

HOMEBREWING



Best Brewing
Classic Styles
Recipes for
Beginner
Brewers

JOSH CARTER

Homebrewing
Best Brewing Classic Styles
Recipes for Beginner
Brewers

By Josh Carter

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Introduction



Various hobbies have gone into existence after everyone discovered the possibilities of home-made products that can be at par with the kind of products sold in the market. One of these hobbies that are gaining momentum is homebrewing.

Why homebrewing? Before exploring the definition of this interesting hobby, chances are it has dawned upon you that some products have reached a level of being too commercialized.

If you've been a consumer for as long as you could remember, you are aware of how some products have started tasting either generic or deteriorated in terms of taste quality. And when you discover the

opportunity to make your own version through a recipe you stumbled upon the web, you grab that opportunity.

Then you realize the kind of equipment that you would need to own in order to make beer at home—quite intimidating if you have watched enough instructional videos on YouTube. You need to remember the ingredients, the grains (must remember correct variants to pour), the measurements and the additives. As much as the possibility of this being a profitable cottage industry, you need the right tools and supplies too.

You also can't avoid the legalities of brewing and it's not simply because you might end up the next big thing in the

liquor industry today, you can go and start mass-producing your new gold mine. Legalities of homebrewing had to be considered too. Do you plan to consume it just at home, in your own parties, or downright sell it? Most hobbyists avoid the latter to avoid the inconvenience of litigation especially when some minors help you brew too.

So what are you left to do? For the meantime, you take advantage of the fact that you haven't perfected your brew yet. Yes, it can be an advantage because for the meantime, the only audience that can critique your first batch of brews would be you, your friends, and family. It can be tough knowing that some recipes require gallons of waters and pounds of

grain for the process. Get the hop and yeast formulation wrong and expect worse feedback.

If you can handle feedback that occasionally blurs the line between constructive criticism and personal bashing, well and good for you. At least you have overcome your initial fears of starting your first batch by finally coming up with one and brace yourself for the finished product after taking note of the days that you fermented your concoction.

Sometimes it's a lot easier to entertain doubts, speculations and apprehensions than just getting on with it. Be prepared for throwing away your first batch

though. The worst is yet to come as a budding homebrewer/liquor enthusiast.

This book intends to focus for the meantime on beer as that liquor alone encompasses several variants and homebrewing methods are also occasionally applied on making wine and cider. Homemade apple cider is one of the staples of Thanksgiving anyway. The fact that your celebratory drink is homemade just made the occasion special for the reason alone that it is homebrewed.

What is Homebrewing?

According to Wikipedia, homebrewing is the art of making beer or similar liquor variants at home for personal consumption. This is usually done by enthusiasts that applied their brewing knowledge at home. The term alone is a give-away hint that commercial consumption is not yet a consideration, sometimes not at all.

As early as the Prohibition Era, homebrewing is going on in certain Western states. It only got legalized during the early 60's where the United Kingdom was one of the first states ever

to enjoy legalized homebrewing. Laws vary from state to state knowing how alcohol was just enjoying its legalized status during the early years of homebrewing.

In this day and age where almost everything is done faster with the help of technology, homebrewing is one of those hobbies that helped preserve the art of fermentation. Some of the best brews ever made can only be done by sticking to a process that would naturally unleash the flavor and aroma in beer that no chemical substitute can ever generate. It's like understanding why certain industries chose to keep it organic to avoid resorting to additives that might not only affect the taste of the brew but

would also get the recipe messed up. Food poisoning due to miscalculation should be the least of your worries in homebrewing especially when it's just you, your friends and family that would end up consuming it.

That brings us to why homebrewing often involved gallons of water and pounds of grain when it comes to the brewing itself. Hops and yeast packs are included in the formula too although minimal compared to the previously mentioned ingredients. The equipment involved, although it included some tools that you may easily find at home especially during parties that involved gallons of (commercial) beer, involved tools and supplies unique to

homebrewing itself. Not too complicated, but it is not too simple either that it would defy the purpose of this procedure.

Some practitioners referred to this something a little culinary perhaps due to the involvement of cooking the grain in the hot water only to sieve the grain out and cool the solution before fermenting it. The cooling procedure alone is unique in itself as it will be demonstrated in detail later once we shift into the recipes.

Sterilization also plays an important part into homebrewing. Even if you apply the procedure to the letter, even if you measured the grains by the pound and the

water by the gallon, if sterilization is not executed appropriately, expect some microorganisms or bacteria to get some if not all of the concoction spoiled. This becomes a factor knowing that some homebrewers would use organic ingredients into their recipes.

Homebrewing Becomes Popular

Practicality can often be pointed out as the most common reason behind the popularity of homebrewing apart from trying to elicit a richer flavour by brewing the beer yourself. But could these be the only reasons behind this?

One reason that came up is the calorie count. Let's face it. One factor that gave birth to the term "beer gut" is the amount of calories you get due to your fascination for beer. Sure do, there would be "low-calorie", "less-filling" variants in the market but they don't have

the same potency as the calorie-rich commercial beer products that you got used to. Of course, it's unfair to speculate on what else they put in their products to cause bloating in some folks today. But since if you're a beer enthusiast yourself, you'd like to see what could possibly get into your body that would cause the least health inconveniences for you. And nutritionists have explored the possibilities of using sugar substitutes in an effort to produce low-calorie beer. Now because the brewing is done at home, the amount of sugar poured into the solution will be at the discretion of the person brewing it.

This gave rise to homebrewing kits that help individuals make their own beer

with the help of procedures written on the labels. Low calorie homebrewing kits are available due to this demand. Just like what was written previously, various individuals have different reasons for choosing to brew beer at home.

The moment that you get to see the other tools unique to this culinary hobby, you'd realize that even the cooling process alone is not as simple as it seems. It may not be that complicated granted that you follow the process and you have the right tools but it's not that easy either. It even becomes a labor intensive hobby if you do it on your own. Imagine handling as much as 11 to 12 gallons of water apart from the grains to

be mashed and sieved from the solution. These might be the only complaints towards homebrewing as a hobby. This might explain best why most enthusiasts that can endure the process are men. All that effort just to make beer that suited their nutritional requirements and tastes.

The availability of recipes online whether written or in instructional video form made it even way easier for beer enthusiasts to give homebrewing a try. Folks who are familiar enough with the ingredients and the formulation that comes with making beer would give it a try. It doesn't guarantee they get the recipe right the first time but some of them haven't stopped trying until they come up with a batch that they like.

Homemade drinks have this unique rural appeal. It reminds us that as much as technology has taken over most beverage products, the fact that you made that drink yourself makes you feel secure in what you put in your body. What spells the difference most of the time are two things: the sugar substitute you used if ever you intend to make low-calorie beer and how sterilized can your tools get.

Legality of Homebrewing

Special interest groups campaigned in the past for alcohol to be legalized. This included the procedure of brewing your own liquor at home. But what really was their issue about this? Is it the substance itself or the fact that you can brew a commercial product right in your own backyard?

Under Federal Law, 21st Amendment repealed the 18th Amendment otherwise known as the law that bans the manufacture, sale and transportation of alcohol otherwise known as the Prohibition Law.

However, the legislators at that time inadvertently overlooked the inclusion of home beer making as opposed to home wine making. This was corrected on October 14, 1978 when then President Jimmy Carter signed HR 1337, a law applying tax exemptions on beer brewed at home. Mississippi and Alabama are the last states to legalize homebrewing just last July 1, 2013.

What got the government rethinking about its stance on homebrewing hence the legalization? The common issue is whether you're serving the beer you just brewed outside the household from which you made it. If you intend to brew beer and sell it commercially, federal laws would apply requiring you to apply

for permits.

The reasons behind legalities getting applied to homebrewing are understandable. Remember that technically it's about a beverage product that is enjoying less than a century of being legal in modern society. States did not allow alcohol to be legal only for some unscrupulous individuals to start cashing in on this whether the proper procedures were followed or not.

The fact that certain homebrewing instructional videos emphasized the importance of sterilization in this process gets you thinking that even the basics get overlooked in the quest to make a quick buck. Laws are there to

supposedly help regulate the industry from such parties, not constrict the freedom of beer enthusiasts to brew beer on their own.

Laws in the United States pertaining to homebrewing as a hobby go as far as being specific on the number of gallons that you're allowed to use. This is in anticipation of the oversight that occurred during the 21st Amendment.

Excise taxes become a factor too knowing that it's still alcohol involved here. This might also explain why seeing homebrewing instructional videos online is not that much of an issue compared to the homebrewing itself granted that consumption remains at home.

Laws in other parts of the world mostly concerns consumption, sale and transportation. Although that may be the case in the United States as well, the quantity of the brew made at home is explicitly stated whether limited or unlimited.

In other countries, states had to stop giving out licenses for the sake of stringent regulation in terms of home-based brewery and distillation procedures that might end up having more beer than the public can consume. On an economic standpoint, it might end up crippling the price of beer due to unregulated proliferation of homebrewing backyards.

Homebrewing Methods

Exploring homebrewing methods usually revolve around the ingredients poured in and the equipment used for cooking and cooling the solution. While most recipes include grains into the homebrewing methods, malt and hops are also factors in making this backyard hobby successful.

All Grain

The title alone gives you an idea that

brewing will involve grains. Unfortunately, the next question that pops up is what kind of grain do you need to use in order to brew beer? You can't always say that it will be malt as that would be discussed separately later.

While some homebrewers are honest about buying malted barley directly from their supplier, others would stick to grains like oats and oatmeal. Since bloating issues were mentioned previously as to why some would rather brew beer on their own, even gluten-free oats have been included into your options. Some homebrewers would be blunt enough to even mention certain cereal products as mentioned in the recipes that they have found.

Wheat is also a breed of grain commonly found in some homebrew recipes. This proved to be a tricky grain to use knowing that while some ingredients served as alternatives to the ingredients commonly associated with bloating, some folks that would rather stick to the basics end up with wheat to use for their homebrewing endeavors. On the other hand, health is not always the reason behind their choice to brew beer at home instead of buying by the crate or by the case. Just the appeal of brewing good old fashioned beer the way their forefathers did.

2 of the manners with which wheat is used for brewing is by grounding them or by using the flaked version. Any

manner that would help homebrewers extract enzymes from the grains is encouraged knowing that at the end of the process, the taste will explain best the kind of beer produced. Some would not even stop at one batch in order to ensure that they get the flavor right. As much as this is a hobby, you don't want to waste a batch simply because you went careless in handling the grains from which you extracted your wort.

Malt Extract

If you've been browsing some homebrewed recipes long enough, you'd notice how malt extract has become a

common staple in these concoctions. It is so common that chances are you've read how many nationalities malt could ever possess.

Extracting enzymes from the grains has no single method or procedure to do so. Either you soak the grains right into the solution itself or you put the grains in a sack as you dip it in hot water. This usually saves time because instead of sieving the grains from the solution all you have to do is let the enzymes come out of the dipped sack.

Malt extracts remind you that whatever recipe you use or apply in homebrewing, malt still makes the difference. And the only thing that differentiates this from the

all-grain homebrewing method is the grain sack.

Pre-Hopped Malt Extract

What made homebrewing go mainstream is the inclusion of pre-hopped malt into homebrewing kits. While homebrewing has reawakened the beauty of brewing your own party drinks, technology made it possible for pre-hopped malt extract to be readily available.

This also changed the homebrewing hobby into less about the sieving and the extraction and more about the mixing,

cooking and fermentation. In a nutshell, it sped up the process by eliminating the need to prepare gallons of water for heating and extracting enzymes from the grains.

Sometimes it even seems like you spend more time sanitizing the rest of the equipment and tools, a procedure often overlooked because homebrewers are too busy keeping an eye on the keg. Also, you need not worry about overlooking the hops while waiting for an hour to boil the solution as the hops are already in the can you found in the homebrewing kit.

Brew in a Bag (BIAB)

In an explanation that would be similar to how malt extract is mentioned and clarified, brew in a bag is the kind of all-grain brewing that replaces the sieve with a grain bag. While conventional homebrewing recipes mention the sieves in order to separate the grains from the extract, using the grain bag would eliminate the need for a sieve because the crushed grains in the bag are what you dip in the boiling water for extraction purposes.

It's one procedure that you would find oddly familiar unless you are not a fan of teas. And because here, you don't

squeeze the bag of grains that you just soaked into the keg, you simply transfer it to another keg of boiling water to extract more from the grains before setting them aside for the boiling process and the rest of the steps.

Measurements still matter here since not only are you measuring the temperature of the water, the pounds of grain to be bagged and the gallons of water used but the circumference of the grain bag to be dipped into the boil kettle.

It doesn't have to take up all space of the kettle and at the same time, should not touch the floor of the kettle. It's still grains after all that you're cooking with. If you have cooked rice before, you'd

immediately get the logic behind it.

Homebrewing for Beginner Brewers

If not for homebrewing possibilities, regular folks won't discover their innate skill to brew their own beer and have something to serve during special occasions. But have you explored the possibilities of doing it better, safer and healthier?

That's when the pressure sets in. When you just started out making your own beer and it's your first batch, even your own friends and family will give you some leeway. But if you end up doing it more often than you initially envisioned

it to be and no improvements took place, perhaps you need to start taking a good hard look at the recipe that you've been using.

Just in case you're not yet ready to tweak that recipe into something that would improve the flavor of your brew, you need to make sure that you have not gotten lax on some procedures especially in gathering the freshest ingredients for the brew you're trying to concoct. You only want the best ingredients for the brew that you see yourself getting served to everyone plus it reflects the level of importance that you apply to the audience with which you intend to share the brew with.

In what way can you ensure the freshness of ingredients? Finding quality malt worth extracting with ensures flavor to come out that is closest to how you expected it. Ensuring that the malt you include into the solution is fresh enough whether it's the all-grain kind or something that you brew in a bag would help in getting the brew right.

No wonder some enthusiasts compare this hobby to culinary skills involving beverages. If conventional cuisine that you can whip out straight from the kitchen needs fresh ingredients, what difference does it make if you apply this same adage to homebrewing?

Speaking of fresh ingredients, chances

are you already have an idea about the freshest hops to use when it comes to bittering the solution you have. Fresh hops are usually colored green, the kind of color that occasionally reminded you of veggie snacks except that you pour it in the solution.

While most hop packets are in aluminum packs, if you find a supplier that's reputable enough to ensure that the hop packets you get are fresh, then you can count on hops that are fresh as green snacks upon opening. Here's to hoping that you don't get a pack of browned hops just when you're in the middle of boiling your solution.

Now for folks that chose to brew with

the help of kits, it's almost self-explanatory. The clean kits still take the cake among the kits that you can find at your favorite supplier. And keep an eye on the yeast. Improper handling can make or break you. The last thing you should expect in the middle of homebrewing process is a yeast issue. Perhaps homebrewing is where the yeast infection is not applicable.

This ends our analysis on the ingredients used in homebrewing. What about equipment and other ingredients? That would be a nice transition to our next chapter.

Homebrewing Equipment and Ingredients

If you still watch some homebrewing instructional videos that were mentioned as examples here, well and good. Each homebrewer has a name for equipment that they use including a “turkey frier”. It’s a weird name to use until you realize how it fit the procedure anyway.

This is where technical terms will be used in an effort to explore the basics of homebrewing and what made it appealing to individuals curious enough to go back to the roots of brewing beer. They get to do this by brewing it on their

own. Let's enumerate these equipments then

Heat source

The closest synonym you could think of is a stove. Some outdoor stoves are also applicable knowing it can really be a hassle to move the solution from place to another especially once you're trying to get some sparge water or solution moved from one container to another. And it better be the heavy-duty type of heat source too. When boiling 3 to 4 gallons of water, it makes you think twice about using the indoor kitchen stove.

Boil pot

Some homebrewers call it the “turkey frier” because it is how it usually looked like in some homebrewing instructional videos. Other homebrewers call it the kettle while the rest calls it the keg. The bottom line is you use this to boil your grains with several gallons of water.

Stirrer

Again, another tool that goes by several names depending from whom you get your homebrewing education online. Stainless steel spoon or laddle would work while others are comfortable with

wooden stirrers. The purpose anyway is not letting the grains touch the floor of the pot and let them toast. This usually is the case for all-grain homebrewing.

Measuring Cup

This is a crucial tool due to the need to know how many gallons you need to use in your brew. Homebrewing involved boiling the wort for an hour. Imagine the amount of liquid that evaporates when boiling a solution that long. It helps you anticipate the amount left prior to cooling and transferring to the fermenting containers.

Strainer

The strainer comes in handy when it comes to the all-grain kind of homebrewing although some clips suggest a sieve. The sieve either comes in hose form while internally connected to the spigot of the keg to strain the grains or in cover form. The cover version is more like an inverted strainer that covers the spigot from the inside to drain the grains away from the wort. This is not to be confused with the grain bag commonly used in BIAB even if some recipes tend to make it look that way.

Cleaner

Knowing how strong the smell from the brews could get, some even stick to the fermenters that you may have used in the past. If you have brewed before, you should still not overlook the importance of cleanliness in homebrewing. Overlooking cleanliness might affect the taste of your brew too.

Sanitizer

The sanitizer helps assure the brewers that no microorganisms are present in the wort or solution that might get the beer spoiled. Some homebrewers would even prefer getting their tools sterilized to make sure that nothing could spoil their beer. You wouldn't want all that hard

work go to waste simply because you overlooked sanitation.

Bottling Bucket

The bottling bucket is usually where the fermentation occurs and chances are this is where the term used doesn't differ that much. While some buckets look more like stainless steel versions of the wooden barrels that fermented the worts, others are simply buckets with spigots at the bottom for bottling purposes.

Malt extract

This is the extract taken from malted

barley that is fermented after 2 boiling procedures. It contains enough sugar to produce alcohol and carbon dioxide, granted that the procedure is followed by the brewer to let the yeast consume the malt extract. To clarify, malt extract is not the same as the wort although you need the wort in order to produce malt extract. Wort is reduced into a concentrated solution for fermenting purposes. The grains commonly boiled in order to produce malt extract are pale, wheat and ale. This usually determines the kind of beer that the brewer is planning to concoct.

Hops

Hops give beer its bitter flavor and aroma. When it comes to adding this to the boiling solution, recipes differ. For some recipes that require 11 to 12 gallons of water, an ounce of hops is usually cut in half in order to add the first half to the boiling solution halfway through the boiling time and the other half to be poured in a few minutes before the boiling hours come to an end.

Yeast

Yeast is what makes homebrewing possible as a culinary hobby due to its ability to produce carbon dioxide and alcohol in malt extract simply by consuming the fermentable sugar found

in it. This should be the microorganism present in your solution as bacterial infection or other effects of poor sanitation and sterilization might affect not only the taste of the brew but its freshness as well. As much as technology helped make homebrewing easier with the presence of pre-hopped malt extract, yeast still makes the difference in this procedure. You have a choice though with the kind of yeast you plan to pour whether it's liquid or in powder form. But you should always stick to the recipe as some would even provide brand names as to which yeast variant can work best. You already have a beer variant in mind. The next sensible thing to pay attention to would be the

recipe then.

Water

Of course, you need water. It makes up most of the beer and brewers are particular about measurements when using this for sparging. It usually involved gallons of water. Opinions vary about when is water too much for the sparging process since too much might milden the taste of the brew but not enough water might cause the brew to become too strong.

Priming Sugar

This gets used once the fermented solution is ready for bottling. Sugars vary, again, depending on how you would like your beer to be. Some brewers are very particular in mentioning the kind of sugar used though like dextrose. Others use honey. The kind of priming sugar used would affect the overall product so you need to choose wisely about the kind of sugar to use.

Best Homebrewing Recipes

Most recipes covered here would be the basics using grain as main ingredient. While there are a lot of interesting homebrew recipes found online, not all of them are basic. This means that not all of them use the primary ingredients alone for brewing their beer.

Barley and Chocolate Stout

Ingredients (for 5 gallons)

11.5 lbs of organic 2-row malt

0.75 lb organic roasted barley

8.8 oz organic chocolate malt

8.8 oz organic Caramel 60

3.2 oz organic Carafa 2

0.75 oz organic hops (60 minutes)

1.5 oz organic hops (15 minutes)

1.5 oz organic hops (10 minutes)

1 oz organic hops (5 minutes)

1 tsp Irish moss (10 minutes)

Wyeast 1272 American Ale II Yeast

Directions:

You need 158 degrees Fahrenheit in order to mash grains for an hour. In case that you end up using spring water, add calcium for reverse osmosis purposes. No soft water allowed. pH level should be at 4.8 for the strike water and sparge water. The pH level for the strike water should produce a mash pH of 5.2.

Using the time specifications as indicated in the recipe, add in the hops. Boiling time is for 100 minutes.

After boiling, chill the pot or the solution to as low as 64 degrees Fahrenheit. This is where you get to pitch the solution with the help of Wyeast 1272 yeast. Fermenting temperature should be at 64 degrees Fahrenheit for a day and raise it 2 notches higher to 66 until fermentation is three-fourths complete.

Raise the temperature to 70 degrees Fahrenheit for another week before dropping the temperature to 40 degrees Fahrenheit for a couple of days. After 2 days of temperature drop, the solution is ready for bottling.

Munich and Crystal Lager

Ingredients (for 5 gallons)

5.75 lb of Pilsner malt

1 lb of Munich 10L malt

1 lb of Crystal 60L malt

0.6 lb of Crystal 15L malt

0.5 lb of Weyermann Carafo special II

1.25 oz of pellet hops 7.5 alpha acid (60 minutes)

0.5 oz of pellet hops 7.5 alpha acid (0 mins)

Wyeast 2633 Oktoberfest blend

Directions:

Mash the grains at 67 degrees
Centigrade for 45 minutes

Boil the solution for 60 minutes and
ferment at 12.8 degrees Centigrade

CaraVienne and Wheat Ale

Ingredients (for 5 gallons, extract version)

6.6 lb Light liquid malt extract

8 oz 20 degrees L Crystal malt

4 oz 80 degrees L Crystal malt

4 oz CaraVienne malt

5 oz Wheat malt

0.4 oz pellet hops 13% alpha acid (60 minutes)

1 oz pellet hops, 5.5% alpha acid (5

minutes)

0.5 oz pellet hops, 12.5% alpha acid (5 minutes)

1 oz pellet hops, 5.5% alpha acid (dry)

1 oz pellet hops, 12.5% alpha acid (dry)

White Labs WLP001 California Ale

Directions:

At a temperature of 160 degrees Fahrenheit, boil 2 gallons of water into a kettle. While waiting for it to boil, put the grains, 20° L crystal, 80° L crystal, wheat, and CaraVienne malts, in the grain bag sack that you will dip later. Make sure both ends are tied to avoid grains from getting out.

At 170 degrees Fahrenheit, immerse the sack in the water for 30 minutes. Remove the sack afterwards, let it drip and set aside. Pour the extract later into the solution and stir until thoroughly dissolved.

Boil the solution for 60 minutes and add the hops per minute specification. Strain wort into the fermentation buckets. Make sure that the buckets are sanitized well. The bucket needs 2-3 gallons of pre-boiled & chilled water for a total volume of 5 gallons.

Pitch the yeast once temperature reaches 67 degrees Fahrenheit before covering the bucket with the air lock and blow tube in place.

After a week and 2 days, rack the secondary fermenter and dry hop.

Let it stay there for another week and 2 days at 68 degrees Fahrenheit. Have it kegged later at 2.5 volumes of carbon dioxide.

No-Bloat Beer

Ingredients for 5 gallons

5 lb chestnut chips, roasted and dried

5 lb dextrose

1 oz hops 5% alpha acid (30 minutes)

1 oz hops 6% alpha acid (steep 30 minutes)

Lailemand Windsor Ale Yeast

Amylase powder

1 oz 100 bloom type B gelatin
(secondary)

Directions:

Pour 5 gallons of water in a kettle. Dissolve one tablespoon of Amylase in a cup per instructions stated on the label before pouring this in the kettle.

Put the chestnut chips in a grain sack and soak in the boiling water for at least a couple of hours. Within this time frame, raise the sack about 6 times sparingly until the desired sugar extraction is attained. At the end of the soak, you must have a wort the color of amber and the gravity of 1.016 to 1.020.

Remove the sake and drain well. That should amount to 5 gallons. Boil the wort.

Add Fuggle hops as stated in the list of ingredients. Add dextrose 30 minutes after adding the Fuggle hops. Let it boil for another 15 minutes. This is when the gravity should be 1.049 to 1.053.

Remove from the stove or heat source and steep Cascade hops for 30 minutes. Remove hops and chill to pitching temperature.

Transfer it to a fermenter, pitch yeast and ferment at ambient temperatures for about 3 days.

After 3 days or upon complete fermentation, rack to a secondary bucket and add 1 ounce of 100 bloom type B clarifying gelatin. Make sure to read

instructions as stated in the packet. Mix well and clarify for 4 days. Keg the solution afterwards.

Pale Malt Liquor

Ingredients for 5 gallons (about 19 liters)

3.5 lbs of American 2-row pale malt

3.25 lbs of American 6-row pale malt

3 lbs flaked corn

2 HBU hops (105 minutes)

1.5 HBU hops

0.25 tsp Irish moss

0.75 corn sugar for priming in bottles

Wyeast 2007 Pilsen Lager yeast

Directions:

Mash the grain and pour it into a kettle. Boil 10 quarts (about 9 and a half liters) of water until it reaches 130 degrees Fahrenheit and pour into the kettle. Add the flaked corn and mix. Let it boil at 122 degrees Fahrenheit for half an hour.

Pour no less than 5 quarts of hot water and increase the temperature to 150 degrees Fahrenheit. Let it boil for an hour. Use a timer to make sure it's exact.

After conversion, raise the heat up to 167 degrees Fahrenheit the water, lauter and sparge with 4 gallons of 170 degrees water. Get the runoff water, no less than 6 and a half gallons, add

bittering hops and let it boil for 105 minutes.

10 minutes before the boil ends, add the Irish moss. By the end of the boil, the wort is reduced to just over 5 gallons. Turn off the stove then sieve out the sparge hops.

Cool the solution to as low as 65 degrees. Dipping it in a bigger bucket that contains ice with the said temperature will work. Pour the chilled wort later into the sanitized bucket intended for fermenting. Aerate the cooled wort and add the cultured yeast afterwards. Let it ferment in the primary for 6 days at 55 degrees Fahrenheit. Transfer and chill to a second fermenter

then at 50 degrees Fahrenheit for 2 more weeks. Lager at 40 degrees Fahrenheit afterwards for no more than 4 weeks.

Upon completing the second aging, prime with dextrose or honey before bottling. Store at temperatures of about 60 degrees Fahrenheit until it becomes carbonated.

Cream Ale

Ingredients for 5 gallons

9.75 pounds of 2-row Brewers Malt grain

1.25 pounds of Flaked Maize grain

0.6 pound of Briess Cara-Pils Malt grain

1.25 pounds of corn sugar (90 minutes)

0.75 oz of Hop Pellets, 4.5% alpha acid
(45 minutes)

0.9 oz of Hop Pellets, 5.5% alpha acid
(45 minutes)

1.1 oz of Hop Pellets, 4.5% alpha acid
(5 minutes)

White Labs WLP001 ale yeast

Directions:

Boil water at 121 degrees Fahrenheit.
After 15 minutes, pour the grains for 30
minutes to boil. Increase temperature

first to 145 degrees Fahrenheit for 45 minutes and later to 158 degrees Fahrenheit for 60 minutes. Mash out at 168 degrees Fahrenheit and, later, sparge with 166 degrees Fahrenheit.

Get the wort and boil until the desired weight is attained which is for 90 minutes. The expected weight for this would be about 6.12 gallons in order to gain the 5 gallon target intended. 5 minutes into boiling, add 1.1 oz of Hallertau Mittelfruh Hop Pellets. Upon the wort's first boil, add the corn sugar. Upon reaching the 45 minute mark, add 0.75 oz of the Hallerfrau Mittelfruh Hop Pellets and the Willamette Hop Pellets and let the boiling continue.

After boiling for 90 minutes, let to cool down to 68 degrees Fahrenheit before transferring to the fermenting bucket. Pitch the yeast and let it get aerated. Pitch a couple more packages of yeast before fermenting the solution at 61 to 62 degrees Fahrenheit for 4 to 5 days. Transfer to a secondary fermenter for 3 weeks to a month at 45 to 50 degrees Fahrenheit.

Once done, get them bottled for conditioning into 2 weeks.

German-inspired Pale Ale

Ingredients for 2 and half gallons of water

0.5 pound of 20L Crystal Malt grains

3 pounds of dextrose, extra light

1 oz Centennial bittering hops (60 minutes)

1 oz cascade hops flavor (split into 15 minutes and 5 minutes respectively)

Wyeast 1056 American Ale yeast

Directions:

Grind the crystal malt grains before pouring them in boiling water at 150 degrees Fahrenheit. Boil for 45 minutes before straining the wort. Boil the wort and add the dextrose and Centennial hops. 45 minutes into the boil, add half an ounce of the cascade hops. Add the remaining half 55 minutes into the boil.

After boiling for an hour, chill for as low as between 62 degrees Fahrenheit and 72 degrees Fahrenheit. Transfer to the fermenting bucket or container. Pitch the yeast before storing for fermentation.

Light Dry Malt Ale

Ingredients:

3 and a half pounds of Extra Light Dry Malt Extract

3 and a half pounds of Light Dry Malt Extract

1 pound of Carafoam grain

1 oz of Hops (60 minutes)

1 oz of Hops (30 minutes)

2 oz of Hops (flameout)

1 pound of Candi Sugar

1 vial of White Labs WLP530 Yeast

Directions:

Pour the Carafoam grains into a brewing bag and steep in 3 gallons of boiling water. Pull it up once temperature hits at 160 degrees Fahrenheit. Add both extracts and the candi sugar. Add the hops with the respective time allotments. Chill. Then add water to bring the total weight to 5 gallons before pitching the yeast. Bottle until ready to consume.

Gold Malt Ale

Ingredients:

1 pound of Dingemans Caramel Pils grain

6 pounds of Gold Malt Syrup

1 ounce of Chinook hops (60 minutes)

1 ounce of Cascade hops (1 minute)

Wyeast 1056 American Ale Yeast
prepared 2-3 days in advance with starter

Directions

Crush grains before putting them in the sack for steeping in 1.5 gallons of boiling water. Steep the grains at around 155 to 160 degrees Fahrenheit. After 30 minutes, add 1.5 gallons of water to boil a total of 3 gallons. Add hops based on time allotment given. Add the Light Malt Extract 15 minutes before the end of the boiling process.

Chill the solution before transferring it to the fermentation bucket. Ferment for 10 days before transferring to the secondary fermentation bucket. Ferment for 14 days. Bottle and enjoy.

Lighter Shade of Ale

Ingredients:

7 pounds of Weissheimer PILs Malt grains

1 pound of Weyerman Wheat Malt grains

0.5 pound of Weyerman Munich grains

0.25 pound of Honey Malt grains

All whole leaf hops

1 ounce of hops, 3.4% alpha acid

1 ounce of hops, 6.6% alpha acid (60 minutes)

1 tablet Whirlflock (20 minutes)

1 ounce of Saaz (1 minute)

3 pint starter Kolsch ale yeast

Directions (Run-off water used):

At 11 qts of water, mash the grains at 149 degrees Fahrenheit. Add 2 tsp of Gypsum for 60 minutes. In order to bring out the mash, add 12 qts of boiling water for 10 minutes at 170 degrees Fahrenheit. Stir. Run-off and add the FWH. Batch sparge with 8 qts of water at 190 degrees Fahrenheit to bring back to 170. Stir again for about 10 minutes then run-off again.

Let it boil for an hour.

Pitch the yeast after chilling the solution at 58 degrees Fahrenheit before increasing the temperature to 60 degrees Fahrenheit for fermentation at 5 days. Transfer the wort to the secondary fermentation bucket and cold condition at near freezing point for 3 weeks. Prime with 5 ounces of dextrose before bottling.

Stick to the Ale

Ingredients for 5 gallons

5.25 pounds of 2-row grains

2.5 pounds of Munich grains

0.75 pound of Caramel grains

2.5 pounds of Crystal 60°L grains

0.25 pound of Black 500°L grains

2.24 oz of hops, Mt. Hood

0.6 oz of hops, Mt. Hood

1.2 oz of hops

Wyeast 1007

Directions:

Mash the grains in boiling water with a temperature of 122°F for 30 minutes. Increase the temperature to 148°F by adding hot water for 15 minutes. Raise to 156°F for another 15 minutes for alpha saccharification purposes.

Raise the temperature again to 170°F by mashing out the grains. Recommended boil time is between 90 minutes to 120 minutes. Boil for more time if you would like a darker wort. Adding the hops would depend on which boiling time frame works for you before you prepare the wort for fermentation.

Chill down to 60°F before transferring to the fermentation bucket until 90% of it is attenuated. After the primary fermentation, transfer to the secondary fermentation bucket and lower the temperature to 58°F the next day. This means you have to lower the temperature by 2°F per day until the temperature is down to 32°F. Let the solution stay there for 2 months at least.

Once ready to bottle, leave the debris found at the bottom of the bucket for dispensing later.

Almost Common LME

Ingredients for 6 gallons

7 pounds of Light Liquid Malt Extract

1.1 pound of Munich Light Liquid Malt Extract

1 pound of Medium Crystal Malt 40°L

0.5 pound of Victory Malt grains

2 oz of Pale Chocolate Malt 200°L

1 oz of Hop Pellets, 6.5% alpha acid (60 minutes)

1.5 oz of Hop Pellets, 6.5% alpha acid

(15 minutes)

1.5 oz of Hop Pellets, 6.5% alpha acid
(1 minute)

WLP810 San Francisco Lager

Directions

Mash the grains in boiling water for 60 minutes and strain with the help of a fermenting bucket with a spigot below. After straining the grains, transfer into a kettle to be boiled. Add hops as instructed.

Chill for 62°F before fermenting for no less than 14 days before transferring to a secondary fermenter, also preferably with a spigot, and store until ready to

bottle upon reaching the desired brew.

Altbier Deutsche

Ingredients for 5.5 gallons

2 cans or 6.6 pounds of Light Malt Extract

1.25 pound of Light Liquid Munich Malt Extract

0.5 pound Special b Malt, 120°L

0.5 pound CaraMunich Malt, 60°L

0.25 pound Carafa Malt, 400°L

1.5 oz of Hops, 8.75% alpha acid (60 minutes)

1 oz of Hops, 4.5% alpha acid (15 minutes)

0/75 tsp of Irish moss (15 minutes)

2 packages of Wyeast 1007 German Ale yeast

Directions

Dip the grain bag into 2 gallons of cool (not cold) water and heat it to 170°F for 60 minutes before straining the grains to pour in the malt extract. Add water in order to reach the targeted volume of 3 gallons to boil for 60 minutes.

Put the bittering hops and continue boiling for another 45 minutes. Add the aroma hops and the Irish moss 15

minutes before turning off the heat source.

Chill the wort and pour into the fermenting bucket containing enough water to bring the total volume to 5.5 gallons.

Pitch the yeast after aerating and once the temperature drops to 65°F. Store for a week at temperatures between 65°F and 68°F or until fermentation is reached. Ferment in a secondary bucket for another week at 65°F.

Dopplebock from the Eisbock

Ingredients for 5.5 gallons

8.33 pounds of Light Munich liquid malt extract

2 pounds of Extra Light dry malt extract

1 pound of CaraHell malt

1 oz of CaraPils malt

2 oz of Hallertauer Mittelfruh pellet hops, 4% alpha acid (60 minutes)

1 oz of Hallertauer Mittelfruh pellet hops, 4% alpha acid (40 minutes)

White Labs WLP 820 or 830, or Wyeast 2112

Directions:

Soak grains in a gallon of boiling water at 150°F and let it boil for 30 minutes, increase the heat to 170°F before straining. Sparge with half a gallon of hot water.

Pour in another gallon and the extract and boil for 60 minutes. Add hops according to the instructions given.

After an hour's boiling, strain into the fermenting bucket with enough cold water in order to reach the 5.5 gallon mark.

Chill down to 55°F before pitching in the yeast. Chill down to 55°F, the recommended temperature to use when fermenting the wort for 2 weeks. Increase temperature to 60°F for 2 days before switching further to 35°F for 4 to 6 weeks.

This recipe requires a gallon of pitch slurry from the previous batch as well as a large dose of yeast.

Eisbock

Ingredients for 10 gallons

18 pounds of Munich malt

10 pounds of Pilsen malt

3 pounds of melanoidin malt

4 oz of Carafa III

2 oz of hops (60 minutes)

2 oz of hops (10 minutes)

1 pouch Wyeast 2124 Bohemian Lager yeast

Directions:

Measure the amount of mashed grains for heating with temperature at 122°F. Pour the mashed grains into the kettle containing the boiling water after 10 minutes. Stir while boiling in order to avoid the grains from sticking to the floor of the kettle. Return the boiled mash to the mash tun. Include the remaining grain to raise the temperature at 150°F. Let it rest 150°F for an hour. Ferment for 3 weeks.

For the eisbock, use 2-liter plastic bottles for freezing the doppelbock. Just before it gets frozen solid, pour the beer into another container in order for the ice crystals to be left at the bottle. Tap the bottles slightly (hence the use of

plastic bottles instead of glass) for the slushy effect. This would start with about 3 gallons of doppelbock and end with a gallon of eisbock.

Sweetened German Mix

Ingredients for 6 gallons

10 pounds of Belgian pale malt

1.5 pound of TF Munich malt

0.75 pound of Caramel Munich malt

0.25 oz pellet hops, 12% alpha acid (60 minutes)

1 oz pellet hops, 4% alpha acid (30 minutes)

1 oz pellet hops, 4% alpha acid (15 minutes)

White Labs WLP 830 German lager yeast

Forced CO₂ to carbonate (2.5 vol)

Directions:

Crush and mash with the water temperature at 152°F for an hour. Strain and transfer to a kettle to boil for an hour. Put the hops based on the time allotment specified. After boiling, chill. Transfer to the glass container for the 30-day primary fermentation period at 52°F. Then transfer to the steel container for the 180-day secondary fermentation period at 34°F.

Maris Otter Pale Beer

Ingredients:

15.5 pounds of Maris Otter Pale Malt

3 oz hops 5% alpha acid (90 minutes)

2 oz hops 5% alpha acid (30 minutes)

2 oz hops 5% alpha acid (0 minute)

1 packet Wyeast 1028 London ale

Directions:

Make a thick mash approximately 1 quart per pound. Rest temperature should be at 153°F. After an hour, add

boiling water to mash out with temperature at 168°F.

Try to estimate the run-off wort you're trying to collect by foreseeing 5 gallons of wort at the end of the 90-minute boil. It's a nice way to begin with the end in mind. Add the hops per instruction meaning you add the last batch of hops shortly before turning off the heat source. Chill, aerate well and pitch the yeast. Maturation takes about 6 to 12 months.

British Meets Irish Ale-wise

Ingredients:

7 pounds of British 2-row malt

0.25 pound of British 55°L crystal malt

0.25 pound of British 80°L crystal malt

2 ounces of roasted barley

1 ounce of hops, 4.4% alpha acid (60 minutes)

0.75 ounce of hops, 4.4.% alpha acid (30 minutes)

0.75 ounce of hops, 5.2% alpha acid (5

minutes)

1 tsp gypsum added to mash water

Wyeast 1968 Special London ale yeast

Force-carbonate in keg

Directions:

Mash grains with the temperature at 150°F for 90 minutes. Strain the wort until desired weight is attained for boiling. Add the hops based on their required time allotment. Chill and ferment in glass for 7 days. Transfer to another glass container for the second fermentation lasting another 7 days.

Irish Red Ale (traditional)

Ingredients for 6 gallons:

7 pounds of Maris Otter malt

3 pounds of Munich malt

8 oz of CaraRed 20

6 oz of Crystal 120

4 oz of roasted barley

1.5 oz 4.6% AA pellet hops (15 minutes)

1 oz 4.5% AA pellet hops (15 minutes)

White Labs 004 yeast

3.5 oz sugar (best for priming)

Directions:

Start off with a single step infusion mash. Pour 16 qts of water with temperature at 164°F to the crushed grain in order to bring temperature down to 153°F. Hold for 60 minutes.

Strain with the targeted wort weight at 7.5 gallons. Boil the wort for 90 minutes as you pour in the hops with their respective time allotments. Chill in anticipation of the primary fermentation. Transfer to the fermentation bucket with temperature at 65°F until done. Transfer to keg at 2.0 volumes of CO₂.

Red Ale Deux

Ingredients for 5 gallons

1 pound Briess 10L Caramel malt

4.25 pounds of Briess Golden Light Dry malt extract

2 oz Briess Roasted Barley

3 oz Briess Extra Special malt

0.5 pound of honey

2 oz EK Goldings 4.75% alpha acid (60 minutes)

0.5 oz EK Goldings 4.75% alpha acid

(15 minutes)

1.25 cups Briess Golden Light dry malt extract (priming sugar)

1 vial of White Labs WLP004 Irish Ale

Directions:

Put grains in a bag for steeping in a gallon of water, temperature 150°F, for 20 minutes. Pull the bag up and sparge with a gallon of hot water, temperature 170°F. Add the hops according to the time allotted. Put 3 gallons of cold water in the fermentation bucket. After boiling, transfer the wort to the fermentation bucket. Pitch the yeast and aerate once temperature drops to 75°F or below to

ferment it for 2 weeks. Prime with 0.55 cups of Briess Golden Light dry malt extract before kegging. Ferment for 2 weeks at temperatures between 65°F and 68°F.

English Meets Munich Malt-wise

Ingredients for 5.5 gallons

14.5 pounds of English Pale Ale LME

0.25 pound Munich Liquid Malt Extract

1 pound Medium Crystal malt

0.5 pound Honey malt

0.25 pound Extra Dark Crystal Malt

0.25 pound Pale Chocolate Malt

1.6 oz hops, 5% alpha acid (60 minutes)

0.5 oz hops, 5% alpha acid (10 minutes)

4 packets of WLP Edinburgh Ale

Directions:

Pour the grains in the muslin sack and dip the grains in 1 and a half gallons of water with the temperature at 160°F for 30 minutes. Pull the bag up and let it drip above the kettle. Add 3 more gallons of water and boil.

If possible top up to 7.7 gallons for the full boil. Pour the malt extracts and stir while boiling for 30 minutes. Add the hops as specified on the time allotment.

Chill the wort down to 65°F before pitching the yeast. Ferment under the

same temperature mentioned. After fermentation, carbonate the solution at about 2 to 2.5 volumes of CO₂. Have it cold conditioned to improve the beer.

Something for Scots

Ingredients for 6 gallons

8.5 British pale malt

3 oz roast barley

0.75 oz hops, 5% alpha acid (60 minutes)

While Labs WLP028 Edinburgh Scottish ale yeast

Directions

For 90 minutes, mash grains with temperature at 154°F. Collect wort and boil. Add the hops at the beginning of the

boiling duration. Chill until ready to be transferred to the fermentation bucket. Pitch the yeast and ferment at 65°F.

Stout Russo

Ingredients for 5 gallons

15 pounds of Pale 2-row Malt

1.5 pound of Chocolate Malt

1 pound of 120°L Crystal malt

1 pound of CaraMunich malt

1.5 oz whole leaf hops, 12.5% alpha acid (60 minutes)

1.5 oz whole leaf hops, 12.5% alpha acid (30 minutes)

0.5 oz whole leaf hops, 12.5% alpha

acid (15 minutes)

0.5 oz whole leaf hops, 4.5% alpha acid
(15 minutes)

1 oz whole leaf hops, 4.5% alpha acid
(0 minutes)

1 oz whole leaf hops, 4.5% alpha acid
(dry)

White Labs WLP 001 California Ale

1 tablet Whirlflock (5 minutes)

Yeast nutrient

Directions

With temperature high at 152°F, mash the grains for an hour. Increase the

temperature to 168°F for the batch sparge and boil for 90 minutes.

Add the hops as specified on the time allotted plus the tablet. Let the wort cool down to 67°F to pitch the yeast later on.

Ferment first at 4 weeks before kegging the solution by 2.5 volumes CO₂. Bottle condition once ready with 4 oz corn sugar.

Get Milky with the Grainy

Ingredients

8.8 pounds Pale Ale malt

1.1 pound Crisp Crystal 80°L

7 oz Crisp Roasted Barley

7 oz Crisp Chocolate malt

7 oz Crisp Pale Chocolate malt

0.4 oz Pellet hops, 16% alpha acid (60 minutes)

16 oz lactose (15 minutes)

Wyeast 1728 Scottish Ale

Directions

The recommended ration of the mash to water should be 1.5 qts of water per pound of grain with temperature at 151°F.

To mash out, level up the temperature to 168°F while stirring in order for the grains not to roast at the kettle floor. Slowly sparge at temperature 170°F until wort collected is weighed at around 6 and a half gallons.

Boil the wort for 90 minutes. Add the hops as specified on the time allotted. 15 minutes before turning off the heat source, put the Irish moss and some kettle finings. Chill the wort at 68°F and

aerate thoroughly. Use 2 packets of liquid yeast to pitch.

Ferment in the bucket down to 68°F until the yeast drops clear. Let the lees settle as the brew matures without pressure for a couple of days after fermentation is done.

Sweet Stout

Ingredients for 6 gallons

7.2 pounds of English Pale LME (3.5°L)

1 pound Lactose Powder (Milk Sugar)
(0°L)

1 pound Black Latent Malt (525°L)

0.75 pound Crystal (80°L)

0.5 pound Pale Chocolate Malt (200°L)

1.5 oz Kent Golding 5% alpha acid (60
minutes)

Yeast (White Labs WLP006 Bedford
British)

Directions

Have at least 11g of rehydrated yeast, about 2 liquid yeast packages. Boil time for the mash should be 60 minutes and pre-boil volume should be 7 gallons. Prior to fermentation, chill down to 68°F. Once done, have the solution carbonated to more or less 1.5 to 2 volumes.

Badenov Russian Imperial Stout

Ingredients for 5 gallons

7 pounds Maris Otter malt

7 pounds Light malt extract

1.25 pound black malt

1.25 pound roasted barley

5 pounds chocolate malt

1 pound flaked barley

2.3 oz Pacific Gem whole hops, 15%
alpha acid (45 minutes)

0.6 oz Magnum pellet hops, 14% alpha acid (45 minutes)

1.1 oz Centennial pellet hops, 9.2% alpha acid (45 minutes)

1.5 oz Columbus pellet hops, 14% alpha acid (30 minutes)

4 packets Wyeast 1725 Scottish ale yeast

Directions:

Mash the grains on boiling water with a temperature of 158°F for an hour. Collect more or less 6 gallons of the runoff for boiling.

Add the hops based on the specified time allotted.

Chill down until suitable for pitching the yeast and strain while transferring to the fermenting bucket.

Let the wort get aerated well until it's ready for the yeast. Once the gravity goes down to 1.040, keg the solution. Extending conditioning time would benefit the beer during the fermentation process.

Rose's Russian Imperial Stout

6.67 pounds Northwestern dark malt extract

5 pounds 6-row malt

2 pounds 90°L crystal malt

1 pound black patent malt

1 pound chocolate malt

1 pound Munich malt

0.25 pound wheat malt

5.5 oz Eroica hops, 10.6% alpha acid

(60 minutes)

1 oz Chinook hops, 11.3% alpha acid
(60 minutes)

1 oz Kent Goldings hops, 4.7% alpha acid
(45 minutes)

1 oz Cascade hops, 4.9% alpha acid (45 minutes)

1 oz Fuggles hops, 4.5 hops alpha acid
(45 minutes)

1 oz Chinook hops, 10.8% alpha acid
(45 minutes)

1 oz Kent Goldings hops, 4.8% alpha acid
(30 minutes)

0.75 oz Cascade hops, 4.9% alpha acid

(30 minutes)

1 oz Kent Goldings hops, 4.7% alpha acid (10 minutes)

1 oz Fuggles hops, 3.4% alpha acid (10 minutes)

1 cup molasses

1 inch licorice stick

2 packages Red Star champagne yeast

0.67 cup corn sugar (to prime)

Directions:

Put the grains in the mash tun to boil at 130°F for 30 minutes. Boil for another 30 minutes with the temperature raised

at 156°F. Strain to collect the runoff for another boil and add the hops based on the time allotted for each batch. Chill and transfer to the fermentation bucket (plastic bucket) for 3 days at 65°F. Transfer to the secondary fermentation bucket (glass container) for 6 days this time to 63°F. Transfer to the tertiary fermentation container (glass container) for 28 days for the same temperature.

Quarter Session Bitter

Ingredients for 5 gallons

5.6 pounds British 2-row malt

0.25 pound Wheat malt

0.375 oz of 140 L Crystal malt

1.8 oz WGV hop flowers (beginning of the boil)

0.5 oz WGV hop flowers (end of boil)

Wyeast 1028 London Ale

Directions:

For preparing the mash tun, the ratio

should be 1 to 2 qts of water per pound of malt. Hold with temperature between 153 to 157°F.

Sparge once temperature reaches 170°F, using enough water to make up for water lost to evaporation during the boiling process.

Boil the solution with the batches of hops poured at the beginning and at the end of the boiling time respectively.

Chill and ferment with the temperature down to 60 to 70°F or the temperature recommended by the yeast manual's instructions. Prime with the cane sugar.

Chimayo Azul Belgian Strong Dark Ale

Ingredients for 11 gallons

30 pounds Belgian Pilsner malt

0.75 pound Special B malt

0.5 pound Wheat malt

4 oz Carafa II

5 oz Piloncillo (unrefined Mexican sugar)

1.75 oz Magnum hops 12% alpha acid
(15 minutes)

1 oz Styrian Goldings hops 5.25% alpha acid (1 minute)

1 tablet Whirlfloc (15 minute)

White Labs WLP500 Trappist ale yeast

Directions:

Pour the grains into a single infusion mash. Set the temperature at 149°F for an hour.

To help dissolve the sparge, add sugar to the kettle.

Boil for an hour and a half before chilling it down to 68°F for pitching. Aerate well.

Ferment for 48 hours with temperature

still at 68°F then let it rise to 80°F – 3 degrees per day to say the least.

Transfer to the secondary fermenting bucket and store for 2 weeks. Carbonate the solution then to 3 volumes.

Homebrewing Tips and Tricks

Tip#1

Stir the solution whether it's an all-grain brew or the BIAB. For the all-grain, this helps in not letting the grains touch the floor of the kettle or the keg and inadvertently roast the grains. It would affect the taste of the sparge. This is even more advisable for the BIAB method since it's not just the grain but the sack used.

Tip#2

Do not squeeze the sack containing the grains as it might embitter the extract by being force applied on the dipped sack. Let the extract come out naturally. Raise the sack 2 or 3 times occasionally but do not squeeze.

Tip#3

Do it outdoors if you plan a big batch of beer to prepare. The volume alone might not be commensurate to the kind of stove that you have at home. You don't want a broken stove just because you estimated the gallon measurement wrong apart from injuries caused by boiling water.

FAQs

What is the ideal gallon measurement for homebrewing?

For a 5-gallon batch, you might as well prepare 11 to 12 gallons. The time spent on boiling the solution should be considered meaning prepare the water used with the target gallon number in mind at the end of the procedure.

What is the best way to chill the solution?

It largely depends on which works for

you. While there is equipment for this, a special kind of hose created solely for cooling the wort, available for quicker chilling of the wort, dipping the kettle in a tub of ice still is economical.

What is the best kettle to use?

Use one that is durable enough to handle the initial batch that you plan to brew. It's okay to start in small batches. Certain instructional videos admit using turkey friers in brewing their grains whether it's all-grain or BIAB.

Is there a one-ingredient-fits-all type of sugar to use in brewing?

No. This is why aside from brand names, the chemical names of the sugars used in the recipes used are written. Besides, the main reason why some hobbyists got into homebrewing is to find a healthier way to brew beer. So it's not surprising to see honey among the sugars used.

Conclusion

Homebrewing as a hobby is quickly picking up, thanks to the proliferation of instructional videos that gave a visual approach to sharing knowledge about making your own beer.

Staying technical in terms of measurements and alpha acid levels should be a must though apart from taking note of the temperature specifications. You don't want to waste your first batch simply because certain precautions and measurements got ignored.

Beer enthusiasts that have started getting the not-so-healthy after effects of their passion can't help but try brewing their own beer themselves. If gluten-free and low sugar alternatives to your favourite liquor can be done at home, why not?

It gives hope to everyone to still hold parties with these kinds of drinks available. The fact that you managed to come up and brew your own beer is a big plus. Not only do you find yourself having more and healthier choices for enjoying beer, you even improve your reputation among family and friends as a reliable homebrewer yourself.

Just know the limits between brewing just at home and brewing for commercial

purposes. It's an economical and business-like manner of reminding yourself to know when to hold your drink.

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