Cara-Pils malt (steep)
.25 lbs black patent malt (steep)
2.5 lbs Australian light DME

3 lbs raspberries

Hops

1 oz Chinook hops (13.7% alpha)

.75 oz Perle hops (7.8% alpha)

1.5 oz Cascade hops (5% alpha)

Yeast Wyeast Irish ale yeast

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

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

Raspberry Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

5 lbs Frozen Raspberries

3.3 Kg, Ireks weizen

1.25 lbs Bavarian Wheat

Hops

1 oz. Tettinger Hops for 20 min boil

Yeast 1 Pkg WYeast Saaz Ale

Procedure The OG was 36, and the carboy just finished a rather vigorous 3 day fermentation with the first blow-by out of my 7 Gal Carboy.

After 5 days, rack and add raspberries.

To prepare the raspberries blend them frozen and then nuke them until room temprature (which should sterilize them). Place into secondary carboy and rack into the carboy. One week in secondary, then into the bottles.

Rat's Darkness

Category Porter

Recipe Type Extract

Fermentables

6.6 lbs John Bull Dark Extract

.5 lbs Crystal Malt

.25 lbs Black Patent Malt

Hops

2 oz Saaz hop pellets (boiling)

.25 oz Cascade hop pellets (finishing)

Yeast 1 pack Whitenbread dry ale yeast

Procedure Cracked the grains and put them in 1.5 gallons of water, bring to boil and remover grains after 5 mins, add boiling hops and extract. Cook for 1 hour, add finishing hops for last 10 minutes. add to water in fermenter, bring level up to 5 gallons. ferments out in about 8 days, tasted good right out of the fermenter, ready to drink in about 8--10 days. Bottled with 1 cup Amber Dry Extract.

Rauchbier

Category Spiced Beers

Recipe Type All Grain

Fermentables

10 lbs. Belgian Pils malt

1 lb. smoked pale malt

.5 lb. 30L crystal malt

.75 cup corn sugar for priming

Hops

.75 oz. Buillion hops (boiling)

.75 oz. Hallertau hops (boiling)

.75 oz. Hallertau hops (added at end of boil)

Yeast Whitbread dry ale yeast

Procedure First, I smoked my malt on a barbeque grill. I built a frame out of wood and attached aluminum window screen to it. I then started a some coals and, when they were ready, put them in the grill with a few handfuls of wet hickory chips. I smoked 1 lb. of pale ale malt for 45 minutes - 1 hour and yes it did get rather toasted by the heat, but I don't see that as a problem. I took the grain off the grill before it got roasted dark because I figured that would give it more of a porter-like flavor that I was not looking for.

My notes do not include a mashing schedule, but since my temperature control in my mashing setup isn't very good, it probably wouldn't do much good.

I used a very old package of Whitbread dry yeast as I had trouble with my Wyeast starter. It worked out OK but I would suggest using Wyeast 1007 German Ale as I had originally intended.

Rauchbier

Category Smoked Beer

Recipe Type Extract

Fermentables

6 lbs light malt syrup

1 lbs smoked pale malt

1 lbs smoked crystal malt

.5 lbs wheat malt

.5 lbs pale malt

Hops

.5 oz Hallertauer hops (10 minute boil)

Yeast 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.)

RazzWheat#1

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs Breiss Weizen Wheat Extract

40 oz Honey

60 oz raspberries,added to cooling wort.

Hops

1 oz Mt.Hood (60 min)

.75 oz Hallertua (10-15 mins)

Yeast 3068 Wyeast

Procedure Leave in thru primary,remove going into secondary. Bottled with 1-cup dextrose boiled in 3 qts water, cooled. Primary: 5-7 days; secondary 3-5 days.

Really Bitter Dregs

Category Porter

Recipe Type All Grain

Fermentables

6 lbs 2-row pale malt

3 lbs Munich Malt

1 lbs black patent malt

4 oz Crystal Malt (80L)

1.5 quart gyle (or 1/2 cup corn sugar) (priming)

Hops

12 AAU (~1.0 oz @11.6) Centennial hops (bittering) (Oops!)

9.5 AAU (~0.75 oz @12.6) Chinook hops (bittering) (Oops!)

.5 oz Cascades (steep)

1 oz Kent Goldings (dry hop at rack to secondary)

Yeast Wyeast 1084 (Irish Ale)

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

Red Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6 lb amber syrup (I use Stome Brewery)

1 lb crystal malt

2 oz roasted barley

Hops

1.5 oz Cascade hops for bittering (depending on taste)

.25 oz Cascade hops for flavor

.25 oz Cascade hops for aroma

Yeast 115 g dry ale yeast

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

Red Bock

Category Lager Bock

Recipe Type Partial Mash

.

Fermentables

5 lb american 2 row

1 lb 10L crystal

1 lb carapils

2 ea 3.3lb bags NW gold LME

Hops

1 oz eroica boil

.5 oz tettnang boil

.5 oz tettnang +20
.5 oz tettnang +40
.5 oz tettnang steep 10mins

Yeast bavarian pils yeast slurry temp in garage 40-50F

Procedure 3 step mash, added LME to hot sweet wort, brought to boil, added boiling hops. Wort tasted great before pitching, was pale red in color. I'm expecting great things from this brew. The hop schedule may not be to style, but it was all I had.

Red Hickory Lager

Category Lager Amber

Recipe Type Extract

Fermentables

3.3 lbs M & F amber malt extract

3.3 lbs M & F light malt extract

Hops

1 oz Saaz hops (60 minute boil)

1 oz Bullion pellets (boil 1 minute)

1 oz Fuggles hops (boil 1 minute)

1 oz Willamette hops (boil 1 minute)

Other

2--3 pinches Irish moss

.75 cup corn sugar (to prime)

Yeast Whitbread lager yeast

Red Hook ESB

Category ESB

Recipe Type Extract

Fermentables

6 lbs light malt extract syrup

4 oz crystal malt (40L)

4 oz chocolate malt

4 oz roasted barley

Hops

1.5 oz Northern Brewer Hops for Bittering

1 oz Cascade Hops for Finishing

Yeast ale yeast

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

Red Hook ESB Clone

Category ESB

Recipe Type All Grain

Fermentables

3500 Grams Klages Two-Row Malt

575 grams Toasted Klages Two-Row Malt (Toast at 375F for 15 minutes)

225 Grams Crystal Malt 60L

500 Grams Cara-Pils Dextrine Malt

Hops

65 grams 4.6% Alpha Willamette Whole Hops (60 min)

20 Grams 4.6% Alpha Willamette Whole Hops (20 min)
40 Grams 3.9% Alpha Tettnanger Whole Hops (10 min)

Yeast Sierra Nevada cultured yeast or Wyeast #1098 British Ale yeast

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

Boil entire volume of wort for 90+ minutes, adding hops as indicated. Force chill to pitching temperature (app. 70F). Ferment at 64-68F for 6 days in primary, then rack to secondary for 14-21 days. Prime according to personal preference. I use either 1/2 cup dextrose in 1 pint of water or 3/4 cup Light DME.

Red Wheat Ale

Category Wheat Beer
Recipe Type All Grain

Fermentables

3 lbs pale malt
3 lbs wheat malt
4 oz medium crystal (~40L)
1 oz chocolate malt

Hops

1/3 oz Chinook Pellets for 45 minutes (4 HBU)
.5 oz Cascade Pellets for 20 (2.5 HBU)

.5 oz Tettnanger Pellets for 10 minutes

Yeast Whitbread ale yeast

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

Revenge

Category Barleywine

Recipe Type Extract

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Fermentables

12 lbs. Alexander Pale Malt

12 oz. Light Crystal Malt

8 oz. Cara-Pils Malt

7 lbs. Clover Honey (from the grocery store)

Hops

2 oz. Pride of Ringwood Hops (boil)

2 oz. Liberty Hops (finish)

Other

1 tsp. Irish Moss

Yeast Lalvin 1118 Yeast (DRY)

Procedure In 1 1/2 gallons of water add all of the grains to a hop sack and place in the brew kettle. Bring water and grains up to 165 degrees. Hold and steep for 30 minutes. Sparge grains before removing and continue to heat until wort is at a boil, at this time add the gypsum. At the boil add the extract. After 30 minutes of boil, add boiling hops in another hop sack. Continue to boil for another 45 minutes and at this time, add the finishing hops and Irish Moss. (If you have another hop sack, place them both together in the sack and throw them on in the kettle) Let the wort boil for another 15.

Rehydrate the yeast by placing the yeast in a cup of heated water 75-90 degrees and let stand for 15 minutes.

Cool wort and add to enough water to bring to a 5 gallon level in your fermentation bucket. Airate this and pitch your yeast.

Revival Porter

Category Porter

Recipe Type All Grain

Fermentables

5 lbs pale ale malt
2.5 lbs amber malt (Belgian Biscuit)
2.5 lbs brown malt (homemade, see above)
0.5 lbs dark (80L or dark) crystal malt
0.5 lbs black patent malt

Hops

10-15 HBUs Fuggles for bittering, plus whatever flavor and aroma

Yeast ale yeast

Procedure Your mileage may vary with the above grain bill. Also, given that this is a revival porter, you might adjust the grain bill so that your starting gravity is higher, say 1.070, rather than adhere to current AHA porter style guidelines. You'll be brewing a stout porter.

Richard's Red

Category Pale Ale
Recipe Type Extract

Fermentables

1 lb munich
1 lb dark crystal
.75 lb cara pils
1 lb toasted 2-row
.25 lb roast barley
3.5 lbs light dry malt extract
1.5 oz oak chips

Hops

1.3 oz olympic hops at boil
2/3 oz cascade hops when heat cut

Yeast Irish ale yeast

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

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

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

WRinge out the grain and put it into a collender (sp?), sieve, or strainer over the water. Slowly pour another gallon (or whatever it takes to get to 5 gallons, depending upon how much you boil off, have already boilded, etc.) of 170 degree water through it to wash off remainng sugars.

Raise to boil, add hops and extract as usual.

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

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

Richard's Red

Category Pale Ale

Recipe Type All Grain

Fermentables

5 lb 2 row
1 lb munich
1 lb dark crystal
1 lb cara-pils
1 lb toasted 2 row

Hops

1.33 oz olympic hops at boil
2/3 oz cascade as power cut

Yeast ale yeast

Procedure Toast the 2-row grain for 10 minues in an oven preheated at 350 before crushing. Cover crushed grains with 130 degree water,w hich will stabilize at 123. Add boiling water to bring to 158 for another half-hour or until conversion is complete.

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

Rick's Wicked Summer Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

4 lbs. American 2-row pale malt
3 lbs American 6-row pale malt (had some sitting around)
3 lbs wheat malt
.5 cup crystal malt (40L)

Hops

1 oz cascade pellets (6.3%AAU)
.5 oz Tettneng pellets -flavor-(4.5%AAU)

Other

Grated lemon peel from 2 lemons (do *not* use the bitter white pith)

Juice from 2 lemons

Yeast Wyeast 1056 500ml starter

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

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

OG= 1.052 (for a lighter beer, bring volume to six gallons)

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

Right Thing Oatmeal Stout

Category Stout

Recipe Type All Grain

Fermentables

1.5 lbs Briess Roasted Barley

8 oz Hugh Baird Black Malt

1 lbs Briess Cara-Pils

1 lbs Briess Wheat Malt

7 lbs Briess 2-Row

1 lbs Quaker Quick Oats, added to grist

Hops

2 oz Chinook, boiling (22 HBU's)
1 oz Willamette, finishing

Yeast WYeast London Ale (very dry finish)

RIS Marital Bliss

Category Stout
Recipe Type All Grain

Fermentables
20 lb 2-row british
2.5 lb Belgian Carapils
2 lb Crystal (60L)
2 lb Munich 2-row
1 lb Belgian Special B
.5 lb Chocolate Malt
1/4 lb black Patent
5 lb Amber Extract

Hops

6 oz northern Brewer (60min)

3 oz fuggles (5min)

Other

.5 oz Irish moss at end of Boil

Yeast Yeast 1214 Belgian Liquid (And definitely make a starter!)

Rocket J. Squirrel Honey Wheat Ale

Category Wheat Beer

Recipe Type Extract

Fermentables

3 lbs Bavarian dry wheat extract

2 lbs Clover honey

.5 lbs Buckwheat honey

.5 lbs light Crystal malt (20 lovibond?)

Hops

1 oz Centennial hops 11.1% AAU's

Yeast 24 ounces Wyeast 1056 slurry (from previous batch)

Procedure Bring 1 and a half quarts water to 170 degrees and turn off heat. Add crystal malt and steep for 40 min. Temperature was 155 degrees after adding malt and stirring. In another pot, start 3 gallons water boiling. When it comes to a boil, strain in liquid from crystal malt and also pour another quart of hot water through the grains. Add the wheat extract and honey. Bring to a boil. Skim the scum off and then add 3/4 ounce hops for 1 hour. Turn off heat and add the last 1/4 ounce hops. Whirlpool and let stand to let the trub collect. Siphon into carboy and top to 5 gallons. Add yeast and shake vigorously. Bottle with 4 oz. corn sugar.

Rocky Raccoon Ale

Category Pale Ale

Recipe Type Extract

Fermentables

1 can M&F light malt extract (unhopped)

3 lbs clover honey

1/3 cup clover honey (priming)

Hops

2 oz Williamette hops (5.0 AAU's)

Yeast Wyeast London liquid ale yeast

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

Roger's Real Ale

Category Pale Ale
Recipe Type Extract

Fermentables
3 kg Light dry Malt (hold back 1.5 cups for priming)
2.5 cups crystal malt

Hops
50 grams cascade hop pellets (boiling)
17 grams Willamette hop pellets (finishing)

Other
2.5 tsp Burton water salts

1 tsp Irish Moss

Yeast 2 pkgs Nottingham English Ale Yeast

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

Ruby Tuesday

Category Fruit Beers

Recipe Type Extract

Fermentables

7 lbs light malt extract syrup

7 lbs fresh wild raspberries

1 lbs english crystal malt (had no lovibond rating on pkg,

Hops

2/3 oz cascades whole hops (~3.5% alpha)

Other

1 campden tablet
.5 cup corn sugar to prime

Yeast 1 pack Edme ale yeast (11.5g)

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

Chilled wort to ~100 F and strained into carboy (prefilled with 2--1/2 gallons cold water).

Rehydrated yeast in 90 F water for 15 minutes and pitched, topped off carboy with water, and mounted blowoff tube.

After two days of healthy ferment (~75 F) added fruit. Pureed raspberries with campden tablet, added to fresh carboy (better use a 6 or 7 gallon carboy if you got it, the fruit takes up space!), purged carboy with CO2, and racked beer into it. Swirled it around a little to mix it up (don't shake it up) and put blowoff tube back on. Let sit another week and bottle. I only used 1/2 cup corn sugar to prime, and it was plenty. Didn't take a final gravity.

Rusty Cream Ale

Category Pale Ale

Recipe Type Extract

Fermentables

2 lbs pale malt
1 lbs flaked corn
1 lbs crystal malt (about 50 l)
4 lbs Alexanders Pale Malt

Hops

1 oz Tettanger Hops (3.8%) (boil @ 45 min)
1 oz Liberty Hops (3.2%) (half and half boil/finish)

Yeast Whitbread ale yeast

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

Rye Wit

Category Wheat Beer

Recipe Type All Grain

Fermentables

3 lbs 6--row pale malt

1.5 lbs rye malt

1.5 lbs wheat malt

3 lbs honey

2 lbs dry malt extract

Hops

1 oz Hallertauer (boil)

.5 oz Hallertauer (15 minute boil)
.5 oz Hallertauer (2 minute boil)

Other

1 oz whole cardamon
1 oz coriander seed
.5 oz orange peel

Yeast 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.

Sam Adams

Category Lager
Recipe Type Extract

Fermentables
2 cans Unhopped Light extract

Hops
1 oz. Cascade hop
2 oz. Hallertau hops

Yeast Lager yeast

Procedure Bring gallon of cold water to a boil. Remove from heat and add 2 cans of Unhopped light , Bring back to a boil. Add 1 oz. of Cascade hops and simmer for 30 minutes. Then add 1/2 oz. Hallertau hops and simmer for 10 minutes; add another 1/2 oz. Hallertau and simmer for another 10 minutes; add another 1/2 oz. Hallertau and simmer for another 10 minutes; At the last minute of simmer add 1/2 Hallertau.

Samuel Adams Taste-Alike Beer

Category Lager
Recipe Type Extract

Fermentables
1 can Munton & Fison Premium Kit
2 1 1 lb. packages Amber DME
1 cup corn sugar (for priming)

Hops
1 1 1 oz package Hallertauer hop pellets
1 1 1 oz package Tettnang hop pellets

Yeast 1 Packet yeast (under cap)

Procedure Remove label from Kit and stand in warm water for 15-20 minutes. In a pot sufficient to boil 2 gallons of liquid, empty DME. Open can of malt and empty contents into pot onto DME.

Using one gallon hot water, rinse out can and add to pot. Turn on heat and carefully bring to a boil. Add package of

Hallertauer hops, Adjust heat and simmer for 20 minutes. Add Tettnang hops and simmer for 10 minutes. Meanwhile, put 4 gallons cold water into primary fermenter. When boil is complete, empty hot wort into cold water. When temperature reaches 80 degrees Fahrenheit, open yeast and sprinkle onto surface of the wort and cover tightly.

Place fermentation lock with water in lid. Allow beer to ferment for four days in primary fermenter,

Transfer to clean secondary fermenter and allow to ferment for an additional ten to fourteen days.

Syphon beer from secondary fermenter into clean bottling bucket. Dissolve priming sugar in a small amount of beer and add to bottling bucket. Fill clean bottles and cap. Let stand for five days at room temperature and then move to a cool place.

Beer will be carbonated in three weeks and will improve for several months

Schizophrenia Espresso Porter

Category Porter

Recipe Type Extract

Fermentables

3.3 lb M&F Amber Malt extract

3.3 lb John Bull Dark Malt Extract

1 lb Black Patent Malt

1/4 lb Crystal malt

Hops

1.5 oz Northern Brewers Hop Pellets - main boil

1 oz Tettnanger Hop Pellets - finish

Other

1/2 Lb Espresso- coarsely ground

Yeast ale yeast

Procedure Steep grains while bringing water to a boil (50 minutes); add extract return to boil add hops and boil for 45 min. Reduce heat and add Espresso - steep for 10 minutes; return to boil and add finishing hops for 5 minutes; sparge, chill, and pitch.

Submitted by: Jim Nasiatka-Wylde

Scotch Ale

Category Scottish Ale

Recipe Type Extract

Fermentables

3.1 lbs Superbrau Light Malt Extract

3.0 lbs Laanglander DME

3.0 lbs bulk malt extract (Laanglander)

1 lb Crushed Crystal

Hops

2 oz Northern Brewers (boiling)
5 oz Cascade (FInishing)

Yeast 1 pkg Red Star or Nottingham yeast

Procedure - Put grain in muslin bag into 1.5 gal of cold water; bring to boil

- Remove grain; add malt extracts, DME, and Northern hops; boil for ~35min
- Last 10min add Cascade hops and Irish Moss (1 tb)

Scotch Ale

Category Scottish Ale

Recipe Type Extract

Fermentables

6.6 lb Ireks munich light LME
2.0 lb Ireks munich malt (10L ?)
0.5 lb M&F crystal malt (60L)
0.5 lb Ireks crystal malt (20L)
3.0 oz M&F chocolate malt (350L)
4.0 oz white wheat malt (2L)
2.0 oz Hugh Baird peat smoked malt (2L)

4.5 oz corn sugar (priming)

Hops

1.0 oz East Kent Goldings (whole, 60 min boil)

1.0 oz Fuggles (whole, 15 min boil)

Other

1 tsp Irish moss (rehydrated, 15 min boil)

Yeast Wyeast 1338 (european ale 1 qt starter)

Procedure - mashed all the grains in 4 qts of 156F water for 1 hr

- sparged with 4 qts of 170F water

- SG of runnings: 1.036 in ~7 qts

- added LME, made volume up to 3 gal, boiled for 1 hr

- chilled with immersion chiller, aerated, made volume up to 5 gal, aerated some more, pitched 1 qt starter

- fermented at 65 - 68F

I use a grain bag from Williams Brewing (800-759-6025) that is made to fit inside a bucket type lauter tun. It also fits perfectly inside my 3 gallon SS kettle.

To do the mash on my stove, I just heat up the mash water to ~165F (in my kettle) then drop in the grain bag containing the crushed grains. Stir real well, let it sit for a minute, then check the temp. If its to low (which it will be) either add small amounts of boiling water (1 cup at a time, stir, let it sit for a minute, then check the temp) or add heat with the stove burner on medium heat while gently stirring constantly. After you hit the mash temp, cover it up and let it sit for 1 hour. At the end of the 1 hour, I lift the grain bag just above the surface of the wort and sparge by pouring the sparge water over the grains gently with a measuring cup.

As you can see, my mash setup/technique is pretty simple and doesn't require a lot of extra equipment. I'm not trying to get the max possible extraction from the grains, only the flavor/body that was missing before I started doing these partial mashes.

Since this setup/technique produces wort that is rather cloudy with grain particles, I've often wondered if it will lead to some astringency in the finished beer. Some of the judges comments (see below) lead me to believe that this does happen. Kirk Fleming asked about this in HBD #1968. Does this stovetop mashing sound similar to what you do?

Scotch Ale

Category Scottish Ale
Recipe Type All Grain

Fermentables

9 lbs pale ale malt
1 lbs crystal malt
1 lbs Munich malt
.5 lbs chocolate malt

Hops

.5 oz Bullion (60 minutes - 9% alpha)

2 oz Fuggles (30 minutes - 4.5% alpha)
.75 oz Golding (10 minutes - 4.9% alpha)

Other

1 tsp Irish moss (30 minutes)

Yeast Whitbread or Wyeast 1007 ("German Ale")

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

Scottish Ale

Category Scottish Ale

Recipe Type All Grain

Fermentables

10.00 lb. British Pale Grain M&F

2.00 oz. Roast Barley

Hops

2/3 oz Kent Goldings hops (5.7% alpha, 60 minute boil)

Yeast Wyeast #1728 (Scottish ale)

Procedure Strike Water: 2.53 gallons of water at 152F. First Mash Temperature: 152F. 1 1/4 hour mash. Mash-out 168 for 10 minutes. Pitched with 1/2 gal. starter. Fermentation had begun within ~2 hours Racked to secondary after 3 days - fined with Polyclar Bottled two weeks later.

Scottish Export

Category Scottish Ale
Recipe Type Extract

Fermentables
6 lbs Light DME
1 lbs Crystal malt 60L
1/2 lbs chocolate malt ~340L
1 lbs dark brown sugar

Hops

2 oz Fuggles pelletized hops (~3.5% AAU)

Other

1 tsp Irish Moss

1/2 tsp Burton salts (if needed)

Yeast and a good ale yeast (Wyeast Scotch Ale yeast is preferred)

Procedure Pre-boil and cool 2 gals of water and store in closed carboy. Add 4 gals water to kettle and heat to 150 deg F. Remove from heat and steep crystal and chocolate malts for 15 minutes. Return to heat and at around 170 deg, remove malts. Add DME, brown sugar, hops, and salts (if necessary). Boil down to ~3.5 gal for 1 hour. During last 15 minutes of boil, add Irish Moss. Cool and add to carboy. Pitch yeast at 70 deg F. Shake well, keep in dark area at 70 deg F.

Scottish Steamy Ale

Category Scottish Ale

Recipe Type Extract

Fermentables

6 lbs M&F light dry extract

1 lbs Scottish crystal malt (40L)

Hops

1 oz Northern Brewer leaf hops (boil)

.5 oz Northern Brewer (finish)

Yeast Brewers Choice American ale yeast

Procedure Boiling hops are put in kettle for a 55 minute boil. The finishing hops are put in for an additional 5 minutes.

Scotto's Rapier-Like Wit

Category Wheat Beer

Recipe Type Partial Mash

Fermentables

3 lb Dutch extra-light DME

12 oz N. Western light DME

1 lb clover honey

3.3 lb N. Western Weizen extract

Hops

1.5 oz Hallertauer leaf hops

Other

2 oz coriander

0.5 oz orange peel

Yeast Wyeast Belgian white pitched from 32 oz of 1.050 starter

Procedure The yeast was pitched when VERY active, and visible signs of fermentation were seen within 6 hours. O.G. was 1.060. Racked to secondary after 8 days, gravity only 1.040. After a week in secondary, gravity is 1.032. Fermentation has taken place at an average temp of 65 degrees.

Second Try

Category Stout

Recipe Type Extract

Fermentables

6.6 lbs John Bull plain light extract

1.5 lbs plain dark dry extract

.75 lbs black patent malt

.25 lbs roasted barley

.5 lbs chocolate malt

.5 lbs steel cut oats

Hops

.5 oz Fuggles hops (boil)
1 oz Hallertauer hops (boil)
1.5 oz Cascade hops (finish)

Other

1/2 tsp Irish Moss

Yeast 7 grams Muntona ale yeast

Procedure This is the second of a series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added using the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining. The finishing hops are added in the last 5 minutes of the boil

Shiner

Category Lager

Recipe Type All Grain

Fermentables

5 lbs American pale malt (Briess)
1.5 lbs munich 10L
1 lb flaked Maize
1/8 lb black Patent

Hops

1 oz Centennial Hops (bittering)

.5 oz Libertry hops (finishing)

Yeast Wyeast #2178 Lager blend

Procedure Mash all grains at 155 degrees for an hour boil for an hour adding Centennial a start of boil & Liberty after 50 minutes cool quickly and pitch yeast Since the lager blend is twice as much yeast as normal packs I rarely make a starter with this one Ferment 2 weeks @ 45 degrees rack & ferment for 1 more week @ 40 degrees rack into a keg & prime set for two more weeks @ 35 degrees enjoy!!

Short and Stout

Category Stout

Recipe Type All Grain

Fermentables

7 lb pale malt

.5 lb roasted barley

.5 lb chocolate malt

.5 lb black patent malt

.5 lb flaked barley

Hops

- .75 oz Northern Brewer (~8%AAU) for 60 min.
- .75 oz Fuggles (~4.5%AAU) for 30 min.
- .75 oz East Kent-Goldings (~3%AAU) for 10 min.

Yeast Wyeast Irish Ale Yeast

Sierra Nevada Clone

Category Pale Ale
Recipe Type Extract

Fermentables

6.6 lbs light unhopped malt extract

Hops

- 1 oz. Perles (boil) 8.5 alpha
- .5 oz. Cascade 4.6(?) alpha (15 min. remaining)
- .5 oz. Cascade 4.6(?) alpha (5 min.)

Yeast Wyeast 1056

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

Sierra Nevada Helles Bock

Category Lager

Recipe Type All Grain

Fermentables

10 lb lb British Pale Ale Malt

0.5 lb b British Crystal Malt (50 L)

Hops

1 oz oz Perle (8.1%)

.5 oz Cascade Whole Hops - Flavor

1 oz oz Cascade Whole Hops - To Be Dry Hopped Next Week

Yeast 500 ml Starter of WYeast 1056

Procedure Mashed the pale ale malt and crystal in 13 quarts treated (i.e. boiled) water at 150 F for 1.5 hr in a 10 gal Gott with a Phils Phalse Bottom.

Sparged with 4+ gal acidified (1/8 tsp "acid blend") to pH = 5.5 water at 170 F. Sparged to 6.5 gal. The gravity at 6.5 gal was 1053. This implies:

$(53 \text{ pts}) \times (6.5 \text{ gal}) / 10.5 \text{ lbs} = 32.8 \text{ pts/lb/gal} !$

When boiled to 5.5 gal and racked to primary that yields an OG of 62.6. What should I call this stuff? Sierra Nevada Potent Ale?

Anyway, the mash went very well. The temperature drop was only two degrees over the 1.5 hrs (I preheated the Gott). Now sparging, that is another story. I was somewhat overwhelmed by the sparging: I kept drawing off wort and recirculating it but it never seemed to clear the way I expected it. I finally said to hell with it and ran off the initial wort and proceeded to sparge with water to 6.5 gal. There was still good sugar in the sparge at this point.

Sierra Nevada Pale Ale

Category Pale Ale
Recipe Type All Grain

Fermentables

9 lbs U.S. 2--row pale malt
.5 lbs crystal malt (60L)
.25 to cara-pils malt

Hops

1 oz Perle (alpha 6.5)

.5 oz Cascade (alpha 6.3) (15 minute boil)

.5 oz Cascade (steep at end of boil)

Yeast 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.

Sierra Nevada Porter Clone

Category Porter

Recipe Type All Grain

.

Fermentables

7 lb 2-row pale malt

12 oz Black patent malt

6 oz Barley flakes

Hops

2 oz Cascades loose hops, 5.5% aa, 60 min boil (= 11 AAU)

0.5 oz English Fuggles plug hops, last 5 min of boil

Other

.5 tsp gypsum

Yeast Sierra Nevada Yeast

Procedure The yeast was cultured from two bottles (actually it was the yeast cake from a previous batch).

Mashing procedure:

Mash in: 130 deg. F 9 qts water (San Diego tap water)

Protein rest: 125 deg F 30 min

Mash temp: 154-142 deg F 1.5 hr

Mash out: 168 deg F 5 min

Sparge: approx 4-5 gal @ 170 deg F

Total boil time of 1.25 hr, hops additions as noted above, chilled. Fermented in glass, temp in the low 60's Farenheit, blow-off used.

Sierra Pale Ale

Category Pale Ale

Recipe Type All Grain

Fermentables

8 lbs. Great Western domestic 2-row malt

.75 lb. 50L crystal malt

.5 lb. CaraPils malt

Hops

1 oz. 8.3 AAU whole Perle hops (75 min. boil)

.5 oz. 6.0 AAU whole Cascade hops (15 min. boil) (Total IBU is about 33)

1 oz. whole Cascade hops (steep while cooling)

Yeast 1 pint starter Wyeast #1056 (Chico)

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

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

Simple Recipe

Category Pale Ale
Recipe Type Extract

Fermentables
4 kg white sugar,(corn if preferred)
2 cans (1.13kg) Brewmix malt
1 can doric malt

Hops

various types of hop pellets to taste.

Yeast

Procedure I start with half a preserving kettle of water and when that is boiling I dissolve the sugar therein. If I don't forget, I usually add the hops first. Next I pour in the three cans of malt stirring as I do so. When this mix is about to return to a boil I shut off the heat. I then put the mix in a clean hard finish, plastic garbage pail (I thought that might get to some of you.), and add sufficient water to make the 14 doz. bottles.

The whole thing is then set on a wooden case about a foot high with a light bulb under it. (40watts) I then cover the lot with a heavy quilt and leave it alone for 7 or 8 days. After that I check with the Hydrometer to see if the SP is up to about 1.0. If it is I bottle it using a plastic syphon.

I prefer not to drink any of this for at least a month, preferably longer, but then I have about 45 doz. bottles at my disposal. There is a certain amount of sediment in the bottles but if you pour carefully it comes out crystal clear. There is no taste to the sediment anyway and I have drank it straight out of the bottle on occasion. Cheers.

Simple Wheat Beer

Category Wheat Beer

Recipe Type Extract

Fermentables

2 cans Alexanders wheat malt extract

Hops

1 oz Hallertauer hops (boil 60 minutes)

.25 oz Hallertauer (10 minute boil)

Other

.5 tsp Irish moss (15 minute boil)
.75 cup corn sugar to prime

Yeast Wyeast #3056 Bavarian wheat yeast

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.

Simply Stout

Category Stout
Recipe Type All Grain

Fermentables

7 lb. British 2 row pale malt
1 lb. flaked barley
1 lb. roasted barley

Hops

1 oz. Bullion whole hops (10.3% AA, 60 minutes)

Other

.5 oz. gypsum (in mash water)

Yeast Wyeast 1084 Irish Ale Yeast

Procedure Mash schedule: Protein rest at 124 deg. F for 50 minutes. Saccharification at 150 deg. F for 3 hours. A sour mash was added to the main mash prior to the protein rest.

Singularity Stout

Category Stout

Recipe Type All Grain

Fermentables

8 lbs Pale English 2-Row

1 lbs American 6-Row Crystal

1.5 lbs Oatmeal

0.5 lbs American 6-Row Chocolate

0.5 lbs American 6-Row Black

0.25 lbs American 6-Row roasted barley

Hops

2 oz fresh Northern Brewer's hops

0.5 oz Clusters hop pellets

Other

1 lbs Dextrin

Yeast Wyeast 1098 British yeast

Procedure 1-step infusion mash at 156 deg for 60 minutes. 60 minute boil: at 30 minutes add N. Brewer's, at 55 minutes add clusters.

Six Cooks Ale

Category Pale Ale

Recipe Type Extract

Fermentables

10 lbs English pale malt (DME) extract

1.5 cups corn sugar (priming)

Hops

4 oz Cascade hops pellets (boil)

2 oz Hallertauer hops pellets (finish)

Other

4 tsp gypsum

Yeast 2 packs Edme ale yeast

Procedure This recipe makes 10 gallons. Bring 3 gallons of water to a boil. Add 4 teaspoons of gypsum, four ounces of hops, and 10 pounds of the DME extract. Bring to boil. Boil 45 minutes. Add 2 ounces of Hallertauer hops in last 1 minute of boil. Strain wort into large vessel containing additional 7 gallons of water (we used a 55 gallon trash can). Allow wort to cool and siphon into 5-gallon carboys. Add yeast. Caveat Brewor: Trash cans are generally not food-grade plastic, digest wisdom calls for avoiding non-food-grade plastic. Brewer discretion is advised.

Skwerl Stout

Category Stout

Recipe Type Extract

Fermentables

7.0 Lbs Light DME

1.0 Lbs Crystal 80L

1.0 Lbs Chocolate Malt

0.75 Lbs Roasted Barley

0.25 Lbs Black Patent Malt

Hops

2.0 Oz Yakima Kent Goldings

Yeast Wyeast 1098

Procedure Steep grains at 150F for 20min, and remove. Bring to boil, add hops, boil for 50min. Add DME 5min before end of boil. Add a BIG starter of 1098 or 1084. This recipe has gone over very well with all who have tried. A prominent yet mellow chocolate taste

Slugbait Apricot Cobbler Ale

Category Fruit Beers

Recipe Type All Grain

Fermentables

5 lbs. British 2-row

3 lbs. German Wheat malt

4 oz. chocolate malt

4 oz. munich malt

1 lb. honey

1 gallon fresh apricot puree - ~ 7 lbs. (previously frozen 'cots run through a juicer)

Hops

.75 oz. Hallertau (5.3 alpha for ~17 IBU) @ 60 mins.

Other

1 ea 8" cinnamon stick

Yeast Wyeast 3068

Procedure Mashed all grains with single infusion at 154F. Collected 6.5 gals. sweet wort, boiled down to 5 gals. Honey and cinnamon went into the pot @ 10 mins. Chilled and pitched 1.5 qt. Wyeast 3068 (Weihenstephan). Fermented in primary 24 hours and racked onto pasteurized 'cot puree in clean, sanitized carboy. Left on the fruit for 5 days. Racked to 2ndary. Batch primed with corn sugar and bottled 10 days later.

Snowbound Pils

Category Lager

Recipe Type Extract

Fermentables

2.5 lb honey

.75 cup corn sugar, for bottling

6.5 lb M&F light ME

1 lb crystal malt grains

Hops

.5 oz Saaz (aroma, boiled last 2 min)

2.5 oz Saaz (boiling, entire 47 min)
.5 oz Tettnanger (boiled last 12 min)

Other

1 tsp. Irish moss added at 25 min into boil

Yeast 1 14 gr. package Red Star lager yeast

Procedure Crystal malt added to 1.5 gal cold water, brought to a boil, grains removed. Extracts and 2.5 oz Saaz added, boiled 35 min. Added Tettnanger, boiled 10 more minutes. Added .5 oz Saaz, boiled 2 minutes. Wort pot chilled in sink and transfered to fermenter with cold water.

Carboy topped off to 5 gal. O.G. was 1.042 (may be a bit low, I later discovered that our water is 0.990!) F.G. was 1.010, bottled 34 days after pitching

Sour Mash

Category Sour Mash

Recipe Type All Grain

Fermentables

5 lbs 2--row Klages (mash @ 158 for 14 hours)

10 lbs wheat malt

10 lbs 2--row Klages (infusion mash @155 for 1--1/2 hours)

2 lbs wheat malt

Hops

2 oz Centennial hops (12% alpha)

Other

.5 oz coriander (freshly crushed, added to fermenter)

Yeast yeast

Procedure Notes: I sour 1/2 (one half) of the mash, the high % wheat half, the other is straight infusion. I do how ever make a effort to minimize heat loss by using a ice chest and sealing the lid with duct tape. If it smells rotten, it is OK. The bacteria at work are for the most part aerobic. If it looks bad, it's OK. After 14 hours no matter how bad you think you screwed up, its OK just see the thing thru, it is worth it.

Combine mashes for mash out @ 170F for 15 min. Sparge @ 170F. Boil for 75 minutes, then cool and split into two carboys. Pitch a Chimay culture into one and a Chico ale yeast into the other. Add 1/4 ounce freshly crushed coriander to each. After 7 days fermentation, blend the two batches together in a larger vessel. Ferment 7 days longer. Keg with 1/4 cup corn sugar per 5 gallons. Counter pressure bottled after 2 weeks.

Sourdough Beer

Category Sour Mash

Recipe Type Extract

Fermentables

2.75 lbs hopped light extract

.5 lbs pale malt

2 oz crystal malt (40 L.)

2 oz wheat malt

1.5 cups sourdough starter (wheat flour

Hops

.5 oz Hallertauer hops

Yeast ale yeast

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

Southside Steam Beer

Category Steam Beer

Recipe Type All Grain

Fermentables

8 lbs Klages malt

1 lbs light munich malt

.5 lbs 10L Crystal malt

.25 lbs 40L Crystal

.25 lbs 80L Crystal

Hops

2 oz Northern Brewer Hops (Whole) (7.5% a)

Other

1 tbsp Irish Moss

Yeast Wyeast #2112 California Lager yeast in 1/2 gallon starter

Procedure Mash in at 130F.

Protein rest at 122. (30 minutes)

Starch conversion at 150. (1 hour)

Mash-out at 166 F. (30 minutes)

Sparge at 170.

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

Sparky's After-Burner Brew

Category Spiced Beers

Recipe Type Extract

Fermentables

3.3 lbs John Bull amber malt extract

.5 lbs crystal malt

.5 lbs dark dry malt

.5 lbs corn sugar

Hops

2 oz Cascade hops

Other

10 ea fresh Jalapeno peppers

Yeast Munton & Fison ale yeast

Procedure Chop up Jalapeno peppers and boil them with the wort for 30 minutes or so. Strain them out when pouring wort into primary. Rack to secondary about 4 hours after pitching yeast.

Note: When handling jalapenos, be sure to wash hands thoroughly or wear rubber gloves. You'll find out why if you are a contact lens wearer. (I discovered this the hard way---making pickles, not beer.)

Special Bitter #9

Category Pale Ale

Recipe Type All Grain

Fermentables

7 lbs 2-row pale malt

1 lbs crystal malt (60 L.)

.5 lbs wheat malt

1 oz black patent malt

Hops

1 oz Centennial hops (10.9% alpha)

Yeast Wyeast 1028

Procedure Mash in: 12 qt. @ 140F

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

Mash out: 15 min. @ 170F

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

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

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

Speedball Stout

Category Stout

Recipe Type Extract

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Fermentables

6 lbs Dark Australian malt extract

.5 lbs Dark Australian dry

4 oz black patent malt

4 oz Flaked Barley

4 oz Medium Crystal malt

4 oz molasses

Hops

2 oz cascade (bittering) at 4.7 AAU
2/3 oz northern brewer (aromatic)

Other

1/3 lbs Coffee

Yeast Sierra Nevada yeast culture

Procedure Steep flaked barley and crystal malt for 50 minutes at 153 degrees. Boil for 90 minutes. Add black patent malt and molasses at 45 minutes. Bittering hops in thirds each 30 min. Fill a hops bag with the coffee and aromatic hops and add to the hot wort just before chilling. If you don't have a wort chiller you'd better wait until pitching. Remove the bag after about 24 hours or when the fermentation is going strong, whichever is longer. Rack to secondary once initial fermentation has died down, about 5 to 6 days.

Spiced Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

7 lbs amber liquid extract (Alexanders)
2 lbs crystal malt
1 lbs chocolate malt cracked

Hops

2 oz Hallertauer hops
2 oz Saaz hops

Other

4 oz fresh ginger
2 tbsp ground cinnamon

Yeast Wyeast American Ale (Sierra Nevada ?) yeast 1 pint starter

Procedure Steep crystal and chocolate malt in hot, but not boiling, water for about 1/2 hour. Strain out grains, sparge with hot water. Add extract, stir until dissolved. Bring to a boil and add all the Hallertauer hops, the ginger and the cinnamon. Boil 1 hour. Chill the wort, transfer to primary, and add Saaz hops. Pitch the yeast. When the fermentation slows, transfer to secondary fermentor. Prime with 3/4 cup corn sugar and bottle when fermentation appears complete.

Spiced Brown Ale

Category Spiced Beers
Recipe Type Extract

Fermentables

7 lbs dark Munton & Fison malt extract syrup (2 cans)
.5 lbs crystal malt
1 lbs chocolate malt

Hops

1 oz Fuggles pellet hops -- boil
1 oz Fuggles pellet hops -- 15 minutes before end of boil

1 oz willamette pellet hops -- finish

Other

1 nutmeg grated -- 15 minutes before end of boil

1 oz sliced ginger root -- 15 minutes before end

Yeast 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.

Spiced Chili Beer

Category Spiced Beers

Recipe Type Extract

Fermentables

5 lbs M&F light dry malt extract (unhopped)

.75 c. corn sugar for priming

Hops

1 oz Cascade pelletized hops (6.2% AA)

Other

6 each Chinese (Szechwan?) chiles
8 each chiles used for dry spicing (6 steamed, 2 unsteamed)

Yeast 1 pkg Yeast Lab Whitbread Ale Yeast

Procedure Removed stems and seed from chiles. Boiled extract and hops in ~3 gallons of water for 1 hour. Steeped chiles from 10 minutes, then discarded them. Started yeast in a small yeast starter. Pitched when wort cooled (I don't have a wort chiller). Bottled approx. 10 days later with priming sugar.

Before bottling I used a wine thief to taste the beer. Since the heat from the chile was low I decided to steam a few chiles and "dry spice" in the bottle. I also made two bottles with unsteamed chiles.

I'm not going to throw the chiles in the brew pot again. Very little spice was contributed from the six chiles I steeped.

I'll not put one chile in each bottle again, either. Fortunately, I limited this to 8 beers. The steamed chiles made the brew overpowering. The unsteamed chiles were worse, with a mild infection that caused those beers to become hazy. The problem is not the heat. The dry spiced bottles are about as hot as Pace hot salsa. It's the chile aroma that makes the beer undrinkable.

My next attempt will utilize dry spicing in the fermenter. I'll try 6 to 8 steamed chiles in a muslin bag. Also, I'll put more hops in the boil (1.5 oz of similar bittering hops). The chiles seem to provide heat and aroma, which leaves flavor wide open to bittering.

Spicy Xmas Beer

Category Spiced Beers
Recipe Type Extract

Fermentables

3.3 lbs Northwestern light malt extract
2 lbs dark malt extract
2 lbs wildflower honey

Hops

2 oz Hertsburger hops (boil)
.5 oz Goldings hops (finish)

Other

2 oz grated ginger (boil)
1 oz grated ginger (finish)

Yeast 2 packs Munton & Fison ale yeast

Procedure Start yeast. Boil malt extract, honey, boiling hops and boiling ginger for about 1 hour. Strain. Add finishing hops and ginger. Cool rapidly in tub. Pitch started yeast. Ferment. Prime and bottle.

Spray Centennial Commemorative Ale - Brown Ale - No. 7

Category Brown Ale
Recipe Type Extract

Fermentables

9.0 lb Light Malt Extract Syrup, Alexanders
1.5 lb Crystal Malt, 20L
0.5 lb Chocolate Malt
0.25 lb Cara-Pils Malt
0.5 lb Flaked Barley

Hops

1.0 oz Eroica 12.6 % Leaf, Bittering, 60 min

1.0 oz Fuggles 4.0 % Leaf, Finish, 15 min

Other

2.0 tsp Burton Water Salts

1.0 cup Priming Dextrose

Alderwood Artesian Water, preboiled

Yeast 1.5 qt Wyeast 1065 American Ale Yeast repitched #6

Procedure Steeped Grains and Flushed with Brewing Water Boiled the Wort for 60 Minutes

Added Finish Hops for the Last 15 Minutes of the Boil Cooled In Washbasin of Iced Water, 90 min

Strained Wort into Primary, Pitched @60F

6.0 gallons wort in 6.8 gallon carboy with blowoff OG 1.052 FG 1.011 Fermented 6 days Racked to secondary carboy for another 8 days Racked again just before bottling Yield - 18 750 ml bottles, 17 500 ml bottles

This one started fermenting on April 24th, 1995; 100 years to the day from when Joshua Slocum sailed the Spray out of Boston harbor, to start the first single-handed circumnavigation of the world.

Spread it on Toast Imperial Stout

Category Stout

Recipe Type Extract

Fermentables

6.6 lbs Northwestern Dark Unhopped Extract

3 lbs Laaglander Light DME

1 lb 40L Crystal malt

.5 lb Chocolate malt

.25 lb Flaked barley

.75 lb Roasted unmalted barley

Hops

1.5 oz 7%AA Cluster pellets (60min)
1.5 oz 5%AA Cascade pellets (60min)
0.6 oz 5%AA Cascade pellets (15min)
0.5 oz East Kent Goldings whole (dryhop)

Other

.25 tsp NaCl
.25 tsp CaSO₄
1 tsp CaCO₃
5 gal Palos Hills, IL (soft) tapwater
8 oz starter culture from 4 bottles of Sierra Nevada Pale Ale

Yeast

Procedure Steeped grains at 170F for 15 minutes in grain bags. Fermented at 65F. Bottled with 1/2 cup boiled corn sugar.

Spruce Beer

Category Spiced Beers
Recipe Type Extract

Fermentables

6.6 lbs Munton & Fison dark malt extract
3 lbs dry dark extract

Hops

3 oz Cascade hops (4.3 alpha)
1 oz Cascade hops

Other

3 tsp gypsum

.5 tsp Irish moss

.5 oz spruce essence

Yeast Leigh & Williams Beer & Stout yeast

Procedure Boil malt and boiling hops for 1 hour. In last 10 minutes add the 1 ounce of Cascade finishing hops and the Irish moss. In the last 2 minutes add the spruce essence. Chill and pitch yeast.

Spruce Beer

Category Spiced Beers

Recipe Type All Grain

Fermentables

10 lbs american 2-row malt

.5 lb crystal 40 Lovibond

1/3 lb chocolate malt

Hops

1 oz cascade hops (aa=7.6%, 60 minutes)

Other

1 pint fresh spruce growths (30 min.)

Yeast German Ale Yeast

Procedure I mashed all grains together and did a protein rest at 122 degrees for 30 minutes and then mashed at 148-152 degrees for 1 hour.

Spruce Juice

Category Spiced Beers

Recipe Type Extract

Fermentables

5 lbs Premier Malt hopped light malt extract

1 lbs dried light plain malt extract

1/8 lbs roasted barley

Hops

2 oz Cascade hops

Other

20 oz cup loosely filled with blue spruce cuttings

Yeast Ale yeast

Procedure Bring extract and 1 1/2 gallons of water to boil. Add Cascade hops and boil for a total of 45 minutes. Rinse spruce cuttings, then toss into the wort for the final twelve minutes of the boil. Cool. Pitch yeast.

Stacie's Wicked Ale

Category Brown Ale

Recipe Type Extract

Fermentables

6.6 lbs Northwestern Malt Extract - Gold

4 oz Chocolate malt

8 oz Klages Malt

8 oz 60 Lovibond Crystal Malt

8 oz Black Barley

Hops

1.5 oz Northern Brew Hops at 60 min

1.0 oz Hallertau Mittelfreu at 10 min
0.5 oz Hallertau Mittlefreu dry (in secondary)

Yeast Bell's amber ale yeast (or Wyeast 1056)

Procedure Steep grains in 150 to 160 degree F water for 60 minutes. Remove grains and bring to boil.

Primary for 3 weeks

Secondary for 3 weeks

Bottled for 2 weeks.

(I shoulda racked earlier. But I got busy... didn't even read the HBD! Can you believe it?)

Stacie's Wicked Ale

Category Brown Ale

Recipe Type Extract

Fermentables

6.6 lbs Northwestern Malt Extract - Gold

4 oz Chocolate malt

8 oz Klages Malt

8 oz 60 Lovibond Crystal Malt

8 oz Black Barley

Hops

1.5 oz Northern Brew Hops at 60 min
1.0 oz Hallertau Mittelfreu at 10 min
0.5 oz Hallertau Mittelfreu dry (in secondary)

Yeast Bell's amber ale yeast (or Wyeast 1056)

Procedure Steep grains in 150 to 160 degree F water for 60 minutes. Remove grains and bring to boil.

Primary for 3 weeks

Secondary for 3 weeks

Bottled for 2 weeks.

Steam Beer

Category Steam Beer

Recipe Type All Grain

Fermentables

9.5 lbs Klages malt

1.5 lbs Crystal malt 40L

.5 lbs Cara Pils malt

Hops

2.5 oz Northern Brewer whole hops

Yeast Wyeast #2007

Procedure Using a standard mash procedure: Protein rest of 30 minutes at 125 degrees. Raise temperature to 155 degrees and hold for 90 minutes or until starch is converted. Sparge to collect enough that a 1 hour boil will still leave you 5 gallons of beer (brewing -- art or science?). Bring wort to boil. Add 1-1/2 ounces of Norther Brewer at beginning, 1/2 ounce at 30 minutes and 1/2 ounce for the last ten minutes.

Steam Beer

Category Steam Beer

Recipe Type Extract

Fermentables

6.6 lbs American Classic light malt extract

.5 lbs crystal malt (10 L.)

.5 lbs crystal malt (20 L.)

.5 cup honey (priming)

Hops

1.5 oz Tettnanger hops (60 minute boil)

.25 oz Tettnanger (30 minute boil)
.75 oz Hallertauer hops (30 minute boil)
.25 oz Tettnanger (10 minute boil)
.25 oz Hallertauer (10 minute boil)
1 oz Kent Golding hops (dry hop)

Other

1 tsp., salt
1.5 tsp., gypsum

Yeast 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.

Stout

Category Stout

Recipe Type Extract

Fermentables

8.8 lbs unhopped dark malt extract
1 lbs roasted barley
1 lbs wheat malt
.5 lbs black patent malt
.5 lbs chocolate malt

Hops

4 oz Bullion hops (boil)
1 oz Cascade hops (finish)

Yeast yeast

Procedure The bullion hops are added 30 minutes into the boil. I used pelletized hops and there was a huge amount of sediment when I racked it---not sediment in the normal sense---it was mostly beer with hops floating in it, but it was too thick to go through the siphon.

Stout

Category Stout
Recipe Type All Grain

Fermentables
9 lbs. Pale malt
.75 lb. Black patent malt
.75 lb. Crystal malt
10 oz. Roasted Barley

Hops
1 oz. Bullion hops-pelleted

Yeast Edme dry Ale yeast

Stout

Category Stout
Recipe Type Extract

Fermentables
3.3 lb amber NW extract
6.6 lb dark extract
1 lb crystal
1 lb roasted barley
0.4 lb chocolate malt

0.5 lb black patent

Hops

2 oz brewers gold 15.2 (60 minute boil)

1 oz cluster 7.3 (60 minute boil)

0.5 oz willamette (10 minute boil)

1 oz cascades (10 minute boil)

0.5 oz hersbrucker (5 minute boil)

1 oz cascade (5 minute boil)

0.5 oz hersbrucker (5 minute boil)

0.5 oz willamette (5 minute boil)

Other

1 oz. roastaroma tea (10 minute boil)

1 oz. roastaroma (after turning off heat)

Yeast dry yeast and everything.

Stout ala Guinness

Category Stout

Recipe Type All Grain

Fermentables

8 lbs pale ale malt

.75 lbs of crystal

1 lbs roasted barley

1 lbs flaked barley

.25 lbs chocolate malt

.25 lbs wheat malt

Hops

12-12 HBU Hops

Yeast Wyeast Irish yeast

Procedure Standard mashing procedure used.

Stout or Is It Porter?

Category Porter

Recipe Type Partial Mash

Fermentables

1 lbs roasted barley (mash)

1 lbs crystal malt (100 L.)

1 lbs pale malt

2 oz black patent malt

1 can John Bull dark unhopped extract

1 can John Bull amber unhopped extract

.5 cup light dry extract (priming)

Hops

1 oz Galena hops (boil 45 minutes)
.5 oz Fuggles hops (5 minute boil)
1 oz Cascade hops (5 minute boil)

Other

.25 tsp Irish moss

Yeast Whitbread ale yeast

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.

Stout Stout

Category Stout

Recipe Type All Grain

Fermentables

10 lbs pale malt (2-row)
1 lbs roasted barley
1 lbs flaked barley
.5 lbs crystal malt

Hops

1+ oz Centennial whole hops (at 10.1 AAU) no finishing

Yeast Wyeast Chico ale slurry

Procedure Mash in 3 gallons of water at 170 degrees. Starch conversion at about 90 minutes. Mash out. Sparge with 170 degree water. Collect 5 gallons or so. Boil for 60 minutes with hops going in at beginning of boil.

Strawberry (or whatever...) Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

1.5 lbs honey

1 can Morgan's Wheat

1.5 lbs light dried malt

2 lbs fresh or frozen berries

Hops

2 oz Tettnangers (reduce if you don't like hoppy beers)

Yeast ale yeast

Procedure Boil the honey, an ounce of the hops, & the Irish moss in some water 15 minutes. Add Morgan's kit malt and bring back to a boil. Add fruit. Lower heat. Steep at 150 degrees 20 minutes with the second half of the hops.

That's it! Toss in some cold water & yeast and let 'er go.

After 4 days, rack off into a secondary fermenter, leaving the fruit behind in the primary.

Strawberry Beer

Category Fruit Beers

Recipe Type Extract

Fermentables

1 lb. amber malt extract

1 lb. light crystal malt

9 pints fresh strawberries

Hops

2 oz. hops

Other

6 lb. pale malt extract
a little irish moss
about 3 tsp. pectin enzyme

Yeast 1 pkg. WYEAST Belgian Ale

Procedure I cleaned and pureed all the strawberries in a blender, added about half a gallon of water to them, and boiled them separately from my wort for about 15 mins. (my pot wasn't big enough to fit 'em). Cooled them and my wort and added the rest of the water. Pitched the yeast. The blowoff was amazing! (I probably lost about 1 1/2 gallons of beer). Tons of it. I heated the pectin enzyme in a little water and added it to the secondary (to eliminate pectin haze). Let it sit in a secondary for three weeks. When I bottled it it tasted tart as hell -- but a week later I started drinking it and it was great! It's a bit bitter, but the strawberry is very noticeable and everyone seems to enjoy it (especially me!).

Strawberry Beer

Category Fruit Beers
Recipe Type Extract

Fermentables

3--1/2 lbs dry light malt
1 lbs crushed crystal malt
8 pints fresh strawberries

Hops

3.3 lbs M&F amber hopped syrup

1 oz Northern Brewer leaf hops

Other

4 tbsp pectin enzyme

Yeast Ale yeast starter

Procedure Make a yeast starter by boiling 1 cup dry malt extract in a quart of water and cool to below 90 degrees F. Add four of Red Star Ale yeast and agitate. Let set for two hours.

Steep crystal malt in 1 gallon of water for a while, then "rinse" in another 1--1/2 gallons. (I preboil.) Add malt and boiling hops and boil liquid for 1 hour. Turn down heat to very low flame and add pureed strawberries, heat for 15-20 minutes. Remove hops then cool wort. Dump in primary fermenter and add cold bottled water. The temp should be around 65-70. Dump in the yeast starter. The next day or sooner, add about 4 tablespoons of pectic enzyme, right into the beer. Rack after 3- 4 days. Bottle with 3/4 cup corn sugar.

Strawberry, Not Very Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

7.2 lbs Alexander's pale malt extract syrup

.5 lbs cracked crystal malt (10L)

6 pounds+ pureed previously-frozen strawberries

Hops

.75 oz Saaz hops (5.9% alpha)

1 oz Fuggles (5.3% alpha)

Other
Pectin enzyme

Yeast Wyeast #1214 Belgian ale yeast

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.

Striped Cat I.P.A.

Category Pale Ale
Recipe Type Extract

Fermentables
6 lbs pale dry extract
1 lbs amber dry extract
1 lbs crystal malt
.75 lbs toasted pale malt
.25 lbs pale malt
.5 cup corn sugar for priming

Hops

1 oz Bullion hops (8.2 alpha)
.5 oz Brewers Gold hops (7.5 alpha)
1 oz Cascade hops (4.2 alpha)

Other

2 tsp. gypsum
.25 tsp. irish moss

Yeast 1 pack Wyeast #1098

Procedure Procedure is that described by Papazian...steep grains, boil 1 hour (boil Brewers Gold and Bullion). Remove from heat and add the cascades. Cool wort. Pitch yeast.

Summer Chocolate Stout

Category Stout

Recipe Type Extract

Fermentables

1 lbs chocolate malt
1 lbs crystal malt
4 lbs light malt extract syrup
2.5 lbs dark malt extract powder
8 oz molasses

Hops

1.5 oz Perle (boil) - 60 min.
1 oz Fuggle (flavor) - (1/2 ounce for 15 minutes
.5 oz Willamette (leaf hops

Other
2 tbsp gypsum

Yeast Wyeast #1084 Irish Ale Yeast

Procedure Steep grains for 30 minutes at 180F in 3 gallons water. Sparge thoroughly with 2 gallons. Filter wort through leaf hops (this didn't work well, and I don't suggest it).

Summer Lemon Wheat

Category Wheat Beer
Recipe Type Extract

Fermentables
6.6 lbs Northwestern weizen extract
3 lbs light dry malt extract
2 lbs honey
2 oz pure lemon extract
1 cup corn sugar for priming

Hops

2 oz Hallertauer hops

Other

4 whole lemons

Yeast dry ale yeast

Procedure Boil 2 gallons of water, remove from heat and add the malt extracts and honey. Add 1-1/2 ounces of the hops at this time. Return to heat and boil for 50 minutes. After removing from heat, add the remaining 1/2 ounce of hops, the lemon extract, and the juice from the 4 lemons. Chill wort to 72 degrees, transfer to primary fermenter and pitch yeast. Ferment for 7 days at 72 degrees. Rack to secondary fermenter and let sit another 7 days. Bottle and let sit for 4 weeks.

Summer Pale Ale

Category Pale Ale

Recipe Type All Grain

.

Fermentables

8 lbs 2-row pale malt

1 lbs Munich malt

.5 cup dextrin malt

Hops

20 grams Nugget leaf hops (14 alpha)

15 grams Brambling leaf hops

Other

1 tsp gypsum

1/4 tsp Irish moss

Yeast 1 pack Edme ale yeast

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

SunWeiss

Category Wheat Beer

Recipe Type Extract

Fermentables

1 lbs Klages malt

1 lbs malted wheat

1 can John Bull unhoppped light extract syrup

Hops

1 oz Saaz hops pellets

Other

.5 tsp irish moss

Yeast lager yeast

Procedure Microwave mash the Klages and wheat. Sparge with 1 gallon of water at 170. Add extracts and 2/3 of the Saaz hops.

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

Surprised Frog Lager

Category Lager Pale

Recipe Type Extract

Fermentables

3.3 lbs Munton & Fison extra light extract

~0.4 lbs (2/5 pound), Briess amber extract

.5 lbs crystal malt (40 L.)

12 oz clover honey

.5 cup corn sugar

Hops

1 oz Cascade hop pellets (60 minute boil)

Other

3 oz grated ginger root (15 minute boil)

1/3 licorice stick

Yeast 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.

Swamp Dog Stout

Category Stout

Recipe Type Extract

Fermentables

7 lb dark plain extract

1.5 lb plain dark dried extract

.5 lb black patent malt

.5 lb roasted barley

1 cup corn sugar for bottling

Hops

2 oz Nugget hops (14 AA) boil

1 oz Chinook hops (13.2 AA) finish
1 tsp Irish moss (w/finish hops)

Yeast Munson dry yeast

Procedure This was my first batch. I just last week made another batch `cause I was down to only a 6-pack of SDS. In the second, I also used 1# oatmeal and 1 cup of brown sugar. Left in the primary for 7-10 days. Secondary for at least 4 weeks. Try it, you won't be sorry!!!!

Sweet Tooth's Sheaf & Vine Stout

Category Stout

Recipe Type Extract

.

Fermentables

3.3 lbs John Bull Unhopped Dark Extract

3.0 lbs Laaglander Light DME

0.5 lbs Belgian Special-B

0.5 lbs Belgian Cara-Munich

0.5 lbs Belgian Roasted Barley

0.5 lbs Belgian Roasted Malt

.5 cup corn sugar for priming

Hops

2.25 oz Cascade 4.0% @ 60 minutes

1.15 oz BC Goldings 4.0% @ 15 minutes

Other

.25 tsp Burton Water Salts

0.5 lb lactose at bottling

Yeast Wyeast #1056 American Ale Yeast

Procedure Don't boil the grains, just crush them and steep them in 2 gallons of 170F water, then remove and add the rest of the 5.5 gallon boil water. If you don't do a full wort boil, you will have to increase the hop rates (say, 25% more for a 2.75 gallon boil) to compensate for the lower efficiency. Better be very sure you keep good sanitation since lactobacillus can eat the lactose and will certainly make for gushers (or worse) if you get an infection.

Fermented at 68F.

Sweetport Porter

Category Porter

Recipe Type Extract

Fermentables

3.3 lbs Munton & Fison dark malt extract syrup

2.2 lbs dark dried malt extract

1.1 lbs light dried malt extract

8.5 oz malto-dextrin powder

1.1 lbs crystal malt (40 L)

4-1/4 oz chocolate malt

4-1/4 oz black patent malt

1 cup light clover honey
1 cup brown sugar
1/3 cup blackstrap molasses

Hops

1 oz Clusters hop pellets (boil)
1 oz Cascade hop pellets (boil)
.5 oz Cascade hop pellets (finish)

Other

1 tsp gypsum
.25 tsp Irish moss (15 minutes)
.75 cup dextrose (to prime)

Yeast 1/2 quart (500 ml) Irish ale yeast culture (WYeast #1084)

Procedure Crush grains and steep for 30 minutes in water at 158 degrees. Strain into boiling vessel and sparge with 158 degrees water. Add malt extracts, dextrin, honey, brown sugar, molasses and gypsum and bring to a boil. Add boiling hops 5 minutes into boil, Irish moss for the last 15 minutes and finishing hops in last 5 minutes. Total boil of 50 minutes. Cool to at least 68 degrees before pitching yeast. Prime with dextrose as usual.

Swill Clone

Category Lager

Recipe Type Extract

Fermentables

3 cups 20LV ish crystal malt
3.3 lbs John Bull dark unhopped extract syrup
3.5 cups munton and fison unhopped plain amber dry malt extract (20 EBC ish)

Hops

1 oz Kent Goldings hop pellets (boiling)
.5 oz Cascade hop pellets (finishing)

Other

.5 tsp burton water salts (if needed)
.5 tsp gypsum (if needed)
.5 tsp Irish Moss

Yeast Lager Yeast (please use something good!)

Procedure Well, here goes... keep it simple and fun! Before you start... why not get your yeast starter going?

Crack the crystal in a blender or whatever you like to crack with (dont powderize it!) bring it to a boil with one gallon of cold water. At the first sign of a boil, strain the liquid into your normal boiling pot (dont squeeze, smish, or squish the grain... just let the wort run out).

Add one gallon (or two if the pot is large enough) of water, the water salts, and extracts to the pot and bring to a boil. Boil for fifteen minutes, then add the boiling hops and continue boiling for 30 minutes (keep on stirring, but try to keep the pot covered as much as possible).

Add the Irish moss, stir for one minute.

Add the finishing hops. Stir and cover for three minutes.

Place (chill first if you like) in the fermenter and top to 5.5 gallons.

Pitch when cool (as if you didnt know this part).

I normally use a two stage system. I'll rack it once after the head falls. When the bubbler pharts 2 or less times per minute, i'll bottle or keg. If you are bottling, i would suggest using somewhere between 1/2 and 3/4 cup corn sugar, or 1/2 cup of honey for priming... I hope i didnt forget anything...

Note: If you serve this beer to newbies or wimps, serve it COLD!

Taken Liberties Ale

Category Pale Ale

Recipe Type Extract

Fermentables

.5 lbs crystal malt (60L)
1 cup English 2--row pale malt
7 lbs light Munton & Fison dry malt extract
.5 cup corn sugar (priming)

Hops

.5 oz Galena pellets (12% alpha)

1 oz Cascade pellets (5.5% alpha)
1 oz Cascade pellets

Other
.5 oz Irish moss

Yeast Wyeast American ale #1056

Procedure Cracked grains and steeped in 2 (U.S.) quarts 150-155F water for 45 minutes. Collected runoff and sparged with an additional 1--1/2 gallons 170F water. Added to brew kettle with enough additional water to make 5- -1/2 gallons. Dissolved extract and boiled 65 minutes, adding hops and Irish Moss as shown. Chilled with an immersion chiller down to 70F. Racked off break and pitched onto dregs of the secondary of a previous batch, a la Father Barleywine. Active fermentation in under 12 hours. O.G. = 1.056; IBU = approximately 33 (not counting the dry hopping which would have added a point or two). Single-stage blowoff fermentation in the low 70's. Primary was 4 days, after which I attached a fermentation lock and dumped in the dry-hopping hops. After another 19 days of secondary, I racked to a Cornelius keg primed with 1/2 cup of corn sugar. After waiting a week or so, I tapped, keeping 20 psi on the keg at all other times.

Taking Liberty Ale

Category Pale Ale
Recipe Type All Grain

Fermentables
14 lbs Klages
4 oz 40L Crystal Malt
4 oz 90L Crystal Malt

Hops
.5 oz Chinook (12%)
1 oz Cascade (5.5%)

2 oz Cascade (5.5%)

Other

1 tsp Irish moss

.75 cup corn sugar to prime

Yeast Wyeast 1056 American ale

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

Tamalpais Wit

Category Wheat Beer

Recipe Type Extract

Fermentables

4-1/2 lbs light dry wheat malt extract

2 lbs orange honey

Hops

1 oz Hallertauer or Northern Brewer (7.5 HBU, boil)
1 oz Hallertauer or Hersbrucker (3 HBU finish)

Other

1.5 oz crushed coriander
.5 oz dried orange peel

Yeast Belgian Ale yeast (Wyeast 1214)

Procedure Bring 5 gallons of water to a boil, then add first three ingredients. Boil 45 minutes, then add 3/4 oz. coriander. Boil 10 minutes, then add remaining coriander and orange peel. Boil 5 minutes, and add the finishing hops for a final 2 minutes. Chill immediately to 75 F, areate into 5 gallon carboy, and add yeast. Ferment using blow-off method, then prime with 3/4 cup corn sugar and bottle.

TBones Game Warden Stout

Category Stout

Recipe Type Partial Mash

Fermentables

5 lb Briess 2 row
1 lb Flaked Barley
1.5 lb Crystal 40L
3.3 lb John bull dark
3.0 lb dark M&F DME

Hops

2 oz Eroica pellets

Other

2 inch Brewers Licorice

Yeast Danstar Nottingham yeast

Procedure Crush Grains and mash at 150 for 60 minutes, really I got the Briess only to convert the flaked as an experiment in head and body. Sparge and get 3 gallons. Add to this (already surly lookin' brew) the extract and hops. Boil 60-90 until 2.0 2.5 gals remain in pot. Pour in primary with 2.5 cold water. Chill in ICE water to 76.

Pitched Danstar Nottingham...went off like a bomb... had to replace 1 1/4 inch blow off on day 2..was spooged out... and it worried me...well...not too worried... racked to secondary after one week in secondary for 2 weeks...primed with 1.25 cup Dark DME...

Terminator Stout

Category Stout

Recipe Type All Grain

Fermentables

12.0 Lbs Great Western 2-row

1.0 Lbs Briess 40L Crystal Malt

1.0 Lbs Black Barley

1.0 Lbs Briess Munich

Hops

30 IBUS Cascade Hops

Yeast Wyeast #1056

Procedure Single step, upward infusion mash with strike temp at 157.

Cascade Hops, additions at boil, and at 1 hour. Shoot for 30 ibus. Total Boil time is 1.5 hours.

Use liquid Wyeast #1056 and ferment around 69 degrees.

Terminator Stout (Scale to size)

Category Stout

Recipe Type All Grain

Fermentables

80.0 % Great Western 2-row

7.0 % Briess 40L Crystal Malt

7.0 % Black Barley

6.0 % Briess Munich

Hops

30.0 ibus Cascade Hops

Yeast liquid Wyeast #1056

Procedure Single step, upward infusion mash with strike temp at 157. Hops- Cascade additions at boil, and at 1 hour. Shoot for 30 ibus. Total Boil time is 1.5 hours. Use liquid Wyeast #1056 and ferment around 69 degrees

Tessellator

Category Lager Bock

Recipe Type Extract

Fermentables

8 lbs Heidelberg Bavarian Bock Malt Dark

1 lb M&F dry light

.25 lb Chocolate Malt, crushed

1/8 lb Black Roasted Barley, crushed

.5 lb German light crystal, crushed

1 1/2 inches licorice, crushed

Hops

2 ozs, Fresh Bullion Hops
.5 oz Fresh Chinnok Hops
1 oz Fresh Perl Hops
.5 oz Compressed Kent Goldings Hops

Other

1 tsp Irish Moss

Yeast 2 pkgs Whitbred Ale yeast

Procedure Crush all grains, place in muslin bag in 6 qts water. Bring to a boil. Remove grains in bag and add all malts. Boil 20 minutes. Add Bullion Hops. Boil 30 minutes. Add Chinook Hops, Licorice, Irish Moss. Boil 15 minutes. Add 1/4 oz Perl hops. Boil 10 minutes. Add 1/4 oz Perl hops. Boil 5 minutes. Chill wort and sparge into primary fermenter. Add water to 5 1/2 gals. Dry hop 1/2 oz Kent Goldings in muslin bag. Pitch yeast.

Rack to secondary, removing hops after fermentation slows. Bottle with 1 1/4 cup M&F dry malt for priming.

TGIF Pale Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6 lbs Light Dry Malt Extract
1 lb Crystal Malt 40L

Hops

.5 oz Northern Brewer Hops 60 min. (pellets)
.5 oz Northern Brewer Hops 30 min. (pellets)
.5 oz Cascade Hops 10 min. (plug or whole)

.5 oz Cascade Hops dry (plug or whole)

Other

1 tsp Irish Moss 30 min.

Yeast 1 pkg Whitbread dry yeast

The Claude Bonaire Belgian Strong Ale

Category Belgian Ale

Recipe Type Extract

Fermentables

6.5999999 Lbs Light DME

2.25 Lbs Amber DME

1.0 Lbs Dark Belgian Candi Sugar

1.0 Lbs Brown Sugar

8.0 Oz Belgian Special B

4.0 Oz Belgian Aromatic

2.0 Oz Malted Barley

Hops

1.0 Oz UK Kent Goldings (60)

0.75 Oz Hallertauer (45)

0.5 Oz Saaz (2min)

Other

2.0 Tbsp Corriander Seed (crushed)

5.0 Tbsp Sweet Orange Peel (last 15min w/ corriander)

1.0 Tbsp Cinnamon (boiled and added to secondary w/ the pound of Brown Sugar)

Yeast WLY500

Procedure all grains were in a grain bag. Brought to 150 and held for 10min. Raised to 175 for 20min. Finally, raised water to boiling and removed grain at 208, approximately 40min total time. Actual boil time: 75Min. So I initially had no intention of putting the brown sugar in or the cinnamon, but when I racked to the secondary they yeast had attenuated so well in 7 days, I figured I'd give them something else to do, as they were almost done, and surely getting bored. Early on, it had a very phenolic nose. Granted it was flat and 70. After that, the Special B really shined through with good plum and a little banana. Nothing too special... yet, but it's only been 18 days. We'll see what comes. The orange and Corriander are there, but just barely, I didn't use a lot considering the "size" of the beer.

The Drive Pale Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6.6 lb light, unhopped malt extract

5 lb light dry malt extract

2 cup corn sugar

.75 cup medium crystal malt

1/4 cup black patent malt

Hops

3.75 oz Cascade hops pellets (4.4 alpha)
1.5 oz Willamette hops pellets (4.0 alpha)

Yeast Whitbread ale yeast

Procedure This is a 10-gallon recipe; cut ingredients in half for 5 gallons. Steep grains in a mesh bag until water reaches boiling. Remove grains. Follow standard extract brewing process, adding extract and Cascade hops. I boiled the wort in an 8-gallon pot and added 4 gallons of cold water. Pitch yeast at about 80 degrees. I fermented this in a 20-gallon open container for 4 days, then racked to glass carboys for 24 days.

The Grommator

Category Lager Bock
Recipe Type Extract

Fermentables

.5 lbs pale malt
.5 lbs crystal malt
.5 lbs chocolate malt
9.9 lbs dark malt extract syrup
1 lbs dry amber malt extract

.75 cup corn sugar (priming)

Hops

3-1/2 oz Saaz hops (boil)

.5 oz Hallertauer hops (finish)

Yeast lager yeast

Procedure Roast pale malt in 325 degree oven for 15 minutes or until golden brown. Crack grains and add to 1-1/2 gallons cold water. Bring to boil. Before serious boil starts, remove grains. Add extract and Saaz hops. Boil 60 minutes. Add Hallertauer hops and boil 5 more minutes. Remove from heat. Cover and let hops steep 15 minutes. Strain into 3-1/2 gallons cold water. (Be sure to strain out as much stuff as possible.) Pitch yeast and ferment one week at about 65 degrees, then rack to secondary. Secondary fermentation should last about 3 weeks at 45-50 degrees. Prime and bottle. Refrigerate bottles for about 1 month.

The Haircut Beer

Category Lager

Recipe Type Extract

Fermentables

3.3 lbs Australian lager malt extract (hopped)

3.3 lbs Australian plain light malt extract (unhopped)

3/4cup Corn Sugar for bottling

Hops

1 oz. Fuggles hops (boiling)

0.5 oz Cascade hops (boiling)

0.5 oz Cascade hops (finishing)

Yeast 1pkg. Superbrau yeast

This Pete's Wicked Red Ale

Category Pale Ale

Recipe Type Extract

Fermentables

2.5 oz roast barley

8.0 oz crystal malt (20 L)

5 lb Canadiana light malt extract

1 lb Edme light dried malt extract

Hops

28 g Northern Brewer pellet hops (aa 10%)
26 g Styrian Goldings pellet hops (aa 8.5%)
7 g Willimette leaf hops
7 g Cascade leaf hops

Other

2 oz 100% dextrine
1 tsp gypsum
3/8 tsp Irish Moss

Yeast 10 g (2 pkgs) Nottingham English Ale dried yeast

Procedure Steep grains in 3 qts H₂O at 150 deg F, 45 min, then sparge with 170 deg H₂O.

Boil (60 minutes) with extracts, dextrine, gypsum, Northern Brewer and Styrian Goldings. Add Willamette, Cascade, and Irish moss in last 12 minutes of boil. Pitch 10 g (2 pkgs) Nottingham English Ale dried yeast (hydrated warm H₂O). Dry hop in secondary with 28 g Cascade pellet hops.

Primary fermentation 5 days at 20 deg C (68 F), secondary 20 days at 18 deg C. OG 1032, FG 1005 (3.75 % alc by wt), est bitterness 57 IBU, est colour 15 SRM

Three Hour Tour Ginger Pale Ale

Category Pale Ale

Recipe Type Extract

Fermentables

8 lbs. Alexander's Pale Malt Extract
.5 lb. crystal malt
.25 lb. toasted malt
1 1/4 cup pale dried malt extract (priming)

Hops

1 1/2 oz. Northern Brewer hops - 6.4%

.5 oz. Cascade hops - 5.9% (finishing)
.5 oz. Cascade hops - 5.9% (dry)

Other

.75 oz. fresh grated ginger
.5 tsp. Irish moss

Yeast pkg. Wyeast 1056 - American Ale Yeast

Procedure Put on Axis: Bold as Love by Jimi Hendrix. Steep crushed grains in muslin bag. When water boils, add malt extract and Northern Brewer hops. After 45 minutes, add Irish moss and ginger. Add Cascade hops during final two minutes of boil. Allow to steep for few minutes, cool wort in Scottie's Patented Wort Chillin' Device. Sparge into fermenter. Pitch yeast when cool. Ferment for about 1 week in primary and rack to secondary fermenter. Dry hop with 1/2 oz. Cascades Allow to sit for 1-2 weeks. Prime with DME dissolved in 1 pint of water. Bottle and enjoy!

Three Vice Stout

Category Stout

Recipe Type Extract

Fermentables

6.6 lbs Stout extract (2 cans if using cans)
.25 lbs flaked barley
1/8 lbs black patent malt
.75 cup brown sugar (priming)

Hops

.5 oz Fuggles hops (bittering)
.5 oz Fuggles hops (flavoring)

Other

4 oz unsweetened chocolate

5 cups brewed coffee

Yeast 1 package Wyeast #1084

Procedure Heat water to 160 degrees and steep barley and malt for 30 minutes. Remove grains and heat to boiling. Add extact and coffee and return to boil. Add bittering hops and boil 50 minutes. Add chocolate and flavoring hops and boil for 10 minutes. Cool and pitch yeast (I used a starter). Rack to secondary when active fermentation subsides. Leave in secondary 3-4 weeks. When ready to bottle boil brown sugar with pint of water to prime.

Three X Autumn Ale

Category Bitter Ale

Recipe Type All Grain

Fermentables

6.0 Lbs 2 Row (1lb toasted)

2.0 Lbs Munich

8.0 Oz Cara-Pils

Hops

2.0 Oz Nugget (aroma)

0.5 Pints Northern Brewer (boil)

Other

0.25 Tsp Irish Moss

Yeast White Labs WLP001 California Ale yeast

Procedure Toasted 1 lb of 2 row @ 450 for 15 minutes. Single step mash 155 for 2 hours. Sparge to collect 6 gallons. boil to 5 gallons. Cool. Rack.

Tina Marie Porter

Category Porter

Recipe Type All Grain

This was a marvelous bitter-sweet velvet black porter.

Fermentables

8 lbs Klages 2-row malt

1 lbs Munich malt

.5 lbs crystal malt (90L)

.5 lbs chocolate malt

.5 lbs black patent malt

.5 lbs roasted barley

Hops

.5 oz Northern Brewer hops (boil)

.5 oz Cascade hops (boil)

.5 oz Cascade hops (finish)

Other

1 tsp gypsum

.5 tsp Irish moss

Yeast 14 grams Whitbread ale yeast

Procedure The mash was done based on Papazian's temperature-controlled method. The boiling hops used were Northern Brewer and Cascade, but other hops can be used, this recipe uses 10.75 AAUs. The finishing hops are added after the boil and steep while cooling with an immersion chiller. The Irish moss is added in the last 20 minutes of the boil. The yeast is rehydrated in 1/2 cup of 100 degree water.

Too Dry Stout

Category Stout

Recipe Type Extract

Fermentables

1 lb British Crystal

.5 lb Black Barley

.25 lb Black Patent

7 lb Australian Dark

Other

2 oz. Perle (at beginning of boil)

Yeast ale yeast

Procedure Steep specialty grains. Remove grains, add extract and hops. Boil.

Too Much Head

Category Pale Ale

Recipe Type All Grain

Fermentables

8 lb 2 row Klages malt

1 lb 20 L Crystal

.5 lb Cara-pils

.5 lb Malted Wheat

Hops

.5 oz Perle hops (60 min)

.5 oz Perle hops (30 min)
1.5 oz Cascade hops (30 min)
1 oz Cascade hops (2 min)
1.5 oz Cascade hops (dry)

Other

RO water with 2 tsp Gypsum/5 gal, 1/2 tsp Epsom salts/5 gal, 1/4 tsp NaCl/5 =
.25 tsp powdered Irish Moss (10 min)

Yeast Yeast Labs American Ale Yeast (16 oz starter)

Procedure Protein rest 30 min @ 122°F

Mash 154°F to conversion

Mashout at 175°F and sparge at 170°F

Boil for 60 min.

Too Sweet Ale

Category Pale Ale

Recipe Type Extract

Fermentables

.5 lbs crystal malt
3.3 lbs unhopped amber extract
3.3 lbs unhopped light extract

Hops

1.5 oz Northern Brewers hops (boil)
.25 oz Cascade hops (finish)

Yeast Whitbread ale yeast

Too Sweet Clone

Category Pale Ale
Recipe Type Extract

Fermentables

3.3 lbs M&F Unhopped Amber Extract (boil 30 mins)
3.3 lbs M&F Unhopped Light Extract (boil 30 mins)
.5 lbs Crystal Malt 60L

Hops

1 oz Northern Brewers Plugs (boil 30 mins)
.5 oz Northern Brewers Plugs (boil 20 mins)

.25 oz Cascade Pellets (boil 10 mins)
.25 oz Cascade Pellets (boil 0 mins, let sit for 20 mins)

Other

.25 tsp Irish Moss (boil 10 mins)

Yeast M&F Dry Ale yeast

Procedure Add Crystal malt to 1 1/2 galls of cold water and bring to a boil. Remove Crystal malt, add extract and 1 oz of Northern Brewers Hops. Boil for 30 mins adding 1/2 oz of Norther Brewers Hops at 20 mins, 1/4 oz of Cascade Hops at 10 minutes, Irish Moss at 10 minutes, and 1/4 oz of Cascade Hops at the end of the boil. Remove heat and let sit for 20 minutes. Strain into primary fermenter. Add 3 1/2 galls of cold water. Cool using a submersion Wort Chiller to 70 degrees (f). Add yeast. Ferment at room temperature. After one week in primary, transfer to secondary fermenter and let sit at room temperature for one week. Transfer to bottling bucket, add 1 pint of boiled water with 3/4 cup of corn sugar for bottling. Bottle and wait.

Tooncinator Motley Cru

Category Belgian Ale

Recipe Type Extract

Fermentables

8 lbs Briess Wheat/Malt powder (2 big ziplocks)
2 lbs Vienna carapils malt (2 small ziplocks)
1 3/4 cups corn sugar

Hops

1 oz. Lublin(?) hops, A=3.1 boil (pellets)
1 oz. Hallertau hops, A=4.8 boil (pellets)

1 oz. Hallertau hops, A=4.8 finishing (pellets)

Other

.5 oz. coriander seed (freshly crushed)

about 1/2 oz. dried orange peel (Lawries?)

5 whole cloves (to make me feel good, imperceptable)

Crystal bottled water

Yeast 2 packages Red Star Ale yeast

Procedure Crushed and steeped carapils. >30 min @130F, 150F, 170F. Sparged, increased volume to almost 4 gallons, heated and stirred in malt powder. Added hops in 4 portions after boil began, about every 15 minutes until they were all in - boiled another 45 minutes after last addition. Turned off heat, stirred in coriander seed, orange peel and cloves, started the chiller about 2-3 minutes later. Siphoned into carboy, added water to about 5 gallons, pitched yeast directly and shook to aerate. Wort didn't taste unduly strange, kind of hoppy, not too spicy. After secondary fermentation was complete I decided it should be hoppier and added the 2nd oz. of hallertau pellets. 3 days later I reconsidered and racked off the hops. I further decided to test out the scrubbing bubbles theory of hops reduction - I boiled 1 cup of corn sugar and steeped another tsp orange peel and added it - got a fairly vigorous fermentation for several more days.

Trappist

Category Belgian Ale

Recipe Type All Grain

Fermentables

8--1/2 lbs pale malt

1 lbs mild malt (or Munich malt)

.5 lbs crystal malt

1 oz black patent malt

1 lbs dark brown sugar

Hops

2 oz Hallertauer hops (60 minute boil)
1 oz Kent Golding hops (60 minute boil)

Yeast 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.

Trappist Ale

Category Belgian Ale
Recipe Type Partial Mash

Fermentables

1 lbs Biscuit malt
.5 lbs Belgian Crystal (what is this 50L)
6 lbs Northwestern amber extract

Hops

35 IBUs hops (Tettnanger/Kent Golding plugs)

Other

.5 lbs Special B (120L ?)

.5 lbs Roasted Chocolate

Yeast 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.

Trappist Ale

Category Belgian Ale

Recipe Type Extract

Fermentables

6.6 lbs M&F plain light extract

3.3 lbs M&F plain dark extract

1 lbs Clover honey

Hops

1 oz Fuggles leaf hops @ 3.3% alpha

1 oz Boullion leaf hops @ 7.1% alpha
1 oz Hallertauer leaf hops @ 5.4% alpha
1 oz Cascade leaf hops @ 6.4% alpha

Other

1 tsp Irish moss

Yeast Yeast Lab Trappist Ale liquid yeast culture

Procedure Add 1 oz Fuggles + 1/2 oz Boullion hops to 8 pt cold H2O, bring to boil. Add malts and honey, bring back to boil for 60 min. At 30 min, add 1/2 oz Boullion + 1/2 oz Hallertauer + 1/2 oz Cascade hops + 1 tsp Irish moss. At 5 min add 1/2 oz Hallertauer + 1/2 oz Cascade hops. Sparge directly into 2 gal cold H2O in 5 gal carboy (note wort chiller *not* used...). Sparge water was previously boiled and allowed to cool to about 175 deg F. Stopper and cool overnight in basement (which at this time of year is a nearly constant 60-62 deg F). Rack into clean, sanitized carboy, leaving trub behind. Pitch yeast (about 18 fluid ounces of starter, just after high krausen), attach blowoff hose, cover to exclude light, and smile while having a homebrew.

Trappiste

Category Belgian Ale

Recipe Type All Grain

Fermentables

7 lbs domestic 2-row pale malted barley

4 lbs Munich malt

8 oz wheat malt

1.5 oz chocolate malt

1 lbs dark brown sugar (in boil)

Hops

1 oz Chinook (10.8% AA) (boil)
.5 oz Tettnanger (4.7%)
.5 oz Hallertauer (2.8%)
.5 oz Kent Goldings (5.2%) (finish)

Other

Priming: 1

Yeast yeast cultured from a bottle of Chimay Rouge

Procedure Heat 14 quarts of mash water to 135 degrees. Mash-in for 3 minutes. Adjust pH to about 5.3. Protein rest for 30 minutes for 131-128 degrees. Conversion of about 2 hours at 150-141 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5.5 gallons at 168-165 degrees. Boil 2 hours. Add boiling hops at 60 mins and finish hops at end of boil. Chill. Pitch yeast.

Traquair House Ale

Category Scottish Ale

Recipe Type All Grain

Fermentables

18 lbs British pale malt
4 lbs British crystal malt
2 lbs toasted malt (homemade in oven - 10 min. @350F)
4 oz roast barley - in mash out only
1 lbs chocolate malt - in mash out only

Hops

1.25 oz centennial hops - 11.3 alpha for 75 minutes
.75 oz tettnager hops - 4.8 alpha for 15 minutes

Other

1 tsp salt in boil
1 tsp gypsum in boil
irish moss last 30 min.

Yeast Wyeast 1056 culture

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

Triple Double IPA

Category India Pale Ale
Recipe Type All Grain

Fermentables

8.0 Lbs American 2Row Pale Malt
10.0 Oz 75L Crystal Malt
8.0 Oz Willamette Hops

Yeast Whitelabs Irish Ale Pitchable Liquid Yeast

Procedure Mash : Single Step Infusion, bring 10 Qts water to 160 & add grain. Hold at 146-152 for 2 hours. Rest at 168 Degrees for 5 minutes. Sparge: 4.5 Gallons of 168 Degree water for 45-

90Minutes. Boil: Boil wort for 90 minutes. After 1st 30 minutes add 6 oz Willamette hops. Add 2 oz Willamette hops at last 5 minutes of boil

Trolleyman ESB

Category ESB
Recipe Type Extract

Fermentables
6.6 lbs Alexander light malt extract syrup
10 oz. 60 degree Lovibond crystal malt (crushed)
4 oz. malto-dextrin

Hops
32 IBU Willamette hop pellets (boil)

1.0 oz Tettnang hop pellets (finish)
1.0 oz. Tettnang hop pellets (dry hop)

Other

1 tsp Irish moss
.75 cup corn sugar for priming

Yeast Wyeast # 1098 (British ale) liquid yeast

Procedure Steep crystal malt in 4 gallons 160 degree water for 30 minutes and strain out grains. Bring water to boil and add malt extract syrup, malto-dextrin and Willamette hops for a 60 minute boil. Add Irish moss for last 30 minutes of boil and add Tettnang hops for last two minutes of boil. Turn off heat and allow to steep for 30 minutes while chilling your wort. Transfer to primary, top off to 5 gallons and pitch yeast at 72 degrees.

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

Twelfth Lager

Category Lager Pale
Recipe Type All Grain

Fermentables

10 lbs lager grain
1 lbs light dry malt extract
9 oz Chinese yellow lump sugar

Hops

1 oz Talisman hops (leaf)
1 oz Hallertauer hops pellets

1 oz Cascade hops

Other

4000 mg ascorbic acid

1 tsp Irish moss

Yeast Red Star ale yeast

Procedure Add grain to 3 gallons of 170 degree water giving an initial heat of 155 degrees. Mash at 130-155 degrees for 2 hours. Sparge and add extract and Chinese lump sugar. Boil. In last 20 minutes add Talisman hops. In last 10 minutes add Hallertauer hops and Irish moss. Strain. Add Cascade hops and steep. Strain into fermenter when cool and pitch yeast.

Tyrant Ale

Category Pale Ale

Recipe Type Extract

Fermentables

6.6 lb amber LME (I used Northwestern)

1.0 lb amber DME

1.0 lb amber crystal malt

0.5 lb chocolate malt

0.75 cup corn sugar for priming

Hops

1.25 oz Brewers Gold Hops - boiling (60+ min)
1.00 oz Willamette Hops - aroma (end of boil)
0.50 oz Willamette Hops - dry

Other

1 tsp gypsum
1 tsp Irish Moss

Yeast Liquid Ale Yeast (I used William's English Brewery Ale)

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

Tyson's Hefeweisen Amber

Category Wheat Beer
Recipe Type Extract

Fermentables

10.0 Oz "Special B" (60L) ground caramel malt
4.0 Lbs Dry Amber Malt Extract
3.3 Lbs Wheat Extract Syrup

Hops

2.0 Oz E.K.G. Hops (6.1%)

Other

5.0 Gallons Pre-boiled, purified water (Split 3 & 2)

Yeast WhiteLabs #WL300, or preferred Hefeweisen Ale yeast

Procedure Steep caramel malt in 3 gallons hot (180+ degrees, but not boilig) water for 10 minutes with steeping sock, squeezing most of moister out before throwing out. Put over high heat, adding and dissolving dry malt and syrup before boiling starts, stirring to prevent clumping and settling. Bring to boil, stirring ocasionaly, preventing over-boil. After 30 minutes of boil, add 1 oz. of hops. Stir and boil for another 20 minutes (50 total from beginning) and then add the other 1 oz. of hops. Boil for 10 more minutes, for a total of 60 min. boil. Cool to 80F degrees and add remaining 2 gal. pre-boiled purified water at room temp. Pitch yeast at 76-80F degrees. Primary fermentation should take 10 days at about 74F degrees (remember air-lock, dark place, etc...) Recommend bottling over kegging. Secondary fermentation (for bottles) could take as few as 7 days, but 14 days is recommended. Serve cold. 7% Alc.

Uncle Bill's Porter

Category Porter

Recipe Type Extract

Fermentables

3 1/3 lb light liquid extract

1 lb light dry extract

8 oz chocolate malt

4 oz black patent malt

.5 cp molasses

Hops

1 oz bittering hops (about 5-6%)
1 oz Willamette

Yeast 1 pk ale yeast

Procedure Specialty malts were heated just short of boiling in 1 gal water, then removed. Malt extracts and bittering hops were added, and boiled for 55 minutes. Willamette hops were added right at the end of the boil, and this was poured into three gallons of cold water in the primary. I've made this beer both with and without a yeast starter, depending on how ambitious I felt.

Ursa Major Stout

Category Stout
Recipe Type Extract

Fermentables

2 cans Munton & Fison stout kit
2 lbs Munton & Fison light dry malt extract
1 lbs crushed pale malt
1 lbs crushed crystal malt
.5 lbs dextrin malt
2 cups chocolate malt
2 cups black patent malt

2 cups roast barley
.75 cup corn sugar (priming)

Hops
2 oz Fuggles hops pellets (boil)
.5 oz Willamette leaf hops (finish)

Other
.25 tsp Irish moss

Yeast 2 packs M&F stout yeast

Procedure Mash grains in 1-2 gallons of water. Sparge with enough water to end with 2-3 gallons in pot. Bring to boil. Stir in extract and bring to boil. Add boiling hops. Boil 40 minutes. Add Irish moss in last 15 minutes. At end of boil, add aromatic hops and steep 15 minutes. Sparge into primary with enough water to make 6 gallons. Cool and pitch yeast. Rack to secondary when initial blow off subsides. Prime and bottle about a month later.

Usquepaugh Mild Brown Ale

Category Brown Ale
Recipe Type All Grain

Fermentables
4 lb. English 2-row pale malt
1 lb. Crystal malt
.75 lb. cracked wheat berries

Hops
1 oz. Cascade hops (start of boil)
.5 oz. Kent Golding hops (near end of boil)

Other

1.4 tsp. Irish moss

Yeast Edme ale yeast

Procedure I had some cracked whole wheat of the sort that can be cooked as a hot cereal. I pan-roasted it in a dry iron skillet for about 30 minutes, turning it frequently, until it was fairly dark (some was burned actually). This was cooked in about a quart of water for about 3/4 hour, and added to the main mash at about 50 C at the start of the protein rest. All water used had 1/2 tsp. Burton salts added per gallon. The boil was about 50 minutes, and there was quite a lot of hot break. This recipe yielded about 3 gallons of wort at OG=1.050. I pitched one packet of Edme ale yeast direct (no starter). FG was 1.018.

Vanilla Cream Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

4.0 Lbs Alexander's Pale Malt Extract

0.5 Lbs Crushed Caramunich Malt

1.0 Lbs Rice Solids

1.0 Lbs Lactose

Hops

1.25 Oz 4% AA Tettnanger (aroma)

0.75 Oz 4% AA Tettnanger (boiling)

Other

1.5 Tbsp Vanilla Extract

1.0 Tsp Irish Moss

Yeast WLP001

Procedure Steep crush grains in a muslin bag in 6 gallons water for 30 minutes at 150 Fahrenheit. Remove grains and discard. Bring Water up to a boil. Dissolve rice solids, lactose, and LME. Let wort come to a boil again and add boiling hops. After 45 minutes add Irish Moss. After an additional 10 minutes add aroma hops and vanilla extract. Turn off heat after a full 60 minutes of boiling, cool and pitch yeast.

VANILLA HONEY PORTER

Category Porter

Recipe Type Extract

Fermentables

6.6 Lbs Amber malt extract (Liquid)

2.0 Lbs Clover Honey

1.0 Lbs Chocolate Malt

Hops

2.0 Oz 4.4 Alpha Acid (Pellet, came with Kit)

Yeast Packet of dry yeast that came with kit.

Procedure Steeped grains for 25 minutes at 150 degrees. Brought to boil, added liquid extract and honey. Added boiling hops (60 Minutes), added flavor hops (5 Minutes)

Vespa

Category ESB
Recipe Type Extract

Fermentables
4.0 Lbs Light Dry Malt Extract
2.0 Lbs Clover Honey
0.25 Lbs Chocolate Malt
0.75 Lbs 20 L Crystal Malt
0.5 Lbs Carapils Malt

Hops

1.0 Oz North Down (6.2% AA) 60 minute
1.0 Oz East Kent Goldings (5.6% AA) 20 minute
0.5 Oz EK Golding (5.6% AA) 1 minute
0.5 Oz Cascade (5.0% AA) 1 minute
0.5 Oz EK Golding (5.6% AA) dry hop
0.5 Oz Cascade (5.0% AA) dry hop

Other

1.0 Tbsp Gypsum
1.0 Tbsp Irish Moss (20 minute)

Yeast White Labs London Yeast (WLP013)

Procedure 1. Crush Grains and steep them in 5 gallons of water in a muslin bag for 25 minutes at 150 F. Remove and drain bag. 2. Bring the water to a boil, and dissolve DME and honey. 3. Add boiling hops for 60 minutes 4. Add flavor hops and Irish Moss during the last 20 minutes of the boil 5. Shut off heat and steep aroma hops for about a minute. 6. Cool wort and pitch yeast in a fermenter Kept in primary fermenter (plastic) for 5 days Kept in secondary fermenter (and dry hopped) for 11 days

Wacky Weizenbock

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs Brewmaster Dried Wheat Extract
3 lbs Brewmaster Dried Amber Malt Extract
.5 lb chocolate malt

Hops

2 oz Hallertauer fresh hops (boiling - 1 hour)
.5 oz Hallertauer fresh hops (flavor - last 20 minutes)

.5 oz Hallertauer fresh hops (aroma - last 2 minutes)

Yeast Wyeast Liquid Wheat Beer Yeast

Procedure Prepare according to the standard Papazian method for extract beers. Starting gravity: 1.61 Starting Potential alcohol: 9% Ending gravity: 1.16 Ending Potential alcohol: 2% Primary and Secondary fermentation took 1 month. I believe that the high alcohol content (7%) pickled the yeast and stopped fermentation in it's tracks. Bottled with 1 1/4 cup DME

Wake Up and Go To Sleep Stout

Category Stout

Recipe Type Extract

Fermentables

4 lb Dark Malt Extract

3 lb Light Malt Extract

1/8 lb Roasted Barley

1/8 lb Black Patent Malt

1/4 lb ChocolateMalt

1 lb Crystal Malt (90 lov)

Hops

1.5 oz Northern Brewer Hop Pellets (Boiling)

0.5 oz Willamette Hop Pellets (Finishing)

Other

2.5-3 cups Chocolate Cappucino (Espresso Ground)

Yeast 1 pkg Wyeast Irish Ale Yeast

Procedure Steep grains in 1.5 gal of water while bringing to a boil. Remove at boil. Add extracts and boiling hops. Add coffee grounds last 5-10 minutes of boil. Add finishing hops last 2-5 minutes of boil. Sparge into fermenter and pitch yeast when cool. Primary (Plastic in my case)-5 days. Secondary (Glass for me)-10 days. Bottle with 3/4 cup corn sugar and let age for about 4 weeks for best results.

Washington Apple Ale

Category Fruit Beers

Recipe Type Extract

Fermentables

4 lbs Telford's Yorkshire nut brown ale hopped malt

1 lbs honey

.5 lbs corn sugar

.5 lbs dark crystal malt

4 lbs red apples

Other

2 tsp cinnamon

Yeast ale yeast

Procedure In cold water, place crushed dark crystal malt in a cheesecloth. Bring water to boil. When boiling commences, remove grain and add Telford's. Boil 15-20 minutes. Add sugar and honey and boil another 10 minutes. Reduce heat so that boiling stops. Add cinnamon and sliced apples and steep 15 minutes. Remove apples with strainer and transfer wort to primary.

Watson's Alementary Stout

Category Stout

Recipe Type Extract

Fermentables

6 lbs dark dry malt extract

1 lbs crystal malt

.75 lbs roasted barley

.25 lbs black patent malt

Hops

2 oz Galena hop pellets (30 minute boil)

1 oz Cluster hop flowers (1 minute boil)

Other

.75 cup corn sugar (prime)

Yeast Edme ale yeast

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 75F. Ferment out completely (about 1 week), prime (3/4 cup corn sugar), and bottle. Ready to drink in 1 more week, but improves steadily until it's all gone (usually about 3 months if I ration it).

Wee Heavy/Old Ale

Category Scottish Ale

Recipe Type All Grain

Fermentables

10 lbs 2-row pale malted barley

2 lbs 80 Lovibond crystal malt

8 oz wheat malt

1 oz chocolate malt

1 lbs brown sugar (in boil)

.75 cup light dry malt extract (priming)

Hops

1 oz Northern Brewer (7.4 AAU) (boiling)
.5 oz Willamette
.5 oz Hallertauer
.25 oz Cascade

Yeast Wyeast 1098 "English" (Whitbread) ale yeast

Procedure Heat 18 quarts of mash water to 140 degrees, ph 5.3. Mash-in for 5 minutes at 130 degrees. Continue without a protein rest. Starch conversion of 60 minutes, 158-150 degrees. Mash-out for 5 minutes at 168 degrees. Sparge with 5 gallons water at 168 degrees, ph 5.7. Add brown sugar and boil for 90 minutes. Add boiling hops at 30 minutes. Dry hop with 1/2 ounce each of Willamette and Hallertauer 3 days after pitching, and bottled 4 weeks later.

Weets Best Bitter

Category Pale Ale

Recipe Type All Grain

Fermentables

12 lbs of pale malt. Marris Otter if possible.

Hops

1 oz Target hops (boil 60 minutes)
1.5 oz East Kent Goldings or Mount Hood (boil 30 minutes)
0.5 oz East Kent Goldings or Mount Hood added after boil has finished for a ten minute hot

Yeast would be fine in my case a pet yeast strain from a local brewery
Procedure Mash at 150 F for 90 minutes. Sparge with 5 gallons at 180 F. Boil for 60 minutes.
Cool to 70 F and pitch an ale yeast.

Weissbier

Category Wheat Beer
Recipe Type Extract

Fermentables

1 ea 6 lb. can of Ireks wheat extract (100% wheat, BTW)
0.5 lb. malted wheat
1 ea 4 lb. can of Alexander's "Kicker" barley extract
0.5 lb. light crystal malt

Hops

1.5 oz. Hersbrucker hop pellets

Yeast Brewtek German Wheat Yeast #1

Procedure Make a 500 ml starter several days ahead. Give yourself a week to get the slant stepped up to this level.

Steep the malts in 1 gal water @ 170 F for 20 min. Remove grains and add extracts. Stir until dissolved, then bring to a boil. Add 1oz hops. Boil 30 minutes, add remaining hops (0.5 oz). Remove from heat. Chill and pitch yeast. Ferment - NOW HEAR THIS - at 75 to 80 F. At this point (8 days in the primary; just had racked to the secondary) my air conditioner broke. We had just packed up to leave for a week in Florida, so I left it. Middle of July in GA - no AC. It stayed in the primary for 12 days. It bubbled furiously for most of the 20 day fermentation. I bottled it and started drinking it in 2 weeks. Delicious!

Weizen Heimer

Category Wheat Beer

Recipe Type Extract

Fermentables

2/3 cup Honey or DME (priming)

Hops

1.5 oz. Cascades or Hallertauer hops (60 minute boil)

.5 oz. Cascades or Hallertauer hops (15 minute finish)

Other

.25 tsp Irish Moss
6.6 lb Wheat LME
1 lb crystal malt 40L (cracked)

Yeast 1 pkg. Wyeast 3068 Wheinstephen Wheat Yeast
Procedure Primary ferment: 3-5 days Secondary ferment: 5-8 days

Weizen Schmeizen

Category Wheat Beer
Recipe Type Extract

Fermentables
6.6 lbs IREKS wheat malt extract
6.6 lbs IREKS light malt extract

Hops
2 oz Hallertauer leaf hops (4.4% alpha) (60 minute boil)
1.5 oz Cascade hops (alpha 5.7%) (30 minute boil)
.5 oz Hallertauer plug

Yeast Wyeast #3056

Procedure Bring 3 gallons water to boil, remove from heat and add malt extract syrup (yes, all of it). Bring mixture to boil, add Hallertauer bittering hops. After 30 minutes add Cascade bittering hops, 15 minutes later add Hallertauer plug (I used hop bags for all 3 additions).

Cool wort (about 3.5 gallons) to about 100F, siphon onto another 3--1/2 gallons of cold tap water, aerating vigorously. This produced 7 gallons of wort with a S.G.=1.065 (I get great extract efficiency from my extracts!).

Rack to two carboys with about another 1--1/2 gallon water (total yield to 10 gallons). Pitch yeast at about 75.

Weizenbock

Category Wheat Beer

Recipe Type Extract

Fermentables

1.5 light DME

1 can (3lb 10oz) of Glenbrew Brewmart Australian Dunkelbock

3 lbs of wheat DME

Hops

1 oz Hallertau hops(3.7 alpha)

Yeast Glenbrew kit yeast

Procedure Boiled DME and hops for 15 mins in 1 1/2 gals of water. Added liquid malt and continued boil for 10 mins. Added to 3 1/2 gals of cold water and used yeast from Glenbrew kit. After 5 days I racked to the secondary and added the finings from the Glenbrew kit. Leave in secondary for 10 days then primed and bottled.

Wheat Ale

Category Wheat Beer

Recipe Type All Grain

Fermentables

4 lbs Harrington

3 lbs Belgian Wheat

.25 lbs Crystal (60L)

Hops

.5 oz Chinook (12aa) boiling

1 oz Mt Hood (5 mins before end of boil)

Yeast WY1056

Procedure 40-60-70 Mash Schedule / 90 min boil

Wheat Amber

Category Wheat Beer

Recipe Type Extract

Fermentables

3 lb light dry malt extract

1 can Kwoffit Bitter kit (hopped extract)

1 lb crystal malt

.5 lb wheat malt

Hops

? oz Fuggles Leaf Hops

Yeast Kwoffit yeast

Procedure Steep the crystal and wheat malts. Boil the resulting mixture with the Kwoffit kit and the light extract. Add a small amount (up to 1/2 ounce) of the Fuggles hops in the last minute of the boil.

Wheat Beer #1

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs Wheat/Malt extract

1 lbs honey

3 cups crystal malt

1 lbs DME

Hops

2 oz Hallertauer (boil 60 minutes)

.5 oz Hallertauer (finish 2 mins)

Yeast Wyeast Bavarian wheat yeast

Procedure Cooled overnight outside. Rack to new carboy next day and pitch WYeast Bavarian Wheat.

Wheat Beer #2

Category Wheat Beer

Recipe Type Extract

Fermentables

6 lbs Wheat/Malt extract

1 lbs honey

3 cups crystal

Hops

2 oz Tetnanger (alpha 3.6) boil 1 hr

.5 oz Tetnanger to finish 2 min

Yeast WYeast Bavarian Wheat (from a previous batch)
Procedure Cooled overnight outside, rack and repitch slurry from previous batch.

Wheat Berry

Category Wheat Beer
Recipe Type Extract

Fermentables
5-1/2 lbs light dried wheat malt extract
24 to 36 oz frozen raspberries
16 oz frozen blackberries

Hops
1-1/2 oz Hallertauer or Northern Brewer (boiling), 7 HBU
.5 oz Hallertauer Hersbrucker (finishing), 2-3 HBU

Other

1 tsp vanilla extract

Yeast Belgian ale yeast (Wyeast 1214)

Procedure Boil 2-1/2 gallons of water, add malt extract and boiling hops, and boil for 55-60 minutes. Turn off heat, add finishing hops, cool to 190 F and add the frozen fruit and vanilla. Let sit covered for 20 minutes, maintaining temperature at about 170 F and stirring occasionally. Cool to below 100F, add to carboy pre-filled with 2-1/2 gallons of water, straining out and pressing the fruit to extract most of the juice. Pitch the yeast, ferment at 70-72F, transfer to secondary after two days, then ferment completely out (about another 7 days). Prime with 3/4 cup corn sugar and bottle.

24 oz of raspberries gives a fairly subtle beer, with a mild tart raspberry underpinning that all of my friends loved. 36 oz of berries give a more assertive, but not overwhelming, raspberry flavor. Note that Belgian ale yeast will give stronger "clove" overtones when fermented at temperatures of 75-78F, and milder flavors at 70-72F.

Wicked Ole Ale

Category Strong Ale

Recipe Type All Grain

Fermentables

12 lbs. British two row malt

1.5 lbs. 80L Crystal Malt

.5 lb. Special Roast

1 lb. of Invert sugar (for a boost!)

Hops

2 oz. Centennial whole leaf hops (60 minutes in boil)

1 oz. Fuggles whole leaf hops (last 5 min. of boil for aroma)

Other

1/4 tsp Irish Moss (last 15 min. of boil)

Yeast 1 pckge of Wyeast London Ale Yeast III

Procedure Pop yeast package and let it swell beyond an inch in thickness. After swelling pitch in a yeast starter. Let starter ferment to post krausen (you will only pitch the slurry).

Mash in at 95 degrees (hold for 30 min.). Raise temperature to 122 degrees (hold for 30 min.).

Increase temp to 156 - 158 degrees for saccharification (check every 30 min. for conversion).

Raise temp to 170 degrees for 10 minutes and thoroughly mix mash. Take 1/4 of mash and place in separate pot and bring to a boil (take care not to burn the grains). Return mash into mash-tun with rest of concoction and sparge with six gallons of water at 170 degrees.

Boil the wort (should yield 7 gallons) for ninety minutes. Add hops according to recipe. And, pitch yeast at 170 degrees. Maintain temperature at 168 - 172 degrees throughout primary fermentation. Rack into secondary fermenter and hold there until wort shows no further drop in gravity. (You should keg this one! But, if you must bottle it is still enjoyable.)

Willy Wonka Porter

Category Porter

Recipe Type Extract

Fermentables

6.6 lbs Amber Extract (Ireks Bavarian, I think)

1.5 lb Dark Dry Extract

.5 lb Chocolate malt

.5 lb Crystal

.25 lb Black Patent Malt

8 oz Malto Dextrin

Hops

2 oz Northern Brewer (pellets) 6.9% AAU

.5 oz Cascade 4.9% AAU

Other

.75 lb Unsweetened Bakers Chocolate (Hersheys)

Yeast WYeast # 1056

Procedure Steep grains in 2 gallons of 150 F water. Strain out grains and add malt extracts. Bring to a boil. Boil for 10 minutes and add 2 oz N. Brewer hops. Boil for 35 minutes and add 1/2 oz of Cascade hops. Boil for 10 minutes and turn off heat. Cool, Transfer to Primary fermenter. Topup to 5.5 gallons. Pitch yeast when cool. Ferment at 60 - 70 for 1 week. Rack to secondary and ferment to completion. Prime with 3/4 cup corn sugar and bottle. Takes 4 weeks to carbonate well.

Winter Warmer

Category Strong Ale

Recipe Type Extract

Fermentables

8 lbs Dogbolter hopped malt extract syrup

3 lbs rice syrup

Other

1 tsp Irish moss

Yeast Brewer's Choice 1056 (American Ale) liquid yeast (in a pint of starter)

Procedure Bring 5 gallons of water to a boil. Add syrups, stirring vigorously until dissolved to avoid scorching. Boil for 15 minutes, adding Irish moss for final 5 minutes. Cool. Strain into carboy. Pitch yeast. Rack to secondary after about a week. After two weeks, rack to 5-gallon keg. Force carbonate. Chill to cellar temperature and serve.

Winterbrew

Category Spiced Beers
Recipe Type Extract

Fermentables
7 lbs. dark malt extract
1 lb. Crystal malt
.5 lb. Chocolate malt
.25 lb. Black Patent
1 lb. honey (clover)

Hops

1 1/2 oz. Helletaur hops (bittering)
.5 oz. Helletauer hops (finishing)

Other

4 tsp. nutmeg
10 inch Cinammon stick
1 lb. bakers chocolate

Yeast 14 grams Australian ale yeast

Procedure The O.G. on my batch was a healthy 1.065, but as you probably have guessed...the final gravity wasn't anywhere near 0...which was good. It is the adjuncts and unfermentables in this batch that give it that special holiday/winter character. I will definanely try this batch again...but before next winter!

Winters Tavern Pale

Category Pale Ale
Recipe Type Extract

Fermentables

8 lbs Alexanders pale malt extract
.25 lbs Crystal 40L (light)
.25 lbs Crystal 80L (medium)

Hops

.5 oz Chinook (12%)
1 oz Cascade (5.5%)

1 to Cascade - Dry-hopped

Other

.75 cup corn sugar to prime

Yeast Wyeast #1056 American Ale Yeast

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!

Winter's Tavern Winter Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

7 lbs Alexanders Pale Malt Extract

20 oz Clover Honey

1 lbs British Cara-Pils

1 lbs Crystal (40L)

2 lbs klages 2-row (for partial mash of cara-pils)

.25 lbs Chocolate Malt

Hops

- .5 oz Chinook Pellets (12%) (60 minute boil)
- .5 oz Cascade Leaf (7%) (30 minute boil)
- 1 oz Hersbrucker Plugs (2.9%) (30 minute boil)
- .5 oz Hersbrucker Plugs (10 minute steep)
- .5 oz Hersbrucker Plugs (2 minute steep)
- .5 ounce Cascade Leaf (7%) (Dry hopped in secondary)

Other

- 3 ea 3" cinnamon sticks
- 1 tsp whole cloves
- 1 tsp ground Allspice
- 2 oz grated fresh ginger
- 6 pods cardamom - slightly crushed

Yeast Wyeast American Ale

Procedure Performed partial mash of cara-pils, crystal and klages as described in CJOHB. Added all other fermentables and brought to a rolling boil. Added hops as indicated as well as all spices for the last 10 minutes of the boil. Cooled in ice bath for approximately 30 minutes before moving to bucket with 2 gallons cold water to reduce oxidation. Let sit for 1 hour and then racked off trub into primary. (Spices, etc. included in the primary fermenter.) Pitched approximately 1 liter yeast starter, attached blow-off tube and had a cold one.

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Category Belgian Ale

Recipe Type Partial Mash

Fermentables

- 4 lbs DeWolf-Cosyns "Pils" malt
- 3 lbs flaked (unmalted) wheat (cracked wheat works fine)
- 6 oz rolled oats
- 1 cup corn sugar (priming)

Hops

- 1 oz Saaz hops (3.2% AA)

Other

1 oz bitter Curacao orange peel
.75 oz sweet orange or tangerine peel
.75 oz fresh ground coriander seed
.5 oz fresh ground anise seed
A pinch of ground cumin
10 ml 88% food-grade lactic acid (at bottling)

Yeast BrewTek "Belgian Wheat" yeast

Procedure Dough-in grains with 3 gallons of soft water at ~90F. Protein rests:

30 minutes @ 117F

30 minutes @ 122F

30 minutes @ 126F (at this point, the wheat appears dissolved)

Pull first decoction; thickest third of the mash

Heat decoction to 160F, rest 15 minutes

Heat decoction to boiling, boil 15 minutes

Return boiling decoction to rest mash and stir.

Mash temperature should be near 145F. Rest 15 minutes.

Pull second decoction; thickest third of the mash

Heat decoction to 160F, rest 10 minutes

Heat decoction to boiling, boil 10 minutes

Return boiling decoction to rest mash and stir.

Mash temperature should be near 162F. Rest 15 minutes.

Check starch. If not converted, rest longer.

Mash-out: 10 minutes @ 170F

Sparge: 5 gallons @ 170F

Boil 60 minutes, adding hops at the beginning. Spices are added in the last 10 minutes of the boil or at knockout. I used a single- stage ferment (as I usually do). OG: 1.038. TG: 1.002.

Adding the lactic acid rather than biologically souring the beer is definitely a shortcut, and one that adds time to the processing, as it takes longer after bottling for the flavors to "marry" than for conditioning to develop. If you have a lactobacillus culture in your possession that will do the job, have at it.

Wit Christmas

Category Wheat Beer

Recipe Type All Grain

Fermentables

11 lbs German 2-row pils

1.5 lbs flaked oats

Hops

.5 oz Cascade 45 minutes

.5 oz Cascade 30 minutes

1 oz Saaz 15 minutes

1 oz Saaz steep

Other

9-1/2 lbs flaked wheat
.75 oz Centennial 90 minutes
10 grams coriander in boil
70 grams curacao in boil
2.5 grams coriander in secondary

Yeast Belgian White Wyeast #3944

Procedure Mash in 110F (43.3C) 10 min. Boost to 128F (53.3C) 30 mins . Boost to 158F (70C) 50 mins.

Add spice 10 minutes before knockout.

WTO Wheat

Category Wheat Beer

Recipe Type Extract

Fermentables

3.3 Lbs Light Malt Extract
3.3 Oz Wheat Malt Extract

Hops

1.0 Oz Willamette Hops
1.0 Oz Fuggles Hops
0.5 Oz Hallertau Hops

Other

0.25 Tsp Irish Moss

Yeast Windsor Ale English Ale Yeast 11 Grams

Procedure Total Brew Time: 90 minutes All Hops Pellets Willamette Hops at Start Fuggles with 30 Minutes left Hallertau with 15 Minutes left Irish Moss with 15 Minutes Left 2 Packages Windsor Windsor Ale Yeast, Not Rehydrated

Xmas Ale

Category Spiced Beers

Recipe Type Extract

Fermentables

4 1/4 Australian light extract malt (liquid)

.5 lbs crystal malt

.25 lbs chocolate malt

1/8 lbs flaked barley

.5 cup brown sugar

Hops

2 1/2 Northern brewer hops

1 oz cascade (finishing)

Other

.5 tsp cinnamon

1 tsp whole clove

Yeast Ale yeast

Procedure Add all the grain and malt into the water and boil. After it starts to boil, add Northern brewer and spices. After about 45 minutes, turn off heat, add the Cascade. After 20 minutes, filter into carboy. Pitch yeast when cool. Clarify and bottle in a week.

Xmas Ale

Category Spiced Beers

Recipe Type All Grain

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Fermentables

8 lbs Klages malt

2 lbs Munich malt

8 oz chocolate malt

12 oz honey (added to the boil

Hops

.5 oz Willamette hops (5.4%) for 45 min

.5 oz Willamette hops (5.4%) for 30 min

Other

6 oz fresh ginger (peeled)
1 tsp whole cloves
1 tsp ground allspice

Yeast Ale yeast

Procedure Use Papazian's Step mash technique: 30 minutes at 130 degrees. 30 minutes at 155 degrees. Sparge with 175 degree sparge water. Collect about 6 gallons. Boil wort for one hour. Add 1/2 ounce. of Williamette at 15 minutes. At 30 minutes add: 1/2 ounce Williamette, ginger, orange zest, cloves, allspice, and cinnamon. Cool. Pitch yeast.

Xmas Beer

Category Spiced Beers

Recipe Type Partial Mash

Fermentables

2 lbs Munich malt
.25 lbs dextrin malt
1 lbs crystal malt
1 lbs 2--row malt
.75 cup roast barley
.5 cup black patent malt
6 lbs Australian amber extract
2 lbs dark honey

Hops

1 oz Chinook hops

Other

3 bags Spicy Duck spices (cinnamon)

4 sticks cinnamon

2 tsp crushed cardamon

1/4 tsp Irish Moss

zest of lemon

2 tsp cloves (end)

2 sticks cinnamon (end)

1.5 tsp allspice (end)

1 dash nutmeg (end)

1.5 oz grated ginger (end)

Yeast Wyeast ale

Procedure Low temperature mash, 145F for 4 hours in 2 gallons of water treated with 2 teaspoons of gypsum. Sparge to 7 gallons. Bring to boil, adding extract, 1 ounce of Chinook, and spices. After 45 minutes, add another ounce of Chinook and some Irish moss. After 1 hour, turn off heat at add honey, orange zest, and spices denoted "(end)". Secondary had 2 more ounces of hops (did not write down the kind).

Ye Olde Sloshingfroth

Category Stout

Recipe Type Partial Mash

Fermentables

4.25 lbs. English Pale malt

12 oz. Chocolate malt

8 oz. Flaked oats

6 oz. English crystal 37L

2.5 oz. Roasted barley

2 oz. Black patent

1 lbs. DME American Wheat

Hops

0.5 oz. Northern Brewer 6.5% (60 min)

0.5 Kent Goldings 5.5% (15 min)

Yeast BrewTek British Draft CL-160 yeast

Procedure Mash water: 7.7 quarts (130 degF strike). 122 degF (30 min) 157 degF (55 min) 168 degF (5 min).

Sparge water: 9.2 quarts (170 degF) Sparge liquor: 3.3 gallons Desired final volume: 5 gallons.

Add malt extract and water to top and bring to boil; add bittering hops after 30 minutes. Pitch when cool (65-75 degF). Ferment at 65-68 degF for 48 hours; rack to secondary when gravity has dropped below 1.025. Continue secondary fermentation at 65-68 degF for 14 days. Prime with 3/4 cup corn sugar or equivalent and bottle. Store and serve at 55 degF.

Yeltsin's Best Imperial Stout

Category Stout

Recipe Type All Grain

Fermentables

15 lbs. English Pale 2-Row malted barley

2 lbs. English Crystal Malt

1 lb. Roasted Barley

.5 lb. Black Patent Malt

.5 lb. Chocolate Malt

Hops

4 oz. Cascade hops (6.5 AAU) (bittering/full boil)
2 oz Tettnanger hops (3.4 AAU) (flavor/20 minute)
2 oz Tettnanger hops (3.4 AAU) (aroma/1 minute)

Other

1 tsp. Irish Moss (@30 minute mark)
a one pint starte

Yeast Wyeast London Ale (#1028) liquid yeast pitch with at least

Your Father's Mustache

Category Lager

Recipe Type Partial Mash

Fermentables

7 lbs. American six row malt (80%)
1.75 lbs. flaked maize (20%)

Hops

25 g. Cluster hops pellets @7.5% - 1hr boil
.25 oz. Styrian Goldings @5.2% - 10 min. boil plus
.25 oz. Styrian Goldings @5.2% - 15 min. settling

Other

9 gallons moderately (temp.) hard well water boiled to soften

Yeast New Ulm yeast

Procedure Mash schedule:

Doughed in 8.5 qts. 58C water to get -->

50C protein rest, 30 min., (pH 5.5), then infused w/ 3 qts. boiling water to -->

60C sac. rest for 15 minutes, then boosted w/ burner to -->

70C sac. rest for 40 minutes, then boosted w/ burner to -->

76C mashoff for 10 min.

Lautered in insulated Zapap, collected 7 gal. @ 1.041 for 32.8 p/p/g. Note - Beautifully clear wort with minimum recirculation, easy sparge. This six-row is beautiful to work with.

Boil - 1 hr, beautiful hot break, like egg drop soup

Hopped to 25 IBU target.

Counter current cooled to 64F, 4.75 gallons collected at 1.055, then diluted to 5.5 gallons at 1.048 in 7 gallon carboy, force chilled in snowbank to 50F. Pitched New Ulm yeast from bottom of 3 liter starter. Fermented @ 50F - 52F 12 days, raked, lagered seven weeks @ 33F, kegged, conditioned with 10 psi @ 38F, then dispensed at 42F-44F. The flavor showed best at mid 40sF and when drawn to give a good head and reduced carbonation. (Most beer shows best like this).

Zoso White

Category Belgian Ale

Recipe Type All Grain

Fermentables

6 lbs Pils malt. (preferably from Belgium)

3 lbs malted wheat

3 lbs unmalted wheat

1 lbs malted oats

Hops

1 oz Tettnanger (5.4 AAU) for 60 minutes

0.75 oz Tettnanger for 20 minutes

Other

0.5 oz e fresh ground coriander for 60 minutes
0.25 oz grated, dried orange peel for 60 minutes
0.25 oz coriander for 30 minutes
0.25 oz orange peel for 30 minutes
0.50 oz orange peel for 20 minutes

Yeast yeast (see note in description)

Procedure The mashing schedule for the Dixie Cup version is as follows:

Mash-In with 2.5 gallons (.75 quart/pound)

30 minutes @ 125F

Add hot water to mash to raise temperature to 148-150F

Hold there for 60 minutes

Sparge to 6 gallons in kettle with 170F water

Water used is untreated, Seattle City water

The next version, with the 3068 yeast, I did a simple single infusion at 154F for 60. Seemed to work as well as the double infusion.

Zulu's X-mas Lager

Category Spiced Beers

Recipe Type Extract

Fermentables

2--3/4 lbs light dry malt extract
2.5 lbs light clover honey
1 lbs crystal malt
.75 cup corn sugar for priming
3.3 lbs Munton & Fison Light Hopped Malt Syrup

Hops

2 oz Cascade hops (4.5% alpha)

1 oz Cascade hops
.5 oz Cascade hops
.5 oz Cascade hops

Other

2 tsp gypsum (soft water treatment)
2 tsp dried ground ginger
2 tsp dried ground nutmeg
3 tsp dried ground cinnamon
1 ea grated orange
.25 tsp Irish Moss

Yeast

Procedure Steep crystal malt in brew pot. Remove grains before boil. Add extracts and honey and bring to a boil. Add 2 ounces Cascade at beginning of boil. Add ginger, nutmeg, cinnamon, orange peel, and Irish moss in last 10 minutes. Add 1 ounce of Cascade hops two minutes later. Add 1/2 ounce Cascade in last 5 minutes and the last 1/2 ounce in the last 2 minutes.

THE END

