

# BELGIAN, GERMAN, SCOTTISH, BROWN ALES

CATEGORY 9

## My Own Scotch Ale

Classification: Scotch ale, all-grain

Source: Todd Enders (enders@plains.NoDak.edu) Issue #566, 1/16/91

This is the first try at formulating my own recipe. It turned out quite nice, malty with just a touch of hops. You may not be able to drink just one! This is one of the smoothest batches I ever brewed. It is really smooth even after only 2 weeks in the bottle. The rather intense malt flavor and low hopping rate makes it a refreshing change of pace from my steady production of IPA.

### Ingredients:

- 6 pounds, Klages 2-row malt
- 1 pound, Munich malt (10L)
- 1 pound, Dextrin (Cara-pils) malt
- 1/2 pound, crystal malt (80L)
- 4 ounces, black patent malt
- 1 cup, dark molasses
- 3/4 ounce, East Kent Goldings hops (6.2 alpha)
- 1 pack, Wyeast #1028 London Ale
- 2/3 cup, corn sugar (priming)

### 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.

### Specifics:

- O.G.: 1.055
- F.G.: 1.015
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

## Sort of Nut Brown Ale

Classification: brown ale, all-grain

Source: Todd Enders (enders@plains.NoDak.edu) Issue #448, 6/27/90

The toasted barley probably had a Lovibond rating around 80-100, the unfermented wort was delicious. This is similar to many stout recipes but the barley isn't roasted long enough to give it that much darkness.

### Ingredients: (for 2 gallons)

- 2.4 pounds, pale ale malt
- 0.4 pound, crystal malt (80L)
- 1/4 pound, pan roasted barley
- 1/2 cup, dark molasses
- 1/2 ounce, Willamette hops (5.5 alpha)
- Wyeast #1028

### Procedure:

This recipe makes 2 gallons. Raw unmalted barley was roasted in a pan over medium heat until the outside was quite dark but the inside was only tan---stir often to avoid scorching. Mash in 132 degrees (5 quarts of water) at pH of 5.2 Mash 2 hours at 152-153 degrees. Mash out 5 minutes at 168 degrees. Sparge in 2-1/2 gallons of 165 degree water. Boil 90 minutes adding hops 30 minutes before end of boil. Chill and strain and pitch yeast.

### Specifics:

- O.G.: 1.051

## Full Moon Ale

Classification: Scotch ale, extract

Source: David Haberman (haberman@afal-edwards.af.mil) Issue #106, 3/22/89

I thought that the final gravity of this beer was a bit high, but the beer came out tasting great and no bottles exploded. In order to call this a porter it needs more hops, therefore I think it is a Scotch ale.

### Ingredients:

- 6 pounds, dark Australian DME
- 1 pound, caramel crystal malt
- 1-1/2 ounces, Willamette hops
- 1-1/2 ounces, Fuggles hops
- 1 pack, Wyeast #1098: British Ale
- 3/4 cup, corn sugar (priming)

### 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.

**Specifics:**

- O.G.: 1.055
- F.G.: 1.017
- Primary Ferment: 4 days
- Secondary Ferment: 4 weeks

**Cat's Paw Brown Ale**

Classification: brown ale, all-grain

Source: Doug Roberts (roberts%studguppy@lanl.gov) Issue #378, 3/15/90

This batch was what my fond memories of drinking London Brown Ales in Canterbury, UK were all about. A classic.

**Ingredients:**

- 7 pounds, Klages malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, crystal malt (90L)
- 1 ounce, Willamette hops (boil)
- 4/5 ounce, Perle hops (boil)
- 1/2 ounce, Willamette hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 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.

**Geordie Brown Ale**

Classification: brown ale, extract

Source: Elaine May (elaine@hpmtlx.hp.com) Issue #362, 2/21/90

The beer is a brown ale with sweetness from the sugars and crystal malt; not much hop flavor. The maltodextrin contributes a strange slightly syrupy quality (I think)---I might leave it out next time. Anyway, I thought it was a nice, drinkable brown ale.

**Ingredients:**

- 2 cans, Geordie Extra Strong ale extract
- 1 cup, dark brown sugar
- 2 cups, corn sugar
- 1/2 pound, crystal malt
- 1/2 cup, maltodextrin

- 1/2 teaspoon, Irish moss
- 1 ounce, Willamette leaf hops

**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.

**Specifics:**

- O.G.: 1.057
- F.G.: 1.018

**Boonesburger Winterale**

Classification: pale ale, holiday beer, Widmer Festbier, extract

Source: Florian Bell (florianb@tekred.cna.tek.com) Issue #324, 12/15/89

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

**Ingredients:**

- 5 pounds, light dry extract
- 3 pounds, 2-row pale malt
- 1/2 pound, crystal malt (40L)
- 2 ounces, roasted barley
- 4 ounces, wheat malt
- 2 ounces, dextrin malt
- 2 ounces, Cascade hops (5.2% alpha)
- 1/2 ounce, Tettnanger hops (4.9% alpha)
- 1/2 ounce, Perle hops (7.2% alpha)
- 1/2 ounce, Kent Goldings hops (5.2% alpha)
- 1 teaspoon, Irish moss
- 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.

**Specifics:**

- O.G.: 1.060
- F.G.: 1.012
- Primary Ferment: 3 days
- Secondary Ferment: 9 days

**Barrel Bottom Black Bitter**

Classification: porter, brown ale, extract

Source: Ted Manahan (tedm@hpldola.hp.com) Issue #309, 11/23/89

Barrel Bottom is a very dark, rich and bitter brew with a full head of tan foam. It could pass as a stout. The only bad part is that my 5 gallons is almost gone, in less than two months. Ingredients were obtained from William's Brewing, the Australian extract is their darker variety.

**Ingredients:**

- 6 pounds, Australian dark malt extract syrup
- 2/3 pounds, chocolate malt
- 1/3 pound, crystal malt
- 2 ounces, Perle hops
- 1-1/2 ounces, Cascade hops
- 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.

**Chimight (Chimay Light)**

Classification: Trappist ale, Belgian ale, Chimay, all-grain

Source: Chuck Cox (bose!synchro!chuck@uunet.UU.NET) Issue #556, 12/18/90

**Ingredients: (for 9 gallons)**

- 15 pounds, pale unhopped extract
- 3/4 pound, brown sugar
- 1 pound, crystal malt
- 1 pound, flaked barley
- 1 pound, pale malt
- 1/2 pound, wheat malt
- 1/4 teaspoon, gypsum
- 1/4 teaspoon, salt
- 1 teaspoon, Irish moss
- 7 HBUs, Northern Brewer hops (boil)

- 14 HBUs, Chinook hops (boil)
- 1 ounce, Saaz hops (finish)
- 1/2 ounce, Tettnanger hops (finish)
- Chimay yeast

**Procedure:**

This is a 9-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries. Then keg (or bottle). The yeast was cultured from a bottle of Chimay.

## Chimay Trippe

Classification: Trappist ale, Belgian ale, Trippe, extract

Source: Chuck Cox (bose!synchro!chuck@uunet.UU.NET) Issue #556, 12/18/90

**Ingredients: (for 7 gallons)**

- 3.3 pounds, pale unhopped extract syrup
- 12 pounds, pale dry extract
- 1 pound, 6-row pale malt
- 1 pound, wheat malt
- 1 pound, Vienna malt
- 2 pounds, light brown sugar
- 1/2 pound, corn sugar
- 10 grams, coriander
- 8 grams, orange peel
- 4 HBUs, Saaz hops (boil)
- 4 HBUs, Hallertauer hops (boil)
- 4-1/2 HBUs, Fuggles hops (boil)
- handful, hops (finish)
- 1 teaspoon, Irish moss
- Chimay yeast culture

**Procedure:**

This is a 7-gallon partial mash recipe. Use standard procedures, brewing about 7 gallons of wort in a 10-gallon kettle, followed by a 7-gallon primary and 2 5-gallon secondaries or a 7-gallon secondary. Then keg (or bottle). The yeast was cultured from a bottle of Chimay.

## Old Peculier

Classification: strong ale, old ale, Old Peculier, extract

Source: Mike Fertsch (FERTSCH@adcl.RAY.COM) Issue #225, 8/11/89

This recipe is for one of my favorite old ales---Old Peculier. It comes from Dave

Line's book *Brewing Beers Like Those You Buy*.

**Ingredients:**

- 4 pounds, dark malt extract
- 1/2 pound, roast barley
- 1/2 pound, crystal malt
- 2 pounds, dark brown sugar
- 2 ounces, Fuggles hops
- 5 saccharin tablets
- 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.

## Scottish Steamy Ale

Classification: Scottish ale, extract

Source: Ken Ellinwood (!sun!suntzu!aimla!ken) Issue #299, 11/9/89

My last batch came out too light because I added only 1/2 pound of the crystal malt---I was convinced it was in the 90 Lovibond range. I also used 6.6 pounds of canned extract. The resulting beer was about 1/3 as dark as the original.

**Ingredients:**

- 6 pounds, M&F light dry extract
- 1 pound, Scottish crystal malt (40L)
- 1 ounce, Northern Brewer leaf hops (boil)
- 1/2 ounce, Northern Brewer (finish)
- 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.

## Trappist Monkey

Classification: Trappist ale, Belgian ale, all-grain

Source: C.R. Saikley (grumpy!cr@uunet.uu.net) Issue #606, 3/29/91

**Ingredients: (for 6 gallons)**

- 8 pounds, Klages pale malt
- 4 pounds, Munich malt (10L)
- 1 pound, crystal malt (40L)
- 1 pound, malted wheat
- 1 pound, wheat flakes (unmalted)
- 1 pound, dark brown sugar
- 2 ounces, chocolate malt (uncracked)
- 2 ounces, Cascade hops (I didn't have time to age them 3 years!)
- 1 quart, starter cultured from Chimay dregs

**Procedure:**

Mash temp 158 degrees, pH 5.3, 1 hour mash, final temp 155 degrees. Mash out with 1-1/2 gallons boiling water, resultant temp 168 degrees. Sparge @ 168 degrees, sparge water acidified with lactic acid to pH 6.5. Collect 8 gallons sweet wort. Add brown sugar. Boil for 1-1/2 hours. Add all hops 30 minutes into the boil. Cool to 70 degrees (counterflow chiller). Pitch Chimay starter. Ferment for 2 months in a single stage fermentation. Prime with 44 ounce sweet wort (from the original brew, stored very carefully). Bottle, yield 6 gals.

**Specifics:**

- O.G.: 1.072
- F.G.: 1.014
- Primary Ferment: 2 months

## Ides of March Ale

Classification: pale ale, coffee, extract

Source: Kevin L. Scoles (kscoles@pnet51.orb.mn.org) Issue #646, 5/28/91

**Ingredients:**

- 1 can, Coopers Ale Kit
- 1-1/2 pounds, light dry malt extract
- 1 pound, rice syrup
- 1 cup, brewed Kenya AA coffee
- 1/4 pound, Black Patent malt
- 1/4 pound, chocolate malt
- 1/4 pound, 40 deg crystal malt
- 1-1/2 ounces, Willemette whole hops
- 1/2 cup, corn sugar - bottling
- finings (follow directions)

**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 polychlar). When settled, bottle with corn sugar.

**Specifics:**

- O.G.: 1.046
- F.G.: 1.012
- Primary Ferment: 7 days
- Secondary Ferment: Until clear

**Modified Fillmore Ale**

Classification: spruce beer, spiced ale, extract

Source: Mal Card, (card@apollo.hp.com) Issue #695, 8/6/91

After only 3 weeks I sampled and it tasted great. Orange and spruce flavor very evident. Even my wife liked it until I told her about the spruce cuttings.

**Ingredients: (for 10 gallons)**

- 12 pounds, Munton & Fison dried light extract
- 2 pounds, light clover honey
- 1 pound, crystal malt
- 5 ounces, black patent malt
- 5 ounces, Cascade hops
- 4 ounce, leaf Tettnager
- 5 teaspoons, yeast nutrient
- 2 orange rinds
- 1 6" x 3/4" root of ginger (pre-heat in microwave ~ 20 sec - squeeze juice into wort)
- 1 teaspoon, whole cloves (slightly crushed)
- 5 3-inch, cinnamon sticks (slightly crushed)
- 1 teaspoon, Irish moss
- newish cuttings from Blue Spruce sapling (~ 1.5 quart jar filled loosely)
- Whitbread dried ale yeast

**Procedure:**

Steep crystal and patent malts. Remove grain when boil begins. Add extract, honey, cascade hops and yeast nutrient. Boil for

40 minutes. Add Irish Moss. Put fruit and spices in a hop bag and add to wort, squeezing bag every few minutes with tongs. Boil for addition 10 minutes. Add tettnager hops and spruce cuttings. Boil 2 minutes. Turn off heat and strain hops, but leave the spruce cuttings during cool down. Cool wort for 20 minutes and then remove spruce cuttings. Fill primary fermenter and pitch yeast. Blow off tube is required! After a week, rack to two 5 gallon carboys and dilute to 5 gallons each.

**Specifics:**

- O.G.: 1.092 (before diluting)
- F.G.: 1.010
- Primary Ferment: 1 week
- Secondary Ferment: 2 weeks

**Lageresque Ale**

Classification: pale ale, extract

Source: Todd Enders (enders@plains.NoDak.edu) Issue #706, 8/21/91

Ferment as cool as you can muster, to keep the esters down. If you can, rack the wort off the trub before the fermentation really gets started (i.e. let it settle out for 4-6 hours, then rack, but pitch the yeast \*first\* to avoid nasty surprises). Use an ale yeast that is clean (i.e. produces few esters). Reportedly, Wyeast #1056 (American Ale) is supposed to be the best yeast in this regard. You can also culture this strain (or one with a \*very\* similar flavour profile) from Sierra Nevada ales. Boil the full volume of your wort. The more dilute wort gives better hop utilization, and helps avoid caramelization of the wort. After bottling or kegging and subsequent carbonation, let the brew lager in the refrigerator for 4-6 weeks.

**Ingredients:**

- 4 pounds, Alexanders light unhopped malt extract
- 1-1/2 pounds, Light dried malt extract (DME)
- 5 AAU's of your favourite bittering hops (e.g., 1/2 ounce. of 10% alpha chinook)
- 1-1/2 ounces, Hallertauer or Tettnager hops for finishing
- Ale yeast (Wyeast American Ale #1056, aka Sierra Nevada \*strongly\* recommended)

**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.

**Don's Most Wickid Ale**

Classification: porter, brown ale, all-grain

Source: Don McDaniel (dinsdale@chtm.eece.unm.edu) Issue #740, 10/8/91

Tasted quite smoky and bitter at bottling. Kind of like a Porter rather than the brown ale I had in mind. Four weeks later...WOW! Both the smokyness and bitterness had mellowed. The beer was very dark, very malty with a complex flavor from the molasses and black patent malt. The malt was balanced perfectly by the hops. My best beer yet. Had a thick, rich, smooth and long lasting head. I'm not aware of any commercial brew with which this beer can be compared. It sits between the brown ales available and something like an imperial stout or Mackeson XXX. Finally, don't Knock the use of a pound of sugar. It comes to only about 1/7 of fermentables, sugar is standard in British brewing and most importantly IT WORKED!

**Ingredients:**

- 6 pounds, pale ale malt
- 3/4 pound, crystal malt
- 1/4 pound, black patent malt
- 1 pound, corn sugar
- 1 cup, blackstrap molasses (strong stuff. don't mess with any wimpy Brer Rabbit stuff.)
- 10 AAU, Northern Brewer, 60 min. boil
- 6 AAU, Cascade, steep
- Wyeast 1028 London Ale yeast
- 1/2 cup, corn sugar to prime

**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.

#### Specifics:

- O.G.: 1.052
- F.G.: 1.010
- Primary Ferment: 5 days at 60--65 degrees
- Secondary Ferment: 10 days at 60--65 degrees

### Brown Ale

Classification: brown ale, extract

Source: bgros@garnet.berkeley.edu  
rec.crafts.brewing, 1/16/92

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.

#### Ingredients:

- 6 pounds, English Amber malt syrup
- 1/2 pound, Light English dried malt extract
- 1/2 pound, crystal malt (40L)
- 1/2 pound, chocolate malt
- 1 pound, light brown sugar
- 10 HBU, Cascade
- 1 ounce, Cascade (finishing; 5.8% alpha)
- Wyeast English Ale yeast

#### Specifics:

- O.G.: 1.064

### Trappiste

Classification: Trappist ale, Belgian ale, Chimay, all-grain

Source: Martin A. Lodahl (hpfcmr.fc.hp.com!hplabs!pbmoss!malodah) Issue #741, 10/9/91

The only substantial change I'd make to the hopping is to dry-hop rather than finish-hop, using the same quantities of the same varieties. After three weeks of fascinating fermentation, a strong beer was produced that was intriguingly complex and true to type. After a few months in the bottle it acquired a strong banana-ester component in the nose that priming with corn sugar rather than DME might have ameliorated. Good stuff, IMHO.

#### Ingredients:

- 7 pounds, domestic 2-row pale malted barley
- 4 pounds, Munich malt
- 8 ounces, wheat malt
- 1-1/2 ounces, chocolate malt
- 1 pound, dark brown sugar (in boil)
- 1 ounce, Chinook (10.8% AA) (boil)
- 1/2 ounce, Tettnanger (4.7%), (finish)
- 1/2 ounce, Hallertauer (2.8%), (finish)
- 1/2 ounce, Kent Goldings (5.2%) (finish)
- yeast cultured from a bottle of Chimay Rouge
- Priming: 1 cup light dry malt extract

#### 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.

#### Specifics:

- O.G.: 1.078
- F.G.: 1.013
- Primary Ferment: 3 weeks
- Secondary Ferment: 5 days

### Wee Heavy/Old Ale

Classification: Scottish ale, wee heavy, old ale, strong ale, all-grain

Source: Martin A. Lodahl (hpfcmr.fc.hp.com!hplabs!pbmoss!malodah) Issue #751, 10/30/91

It's confession time. This was intended to be a Scottish Wee Heavy, but works much better as an Old Ale. I just haven't quite captured that uniquely malty characteristic of Scotch ales, but I'm still trying. I tried smoking the crystal malt over a peat fire, which really wasn't terribly successful in imparting peaty flavors to the malt. Next time I'll get the peat really soggy; perhaps that will work better. It's rich, vinous, with complex port-like ethers and not a hint of astringency (a common hard-water problem) or off-flavors. Next time I brew it, though, I'll delete the wheat malt (plenty of head, for the style, without it) and the brown sugar (the vinousness is too much for a Scotch ale),

substitute 2 pounds dextrine malt or flaked barley (still mulling this over) for an equal weight of pale malt, and smoke the crystal more heavily.

#### Ingredients:

- 10 pounds, 2-row pale malted barley
- 2 pounds, 80 Lovibond crystal malt, smoked
- 8 ounces, wheat malt
- 1 ounce, chocolate malt
- 1 pound, brown sugar (in boil)
- 1 ounce, Northern Brewer (7.4 AAU) (boiling)
- 1/2 ounce, Willamette
- 1/2 ounce, Hallertauer
- 1/4 ounce, Cascade
- 3/4 cup, light dry malt extract (priming)
- 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.

#### Specifics:

- O.G.: 1.070
- F.G.: 1.020
- Primary Ferment: 4 weeks

### 7-Mile Red Ale

Classification: pale ale, extract

Source: Karl Lutzen (lutzen@novell.physics.umn.edu)

I came up with the name when helping install a phone system and after the job was done, I had pulled over seven miles of phone line...ugh! It's a good ale, but not the "Great Ale" that I'm still looking for...maybe it's in the fermenter now?

#### Ingredients:

- 6.6 pounds, of Northwestern amber malt extract
- 3/4 pound, 60 degree L Crystal Malt
- 2-1/2 ounces, Fuggles hop plugs (4.6% alpha)

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

**Specifics:**

- O.G.: 1.044
- F.G.: 1.010
- Primary Ferment: 10 days

**Margarita's Moul Scotch Ale**

Classification: Scotch ale, all-grain

Source: Bill Slack Issue #761, 11/15/91

Looks nice, malty smell and taste, noticeably alcoholic, a little harsh. It's been in the bottle a little over a week now and is starting to smooth out. I wish I had made more of this. I like the Scotch Ale style, especially now that cool weather is coming.

**Ingredients: (for 4 gallons)**

- 8 pounds, English 2 row pale malt
- 1--1/2 pounds, English crystal malt (40 L.)
- 1 ounce, chocolate malt
- 1/2 pound, dark brown sugar
- 1 pound, Munton & Fison light dried malt extract
- 1--1/2 ounces, Kent Goldings (4.7 alpha)
- 1/2 ounce, Styrian Goldings
- gypsum (if your water is soft)
- 14 grams, Whitbread dry ale yeast

**Procedure:**

Add 1 teaspoon gypsum (Nashua water is very soft) to 2 1/2 gal water. Heat to 165 degrees, add grains and dough in at 152 degrees. Mash for for 75 minutes (152 to 148 degrees). Mash out with 3 quarts boiling water (gives a temp of 160 degrees.

Should be 165 degrees). Draw off a quart and recirculate for a total of 10 times. Sparge with five gallons water and 1 teaspoon gypsum at 168 degrees. (Gravity was only 1.055 so decided to include 1 pound light M&F DME.) Bring to a boil. Add the DME and 1/2 pound dark brown sugar. At 15 minutes into the add 1 1/2 ounces of Kent Goldings. (At 62 minutes, gravity was 1.070 and volume was low, so added a gallon of boiling water.) At 73 minutes, add 1/2 ounce Styrian Goldings. At 90 minutes, start wort chilling. After chilling, rack to carboy, aerate by gently sloshing the fermenter. Pitch rehydrated Whitbread ale yeast, slosh carboy again, install airlock.

**Specifics:**

- O.G.: 1.070 (estimated)
- F.G.: 1.019
- Primary Ferment: 2 weeks

**Lambic**

Classification: Belgian ale, lambic, all-grain

Source: Martin A. Lodahl (pbmoss!mal-odah@PacBell.COM) Issue #681, 7/17/91

Marvelous! Crystal clear, with a pale amber color. A marvelous fruity aroma, with a distinctive Brettanomyces tang. Sour, but not excessively so, nutty, fruity, with a sort of "old leather" note. Apple-like finish.

**Ingredients:**

- 7 pounds, 2-row Pale Malted Barley
- 3 1/2 pounds, brewers' flaked wheat
- 1/2 pound, crystal malt
- 1 ounce, Chinook hops
- 1 ounce, Willamette hops
- 1 ounce, Northern Brewer leaf hops
- Wyeast 1007 (German Ale) yeast
- *Pediococcus damnosus* culture
- *Brettanomyces bruxellensis* culture
- 1 teaspoon, yeast nutrient
- 3/4 cup, dextrose (priming)

**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*.

**Specifics:**

- O.G.: 1.056
- F.G.: 1.015
- Primary Ferment: 12 days
- Secondary Ferment: 9 months

**Father Ale**

Classification: old ale, strong ale, all-grain

Source: Father Barleywine (rtransom@bchm1.acclb.purdue.edu) Issue #601, 3/21/91

**Ingredients: (for 10 gallons)**

- 16 pounds, 2-row brewer's malt
- 2 pounds, crystal malt (40 Lovibond)
- 2 pounds, crystal malt (90 Lovibond)
- 2 ounces, Northern Brewer leaf hops (Freshops)
- 3 ounces, Hallertauer leaf hops (Freshops) after turning off heat
- yeast

**Procedure:**

Crush all malts. Bring 5+ gallons water to 180 degrees, pour into 40 quart or larger cooler chest, stir in crushed malt. Check temperature, should be near 155 degrees. Mash stirring every 15 minutes for 2 hours. Sparge with 170+ degree water to yield 12 gallons. Boil for 1 hour, adding 2 ounces Northern Brewer at 30 minutes. Add 3 ounces Hallertauer after turning off heat. Cover and let sit 5 minutes. Cool and pipe onto the yeast cake from a past batch (see HB Digest #600). Ferment at least 2 months at 65 degrees. Drink.

**Sour Brown Kriek**

Classification: kriek, Belgian ale, oud brouin, all-grain

Source: Micah Millspaw, Issue #800 1/13/92

Making a sour brown type beer is somewhat easier than a lambic. So here is my recipe for an excellent sour brown kreik beer.

The lambic's flavour/aroma is a result of a unique fermentation process involving a host of yeasts and bacteria, I recommend J.X. Guinard's *Lambic* book for more info. It is unfortunate that articles in *Zymurgy* written by CP lead people to believe that sour mashing is a part of lambic, perhaps he could read Guinard's book after all isn't he the publisher!

**Ingredients: (not sure of volume, probably 15 gallons)**

- 10 pounds, 2--row Klages
- 15 pounds, wheat malt
- 2 pounds, chocolate malt
- 1/4 ounce, Styrian Goldings
- 2 ounces, Clusters
- 16 ounces, cherry concentrate
- Cultures: (prise de mousse (*S. bayanus*), *Pediococcus D.*, and *Brettenomyces*)

**Procedure:**

This is a single temperature infusion mash at 165 degrees for 1--1/2 hours. prise de mousse (*S. bayanus*) and *Pediococcus D.* in the fermenter 7 day primary, 14 day secondary kegged with 16 ounce cherry concentrate (68 brix) and *Brettenomyces* culture.

**Specifics:**

- O.G.: 1.070
- F.G.: 1.020

## Kolsch

Classification: German ale, kolsch, all-grain

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

First, let's look at the style. A Kolsch has starting gravity of 1.040 to 1.046, IBUs of 20-30, and SRM of 3.5 to 5. The *Zymurgy* description of a Kolsch is: Pale gold. Low hop flavor and aroma. Medium bitterness. Light to medium body. Slightly dry, winy palate. Malted wheat okay. Lager or ale yeast or combination of yeasts okay.

Malts can be U.S. or continental, including a fraction of wheat malt if desired. Hop-ping should be continental noble hops. The

yeast is the tricky part, as to my knowledge there is no available Kolsch yeast. The Goose Island Brewery in Chicago brews a Kolsch using a Kolsch yeast from Germany. The Free State Brewery in Lawrence, Kansas, brews a Kolsch using Wyeast "European" ale. This yeast is suggested by Fred Eckhardt. I've used the yeast from time to time and think it's a great yeast, so use this in preference to any generic ale yeast.

**Ingredients:**

- 6 pounds, U.S. 2--row malt
- 1 pound, Vienna malt
- 1 pound, wheat malt
- 1/4 pound, light crystal malt (10 L.)
- 1 ounce, Hallertauer (2.9% alpha) (60 minute boil)
- 1 ounce, Hallertauer (30 minute boil)
- 1/4 ounce, Tettnanger (3.8% alpha) (15 minute boil)
- 1/4 ounce, Tettnanger (2 minute boil)
- Wyeast European ale yeast

**Procedure:**

I'm assuming 80% extraction efficiency. The hop schedule broadly follows the German method, and you can substitute Perle or Spalt, and mix and match however you want.

Following Fred Eckhardt's description of Widmer's mash sequence, mash in at 122 degrees F and hold for 30 to 45 minutes, and then raise to 158 degrees F for starch conversion. Following conversion, raise to 170 degrees F for mash out and hold for 10 minutes.

Primary fermentation should be done in the mid-60s. This beer benefits from cold-conditioning, so rack to secondary and "lager" at 40 degrees for a couple weeks.

## Trappist

Classification: Belgian ale, Trappist ale, Chimay, Corsendonk, all-grain

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

If I am remembering correctly, Chimay Red has SG of 1.063. Dave Line, in *Brewing Beers Like Those You Buy*, and Dave Miller, in his book, give some suggestions for how to make a Trappist-style beer. So, taking their cue, here's an all-grain recipe.

For a Corsendonk-like brown ale, instead of the black malt listed above, try 3 ounces of chocolate malt.

**Ingredients:**

- 8--1/2 pounds, pale malt
- 1 pound, mild malt (or Munich malt)
- 1/2 pound, crystal malt
- 1 ounce, black patent malt
- 1 pound, dark brown sugar
- 1/2 pound honey (optional)
- 2 ounces, Hallertauer hops (60 minute boil)
- 1 ounce, Kent Golding hops (60 minute boil)
- Wyeast Belgian ale yeast (or culture Chimay)

**Procedure:**

Depending on your extract efficiency, this beer might come in at SG in mid-1060s or so. This is not intended to be a 1.100 beer! If you can find it, instead of using dark brown sugar, use 1 pound raw sugar crystals (seen at some gourmet food shops, but somewhat expensive). Note the mixture of continental and English hops. As the beer ought to have some body, use a starch conversion temperature of 155-8 degrees F.

## Red King Ale

Classification: pale ale, brown ale, extract

Source: Karl Lutzen (lutzen@novell.physics.umr.edu) 3/9/92

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

**Ingredients: (for 10 gallons)**

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

**Procedure:**

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

**Specifics:**

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

**Blackout Brown Ale**

Classification: brown ale, all-grain

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

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

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

**Ingredients:**

- 7 pounds, Klages malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt

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

**Procedure:**

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

**Specifics:**

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

**Alt**

Classification: German ale, alt, all-grain

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

Although I can't quite claim that this is an "authentic" altbier recipe (wrong yeast), it \*is\* good, and it would probably be just as good with Wyeast #1007 (German). Enjoy!

This is a well balanced brew. To be closer to authentic, you should age it for a month in the fridge after bottling and waiting for the brew to carbonate. It's also quite nice aged at room temperature.

If one were to worry about the hops they were using, one could use a heap of Hallertauer for bittering, but I can think of better uses for such a fine hop. Perle would serve nicely for bittering. Of course, for finishing/dry hopping you could go nuts with various combinations of Hallertauer, Tetnanger, Saaz, etc.

**Ingredients:**

- 4 pounds, U.S. 2--row malt (Klages/Harrington)
- 3--1/4 pound, Munich malt (10 L.)
- 1/4 pound, crystal malt (80 L.)
- 1/2 pound, wheat malt
- 1/2 ounce, black patent malt
- 1/2 ounce, Willamette hops (5.5% alpha) (boil)

- 1/2 ounce, Kent Goldings (6.1% alpha) (boil)
- 1 ounce, Hallertauer (2.9% alpha) (finish)
- Wyeast #1056 American ale yeast
- 2/3 cup, corn sugar (priming)

**Procedure:**

Mash in 11 quarts water at 137 F. and pH 5.2. Protein rest 30 minutes at 131. Conversion rest 60 minutes at 155. Mash out 5 minutes at 168. Sparge with 5 gallons of water at 170. Boil 90 minutes. Add hops at 45 minutes and 10 minutes before end of boil.

**Specifics:**

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

**New Peculier**

Classification: old ale, strong ale, Old Peculier, extract

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

Based on the Elbro Nerkte recipe from Papazian.

Very nice, matured well. Dark but not black, could use some more body, but definitely not thin, lightly burnt taste (my wife's words) that I attribute to the black patent malt. Tasty. Not lawnmower beer. And it was only my 4th batch...

**Ingredients:**

- 6.6 pounds, dark extract
- 1/2 pound, crystal malt
- 1/4 pound, black patent malt
- 1--1/2 ounces, Fuggles (45 minute boil)
- 1/2 ounce, Fuggles (10 minute boil)
- 2 teaspoons, water crystals
- 1 teaspoon, Irish moss
- Whitbread ale yeast
- 1/2 cup, black treacle

**Procedure:**

Put malts into a boiling bag and place into 2--1/2 gallons of cold water. Bring to boil and remove, sloshing about and draining well (as one would with a [giant] tea bag). Add extract, 1.5oz fuggles and boil 45 minutes. During the last 10 minutes add the remaining hops. Cool (I take my pot outside and put it in a baby bathtub full of circulating cold water from the garden hose). Rack into a carboy and add yeast (I started



the yeast with cooled-boiled water but recently I have taken to putting the yeast directly into the warm wort). I let it go for 4 days then racked into a second carboy where it sat for another week before bottling. Bottle as usual.

## Traquair House Ale

Classification: Scotch ale, all-grain

Source: Micah Millspaw, Issue #910 6/25/92

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

### Ingredients:

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

### Procedure:

Mash at 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.

### Specifics:

- O.G.: 1.100, or 25 Balling

## Scotch Ale

Classification: Scotch ale, all-grain

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

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

### Ingredients:

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

### Procedure:

Heat 14 quarts for 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.

### Specifics:

- O.G.: 1.055

## Alt

Classification: German ale, alt, all-grain

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

This can be a very hoppy beer by german standards, up to 40 bittering units, so you can up the bittering hops as you like.

Kolsch is a very pale style only brewed in Koln. Go light on anything assertively tasting. Follow same fermenting and aging procedure. Noble hops are used.

German ales include: Alt (Dusseldorf), Kolsch (Koln) and Weizens (Bavaria). Alt is made from the German Ale yeast and then cold conditioned for up to four weeks. These ales are usually fermented at colder temps than British ones (55 fahrenheit) The longer cold maturation yields a smoother, cleaner ale than the British ones.

### Ingredients:

- Pale malt, 90% of mash
- Crystal malt (40L), 7% of mash
- Wheat malt, 3--10% of mash (vary percents accordingly)
- 2 ounces, Perle hops (boil 60 minutes)
- 1 ounce, Perle (boil 30 minutes)
- Finish with Hallertauer or Tettnang
- 1 litre, cultured German ale yeast

### Procedure:

Mash grains, sparge. Add hops according to schedule above. Chill and pitch yeast. Ferment at 55 degrees for 1--2 weeks. Rack and cool to 40 degrees for 4 weeks. Dry hop lightly, if desired.

## Rye Wit

Classification: wit, rye, roggenbier, Belgian ale, all-grain

Source: Bill Slack (wslack.UUCP!wrs@mv.mv.com) Issue #927, 7/19/92

### Ingredients:

- 3 pounds, 6--row pale malt
- 1--1/2 pound, rye malt
- 1--1/2 pound, wheat malt
- 3 pounds, honey
- 2 pounds, dry malt extract
- 1 ounce, Hallertauer (boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/2 ounce, Hallertauer (2 minute boil)
- 1 ounce, whole cardamon
- 1 ounce, coriander seed
- 1/2 ounce, orange peel
- Belgian ale yeast

### Procedure:

Protein rest 120+F for 30 minutes, Mash 150F 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 fer-

menter. The cardamom is not a traditional spice for this beer, so leave it out if you prefer.

#### Specifics:

- O.G.: 1.050
- F.G.: 1.008

### Heavyside Ale

Classification: Scotch ale, extract

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

#### Ingredients:

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

#### Procedure:

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

### Fat Wanda's Kolsch Klone

Classification: German ale, kolsch, all-grain

Source: Jeff Benjamin (benji@hpfcbg.fc.hp.com) Issue #953, 8/24/92

This beer should be very pale, and taste clean like a lager but with an ale's body and

fruitiness. This beer took first prize in the pale ale category at the local (Northern Colorado) AugustFest competition this year. It's not exactly like drinking in Cologne, but darn close.

#### Ingredients:

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

#### Procedure:

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

#### Specifics:

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

### Old Beulah Wee Export

Classification: Scotch ale, wee heavy, export, all-grain

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

To my knowledge, there is no beer produced in Scotland in the gravity range of 1.055 - 1.070, so I made my own to 1.060 and called it "Wee Export." It uses traditional black malt for color and a bit of brown sugar to boost the sweetness (per the style). Also, the mash was conducted at a somewhat higher temperature to bring out unfermentable sugars, and the yeast had a relatively lower attenuation than some of the other standard ale yeasts on the market. The beer ages well and is still wonderfully drinkable after a full year in the bottle. Slainte!

#### Ingredients:

- 2 pounds, 2--row Klages malt
- 1/2 pound, crystal malt (60L)
- 1/4 pound, black patent malt
- 1/4 pound, flaked barley
- 5 pounds, amber malt extract syrup (American Classic)
- 1 pound, dark brown sugar

- 1 ounce, Northern Brewer hop pellets (6.5% alpha)
- 2 ounces, Fuggles hop pellets (4.5% alpha)
- 3 teaspoons, gypsum
- 1/4 teaspoon, Irish moss
- Wyeast #1028 London Ale yeast
- 3/4 cup, corn sugar (bottling)

#### Procedure:

Step mash. Crush grains and add to 3 qts water (with gypsum dissolved) at 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.

#### Specifics:

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

### Blown Top Braggart

Classification: honey ale, braggot, mead, extract

Source: Subhash Chandra Roy (roy@mcnc.org) 7/29/92

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

#### Ingredients:

- 3.3 pounds, wildflower honey
- 3.3 pounds, amber malt extract
- 2 pounds, wheat extract
- 1 pound, light malt extract
- 1/2 pound, 10L crystal malt

- 2 ounces, Northern Brewer hops (8.0%), 30 minute boil
- 2 ounces, Kent Goldings pellets (4.6%), 20 minute boil
- 1/2 ounce, Kent Goldings pellets, 15 minute boil
- 1/2 ounce, Kent Goldings pellets, finishing (10 minutes)
- Irish moss, last 5 minutes
- Whitbread ale yeast
- 1/2 teaspoon, yeast energizer

## Batard de Belgique

Classification: Belgian ale, all-grain

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

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

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

### Ingredients:

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

### Procedure:

Cook 1/2 pound 2--row malt and 2 pounds of unmalted wheat in 4--5 quarts of water until gelatinized (about 45 minutes). Mix cooked wheat into main mash water and stir until well mixed. Mash in: 12 quarts at 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.

### Specifics:

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

## Alt

Classification: German ale, alt, all-grain

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

Grains and hops used should be German. Wyeast has two excellent yeasts from which to choose, namely #1007 "German ale" and #1338 "European ale." Of the two, as oft stated in HBD, #1338 produces a maltier, more complex-tasting beer. If at all possible, chill your fermenter at the end of primary fermentation to about 40 degrees F, then rack the beer to secondary and cold-condition the beer for a couple weeks. This is what the Germans do, and this practice is also recommended by Steve Daniel, who has won the Nationals numbers of times. The rationale for cold-conditioning is to drop the yeast out, for the fruity-yeasty flavors found in English beers are not desired in Alts. Both of the above Wyeasts drop out well and you get a very bright, clear beer.

A good starting point for a recipe is George and Laurie Fix's "Vienna Mild," substituting an alt yeast for a lager yeast.

### Ingredients:

- 8 pounds, pilsner malt (or 6 pounds light, unhopped dme)
- 4 ounces, 10L crystal malt
- 4 ounces, 60L crystal malt
- 4 ounces, 120L crystal malt (assumes 75% extraction efficiency)
- 6 - 7 AAUs, German hops (Hallertauer, Tettnang)
- Wyeast #1338 or #1007

### Procedure:

Cold condition in secondary.

## Trappist Ale

Classification: Belgian ale, Trappist ale, partial-mash

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

I don't know if Golding dry hops are appropriate but they're spicy finish seems like it should be OK. Besides they're sooo good I can't resist. I'm I just hopelessly lame?

### Ingredients:

- 1 pound, Biscuit malt
- 1/2 pound, Belgian Crystal (what is this 50L)
- 1/2 pound, Special B (120L ?)
- 1/2 pound, Roasted Chocolate
- 6 pounds, Northwestern amber extract
- 35 IBUs, hops (Tettnanger/Kent Golding plugs)
- Wyeast Belgian ale

### Procedure:

Mash grains for 45 minutes or so, then sparge. Add extract and boil. Add hops in at least 3 stages. Chill and pitch.

## Belgian Strong Ale

Classification: Belgian ale, Trappist ale, trippel, extract

Source: Joel Newkirk (newkirki@hotmail.com) 10/16/92

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

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

### Ingredients:

- 3/4 cup, Belgian special roast malt
- 3/4 cup, English crystal malt (80L)
- 10 pounds, Northwestern gold extract
- 1/4 pound, light brown sugar
- 1/4 teaspoon, cinnamon
- 1 teaspoon, Irish moss
- 1 ounce, Fuggles pellets (boil)
- 3/4 ounce, Cascade pellets (boil)

- 3/4 ounce, Saaz whole hops (1/2 hour)
- 3/4 ounce, Styrian Golding pellets (1/2 hour)
- 2 ounces, fresh Cascade (aroma, 15 minutes)
- 1/4 ounce, Saaz (finish)
- 1/2 ounce, Olympic pellets (finish)
- 1/2 ounce, Cascade pellets (finish)
- Wyeast #1214 Belgian

**Procedure:**

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

**Specifics:**

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

**Tamalpais Wit**

Classification: wit, wheat beer, Belgian ale, Hoegaarden, extract

Source: Tom Chilers (TCHILDER@us.oracle.com), Issue #1150, 5/27/93

A few months ago, I posted a barley malt extract wit beer recipe, and promised to try the same with wheat malt. Well, the first wheat malt batch finished a couple of weeks ago, and my friends and I are quickly wiping out the results. The wheat "bite" is great. This beer has a somewhat higher FG than Hoegaarden Grand Cru, so you may want to cut back the malt and/or honey to try and emulate Hoegaarden accurately.

The keys to making this beer are (1) use belgian ale yeast, (2) crush the coriander yourself, so it is nice and fresh, (3) use orange honey, and (4) use the best Hallertauer hops you can find. Papazian's basic recipe is very flexible; I've made 5 different beers so far by changing the malt combinations, and I've liked them all. I like this one the best so far.

**Ingredients:**

- 4-1/2 pounds light dry wheat malt extract
- 2 pounds orange honey
- 1 ounce Hallertauer or Northern Brewer (7.5 HBU, boil)
- 1 ounce Hallertauer or Hersbrucker (3 HBU finish)
- 1-1/2 ounces crushed coriander

- 1/2 ounce dried orange peel
- 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, aerate into 5 gallon carboy, and add yeast. Ferment using blow-off method, then prime with 3/4 cup corn sugar and bottle.

**Belgian Wheat Ale**

Classification: wit, Belgian ale, wheat beer, all-grain

Source: pohl@unixg.ubc.ca (Derrick Pohl), Issue #1152, 5/31/93

Here's an all-grain recipe for a lovely wheat ale I brewed last fall which uses Wyeast's Belgian Ale yeast rather than the Bavarian Wheat, with plenty of nice clove aftertaste resulting. It is a light, refreshing beer, perfect for summer (pretty good for winter, too, which is when I drank it).

**Ingredients:**

- 1 teaspoon gypsum in mash water
- 6 pounds pale malt
- 3 pounds wheat malt
- 1/4 pound crystal malt (light)
- 2/3 ounce Bramling Hops (boil 50 min.)
- 1/3 ounce Bramling Hops (boil 10 min.)
- 1/4 ounce Centennial Hops (boil 1 min., then steep for 15 min.)
- 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.

**Specifics:**

- O.G.: 1.044

**Citadelle White**

Classification: Belgian ale, wit, wheat beer, all-grain

Source: Phillip Seitz (0004531571@mci-mail.com), Issue #1094, 3/10/93

The arrival of Celis has spurred an interest in brewing white beers, and in addition some HBDers have expressed a desire for more recipes on the net. The following recipe and comments should provide a good start for people who want to get ready for their summer white beer drinking.

Lemon/gold color with a substantial haze and white head. Slightly orangey aroma. Light to medium body with full, almost moussy carbonation. Light to moderate tartness with subtle but pleasant coriander flavor, some orange present but faint. Aftertaste mostly tart and coriander-ish. I wouldn't go head to head with Celis White, but this is unmistakably a white beer and will make for excellent hot-weather drinking.

Grain bill--The basic bill is 60% barley malt, 30% wheat malt, and 10% raw wheat. The latter was purchased at my local food coop for \$0.55/lb. I would increase the gravity to 1.046 next time but think these proportions provide good results with little trouble. The raw wheat was absolute hell to grind, but there were no problems with the mash and sparge. Thanks to Jim Busch, the sultan of wheat beer, for help with the grain proportions.

**Ingredients:**

- 5 pounds 2-row pale malt
- 3 pounds Belgian wheat malt
- 3/4 pound hard red winter wheat
- 1/2 ounce Styrian Goldings (6.8% AA), boiled for 60 minutes
- 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)
- 110 grams corn sugar in 4.75 gallons for priming
- 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 mash-out 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.

**Specifics:**

- O.G.: 1.042
- F.G.: 1.012

**Wit**

Classification: wit, Belgian ales, wheat beers

Source: Martin Lodahl (malodah@pbgueuze.scrm2700.PacBell.COM), r.c.b., 10/19/94

This is a test recipe that I especially liked, while writing the article in *Brewing Techniques*, Jul/Aug 1994 on this style.

**Ingredients:**

- 4 lbs DeWolf-Cosyns "Pils" malt
- 3 lbs flaked (unmalted) wheat (cracked wheat works fine)
- 6 oz rolled oats
- 1 oz Saaz hops (3.2% AA)
- 1 oz bitter Curacao orange peel
- 3/4 oz sweet orange or tangerine peel
- 3/4 oz fresh ground coriander seed
- 1/2 oz fresh ground anise seed
- A pinch of ground cumin
- 10 ml 88% food-grade lactic acid (at bottling)
- 1 cup corn sugar (priming)
- 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 decoc-

tion 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.

**Zoso White**

Classification: wit, Belgian ale, wheat beer, all-grain

Source: David P. Brockington (bronyaur@stein3.u.washington.edu), r.c.b., 12/14/93

I used three sources when formulating this recipe -- Rajotte's *Belgian Ale*, Jacksons *New World Guide...*, and Jackson/Guinard's article on Belgium-Style Specialty in the 1991 special *Zymurgy* on traditional beer styles. I have only brewed this twice, inspired when a friend came back from Belgium raving about Hoegaarden White, and after Celis White was discovered in Seattle. My interest in the style was piqued, to say the least.

I used different yeasts and malted wheats in the two times that I brewed this. The first batch used a wheat that was too dark, and the resulting beer came out darker than it should have. Also, I changed yeasts -- the first batch used Wyeast 1214 (Belgian Ale) which worked ok but not well enough for me. I switched to Wyeast 3068 (The new Weihenstephan Wheat) for the second batch. I will use the new Belgian Wit Wyeast next time I brew this.

The recipe seems to work -- Pierre Celis judged it at the Dixie Cup this year and gave it a 35. This was for the original version (Wyeast 1214) and it lost a couple of points for color. It did do well enough to take Second in the Specialty category at the Dixie Cup. I also had the amazing

opportunity to have Michael Jackson try it during a lunch at the NHC in July, and he liked it. (Of course, would he say otherwise in person?) We talked about the cumin possibility, and he agreed that cumin probably is not in Celis White. (and it certainly didn't find its way into my beer -- have you ever smelled fresh cumin?)

**Ingredients:**

- 6 pounds Pils malt. (preferably from Belgium)
- 3 pounds malted wheat
- 3 pounds unmalted wheat
- 1 pound malted oats
- 1 ounce Tettnanger (5.4 AAU) for 60 minutes
- 0.75 ounce Tettnanger for 20 minutes
- 0.5 ounce fresh ground coriander for 60 minutes
- 0.25 ounce grated, dried orange peel for 60 minutes
- 0.25 ounce coriander for 30 minutes
- 0.25 ounce orange peel for 30 minutes
- 0.50 ounce orange peel for 20 minutes
- 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

**Pugsley's Pseudo Celis White #5**

Classification: wit, Belgian ale, wheat beer, Celis, all-grain

Source: Tony Storz (tony.storz@cld9.com), HBD Issue #1310, 12/29/93

While this will not fool everyone into thinking that this is the real Celis White, I was very happy with the outcome. The spices are "up front" without being overpowering. However, some people like a wallop from the spices and you will need to experiment with the spice amounts.

After a couple months the spices have faded a bit, so next time I will double the spices and probably try Wyeast White beer yeast.

This recipe should give you a good starting point with which to experiment. If anyone

else has a recipe for a Celis White clone, or have any comments or questions on my recipe, please feel free to E-mail me or post.

#### Ingredients:

- 4.5 lbs. 6 row (or 2 row)
- 4.0 lbs. Unmalted Wheat (Bulgar from Health Food Store)
- 4 grams dried orange peel
- 4 grams crushed coriander seeds
- 1 tsp. Alpha-Amalase enzyme
- lactic acid
- 1 oz. Hallertauer
- 1 pack Wyeast #3056 Bavarian Wheat
- optional: 1 tsp. gypsum

#### 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. amalase 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.

#### Specifics:

- O.G.: 1.041
- F.G.: 1.011

### Trappist Ale

Classification: Trappist ale, Belgian ale, extract

Source: Rex Saffer (saffer@stsci.edu), r.c.b., 2/14/94

This is the third batch of this ale I've made in the last 5 days, each time propagating about 1-2 fluid ounces of yeast left over from the previous starter after pitching, but this is the first one using Irish moss. Both previous batches showed a strong cold break immediately after sparging, with many, many particles about the size of large sand grains settling slowly to the bottom of the carboy. The morning after each boil, about 2 inches of trub was visible at the bottom of each carboy, fairly cohesive

so that it was not much disturbed during the racking to the fermenter.

This morning, when I went down to rack the wort to the fermenter, there was less trub than before at the bottom of the carboy, only about 1 inch. It was quite fluid, not stuck together as usual, and it sloshed gently about the bottom of the carboy at the slightest disturbance. Large (1-2 inch diameter), milky, gelatinous, stringy, and irregularly shaped globs of precipitate were floating all throughout the wort. As I racked into the fermenter, I could see these globs being sucked up into the siphon hose and into the fermenter. Since I was having a homebrew, I didn't worry, but went ahead and completed the racking, pitched the yeast, attached the blowoff hose, and covered the carboy. But this time my smile was slightly distorted by the furrow of puzzlement that appeared upon my brow.

#### Ingredients:

- 6.6# M&F plain light extract
- 3.3# M&F plain dark extract
- 1.0# Clover honey
- 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
- 1 tsp Irish moss
- 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.

### Brown Ale

Classification: brown ale, extract

Source: Tim O'Keefe (tokeefe@utxvms.cc.utexas.edu), r.c.b., 8/9/94

Here's the recipe for a batch I made about two months ago. It's my favorite brewed thus far! It's kinda heavy and sweet, and is fairly close to a porter, though certainly not the same.

#### Ingredients:

- 1/4 pound choc. malt
- 1/2 lb. Briess special roast
- 1/2 lb. De Wolf-Cosyns special B malt
- 6 lb. amber syrup (I used Briess)
- 2 lb. dark syrup
- 1 oz. Northern Brewer hops (boiling)
- 1/2 oz. fuggle hops (finishing)
- European Ale yeast
- 3/4 cup corn sugar to prime

#### 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.

### Alki Point Sunset

Classification: German ale, Kolsch, all-grain

Source: Charlie Gow (Charlie.Gow@f615.n109.z1.fidonet.org), r.c.b., 8/9/94

Here's the recipe for the Koelsch that took first place in German Ales/ California Common at the 1994 HWBTA Nationals.

After several discussions with some \*knowledgeable\* brewers, I plan to change to the hopping profile to only German noble hops (Hersbrucker & Spalt). The honey will help dry the beer out, and the honey "tang" helps give the finished beer a slightly winy nose and palate.

Big thanks to Dave Brockington, Jim Busch, and Scott Bickham for the recommended tweaks.

### Ingredients:

- 5.0# D-C Belgian Pilsener Malt
- 1.625# D-C Belgian Wheat Malt
- 1.0# Ireks German Light Crystal
- .125# Cara-Vienne
- 1.25# clover honey (15 minute boil)
- .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.
- 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.

### Specifics:

- O.G.: 1.050
- F.G.: 1.007
- Primary Ferment: 09 Days @ 62F in Glass
- Secondary Ferment: 10 Days @ 58F in Glass
- Laged: 14 Days @ 38F

## Old Peculier

Classification: old ale, all-grain

Source: Fred Hardy (fcmh@access1.digex.net), r.c.b., 8/3/94

This recipe and the description of Old Peculier are derived (sometimes copied) from the book *Brew Your Own Real Ale At Home*, Graham Wheeler and Roger Protz, CAMRA (The Campaign for Real Ale), St. Albans, Herts, Eng., 1993. It is presented without the consent of the publisher, but hopefully with their understanding.

"A dark and vinous old ale from Theakston's Masham brewery in North Yorkshire. Toffee and roast malt in the mouth; deep, bitter sweet finish with delicate hop underpinning."

AHA Classification: English Old Ale (the actual starting gravity of this beer is below the AHA guidelines for this category, but hey, they're only guidelines): SG 1060-1072, IBU 30-40, SRM 10- 16.

Target profile for this recipe: SG 1059, IBU 31.6, SRM 16.8. Published recipe is for 23 litres, and all units are metric. I have converted units to USA system and modified the recipe to yield 5 US Gallons using my own Brew design model.

### Ingredients:

- 8 lbs. English 2-row pale malt
- 1 lb. English 2-row crystal malt
- 2 ozs. black patent malt
- 1 lb. Invert Sugar
- 1/2 Cup (packed) soft dark brown sugar for priming
- 1 1/4 ozs. Fuggles hop pellets (4.5 alpha acid)
- 1 oz. Cascade hop pellets (5.0 alpha acid)
- 1 tsp gypsum added to mash water
- 1 tsp gypsum added to sparge water
- 1/4 tsp Epsom Salts added to kettle
- Wyeast #1968 Special London Ale

### Procedure:

Crush all grains and mash into 9 quarts of brewing water preheated to 130 degrees F. When grist is thoroughly mixed in with no dry spots, add 4 quarts of boiling brewing water and increase mash heat to 152 degrees F. Hold for two hours, stirring and returning to proper heat every 20 minutes or so. Mash out at 168 degrees F for 5 minutes. Sparge with 4 1/2 gallons of 170 degree F brewing water.

Bring the wort to a boil along with the Cascade hops and 3/4 ounce of the Fuggles hops. Boil 1 1/2 hours, adding the invert sugar during the boil. Add the balance of the Fuggles hops for the last 15 minutes of the boil. Add Irish moss at the same time if you choose to use it, though it should not be necessary in a beer this dark.

Force chill the wort, rack it off of the trub into the fermenter, pitch the yeast starter and ferment to completion. Estimated FG of 1014.

Make up the dark brown sugar with a pint of water for priming, and bottle the brew. Sample after two weeks.

### Malt Extract Recipe

Substitute 6 3/4 pounds of light dry malt extract (not Laaglander's, too dextrinous) for the pale malt.

Crush the specialty malts and add to 1 1/2 gallons of room temperature brewing water. turn on heat to high and bring the water to a boil. As soon as the water boils, remove it from the heat and remove the grains (use a grain bag, etc. to help, but get the grains out). Old Peculier is a brew without a hint of astringency, and left over grains may leach tannins when the goods are returned to a boil.

Add the sugar and DME and stir until they are completely dissolved. Only then can you return the wort to the heat, add the Cascade and first batch of Fuggles, and bring to a boil. Boil 1 hour, adding the last batch of Fuggles pellets for the last 15 minutes. Again, Irish moss is optional.

Follow the directions for all grain for fermentation and bottling.

## Carla's Rainy Day Rye

Classification: roggenbier, rye, all-grain

Source: David P. Brockington (bronyaur@stein.u.washington.edu), r.c.b., 8/8/93

It worked out quite well, if you like Rye. The genesis was one evening I was sipping on some American whisky contemplating my brewing. As I tend to brew about four batches a month, I run out of new ideas often. This particular evening, I was wondering what I could add to my beer that would be distinct, yet appropriate. The whisky I was drinking at the time was Old Overholt, which is a Straight Rye. Bingo.

The name is from my favorite bar-tendress at the pub that has been my home for the past four years. The name used to apply to a different brew, which I scrapped. It will stick to this one.

It has yet to be entered in any competition, so I have no collection of comments for it, unfortunately. The rye flavor is strong, but not overwhelming, in my opinion. In fact, I consider this beer a quaffer, and can easily down three in a session -- the rye flavor is noticeable, but balanced. All in all, I am quite happy with this beer and will brew it again in a few brewing cycles -- probably August.

#### Ingredients:

- 8 lbs. English Pale 2-row, preferably Marris Otter
- 4 lbs. malted rye
- 2 oz Cascade [6.0 AAU] for 60 minutes
- 1 oz Hallertaur [4.7 AAU] for 15 minutes
- 1 oz Hallertaur [4.7 AAU] for 1 minute
- 2 tsp Irish Moss @ 30-minute mark
- Wyeast #2112 (California Common) from a one pint starter

#### Procedure:

Grains mashed in a single-step infusion @ 156F for 90 minutes.

All fermentation done in glass @ 65F for 20 days. The reading I took at 14 days was 1.008, so the fermentation time could be trimmed.

#### Specifics:

- O.G.: 1.042
- F.G.: 1.006

### Abbey Beer

Classification: Belgian ale, Abbey beer, Trappist, Chimay, all-grain

Source: Tony Babinec (tony@spss.com), HBD #1071, 2/5/93

The Chimay yeast is a very important component of making a Chimay clone. You might try to get your hands on Wyeast Belgian ale yeast, though to me it doesn't taste like Chimay's.

#### Ingredients:

- 9 pounds U.S. 2-row
- 1.5 pounds Munich malt
- 0.5 pounds 60L (or darker) crystal malt

- 1-2 ounces of chocolate malt
- 1 pound of honey or dark brown sugar
- 6 - 7 AAUs bittering hops, a mix of hallertaur and kent goldings (60 minute boil)
- 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.

### Wit

Classification: wit, Belgian ale, Celis white, wheat beer, all-grain

Source: Tony Babinec (tony@spss.com), HBD Issue #1095, 3/11/93

Flaked wheat is available from homebrew shops, but can also be found in health food stores or natural food sections of supermarkets. I MUCH prefer flaked wheat to raw wheat berries. The flaked wheat is already gelatinized. The raw wheat berries should be boiled and gelatinized, and that's a mess. Also, there are different wheats available, and it's not clear to me that what's available in the health food stores is the same wheat as the Belgians use. The wheat malt in the above grain bill was a hedge, and in retrospect could have been flaked wheat.

Flaked oats are available from homebrew shops, but rolled oats (such as Quaker oats) could be used.

Somewhere in Michael Jackson's writings, I'm pretty sure he says that Hoegaarden Wit has a grain bill as follows:

- 50 parts barley malt
- 45 parts wheat
- 5 parts oats

While my grain bill used a bit more barley malt than these proportions would suggest,

I was nervous about conversion and my starting gravity. Not to worry -- the deliberate low temperature rests and long rest times did the trick, and I got about a 1.050 beer.

Ground coriander is a great spice, and I thought that 20 gms would not be too heavy-handed. Incidentally, there are different types of coriander seeds available. Instead of going to the spice rack of your favorite grocer, go to a spice specialty store to seek out the larger coriander seed that is more "noble" -- that is, aromatic and flavorful.

Ideally, the orange peel should be from the curacao orange. Here's a thought -- use a dash of orange curacao liquor in the beer. I used McCormick dried orange peel to no apparent bad effect. If I were to do things again, I might up the amount a bit, or substitute something fresher.

Cardamom is a very elegant spice with a lemon-citrusy aroma and flavor. I use it lightly for background flavor and character.

Wyeast Belgian is a strong-gravity performer, but I used it here in a conventional-gravity beer. It did contribute a bit of its own flavor, though somewhat muted. I racked onto the yeast cake from a just-racked beer, and maybe that contributed a bit of pleasant dryness to the beer. I'd love to get my hands on Hoegaarden or Celis yeast, and failing that, might use Wyeast "London."

The suggestion in HBD to add a dash of lactic acid for some tartness sounds like something to try. As the acid is quite concentrated, it shouldn't take much.

#### Ingredients:

- 5 pounds pale malt
- 1 pound wheat malt
- 2.5 pounds flaked wheat
- 0.5 pounds flaked oats
- hersbrucker hops to 18 IBUs
- 20 gms ground coriander seed
- 5 gms dried orange peel
- 2 gms ground cardamom
- yeast: Wyeast Belgian

#### Procedure:

Process was an upward step infusion mash: 110 degrees F for 45 minutes  
122 degrees F for 45 minutes  
144 degrees F for 30 minutes  
150 degrees F for 90 minutes



mash out

Spices were added in the last 10 minutes of the boil.

## Celtic Ale

Classification: celtic ale, Grant's Celtic Ale, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu), HBD Issue #1098, 3/16/93

This recipe is made using spent grains from a batch of Strong Ale.

If I do say so myself, this is a great low alcohol beer. It was ready to drink after about 5 days. It's 4 weeks in the bottle today and there's hardly any left :-)

Fred Eckhardt, in *The Essentials of Beer Style*, lists Grant's Celtic Ale at OG 1034, FG 1008, IBU 38.

### Ingredients:

- Spent grains from strong ale
- 5 oz Chocolate malt
- 19 oz Light dry malt extract
- 1 oz Bullion pellets 60 minute boil - unknown alpha acid
- 1/2 oz Willamette whole hops 10 minute boil - 4.2% alpha acid
- 1/2 oz Willamette whole hops 10 minute boil - 4.2% alpha acid
- 1/2 t. Irish moss 10 minute boil
- Wyeast 1056, second generation, half of a one-quart starter

### Procedure:

Steep chocolate malt in 1 pint water. Add to mash tun after draining first runnings for the strong ale. Add 2.5 gallons water at 172F to mash tun and let settle 15 minutes. Sparge as usual with water at 172F to collect 4.5 gallons. Add dry malt extract and sufficient water to boiling kettle.

Single-stage fermentation: 9 days. Bottled with 5/8 cup corn sugar. Final gravity: 1011.

### Specifics:

- O.G.: 1.035
- Bitterness: 24-37 IBU
- Primary Ferment: 9 days:
- F.G.: 1.011

## Alt Bier

Classification: alt, German ale, partial mash

Source: Timothy J. Dalton (dalton@mtl.mit.edu), HBD Issue #1098, 3/16/93

When I bottled this batch of Alt Bier last week, it had a wonderful Saaz nose to it, from dryhopping in the secondary. Now, a week later, it's carbonated, ready to drink, and has no Saaz aroma at all...

Other than the loss of nose, it's quite good! Tasty and bitter.

### Ingredients:

- 2.0 lbs Klages 2 Row
- 0.75 lb Crystal, 40 Deg. L
- 0.5 oz Chocolate Malt
- 4 quarts water
- 5.375 lbs Telfords light english extract
- 1 oz. galena (12%) (60 minutes)
- 0.5 oz Nothern Brewer (7.1%) (60 minute)
- 0.5 oz saaz (3.8%) 30 min
- Wyeast 1056

### Procedure:

30 min 122F Protein Rest, 1 Hr. 152 F Starch Conversion, 5 min 168 F mash out. Sparge with ~ 2 gallons 170F.

Then add 5.375 lbs Telfords light english extract, total volume of boil, 5 gallons. 1 oz. galena (12%), 0.5 oz Nothern Brewer (7.1%) 60 min 0.5 oz saaz (3.8%) 30 min. Boil 1 hr, chill with wort chiller to 60F Repitch with Wyeast 1056 from secondary of an Irish Ale. (Bottled previous day).

After 13 days, Dryhopped with 0.5 oz Saaz (3.8%) for 8 Days more. FG = 1.012 Wonderful Saaz aroma at bottling (3/4 cup corn sugar used).

### Specifics:

- O.G.: 1.042

## Kari's Bitter Rye Ale

Classification: rye, roggenbier, extract, sahti

Source: Kari Nikkanen (NIKKANEN@ntclu.ntc.nokia.com), HBD #1200, 8/10/93

There are some things I'll change when I brew my next rye ale. First, I'll do a temperature controlled mash with starch con-

version at about 150-155 deg F. I won't use more than 3-4 ounces rye malt, because the rye malt I use is very dark and quite bitter, so 7 ounces is simply too much. The hops I used were not exactly fresh, and didn't have any alpha rating, so I think 1/2 ounce of fresh Northern Brewer will be enough next time. When this beer was only few weeks old, it was far too bitter and sharp, and the bitterness of rye malt was (too) clearly distinguishable. So I let it age. Now, after 7 months it's much smoother, but a bit thin. It has a nice amber colour and a smooth long lasting head, and even my wife says it's quite drinkable, so with these suggestions to improve it, I finally dare to post this recipe.

### Ingredients: (for 10 litres)

- 4 pounds Finnish sahti malt mixture (= 85% pilsner malt and 15% crystal malt)
- 7 ounces Finnish rye (kalja) malt
- 1/2 pound British crystal malt
- 1 ounce Northern Brewer hops (60 min boil)
- 1/4 ounce Fuggles hops (30 min boil)
- 1/4 ounce Fuggles hops (10 min boil)
- 1/3 cup priming sugar
- yeast from a Telford kit (not really recommended, I'll use liquid yeast next time)

### Procedure:

1.5 hours mash at 140-145 , sparge water temperature about 175 F. Total boiling time 75 minutes. Yeast was dehydrated 2-3 hours before pitching. O.G was about 1040-42. Primary fermentation 4 days and secondary 7 days.

### Specifics:

- O.G.: 1040-1042

## Scotto's Rapier-Like Wit

Classification: wheat beer, wit, Belgian ale

Source: Scott Bukofsky (sjb8052@minerva.cis.yale.edu), r.c.b., 4/8/94

My latest batch of beer seems to be taking an awful long time to ferment. It's been a total of 2 and 1/2 weeks now, and it has only fallen to half of its O.G. There is still some slow action in the airlock and bubbles rising, but it looks like I'm in for another two weeks perhaps. This seems really long.

Although this beer is labelled as a “wit”, a true Belgian wit will be made with unmalted barley. Still, this is an interesting approach to making an extract version since I’m not sure how you’d handle unmalted wheat in this case. ---Ed.

#### Ingredients:

- 3 lb Dutch extra-light DME
- 12 oz N. Western light DME
- 1 lb clover honey
- 3.3 lb N. Western Weizen extract
- 1.5 oz Hallertauer leaf hops
- 2 oz coriander
- 0.5 oz orange peel
- 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.

#### Specifics:

- O.G.: 1.060

### Tooncinator Motley Cru

Classification: Trappist ale, Belgian ale, Trippel, extract

Source: Steven W. Smith (SMITH\_S@gc.maricopa.edu), HBD Issue #1404, 4/21/94

Having guzzled >\$10.00 of Celis Grand Cru I thought I’d try to create something similar. While the resulting beer is Damned Tasty and seems to be on the right track, it’s spices are more subtle than I’d planned. Next time I’ll use more coriander seed (or crush finer) and orange peel, maybe different hops, different yeast (advice on hops and yeast most welcome). Without further ado, the recipe and convoluted procedure for 5 gallons of Tooncinator Motley Cru.

#### Ingredients:

- 8 pounds Briess Wheat/Malt powder (2 big ziplocks)
- 2 pounds Vienna carapils malt (2 small ziplocks)
- 1 3/4 cups corn sugar
- 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)
- 1/2 oz. coriander seed (freshly crushed)
- about 1/2 oz. dried orange peel (Lawries?)
- 5 whole cloves (to make me feel good, imperceptible)
- 2 packages Red Star Ale yeast
- Crystal bottled water

#### 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.

1 week after the corn sugar fiasco I added another 3/4 cup and bottled. Pretty good, hops are just about right, pretty light on the coriander and orange peel. Very tasty after about 2 weeks in the bottle.

### Old Man Pyle

Classification: old ale, pale ale, all-grain, Old Peculier

Source: Norm Pyle (npyle@n33.stortek.com), r.c.b., 5/18/94

This recipe has been changed a bit from the original brew to allow for changes in my home brewery. The original was intended to dupe Old Peculier and it did an adequate job at that. It did a much better job, though, standing on its own as a fine strong ale. It was best fresh, which says something

about the “Old Ale” moniker, but I don’t know what.

Tasting notes from the original OMP:

Wonderful complex fruity, malty, hoppy (bitter, flavor, aroma), and alcohol palate. The Fuggles work great in this brew because they don’t dominate it as some other aroma hops might.

Final notes: Chris Lyons mentions sucanut (succanut?) as providing that Old Peculier (OP) flavor. It may be worth a try in this recipe. Also, OP has little or no hop aroma, at least the OP I’ve tried here in the states. Therefore, skip the dry hops (I hate to say this, because this is a wonderful brew WITH the dry hops).

#### Ingredients:

- 7.0 # British pale 2-row malt
- 1.0 # Vienna malt
- 1.0 # Munich malt
- 0.5 # 80L Crystal malt
- 1.0 # 120L Crystal malt
- 0.25 # Chocolate malt
- 0.5 # Dark brown cane sugar
- 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)
- Wyeast 1338 European Ale yeast (1-2 pint starter)
- 0.5 c. Corn sugar for bottling

#### 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.

#### Specifics:

- O.G.: 1.057
- F.G.: 1.015

## Wit

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Martin Lodahl (malodah@srv.Pac-Bell.COM), r.c.b., 7/8/94

Well, here's my best attempt so far.

### Ingredients:

- 4 lbs DeWulf-Cosyns "Pils" malt
- 3 lbs brewers' flaked wheat (inauthentic; will try raw wheat nest time)
- 6 oz rolled oats
- 1 oz Saaz hops (3.3% AA)
- 0.75 oz bitter (Curacao) orange peel quarters (dried)
- 1 oz sweet orange peel (dried)
- 0.75 oz coriander (cracked)
- 0.75 oz anise seed
- one small pinch cumin
- 0.75 cup corn sugar (priming)
- 10 ml 88% food-grade lactic acid (at bottling)
- BrewTek "Belgian Wheat" yeast

### Procedure:

Mash-in to 3 gal water @ 100F; rest 10 minutes

Protein rests: 20 minutes @ 117F

20 minutes @ 122F

20 minutes @ 126F

First decoction; thickest 40% of the mash

Heat to 160F; rest 15 minutes

Boil 15 minutes, then return to rest mash

Adjust to ~145F; hold 10 minutes

Second decoction, thickest 35% of the mash Heat to 160F; rest 10 minutes

Boil 10 minutes, then return to rest mash

Adjust to 162F, rest at least 15 minutes, check starch

Mash-out @ 170F; 10 minutes

Sparge: 5 gallons at 170F

Boil 60 minutes, adding hops at the beginning and spices at the end.

Add lactic acid to taste, at bottling. The mash is very bizarre, turning to a thinner gruel with each decoction. Low apparent extract seems to be due to a much greater quantity of starch than this malt can convert. I plan to try domestic 2-row, which is ~25 degrees Lintner higher in diastatic power.

### Specifics:

- O.G.: 1.038
- F.G.: 1.009

## Milhaus Alt

Classification: alt, German ale, extract

Source: Philip J DiFalco (sxupjd@fnma.com), r.c.b., 8/5/94

This was my second batch of homebrew and really turned out well. It had a very hoppy flavor with just the right bitterness for my taste. The cracked grains led to a nice copper color. Some drinkers compared it to Washington DC's Old Heurich.

For my next batch, I plan to reserve some of the hops and add them during the last 5 minutes of the boil or dry hopping. Combine with cold water to make 5 gallons, cool and pitch yeast at 75 degrees. Ferment until completion and bottle with corn sugar.

### Ingredients:

- 6.6 lbs - Ireks Amber malt extract
- 1 oz - Northern Brewer hop pellets (7.4 alpha)
- 2 oz - Hallertau hop pellets (3.8 alpha)
- 1/3 cup - chocolate malt (cracked)
- 1/8 cup - black patent malt (cracked)
- 3/4 cup - crystal malt (cracked)
- 14 gms - Mutton and Fison ale Yeast (or Wyeast #1007 or #1338)
- 3/4 cup - corn sugar (to bottle)

### Procedure:

Add cracked grains to 3 gallons of cold water and heat. Once boiling, remove grains. Add extract and hops and boil for 1 hour.

### Specifics:

- O.G.: 1.038
- F.G.: 1.014

## Koelsch

Classification: kolsch, German ale, partial mash

Source: Rob Mongeon (mr\_spock@delphi.com)

The Mountain Brewers of Long Trail Ale fame make an excellent Kolsche. They brew in Vermont! It is a light bodied ale

with a faint apple crispness caused by the yeast. I've made a partial mash recipe for this brew that took 2nd place in '92 local AHA competition.

### Ingredients:

- 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)
- hops (10 IBU)
- Wyeast Kolsch (Cologne) yeast

### Procedure:

Hop 7 IBU at beginning of boil, 3 at 30 minutes 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.

## Rick Garvin's Cherry Blossom Wit

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Rick Garvin (rgarvin@btg.com), reposted by Phil Seitz, HBD Issue #1508, 8/23/94

Rick says: "The cherry tree was blooming when I made this and the wind kept blowing cherry petals into the boiler."

[Phil's notes: A superb recipe, particularly for people like me who LOVE coriander. If you want something a bit more sedate you might want to cut the coriander by 1/3]

### Ingredients: (for 5 gallons)

- 4.0 lbs Pilsner malt (50%)
- 3.6 lbs Unmalted wheat (45%)
- 0.4 lbs Rolled oats (5%)
- 0.89 oz Styrian goldings (6.2%) boiled for 60 minutes
- 0.36 oz Saaz (3.2%) boiled for 5 minutes
- 14.5 grams Bitter orange peel boiled for 20 minutes (0.75 grams/liter)
- 35 grams ground coriander boiled for 5 minutes (1.8 grams/liter)
- Ferment using Wyeast White (#3944)

### Procedure:

Dough in at 117F. 20-minute rests at 117F and 122F. 60 minute rest at 146F. Mash out

to 160F. Boil 30 minutes before adding the first hop addition. Hint: do not puree the bitter orange in a blender with water. It will sink to the bottom of the boiler and scorch.

### Todd Enders' Witbier

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Todd Enders (enders@plains.NoDak.edu), reposted by Phil Seitz, HBD Issue #1508, 8/23/94

#### Ingredients: (for 5 gallons)

- 4.0 lbs Belgian pils malt
- 4.0 lbs raw soft red winter wheat
- 0.5 lbs rolled oats
- 0.75 oz coriander, freshly ground
- Zest from two table oranges and two lemons
- 1.0 oz 3.1% AA Saaz
- 3/4 corn sugar for priming
- Hoegaarden strain yeast

#### Procedure:

Mash in: 12 qt. at 124F Protein rest: 15 mins. each at 124, 128, and 132 Saccharification: 30 minutes at 161F Mash out: 10 minutes at 170F

Sparge with 5.5 gallons at 168-170 (may be pH adjusted to 5.5)

Boil: 90 minutes Hops: 1 addition, 30 minutes from the end of the boil Coriander: 1 addition, 15 minutes from end of the boil Peels: 1 addition, 10 minutes from end of boil

Lactic acid can be added at bottling if desired. Use 10-20 ml of 88% lactic acid, or to taste.

#### Specifics:

- O.G.: 1.046

### Scotch Ale

Classification: Scotch ale, MacAndrews, all-grain

Source: Tom Leith (trl@photos.wustl.edu), HBD Issue #1131, 4/30/93

I tried to make a Scotch Ale six weeks ago or so, and I've just opened the first couple of bottles. I used about 1/4 pound of "Mexican" brown sugar in the five gallon batch. Mexican brown sugar seems to be highly

unrefined, and has an absolutely delightful molasses taste to it.

Now that the yeast is firmly on the bottom of the bottles, I can tell that there is very little molasses on the nose, and just a faint aftertaste. Just for fun the other day, I went out and bought some MacAndrews and McEwain's Scotch ale to compare. Since I like the MacAndrews better, I'll talk about IT. The first thing I noticed was a strong malt/caramel nose and flavor. We're talking strength like drugstore candy. More caramel than malt, I think. Tasty. My attempt doesn't come close. MacAndrews has more hop bitterness than mine does, but with all that caramel it probably needs it. The color, body, gravity, head, and the rest are fine in the beer I made -- what's missing is the caramel flavor.

#### Ingredients:

- 5# 2-row
- 4# Cara-Vienne
- 1# Cara-Munich
- 1/4# Mexican Brown Sugar
- 7 HBU Kent Goldings bitter
- Yeast 1098

#### Procedure:

Mashed at 155 F to get unfermentables up.

### Chuck's Brown Ale

Classification: brown ale, extract

Source: Chuck Coronella (CORONELLR-JDS@CHE.UTAH.EDU), HBD Issue #1147, 5/24/93

Last night, I tasted the brown ale that I bottled just last Sunday. Wow!! I'm in love! It's not clear yet, but it's already carbonated, and delicious!

I can't describe the taste so well, but it certainly is one of the best that I've ever made. The hop nose is wonderful! I ran across the tubinado in a health food store, and thought why not? I believe that is added some residual sweetness to the beer. I hope that I can duplicate this one some day.

#### Ingredients: (for 4-1/2 gallons)

- 4 lb Alexanders Malt Extract
- 0.5 lb Chocolate Malt
- 0.8 lb Turbinado
- ~2 fluid oz. Honey
- 2.2 oz. Cascade Pellets (5.5% AA) 45 minutes.

- 1 oz Cascade Pellets, dry hop in secondary
- 0.5 t. Irish Moss
- ale yeast
- corn sugar for priming

#### Procedure:

The choc. malt was steeped in 65°C water for 20 min and then sparged (and removed). The yeast was made from the dregs of 10 bottles of beer (that got dumped due to excessive aluminum leaching) that had been in a starter for 3 days before hand. The yeast for that batch came from the dregs of several bottles of stout, which was made with WYeast Irish Ale. (I think I could make beer from the dregs of the brown ale, but that might be one to many generations!) Temperature of fermentation was 60 - 70°F, 6 days in primary, 9 days in secondary (with dry hops).

#### Specifics:

- O.G.: 1.042
- F.G.: 1.010

### Beginner's Luck Brown Ale

Classification: brown ale, extract

Source: David Draper (gldsd@bris.ac.uk), r.c.b., 8/5/93

I humbly offer my malt-extract based brown ale, named by my wife in a fit of charity. My British colleagues say good things about it (and not just to me, in order to be polite), maybe you will too. Andrius is looking for an equivalent to Samuel Smith or Thomas Hardy; I make no claim to be -that- good!

#### Ingredients:

- 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
- 2 oz Northern Brewer hops
- 1 oz Goldings hops
- 28 oz dark brown sugar
- 2 oz lactose
- 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 CaCO<sub>3</sub>. 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 kettlesful (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.

## The Mild One

Classification: mild ale, all-grain

Source: Darryl Richman (darrylr@microsoft.com), HBD Issue #1570, 11/4/94

like low gravity, so-called "session beers" because they are great for social occasions where it feels comfortable to have a glass in your hand, but nobody really wants to get out of control. The British have made

this a longstanding social tradition, and low gravity beers in general have been the norm for their styles throughout this century. (This is in part why they have become so restive with recent price rises that make their pints about \$2-\$2.50, and why they are so upset at short pours, where the government has basically said they won't prosecute publicans who shave 5% from each pint.)

But even lower gravity beers than the 1.035-1.040 bitters come from the industrial revolution and the large coal mining industry that was needed to feed it in the last century. These beers, called Mild Ale, usually have gravities in the low 30s, and even down into the high 20s. (There are a few examples of milds into the 1.045 range, but they are the exception that proves the rule.)

What really distinguishes Mild from bitter is that Mild has low hop bitterness. Mild is usually darker than bitter, but there can be substantial overlap in the amber range. Some Milds have distinctive hop character in the nose and flavor, but usually the bitterness they have -- when they have it -- is derived from roasted malt. This can give Milds a nutty character, which can be pleasing with a distinctive and fruity yeast. Brains' Dark (1.035 OG) from Cardiff is a fine example of this type of Mild.

### Ingredients: (for 25 gallons)

- Soft Seattle Water 8.75 gal for mash in with 4.5 gm CaCO<sub>3</sub>, 4 gm CaCl<sub>2</sub>, 2 gm MgSO<sub>4</sub>
- 8 lbs. US 2 row
- 17 lbs. Dewolf-Coysins Pale Ale
- 3.5 lbs. Scottish Crystal (~35 L)
- 2 lbs. Crystal 70L
- 1.25lbs. Chocolate
- 24 IBU Kent Goldings hops (170 grams pellets at 6% alpha)
- Wyeast 1028

### Procedure:

I brewed 12 gallons of 1.073 wort and then added 13 gallons of boiled, cooled, aerated water to my primary fermenter. (BTW, this was a 32 gallon food grade plastic "trash can" open fermenter.) In order to keep the body and flavor of the beer up, I boiled for almost 2 hours, and my mash went for saccharification at about 158F. I also chose to use Wyeast 1028, which has a very distinctive, woody character, so that the beer wouldn't turn out bland and uninteresting.

Sparge with 8 gal. untreated soft water. Boil off 3.75 gal. during two hours, adding ~24 IBUs of Kent Goldings hops (based on the final volume of the beer, in this case it was 170 gm of 6% alpha acid pellets).

The yeast starter was stepped up twice, with a quart and then a half gallon of wort starter. The primary finished in 4 days at 60F, and I racked into carboys for a week of clarification before kegging.

The FG was 1.010, for a batch of beer that was about 3.2% by volume, or about 2/3rds the strength of a standard beer. It was a dark brown in color, with a sweet initial palate and a (relatively) full body and a dryish finish. The yeast character showed through in the middle, although there wasn't a lot of fruitiness, probably due to the low fermentation temperatures.

### Specifics:

- F.G.: 1.010

## Wit

Classification: Belgian ale, wit, wheat beer, all-grain

Source: Scott Bickham (bickham@msc.cornell.edu), HBD Issue #1581, 11/17/94

The recipe for the wit that took Best of Show at the Spirit of Belgium is posted below. You'll notice that the amount of coriander is only 5 grams per 5 gallons, but half is boiled for 15 minutes and the rest is added to the secondary. Although I haven't received the judges' comments back, this tastes about right. I've also noticed that the flavor is more intense in the kegged portion - it seems to mellow in the bottle. The coriander should be a subtle flavor that is balanced by yeast phenolics and bitter and sweet orange peel. Lactic acid or lactobacillus should be added to cut the sweetness, otherwise the wit would be cloying.

### Ingredients:

- 5# D-C pilsner malt
- 4# raw wheat flakes
- 0.4# rolled oats
- 0.9 oz. East Kent Goldings (60 minutes=20 IBUs)
- 0.25 oz. Saaz (15 minutes)
- 2.5 g. freshly ground coriander (30 minutes)
- 1 oz. organic orange peel from Israel (15 minutes)

- 2.5 g. freshly ground coriander (secondary)
- Wyeast #1214
- lactobacillus
- 3/4 cup priming sugar

### Procedure:

Step infusion mash: Dough-in at 110, hold for 10 minutes and acidify the mash if the pH is above 6. 30 minute protein rest at 128 F (normally 125 F, but I wanted to get more cloudiness), followed by a 60 minute starch conversion at 152-155 F. Mash out at 170 for 5 minutes, and sparge to a volume of 6 1/3 gallons. I boil off a little more than a gallon in my set-up and end up with 5 gallons with a gravity of 1.052.

Force chilling, pitched a 1 pint starter of Wyeast 1214, and fermented at 62 F. I think I'll use a more phenolic yeast in my next batch. Rack to the secondary after 5 days and allow to ferment out. Here's the key ingredient: when bottling, add a 50-100 ml starter of lactobacillus, along with 3/4 cup of priming sugar. The acidity gradually build in the bottle or keg, and is noticeable after 2 weeks. If you don't want to bother with the bacteria, add USP lactic acid to taste.

### Specifics:

- O.G.: 1.052

## Flat Tyre

Classification: Belgian ale, Trappist, Fat Tire, extract

Source: Roger Grow (grow@sumatra.mcae.stortek.com), HBD #1641, 1/26/95

The beer turned out great! Not exactly like Fat Tire (thus the name) but close enough for me. It doesn't have that Fat Tire wheat taste, but I'm not a big wheat beer fan (shields up Mr. Data). The yeast is an important part of the flavor so buy, beg, culture or pilfer some if you possibly can. If you buy a packet, definitely make a starter because 1056 seems to start slow.

### Ingredients:

- 6 lbs light extract
- 2 lbs amber extract
- 1/2 lb 20L crystal
- 1/2 lb dextrine malt (carapils)
- 1 oz Chinook hops
- 1 oz Cascade hops

- Wyeast 1056 American (aka Chico)
- Scant 3/4 cup of corn sugar for priming

### 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 doesn't 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, aerate 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.

### Specifics:

- Primary ferment - 3-5 days (1056 starts slow)
- Secondary ferment - 7 days
- OG: 1.046
- FG: 1.016

## Belgian Ale

Classification: Belgian ale, all-grain

Source: Robert Aves (robert.aves@softnet.com), r.c.b., 2/26/95

In response to your request about a recipe for Belgian style Ale, here is a full grain recipe that I brewed and actually came out quite close to style.!

### Ingredients:

- 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
- 1/2 tsp Gypsum Mash & Sparge each

- 1 oz. Hallertau (3.8%)
- 3/4 oz. Stryian Goldings(5.0%)
- 1/2 oz. Saaz (3.5%)
- 1 Tsp Irish Moss
- 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).

### Specifics:

- OG: 1068
- FG: 1012

## Motor City Madhouse Ale

Classification: brown ale, honey ale, all-grain

Source: Kevin Emery (ksemery@cbda9.apgea.army.mil), HBD #1698, 4/5/95

While this beer did have some honey character, the alcohol taste was stronger. I don't think creating a brew so high in alcohol that the yeast quit, thereby giving the honey flavor is the way to go. I think we just need to find a good yeast that will leave some of the honey profile. This one did mellow a bit, but was not one of my better beers.

I just recently brewed a honey beer from canned malt..... Don't remember the specifics but it was something like 3.3 pounds

liquid malt extract, 2 1/2 pounds clover honey and other goodies..... I again used WYeast 1007, this time it was 3 times removed from the packet. It fermented everything. I now have a very pleasant brew, but no honey profile.

One side note..... I don't know if it's because of the honey, but the brews I have used it in all seem to be a bit more clear. Then again, it could just be the gelatin!!!

#### Ingredients:

- 8 pounds of English 2-row
- 1 pound of wheat
- 2 1/2 pounds of clover honey
- 1 oz Willamette
- 1 oz of hallertau
- Irish moss
- gelatin (secondary)
- 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)

#### Specifics:

- OG: 1064
- FG 1010
- ABV: 7.09%

### Dusseldorfer Altbier

Classification: alt, German ale, extract  
Source: Rex Saffer (saffer@stsci.edu), r.c.b., 3/27/95

I made 4 5-gallon batches of Dusseldorfer Altbier using Yeast Labs liquid yeast culture #A06, propagating the starter each time. They came out fantastic!! With nearly 100 extract batches under my belt (literally!) I think they were some of my best beers ever. I bottled the last of them at the end of November and I have none left.

In my experience, the Yeast Labs cultures take a day or two, sometimes longer, to get going, but once active, they propagate in less than a day. If I can't brew when they are getting ready, I just pop the starter with its airlock affixed in the refrigerator until I have time to brew. I like to make several batches from one culture so as to spread out the higher cost of the liquid yeast.

#### Ingredients:

- 5 pounds, IREKS Munich Amber unhopped malt extract
- 3.3 pounds, M&F Amber unhopped malt extract
- 3/4 pound, Crystal malt 40 Lovibond
- 1/8 pound, Black patent malt
- 1/3 pound, Chocolate malt
- 1-1/4 ounce, Northern Brewer leaf hops; 10% alpha
- 3/4 ounce, Tettnager leaf hops; T, 4.5% alpha
- 1/2 teaspoon, Irish moss
- Yeast Labs #A06 Dusseldorf Altbier liquid yeast

#### Procedure:

Crush grains, steep 20 min. in grain bag in 10 qt. 155 deg. F. H<sub>2</sub>O, drain & wring out. Add 1/2 oz. NB + 1/4 oz. T, bring to boil. Remove from heat, add malt extracts, bring to boil for 60 min. At 30 min. add 3/4 oz. NB + 1/2 oz. T, Irish moss. No aroma hops. Force chill to 70 deg. F, sparge, pitch 1 qt. yeast starter.

#### Specifics:

- OG: 1045-1050
- FG: 1015-1018
- IBU: 35

### Belgian Dubbel

Classification: Belgian ale, Trappist, dubbel, all-grain

Source: David Boe (DCB2@pge.com), HBD #1654, 2/10/95

I used this recipe when I did my first mashing. It came out dark and quite strong. Since the bitterness is rather low it has a deceptive sweetness about it that masks its true strength and a lot of body. Know your limit.

#### Ingredients:

- 9.5 lbs pale malt
- 4 oz. Crystal malt (20 deg L)
- 4 oz. Brown malt
- 3/4 lbs Sugar
- 1 oz. Styrian (5% alpha) (bittering)
- .3 oz. Hallertauer (bittering)
- .3 oz Saaz (aroma)
- 3 oz priming sugar or 2-2.5 volumes of CO<sub>2</sub>
- trappist ale yeast starter

#### Procedure:

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

#### Specifics:

- OG: 1065
- FG: 1013 (both estimated)

### Biere de Garde

Classification: Biere de Garde, all-grain

Source: Kit Anderson (kit.anderson@acornbbs.com), HBD Issue #1705, 4/13/95

This was a recipe from a long, but very good, description of the Bier de Garde style.

Best of Show at SNERHC. Judges comments: Delicious, creamy. You captured the earthiness this style requires. Very bright. Head stays to the end of the beer. 41 points.

#### Ingredients:

- 9 pounds, Vienna
- 1/4 pound, Crystal 80
- 1/2 pound, wheat
- 1/3 pound, aromatic
- 1/2 ounce Northern Brewer (8.8%) 60 minutes
- 1/2 ounce, Northern Brewer 20 minutes
- 1/2 ounce Hallertau (5.25%) 2 minutes
- Yeast Labs' Munich Lager

#### Procedure:

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

#### Specifics:

- 26 IBU
- 16 Lovibond- 40 EBC
- OG 1063
- FG 1015
- Primary 5 days @ 70F
- Secondary 14 days @ 45F

### Extract Kolsch

Classification: Kolsch, German ale, extract

Source: Daniel Glovier (doogs@MCS.COM), r.c.b., 4/17/95

Here is an extract recipe for a Kolsch brew. I'm real happy with it, and I have several people to thank for this one. Being the

dunderhead that I am, I have forgotten some names (most notably the fine brewer up in Alaska who assisted with my Kolsch yeast questions). It is based on the recipe found in Papazian's "The Complete Homebrewer's Companion" (I think that's the title), except for different malt counts and yeast and fermentation.

#### Ingredients:

- 6.00 lb. Light Dry Malt Extract
- 0.25 lb.lb. Wheat
- 0.50 oz. G. Northern-Br. 6.9% 75 min
- 0.75 oz. American Spalt 4.0% 15 min
- 1.25 oz. G. Hallertau 3.1% 15 min
- 0.50 oz. Czek Saaz 3.5% dry hopped
- 0.50 oz. G. Hallertau 3.1% dry hopped
- 1 teaspoon of Irish Moss
- 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. Threw it in 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, then it slowed down. Specific gravity 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 MMMMMM.....good stuff.

### Newcastle Brown

Classification: brown ale, extract

Source: Peter Graves (z920951@uprc.com), r.c.b., 4/10/95

The recipe is from Miller's "Brewing the World's Great Beers". OK, it started out from his recipe.

#### Ingredients:

- 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
- 4 oz. wheat
- 2 ozs Fuggles at 45 minutes (williamette or styraing goldings good as)
- .5 oz Fuggles at 10 minutes (optional)
- Wyeast 1028 London ale yeast
- 1/2 C. priming sugar

#### 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.

### Spray Centennial Commemorative Ale - Brown Ale - No. 7

Classification: brown ale, extract

Source: Daniel Land (dland@cks.ssd.k12.wa.us), r.c.b., 5/10/95

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.

#### Ingredients:

- 9.0 lb Light Malt Extract Syrup, Alexanders
- 1.0 oz Eroica 12.6 % Leaf, Bittering, 60 min
- 1.0 oz Fuggles 4.0 % Leaf, Finish, 15 min
- 1.5 lb Crystal Malt, 20L
- 0.5 lb Chocolate Malt
- 0.25 lb Cara-Pils Malt
- 0.5 lb Flaked Barley
- 1.5 qt Wyeast 1065 American Ale Yeast, repitched #6

- 2.0 tsp Burton Water Salts
- 1.0 cup Priming Dextrose
- Alderwood Artesian Water, preboiled

#### 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.

#### Specifics:

- O.G.: 1.052
- F.G.: 1.011

### Brown Rye Ale

Classification: brown ale, rye, roggenbier, sucanat, all-grain

Source: Jacob Galley (gal2@midway.uchicago.edu), HBD Issue #1764, June 24, 1995

The inspiration for this recipe is the recipe for Brown Ale in the back of Dave Miller's book. The rye flavor is prominent, even with this small amount of rye. I think that more than two pounds would be overpowering in this style. (Maybe more in a stout??)

#### Ingredients:

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

**Specifics:**

- OG: 1048

**Stacie's Wicked Ale**

Classification: brown ale, Pete's Wicked Ale, extract

Source: Eric Hale (EricHale@aol.com), HBD Issue #1743, May 29, 1995

I just cracked a bottle of a Pete's Wicked Ale clone. I take no credit for the recipe. I got a copy of it from Steve Bailey at the Home Brewing and Wine Making Emporium (my favorite home brew store - 800 455-BREW). \*Not an ADVERTISE-  
MENT - just an ACKNOWLEDGMENT\* I've renamed after my wife...

Anyway, there are a bazillion Pete's clones out there. This one is sorta close to Pete's. It's got the flavor and color. It's much more rich, though. More hoppy, too. Probably a little too much Barley and Choc Malts. I'll cut them back by 25% next time.

**Ingredients:**

- 6.6# Northwestern Malt Extract - Gold
- 4 oz Chocolate malt
- 8 oz Klages Malt
- 8 oz 60 Lovibond Crystal Malt
- 8 oz Black Barley
- 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)
- 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?)

**Beekeeper's Brown**

Classification: brown ale, honey brown, J.W. Dundee's, extract

Source: Jim Graham (jim@n5ial.mythical.com), HBD #1738, May 23, 1995

It's been quite a while since I've had a good recipe to post to the digest, but this one definitely deserves to be passed along! This one is for the extract brewers--I'm limited by space, \$\$\$, etc. (mostly space), and still brew from certain kits (i.e., the ones I really like) every now and then.

Comments: medium bodied brew, nice full flavor, and generally a very nice brown. I'd like to think that I'll be able to save some for when my mom and step-father (who is from England) arrive in town next month, but I'm not so sure that's going to happen.

I'm not sure how I found time to brew this one during that time period (I was busy working on a huge network upgrade at work, which I'm glad to say went extremely well!), but I'm glad I did!

Not too long ago, I decided to brew a brown ale using, along with the standard stuff for the kit, honey. The result is every bit as good as I'd hoped. I hope you'll enjoy it, too. Basically, I took the Ironmaster Brown Ale kit, used corn sugar instead of malt (I was feeling really cheap that day), and added honey. I call it Beekeeper's Brown, and it goes something like this:

**Ingredients:**

- 1 Ironmaster Brown Ale beer kit
- about 5.5 cups corn sugar, as with just about any kit
- 2 lbs honey (\*NOT\* boiled)
- 1/2 cup corn sugar for priming

**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.

**Specifics:**

- OG 1045
- FG 1000

**My Mild**

Classification: mild ale, all-grain

Source: Spencer Thomas (spencer@med.umich.edu), HBD Issue #1739, May 24, 1995

I made this recently. It came out very nicely. It's a nice recipe because you can make 10 gallons on the stove top. Patterned after Darryl Richman's Mild from the Cat's Meow. (See "The Mild One" on page 213).

**Ingredients: (for 10 gallons)**

- 6 lbs Belgian (DWC) Pale Malt
- 5 lbs Belgian (DWC) Aromatic Malt
- 1 lb English (M&F?) 50L crystal
- 1 lb light brown sugar
- 0.25 lb Malted wheat
- (0.25 lb Flaked Barley -- oops forgot to add it!)
- 0.1 lb Chocolate malt
- 1 ounce Northern Brewer pellets @ 9% (60 min)
- 0.5 oz Fuggles plug @ 4.3% (30 min)
- 0.5 oz Fuggles plug at end of boil
- The yeast was one of:
  - \* YeastLab A03, several generations repitched, or
  - \* Cultured from the bottom of a Coopers Stout bottle

**Procedure:**

Mash-in at 50C for a 15 minute protein rest (1.5 gallons water @ 66C) Raise to 68C with 1.75 gallons of boiling water, hold for 60 mins. Mash-out by bringing 1 gallon of liquid to a boil and returning to mash (70C, not high enough). Sparge with 6 gallons of water at 80C. (Collected about 7 gallons).

Boil 60 minutes. CF chilled to 20C for pitching.

Mix with 5 gallons of pre-boiled, cooled & aerated water.

Fermented in an open bucket for 2 days, then “dropped” (racked) into carboys. For one, I siphoned with normal care to avoid aeration. For the other, I deliberately let the beer fall from the neck of the carboy to the bottom to get some aeration. The second batch (with aeration) had a “rounder”, more pleasant (IMHO) flavor, with a nice hint of butterscotch (diacetyl).

#### Specifics:

- OG 1.034
- FG 1.010

### Ginger Wit

Classification: wit, wheat beer, Belgian ale, ginger wit, all-grain, spiced ale

Source: Jeff Renner (nerenner@umich.edu), HBD Issue #1789, July 24, 1995

My ginger wit is bottled and tastes great. It is a wonderfully refreshing summer cooler that even non-beer drinkers seem to like.

The ginger is present but not “in your face,” and the orangey coriander makes it recognizably a wit. The cardamom and grain of paradise are at present subliminal, as are the flavor and aroma hops. I expect it to evolve further.

I substituted ginger for the more traditional bitter orange peel, but I feel that this is a variable style where “traditional” is hard to pin down, and this kind of recipe is in keeping with the spirit of tradition. The subtle ginger “bite” seems to substitute nicely for the omitted lactic acidity. At 19 days from mash to mouth, there’s still time to brew and enjoy this summer!

#### Ingredients: (for 7-1/2 gallons)

- 6 lb. American 6-row malt (for its higher enzyme levels) (50%), roller milled
- 5 lb, 6oz. soft, white, winter, Michigan wheat (45%), double ground in Corona to a coarse meal
- 11 oz. rolled oats (5%)
- 1 oz. Liberty plugs @ 5.9% alpha acid, 80 minutes boil
- 1 oz. ditto, 12 minutes boil
- 1 oz. ditto, at strike out, plus 30 minute steep during water bath cooling before counter current cooling
- 3.2 oz peeled fresh ginger, pureed
- 1 oz. freshly ground coriander
- 5 g. freshly ground cardamom

- 3 g. freshly ground grain of paradise
- YeastLab W52 Wit (Bruges), sediment from 1 liter starter

#### Procedure:

The water was boiled and decanted (to soften) well water plus 2 tsp. CaCl<sub>2</sub>\*2H<sub>2</sub>O in 12 gal.

The hops were intended to hit a target IBU of 18.

The spices were all boiled 7 minutes plus a 30 minute steep during water bath cooling before counter current cooling (with hops).

Mash 30 minutes each at 50, 60 and 70°C, mashout at 76°C.

Fermented at 69°F ambient, 71°F beer temp (this yeast gets sleepy below ~65°F) 12 days, racked to secondary for 4 days, bottled with 7.4 oz. dextrose.

#### Specifics:

- OG: 1047

### Angie’s Ale

Classification: Flanders brown, brown ale, Belgian ale, extract

Source: Lev K. Desmarais (levd@pic.net), r.c.b., 7/28/95

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 Hilly-ho Neighbor!). I call it Angie’s Ale (Angie is my border collie mix pup dog).

#### Ingredients:

- 6 lb - Light Liquid Malt Extract
- 1 lb - Crystal Malt 60L
- 2 oz - Fuggles Hops (3.6% AA 30 min)
- 1 oz - Willamette Hops (4.3% AA 10 min)
- 5 gal - Bottled Drinking Water
- 1/2 tsp - Non-Iodized Salt
- 1 pkt - Nottingham Dry Ale Yeast
- 3/4 cup - Corn Sugar (priming)

#### 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.

#### Specifics:

- OG: 1.050
- FG: 1.010
- Alcohol: 5.2%
- IBUs: 20.5

### Undrinkable Trappist Ale

Classification: Belgian ale, Trappist ale, extract

Source: Jai Harpalani (jai@tellabs.com), r.c.b., 7/11/95

I used the ingredients listed below to make a trappist ale. The recipe I followed was based on one in “Winner’s Circle”. Unfortunately, two months after bottling, the ale has an incredibly strong alcoholic kick to it, and is undrinkable. I realize the recipe calls for quite a bit of extract and honey, but shouldn’t the ale be at least drinkable by now? Should I continue to let it age? Will the alcoholic content decrease with time? Any suggestions?

#### Ingredients:

- 6.6 lbs M&F Old Ale Hopped Malt Extract
- 3.3 lbs M&F Light Malt Extract
- 1 lb Clover Honey
- 1 oz Hallertauer Hops (for finish)
- 1 oz Wyeast Belgian Abbey Ale Yeast
- 3/4 cup corn sugar

**Procedure:**

Boiled 2 gallons of water, extract, and honey for one hour. Finished with hops. Fermented in plastic at 70 degrees F for nine days. Bottled using corn sugar.

**Alt**

Classification: alt, german ale, pale ale, all-grain, yeast

Source: Bruce DeBolt, posted by Keith Frank (keithfrank@dow.com), HBD #1791, July 26, 1995

Since Wyeast 1084 makes such good stouts and porters I wanted to compare it to my standard alt yeast (Wyeast 1338) using the same wort. The original recipe came from Zymurgy's Winter 1994 article on Alt, with modifications from HBD input and gut feel. I've been trying to duplicate Otter Creek Copper Ale, but it's been so long since I drank one (Texas is a long way from Vermont) I can't honestly say how this compares.

Comments - I prefer the 1084 overall. At a recent club meeting the vote was for 1084. Both beers are good, but the 1084 flavor is more distinct. With a lower FG or more bittering hops it would be just what I'm after.

Flavor comparison after two months in the bottle: - Malt aroma - 1338 a little more pronounced than 1084 - Malt flavor - 1338 is smoother, but I prefer the slightly "rougher" flavor of 1084 - Bitterness - 1338 has a pleasant slight bitterness in the finish, 1084 a little more pronounced - 1338 has a fruitiness that is not as noticeable in 1084.

**Ingredients: (for 5 gallons)**

- 7 lb Shrier 2 row pale
- 1 lb German Munich
- 1 lb German Vienna
- 1/2 lb Brit. Carapils
- 1/2 lb Belgian 50 Lov. crystal
- 1/2 lb Brit. 50 Lov. crystal
- 1/2 DWC Aromatic
- 1/2 lb German wheat
- 1 oz. Roast Barley added last 10 min. of mash
- 1/2 tsp gypsum in very soft mash water
- Tettnanger 0.7 oz. (3.8%) 70 minutes boil
- Liberty 0.6 oz. (5.2%) 70 minutes boil
- 0.5 ounce Liberty, 30 minute boil
- 0.5 ounce Liberty, 15 minute boil

- 0.5 ounce Liberty, 5 minute boil
- Wyeast 1338 or Wyeast 1084

**Procedure:**

Mash at 156-155 for 60 min.

Wort split into two fermenters, with a one quart starter of each yeast. Fermented at 66-70F in primary for 7 days, 72-80F in secondary for 10 days. O.G. 1.053, SG for both yeasts 1.018

**Batch #28**

Classification: Belgian ale, Trippel, Trap-pist ale, extract

Source: Delano Dugarm (dugarm@world-bank.org), r.c.b., August 11, 1995

**Ingredients:**

- 10 lbs Northwest Gold liquid malt extract
- 1.5 lb. corn sugar
- 1.3 oz Hallertauer hops (4%) 60 min.
- .3 oz Saaz hops (3%) 60 min.
- .3 oz Saaz hops (3%) 2 min.
- 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.

**Specifics:**

- OG: 1080

**Batch #62 Brain Wipe**

Classification: Belgian ale, trippel, Trap-pist ale, all-grain

Source: Delano DuGarm (dugarm@world-bank.org), r.c.b., 8/11/95

The most important aspect of brewing this sort of beer is the yeast. Normal ale yeasts need not apply. You have to find a Belgian that works well in your brewery, that is produces the right esters without turning your beer into bananabrau. I highly recommend avoiding the Wyeast 1214 for this reason. The Wyeast White beer yeast (#3944) is an excellent replacement, though it performs sluggishly for me at low temps (below 65 F). YMMV, of course.

**Ingredients:**

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

**Pete's Wicked Clone**

Classification: brown ale, American brown ale, Pete's Wicked Ale, extract

Source: Jon (jew77@aol.com), r.c.b., 5/23/95

I've lost the original post, but someone requested a Pete's Wicked Red Ale clone. Actually, if it's Pete's Wicked Ale (and not a red ale) we're talking about then we're really talking about a bitterly hopped American Brown ale. Here's a recipe I think would produce a Pete's Wicked Ale taste-a-like.

Brewer's Gold is the signature hop of Pete's Wicked ale and this ale is definitely dry hopped. Good luck in your brewing!

*Note: This recipe is by George Hummel, owner of Home Sweet Homebrew in Philadelphia, PA. It appeared in "Mother Earth News" December 1994, and is used in Cats Meow with the permission of the author.*

**Ingredients:**

- 8 oz. 2-row Klages malt
- 8 oz. 60 deg. lov. crystal malt
- 8 oz. special roast malt
- 4 oz. chocolate malt
- 6.6 lbs. light malt extract
- 1 1/2 oz. Brewer's Gold hops 60 min. (don't know hbu)
- 1 oz. Brewer's Gold hops 10 minutes
- 1/2 oz. Brewer's Gold hops (dry hop)
- Wyeast #1056 American Ale

## Schwarzbier

Classification: schwarzbier, black beer, all-grain, lager

Source: eyezofwrlld@aol.com, r.c.b., September 30, 1995

I hammered out this recipe after a trip to Kulmbach - it's pretty decent. It's just shy of technically being a bock by gravity and somewhat darker than a Winter Bock.

### Ingredients:

- 1 lb Pale 2-Row Malt
- 8 lbs Munich Malt
- 1 lb 60 degree Crystal Malt
- 3 oz Chocolate Malt
- 10-12 AAUs of Northern Brewer Hops (Bittering) 45 minutes
- 1/2 oz Tettnanger Hops (Flavoring) 15 minutes
- Wyeast 2206 Bavarian Lager yeast

### Procedure:

Recommend Kraeusening with Extra Light Malt Extract.

Primary Fermentation: 14 Days (45 degrees F) Secondary: 7 Days Bottle and Lager for 6-8 weeks (32-35 degrees F)

### Specifics:

- Color: 28.8 SRM
- Bitterness: 34 IBU
- OG: 1.059
- FG: 1.015
- Alcohol: 5.9%

## Corrales Blanco

Classification: wheat beer, wit, Belgian ale, all-grain

Source: Roy J. Bourcier (rjbourc@nmia.com), r.c.b., October 3, 1995

Here's Corrales Blanco - a basic all-grain Wit. Effervescent, tart, and just plain good. If you come up with an interesting spice addition for this, let me know.

### Ingredients:

- 5 lb Belgian Pils malt
- 4 lb red winter wheat berries
- 1 lb steel cut oats
- 1 oz coriander (steep)
- 1 oz Saaz hops (60 min)
- 0.5 oz Hallertauer Hersbrucker hops (45 min)
- Yeast Labs Belgian White yeast

- 10 ml 88% Lactic Acid at bottling
- 1 cup Curacao liqueur at bottling

### 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.

### Specifics:

- OG: 1.053
- FG: 1.008

## Kolsch

Classification: Kolsch, German ale, all-grain

Source: Don Rudolph, (76076.612@compuserve.com), HBD #1594, December 2, 1994

Entered in local competition, 2nd Place, 33 points average. Most negative comments were on DMS and astringency which relate to poor technique but not recipe formulation. The yeast flocculated very poorly, I had to filter. But some I did not filter did clear after cold lagering. This beer should be fermented at relatively low temps and lagered COLD. Came out with subdued fruitiness, medium body, and dry crisp finish. Good luck!

### Ingredients:

- 7.5 lb Belgian Pils Malt
- 1 lb Wheat Malt
- .25 lb 40L Crystal
- 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
- 1 tsp Irish Moss
- 1.5 qt Wyeast Kolsch yeast starter

### Procedure:

Rest 25 min @ 135F, 25 min @ 145F, 60 min @ 155F.

### Specifics:

- Original Gravity 1.045
- Terminal Gravity 1.008
- Bitterness ~25 IBU
- Color ~4 L

## Brown Ale

Classification: brown ale, extract

Source: Tom Culliton (culliton@clark.net), r.c.b., January 24, 1995

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.

### Ingredients:

- 1 Lb. Special 'B' malt (VERY dark Crystal)
- 6 Lbs. Amber malt syrup
- 1 oz. Fuggles hop pellets - 45 minutes
- 1/2 oz. Fuggles hop pellets - 5 minutes
- Wyeast 1084 - Irish Ale yeast
- 3/4 cup corn sugar boiled in 2 cups water for priming

### 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.

### Specifics:

- OG: 1040
- FG: 1012

## Pete's Wicked Clone

Classification: brown ale, Pete's Wicked Ale, extract

Source: Richard H. Clark (richard@tis.com), r.c.b., 3/6/95

(Clark commented that a previously posted recipe from Home Sweet Homebrew was not even close to duplicating the taste of Pete's Wicked Ale....suggested this as an alternative. ---Ed.)

I just brewed one very similar to this, and it came out remarkably like Pete's, but better, of course! Mostly because I wanted something along the same lines, but don't particularly care for Pete's. I left out the toasted barley, and swapped the Northern Brewer for Chinook (my fav!), and used Wyeast 1728 Scottish instead of the 2112. I used Morgan's dark, and Cooper's light extracts.

### Ingredients:

- 3.5 lb unhhpped dark extract (Morgans)
- 1.75 lb unhopped light extract (Coopers)
- 2 oz toasted barley (yes, toasted, for that bitter burnt taste!)
- 8 oz chocolate malt (for brown head!)
- 1 oz Northern Brewer bittering (Boil 1 hour!)
- 1.5 oz Cascade (last 10 minutes)
- Wyeast 2112 California

### Procedure:

Notes: FERMENT WARM - 70F !

Ferment only about a week.

Bottle for 2 weeks.

Done!

## Alex's Scottish Ale

Classification: scottish ale, extract

Source: Alejandro Midence (alejandro.midence@ssanctum.com), Homebrew Digest #1880, 11/10/95

Here's a (proven) rec for the winter months.

### Ingredients:

- 8 lbs munton's amber malt extract syrup
- 2/3 lb crystal
- 1/3 lb roasted barley
- 2 oz. east Kent Goldings (10.6 hbu)
- 1 oz. goldings ten minutes

- Scottish Ale Yeast
- 3/4 c dextrose priming

### Specifics:

- OG: forgot to check
- FG: they drank it too fast to check

## Saunder's Nut Brown Ale

Classification: brown ale, Newcastle clone, extract

Source: Michael Hoopes, (decadent@fish-net.net), r.c.b., 10/26/95

This is based on Charlie Papazian's recipe for a good "nut brown ale". I was very satisfied with the results. I assume you're an extract brewer.

### Ingredients:

- Crystal 60 1.5 pounds
- Chocolate 2.5 ounces
- Roasted Barley 2.5 ounces
- DME light 5.5 pounds
- Styrian Goldings 1.0 ounces 60 min 5.5 % AA plug
- Styrian Goldings 1.0 ounces 15 min 5.5 % AA plug
- Cascade 0.3 ounces 3 min 5.7 % AA leaf
- BrewTek British Draft Ale yeast
- 1 cup corn sugar, priming

### Procedure:

Made a yeast starter: 500.0 ml , starter: 10 mL SuperStarter; 500 mL SuperWort; Pitched at high krausen.

If you insist on using dry yeast, try Nottingham English Ale. In liquid yeast, use Wyeast Y-1968 London ESB. I prefer making mine from slants (either my own or BrewTek's); saves a lot of money in the long run, and boasts greater variety. If you can't find Styrian Goldings in the form you want (German plug hops are expensive) try East Kent Goldings pellets (especially in the second addition).

### Specifics:

- OG: 1056 (13.7 P)
- FG: 1016 (4.2 P)
- Alcohol: 4.1% (abw), 5.2% (abv)

## Kolsch

Classification: kolsch, German ale, extract

Source: Tom Culliton (culliton@clark.net), r.c.b., 11/8/95

If you want a quick recipe, you need a quick yeast. The fastest one that I know is the Wyeast 1007 "German Ale", using it you can have a batch ready in under 3 weeks. Here is a nice extract based Kolsch recipe using it. Easy, quick, plenty of character for the real beer drinkers, but still something almost anyone can enjoy.

### Ingredients:

- 4 lb can Alexanders Pale Malt Extract
- 1.4 lb can Alexanders Pale Malt Extract "Kicker"
- 1 lb rice syrup solids
- 1 oz Liberty hop pellets (5.2%), boiling, 45-60 minutes
- 1/3 oz Saaz hop pellets (54.4%), flavor, 15 minutes
- 2/3 oz Saaz hop pellets (5.4%), finishing, 5 minutes
- 1 tsp Irish moss, 20 minutes (optional)
- 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 5 more minutes. Remove heat & 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 protien 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.

### Specifics:

- OG - 1.041
- FG - 1.010

## Scotch Ale

Classification: Scotch ale, Scottish ale, McAndrews Scotch Ale, McEwens Scotch Ale, extract

Source: Randolph Beltz (rbeltz@rap-net.sanders.lockheed.com), r.c.b., 10/23/95

I also love McAndrews Scotch Ale...not to be confused with McEwens Scotch Ale. Its also pricey here when available. I have a recipe that very closely approximates it.

Is malty and strong. Has a very nice dark amber color. This is a sipping ale; Alc % by vol is about 8%!

### Ingredients:

- 3.1 lbs of Superbrau Light Malt Extract
- 3.0 lbs of Laanglander DME
- 3.0 lbs of bulk malt extract (Laanglander)
- 2 oz of Northern Brewers (boiling)
- 5 oz Cascade (Finishing)
- 1 lb Crushed Crystal
- 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)

### Specifics:

- O.G: 1.060 to 1.070

## Strong Scotch Ale

Classification: Scotch ale, Scottish ale, extract

Source: stanm13541@aol.com, r.c.b., 12/15/95

If you're not a scotch drinker you may want to go much lighter on the peat smoked and increase the pale ale malt. Age 6 to 9 months and enjoy!! This is a 4 gallon batch (you'll need the headspace for blowoff).

### Ingredients: (4 gallons)

- 1 # 50 L Crystal
- 5 # Light DME
- 5 # Pale Ale
- 2# Peat Smoked malt
- 2 # Brown sugar
- 2 oz Northern Brewer 7.2 AA 90 min boil

- 1 oz Northern Brewer 7.2 AA 45 min boil
- Wyeast Scottish ale 1728

### Procedure:

Mash grains in a single infusion at 156 deg F. Pitch between 1.5 and 2 oz of yeast slurry per gal. Primary 1 week, secondary 3 weeks.

### Specifics:

- OG 1.132
- FG 1.034

## Belgian Strong Ale

Classification: strong ale, Belgian ale, Belgian strong, van Steenberge Golden Dragon, all-grain

Source: Dion Hollenbeck (hollen@vigra.com), r.c.b., 12/13/95

This is as close to the original Golden Dragon as I have been able to get and it is darn close. Golden Dragon took first place in its category at the California Beer Festival and another van Steenberge beer, Piraat, took Best of Show. These are excellent beers, and IMHO, mine is right up there with them.

### Ingredients:

- 18# pale malt
- 1 lb. Belgian amber candi sugar
- 1 oz. of Fuggles
- 1/2 oz. Tettnanger
- 1/2 oz. coarsely ground coriander seeds
- 1/2 oz. sweet orange peel
- yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale

### Procedure:

Mash in and protein rest at 122F for 25 min. Raise to 151F, rest for 90 min. Raise to 168F, rest for 10 min. Sparge. Collect 7.5 gals. Add 1 lb. Belgian amber candi sugar when it begins to boil. 1 oz. of Fuggles at 90 min., 1/2 oz. Tettnanger at 30 min. 1/2 oz. coarsely ground coriander seeds and 1/2 oz. sweet orange peel at 10 min. Collect 5 gals (about 1 gal left behind in boiler - since I cannot get the last bit out, this is the recipe you get).

Pitch at 75F with two liters of healthy yeast grown up from a bottle of van Steenberge Golden Dragon Belgian Strong Ale. Fer-

ment at 75F for 10 days and rack to secondary. Ferment at 65F for 3 more weeks, closed up in a SS fermenter to naturally carbonate it with a pressure relief valve set at 25psi. Cold condition at 38F for two months. Rack to serving keg.

Will yield an SG of about 1.090 and a FG of about 1.016. Enough alcohol for you??

### Specifics:

- OG: 1090
- FG: 1016

## Corn Beer

Classification: corn beer, American lager, light ale, all-grain

Source: Pete Akerson (akerson@clark.net), r.c.b., 11/21/95

OK, 'corn beer' always gets slammed here, and I had never made any, So, instead of just going along with the usual hype and chit-chat, I made a corn beer as follows. It gets rave reviews by brewers I respect - until I mention corn. ;-).

### Ingredients:

- 5 lbs cracked corn, sold as bird food
- 8 lbs light barley malt
- 1/2 lb Crystal (40L.)
- yeast from the bottom of a Saison Dupont bottle
- 4 oz whole Hallertau

### 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.

## Jim's 90 Schilling Scotch Ale

Classification: scotch ale, all-grain

Source: Jim Schultz, r.c.b., 2/19/96

Someone recently asked for an all-grain Scotch ale recipe. Although mine is not ready quite yet, I thought I would post the recipe. I think it will be quite good in a couple of months.

### Ingredients:

- 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
- 3 Oz Kent Goldings 5% alpha acid leaf hops
- 2 Oz Fuggles 4% alpha acid plug hops
- 3 teaspoons Irish moss
- 10 Gallons artesian drinking water
- #1728 WYeast Scottish ale liquid yeast
- 1 2/3 cup gold dry malt for bottling

### 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.

### Specifics:

- O.G. 1.058 (72 F), 14.5 Balling

## Brown Ale #3

Classification: brown ale, extract

Source: Joseph M. Pollard, (jpollard@cts.com), r.c.b., 3/18/96

Not real strong, but very smooth. I am drinking one of these right now. Only 10 days in the bottle!

If you have not used steeping grains before, you are in for a treat. Does a lot to add body, and is very, very easy. Just remember to take the bag out as the boil begins.

Nice hop flavor. Great head retention. Only did a primary, no secondary. In the primary only about one week.

### Ingredients:

- 7 lbs. Alexander's Dark LME
- 1/2 lb. #60 Crystal malt grains
- 1/4 lb. Chocolate malt grains
- 1/4 lb. Black patent malt grains
- 2 oz. Fuggles (4.5%) boiling
- 1/2 oz. Willamette (5.3%) finishing
- 2 tsp. Gypsum
- 2 tsp. Ground cinnamon
- 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.

## Alt

Classification: altbier, alt, German ale, all-grain

Source: Jeff Renner (nerenner@umich.edu), HBD Issue #1981, 3/11/96

Jerry Cunningham saw Jim's "never brewed" recipe and raised him a "it was great;" Al K saw this with "VERY close to Zum Uerige" I'll see and call with my "incredibly Germanic." ;- ) (Unfortunately,

I have never had an alt in Dusseldorf, although I have had a few that were hand carried back by several AABG members.)

My recipe was based on my interpretation of general recipe descriptions in Norm Hardy's article in BT on alts (Jan/Feb, 95). I notice that hardly anyone uses a base of Munich malt, but I've had great success with it in this and dark continental lagers, even at 100%.

### Ingredients: (for 7-1/2 gallons)

- 10# Durst Munich (83%)
- 1# Durst 50L crystal (8%)
- 1# US wheat malt (8%)
- 45 g. N. Brewer plugs @ 9.3% 70 min.
- 30 g. German Hallertauer plugs @ 2.6% 25 minutes
- 30 g. German Hallertauer plugs @ 2.6% at heat off, began chilling immed.
- 1/2 c. thick slurry of NCYC 1187

### Procedure:

Water - well water with fairly high levels of temp. hardness, untreated for mash, boiled/decanted plus CaCl2 for sparge.

Mash: Modified 50/60/70 - 1/2 hr. at 55C, heated (5 min.) to 60C for 1/2 hr rest, heated (20 min.) to 70C for 1/2 hour rest.

Hops (37 IBU per Glenn Tinseth's on line calculator.

Yeast: 1/2 c. thick slurry of NCYC 1187 (I know, this is not an alt yeast, but I was testing it for Dan McConnell and it worked great), pitched at 68F, 1 hour aeration after pitching by continuing recirculation of chilled wort in boiler with hops and break on false bottom, and spraying hose outlet, then ran out into fermenter.

Fermentation - Fermented in Sankey, ambient temperature and beginning wort temp. of 64F, rose to upper 60's, very rapid fermentation. Three day primary, then two weeks "lagering" at 48F, kegged and served at 48F w/ 6 psi.

Tasting notes (mine): "This is great beer! Spicy Hallertauer hops very evident on nose. Rich chocolate maltiness - very German. Fairly fruity, very creamy. Has that elusive German "beeriness," whatever that is (noble hops?). Nice bitterness, not "in your face." Fruitiness perhaps a little high for style. Make again with alt yeast!"

I have done just that with YeastLab A06, and it is lagering at 40F.

**Specifics:**

- OG: 1.049
- FG: 1.014

**Firefly Witbier**

Classification: Wit, Belgian ale, wheat beer, all-grain

Source: Jay Reeves (jay@ro.com), HBD Issue #1985, 3/15/96

With spring & summer just around the corner (for the northern hemisphere anyway), this is a great refreshing beer to drink lots of on a warm day, being moderate in alcohol. The name comes from the fact that several fireflies (lightening bugs - Lampyridae family) magically appeared in the mash. This one won first place in the 2nd Annual Naked Pueblo Competition.

**Ingredients: (for 6-1/2 gallons)**

- 6lb Belgian Pils
- 4.6lb White Summer Wheat
- 9.6oz Flaked Oats
- 1.0oz 5.2% EK Goldings - 60min
- 0.5oz 5.2% Styrian Goldings - 10min
- 0.5oz 5.2% Styrian Goldings - @knockout
- 0.5oz Curacao Orange Peel
- 0.5oz Sweet Orange Peel
- 2.0oz Coriander Seed
- 5ml Lactic Acid
- Wyeast #3944 Belgian White Ale Yeast
- Several Fireflies

**Procedure:**

Mash & sparge your favorite way and don't forget the fireflies. Boil 10 minutes for break material then 60 minutes following the hop schedule. Add 1/2 of the orange peels and 1/2 the coriander 10min to knockout and the remaining orange peels/coriander 5 minutes to knockout. Chill & pitch. Ferment @ 65F. Mix 5ml of lactic acid to batch at bottling.

It takes about 3 months for this beer to come into it's own: the lactic taste (sour) blended in real well after that period.

**Specifics:**

- OG: 1.051 (12.5 plato)
- FG: 1.016 (4.0 plato)
- Color: 4 SRM
- IBU: 20
- Alcohol: 4.6% abv.

**All Grain American Brown**

Classification: brown ale, all-grain

Source: Glenn Raudins (raudins@light-scape.com), HBD Issue #1973, 3/1/96

**Ingredients:**

- 9lbs 2-Row (Old)
- .75lb Crystal Malt(40L)
- .6lb Belgian Choc Malt
- .5tsp Gypsum (Adjusting mash ph)
- 1 oz Northern Brewer (Alpha=10.0) 60 min boil
- .5 oz Cascade 15 min boil
- .25 oz Cascade Dryhop (upon transfer to secondary)
- 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.

**Specifics:**

- O.G: 1.052

**Scotch Ale**

Classification: Scotch ale, extract

Source: Jeff McNally (mcnallyg@in83b.npt.nuwc.navy.mil), HBD Issue #1976, 3/5/96

This recipe was formulated after looking at many scotch ale recipes (cat's meow, Noonan's book, HBD, etc.) and posting some questions to the digest (#1833). I'd like to thank everyone who has contributed to this great forum we call the HBD, and in particular those who have helped answer questions that I have had.

I've sent this recipe to several people via private email in the past and one of these people (Gabrielle Palmer) recently posted a question about his version of this brew (in #1960) that has prompted the recent "scottish ale/hoppiness" thread.

Since I have recently entered this brew in a homebrew competition, I've also included the judges comments. BTW, this took first place in the combined english and scottish ale category at the war-of-the-worts homebrew competition sponsored by the Keystone Hops (1/20/96).

**Ingredients:**

- 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)
- 1.0 oz East Kent Goldings (whole, 60 min boil)
- 1.0 oz Fuggles (whole, 15 min boil)
- 1 tsp Irish moss (rehydrated, 15 min boil)
- Wyeast 1338 (european ale, 1 qt starter)
- 4.5 oz corn sugar (priming)

**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 does'nt 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?

#### Specifics:

- OG: 1.055
- FG: 1.018

#### Tasting Notes and Judges Comments:

When I put together this recipe (my first Scotch ale), I was trying to clone St. Andrews Scotch Ale (Belhaven Brewery, Edinburg). It ended up with a little to much smokey flavor and not quite enough hop bitterness. In general it came out almost identical to Sam Adams Scotch Ale (Boston Beer Co., Boston).

Here are the judges comments. I've separated the two judge's comments with a slash (/):

bouquet/aroma: pleasant malt, low hop / malt, no hop OK

appearance: good clarity, head retention, overcarbonated / slight reddish brown, good clarity, head good

flavor: nice for scottish, light smoke, pleasant sweetness, just slightly overcarbonated for scottish ex, lingering aftertaste slight astringent / malt OK, low hops OK, condition OK but would lower a little to make smooth, needs more malt sweetness & caramel, to dry for style, slight phenolic or solvent

body: good body / carb level thins a bit

drinkability & overall impression: lingering aftertaste from other than malt or hops / it is drinkable but needs fullness (more malt or less atten yeast)

scores: 34 / 30

#### Alt

Classification: alt, German ale, all-grain

Source: Jim Busch (busch@eosdev2.gsfc.nasa.gov), HBD Issue #1979, 3/8/96

I should preface this with the comment that Ive never brewed an Alt but heres some suggestions (I really should brew this!).

#### Ingredients:

- Munich malt at 20-30% of the grist
- CaraMunich at 3-5% of grist

- 40 BUs German spalt
- 5-10 BUs spalt or H. hallertaur
- 2+ litres Alt yeast

#### Procedure:

German Pils and Munich malts, Ireks, Durst or Weyermann are good choices. Munich malt at 20-30% of the grist. CaraMunich at 3-5% of grist. I would avoid Roasted barley. Dough in at 104F, rest 15-20 mins. Raise to 122F for 20 mins, pull decoction. Hold decoction at 148F for 30 mins, then boil for 20 mins. Combine mashes and rest at 148-150F for 30-45 mins, raise to 158 for 10 mins, then 170F and lauter. Boil 30 mins then add 40 BUs German spalt. Boil this for 60 mins. At 30 min before knock out add 5-10 BUs spalt or H. hallertaur. Some might want 50 BUs for the first hopping. Chill to 60F, pump large amounts of oxygen in and pitch dregs of 2+ litres Alt yeast. Ferment 60F for 10-14 days, then rack to conditioning tank. Hold secondary in 32F fridge for 2-4 weeks, keg and force prime or krausen to carbonate. If you cant get spalt, try Tettnanger Tettnang.

#### Specifics:

- OG 12-12.5P
- FG 2P

#### Alt

Classification: alt, German ale, all-grain

Source: Jerry Cunningham (gcunning@Census.GOV), HBD Issue #1979, 3/8/96

This recipe was originally from Bruce DeBolt (I changed it a bit), and my attempts to thank him via email have been bouncing all over the place. I have brewed some of my best beers from recipes I've received from you kind folks on the HBD, while I can't believe some of the stuff I see in other places on the net! The digest has an incredibly high signal to noise ratio (please pause and pat yourselves on the back), and it's great for some of us who aren't master brewers to grab a recipe or two from someone we can trust.

#### Ingredients:

- 8 lbs. Belgian 2-row Pilsen (1.5L)
- 2 lbs. Belgian 2-row Munich (~4L)
- 1/2 lb. Belgian 2-row Aromatic (~21L)
- 1/2 lb. Belgian 2-row Carapils (?L)

- 1/2 lb. Belgian 2-row Caramunich (~64L)
- 1/2 lb. German wheat (?L)
- 3.25 oz. Crystal (pellets, 3.3%) 60 min.
- 0.75 oz. Crystal " 30 min.
- 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.

#### Specifics:

- OG 1053
- FG 1011

#### Koelsch

Classification: kolsch, German ale, all-grain

Source: Marty Tippin (martyt@sky.net), r.c.b., 1/31/96

I've brewed the kolsch in Miller's book about 5 times - it's probably not an authentic kolsch, but it's pretty darn tasty nevertheless. Even my non-homebrew-swilling friends think it's a good beer.

I've used the Wyeast german ale (1007), Wyeast Kolsch (???) and BrewTek Kolsch - the german ale was the best so far (but the BrewTek batch is still in the secondary and is looking promising) - the Wyeast Kolsch yeast gave an odd mineral-like flavor that I didn't care for - but that may be closer to the real thing - not having ever tasted an authentic kolsch, I have no idea whether this thing is close or not.

I've had to adapt his recipe, though, to my style - Miller's extraction efficiency runs around 34 points while I only get about 28

or 29 - I didn't know that when I did this one for the first time and consequently, I had to use 1 lb of dry malt extract to get the OG where it needed to be. Here's my recipe in case you're interested.

#### Ingredients:

- 7 lb british pale malt or german pilsner malt (or 3.5 lbs of each)
- 1 lb vienna malt
- 1/2 lb wheat malt
- 12 AAU Tettnanger 60, 30, 10
- Wyeast german ale (1007), Wyeast Kolsch, or BrewTek Kolsch

#### Procedure:

Step-Mash according to Miller's recipe.

#### Specifics:

- OG 1.048
- FG 1.007

### Scottish Export

Classification: Scottish ale, extract

Source: Jeff Imes (imes@ipc88t.daytonoh.attgis.co), r.c.b., 12/21/95

Hi! I just brewed a combo extract/specialty malt Export Scottish Ale as you would like to make. It has no finishing hops, as all scottish and scotch ales should be. Here's my recipe.

The vigorous initial fermentation is over now (3.5 days after pitching) and the CO2 released smells wonderful! It's a dark amber color, but not quite brown. If you want it to be darker like McEwan's, try using amber DME.

#### Ingredients:

- 6gals water
- 6# light DME
- 1# crystal malt 60L
- 1/2# chocolate malt ~340L
- 1# dark brown sugar
- 2oz. Fuggles pelletized hops (~3.5% AAU)
- 1tsp Irish Moss
- 1/2tsp Burton salts (if needed)
- 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.

#### Specifics:

- OG 1.068
- FG \*1.015 (should be, still fermenting)

### White Sox Wit

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Robert Bush (bush@shbf.se), HBD Issue #1916, 12/22/95

Surely you must be able to find Hoegaarden in the States? Too me that's the original Wit (which is the real (Flemish) name of the style) even though it's not. If I remember correctly it was revived by Pierre Celis before he moved to Texas from Belgium and started brewing Celis White and Grand Cru. It is now brewed by brewery De Kluis in Belgium and contains a live yeast strain that successfully can be used in your own batch. No need to hand out a lot of money, plus you get to drink a beer!

Here's a recipe I made a couple of years ago, I remember liking the end product then (sorry I only made 10 litres to try it, so it's a small batch).

#### Ingredients: (for 10 litres---about 2-1/2 gallons)

- 1000 grams Pilsner malt
- 900 grams Wheat malt
- 120 grams Flaked oats
- 13 grams Saaz @ 3.6% (90 min)
- 5 grams Saaz @ 3.6% (15 min)
- 8 grams dried Curacao orange peel (15 min)
- 12 grams ground Coriander
- Hoegaarden culture

#### Procedure:

Step-infusion mash with rests at 52 degrees C (20 min), 63 degrees C (50 min) and 72 degrees C (30 min). Run-off at 78 degrees C.

Boil for 90 minutes. Cool and pitch with a culture of Hoegaarden White. Ferment at 18 degrees C. Drop to secondary at SG

1026 and bottle at SG 1015. Mature for a month. Drink.

#### Specifics:

- OG 1052
- FG 1011

### Export Scotch Ale

Classification: Scotch ale, export, partial-mash

Source: SSeaney@aol.com, HBD Issue #1919, 12/26/95

I'm going to brew an Export Scotch Ale Thursday. I'd like to get feedback on my recipe before I start the brew.

#### Ingredients:

- 0.25 lb. Belgian Special-B: DeWolf
- 5.00 lb. 2-Row: Maris Otter Crisp
- 1.00 lb. Munich: DeWolff: German
- 3.30 lb. Light Syrup: EDME DMS
- 0.50 lb. Biscuit: Belgium: DeWolff
- 1.00 lb. Crystal 10L
- 0.75 oz. Willamette 4.0% 45 min
- 0.50 oz. Saaz 3.5% 45 min
- 0.25 oz. Saaz 3.5% 90 min
- Scottish ale yeast

#### Procedure:

My goal is to get a rich carmel flavor with low alcohol content. I plan on mashing the extract and grains at about 155 degrees until it passes an iodine test (experience tells me this could take up to 2 hours). I'll adjust for a mash pH of 5.1 to 5.4 and a kettle pH below 5.3.

One trick I'd like to try is to bring a small amount (2 qts) of wort to a rapid boil in a separate pan to help carmelize the wort.

### Kiss My Abbey

Classification: abbey beer, Belgian ale, Trappist ale, all-grain

Source: Gary McCarthy (gmccarthy@dayna.com), HBD Issue #1902, 12/6/95

A while back I posted a recipe asking for opinions on the content. I received one reply :-), advising me to put like 4 oz of chocolate malt in as I was trying to get a Brown out of the recipe. Well, I didn't listen, and ended up with more of an IPA than a Brown. But that's okay too. The taste is

sweet and very hoppy. I recommend this recipe, with the addition of 4 oz chocolate and the subtraction of 8 oz of the carastan.

### Ingredients:

- 7 lbs 2-row
- 3 lbs Munich (prob 10. L)
- 1 lb carastan malt
- 1 lb brown malt
- 1 oz Columbia (alpha-15%)
- 1 oz Chinook (alpha-12%)
- Belgian ale yeast

### Procedure:

Protein rest - 15 min at 121.F. Starch conversion - 2 hrs at 151-141.F, 30 mins at 160. F. Mash out - 5 min at 168.F. Sparge, boil, add all hops at 60 min before end of boil. SG - 1.060. FG - 1.020. Bottled 30 - 12oz and 16 pints.

### Specifics:

- OG: 1.060
- FG: 1.020

## Brown Ale

Classification: brown ale, Newcastle clone, extract

Source: Horacio Lertora (NHOMEBREW@ids.net), r.c.b, 5/15/96

This is very similar to Newcastle.

### Ingredients:

- 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)
- 2 oz. Willamette Whole Flower Hops 4.9%
- Prime with 3/4 cup Corn Sugar
- 1 teaspoon irish moss 1/2 way thru boil
- 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.

### Specifics:

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

## Scotch Ale

Classification: Scotch ale, all-grain

Source: sclaus4688@aol.com, r.c.b., 5/13/96

Here's one I make in 10 gallon batches & friends suck it down faster than I can brew it.

Despite fairly high alcohol, this beer is ready to begin drinking just a few weeks after brewing. Enjoy!

### Ingredients: (for 10 gallons)

- 17# British 2 row (I use Marris Otter from Beeston Malting)
- 3# Belgian Munich (I know, it's not authentic, but it has a good slightly peaty-roasted flavor)
- 1# 120L Crystal
- 1/4# chocolate malt
- 3 to 4 oz's 5.3 AAU Kent's Golding
- Wyeast Scottish liquid yeast (make a good starter)

### Procedure:

One temp mash at 152F for 75 min's. Boil for 75 min's. Add hops & 1tsp irish moss 45 min's before end of boil. Beginning SG is 1062. Ending SG is around 1016.

### Specifics:

- OG: 1.062
- FG: 1.016

## Extract Scotch Ale

Classification: Scotch ale, extract

Source: Peter T. Sabin (peterTS@en.com), r.c.b., 4/17/96

Bottled the following on 96.04.08. Sampled a bottle last night--was good then (although no carbonation to speak of) and may get much better. We'll see.

### Ingredients:

- 4 # Brewmaker Scotch Heavy 80l kit (save the yeast and nutrient for emergencies)
- 2 # Munton & Fison Lite Dry Malt
- 1 # Lite Brown Sugar
- 1/2 oz Hallertau at boil

- 1/2 oz Hallertau at boil + 15 minutes
- 1 tsp Irish Moss at boil + 15 minutes
- 12 grams Munton Ale Yeas

### Procedure:

(Next time, I'm going to try it with another 1/2 oz of hops at boil + 25 minutes).

Started yeast with about a quart of warm water and a little DME & sugar. (Next time, I'm going to try a liquid yeast.)

In the primary from 96.03.23 to 96.03.28 (5 days); in the secondary from 96.03.28 to 96.04.08 (11 days); Primed with 3/8 cup corn sugar and 3/4 cup DME and bottled on 96.04.08.

## American Brown Ale

Classification: brown ale, all-grain

Source: Jerry Cunningham (gcunning@Census.GOV), HBD Issue #1867, 10/26/95

I was wondering if some of you experienced all grainers could check out this recipe for me and see what you think - I've only made 5-6 batches of all grain so far, all "proven" recipes. This is the first one I've formulated on my own, through a highly scientific technique (I got all of my leftover stuff from the closet/freezer).

### Ingredients:

- 5.33 lbs. Klages
- 2 lbs. D-C Pilsen
- 2 lbs. Vienna (American 6-row)
- 0.5 lbs. D-C Aromatic
- 0.5 lbs. German wheat
- 0.5 lbs. Caravienne
- 0.5 lbs. Caramunich
- 0.5 lbs. chocolate malt
- 0.125 lbs. black malt
- 1.5 oz. Cascade (5.8%) 60 min.
- 0.5 oz. Tettnang (3.4%) 10 min.
- 0.5 oz. Cascade (5.8%) finish
- 1056 American

### Procedure:

Single-step infusion 155F, ~1 hr.

## Celis Clone

Classification: wit, Belgian ale, wheat beer, all-grain

Source: Andy Kligerman (homebre973@aol.com), HBD Issue #1801, 8/7/95

Hi Y' Ale, As we say in the South. I thought I would report on my attempt at a Celis Clone following Rick Garvin's Cherry Blossom Wit. (page 211).

Compared directly with Celis White after 1 month in bottle.

Color was almost exactly the same and both had pure white heads. However, the Celis had a longer lasting head. My clone was much drier and lacked the sweet fruitiness found in the actual Celis white. Comparing the two beers, I liked the actual Celis better because of its sweetness and fruit flavor which my clone only has hints of.

### Ingredients:

- 0.4 lbs rolled oats
- 3 lbs. 10 oz. flaked wheat
- 4 lbs. DWC pilzen malt
- 1.3 oz of Tetnang. pellet AA 4.3 for 70 min boil
- 1/2 oz bitter orange peel last 20 min of boil
- 1.25 oz of coriander seed (crushed) (last 5 minutes of boil)
- 0.5 oz of Saaz pellets last 5 min. of boil
- Wyeast 394
- 120 grams of dextrose
- 5 ml of 88% lactic acid

### 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.

## Nut Brown Ale

Classification: brown ale, extract

Source: Lou Heavner (lheavner@frmail.frco.com), HBD Issue #2151, 8/20/96

The following one is a standard for me and was responsible for making my father a beer drinker. I've used different yeasts and different water, but it always turns out pretty good.

### Ingredients:

- 3/4 # Cara-Munich Crystal
- 1/4 # Special B
- 1/8 # Chocolate Malt
- 6.5 # Amber Malt Extract Syrup
- 1 oz Brewers Gold - 60 min
- 1 oz Fuggle - 5 min
- 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.

### Specifics:

- OG: 1.045-1.050
- FG: 1.011-1.015

## Celis Grand Clone

Classification: Belgian ale, Celis Grand Cru clone, all-grain

Source: Bart Thielges (bart.thielges@xilinx.com), HBD Issue #2089, 7/1/96

I've been trying to emulate Celis Grand Cru for a few batches so far and came reasonably close in the last experiment. The following recipe is the result of suggestions and various tidbits of info from other homebrewers interesting in emulating this recipe.

The batch that I got differs from the real thing in at least two ways that my amateur palate detects : Its hoppier than Celis and also higher alcohol. In the next batch, I'll back off on the bittering hops and sugar.

The batch I tasted was the one with 6 tsp of coriander.

### Ingredients: (for 14-1/2 gallons)

- 29 lbs pale malt (USA domestic)
- 1 lb carapils
- 3 lbs Belgian Biscuit malt
- 4.5 lbs granulated sugar
- 3 tsp Irish moss (30 minute boil)
- 2 oz 5.6% Cascade whole hops (60 minute boil)
- 2 oz Curacao orange peel (60 minute boil)
- 2 oz 5.6% Cascade (30 minute boil)
- 2 oz 3.3% Saaz plugs (15 minute boil)
- 1.5 oz 3.3% Saaz plugs (10 minute boil)
- 1.5 oz 3.3% Saaz plugs (5 minute boil)
- Wyeast Belgian Wit yeast

### Procedure:

Mash temperature was about 151 F for about 70 minutes.

This was split evenly into 3 five gallon glass carboys and inoculated with Wyeast Belgian Wit yeast that had been stepped up to one liter the previous day. In addition, ground coriander was added to two of the batches. One batch got 2 teaspoons, the other got 6 teaspoons - both in the form of a solution of boiling water with the coriander added for 1 minute. The remaining batch had no coriander (the "control").

### Specifics:

- OG: 1.084
- FG: 1.014

## Brown Rye Ale

Classification: brown ale, rye ale, sucanat, all-grain

Source: Jacob Galley (jgalley@tezcat.com), HBD Issue #2034, 5/11/96

The other interesting thing about this recipe, besides the rye flakes, is the sucanat. I got this idea from a brown ale recipe in one of Dave Miller's books, which called for brown sugar. It's hard to describe, but the cane flavor complements the rye-spiciness quite well!

### Ingredients:

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

**Specifics:**

- OG: 1.048

## Pale Rye Ale

Classification: pale ale, rye ale, all-grain

Source: Kristine Perez (KrisPerez@aol.com), HBD Issue #2035, 5/13/96

This one is not bitter at all and the taste of the rye really comes through. I like to keep this one around in the summer so my friends don't have to give me "bitter beer face" when I serve them my IPA.

I take no credit for this recipe, it is from Sep/Oct 93 issue of *Brewing Techniques* (out of print), page 23.

I usually use Harrington or whatever is cheap for the 2-row. I also usually double this to make 10 gallons. Five is nowhere near enough. YES!! I know that the rye is 30% of the grain bill. \*\* Do it anyway\*\*. This is an excellent beer. Even people who don't like beer, like this beer. My favorite variation of this substituted 2 lbs of Victory for 2 lbs of the 2-row, and used an altbier yeast. I remember it fondly :)

**Ingredients:**

- 8 lbs pale malt
- 4 lbs rye malt
- 1/2 oz Centennial 6.6% bittering
- 3/4 oz Northern Brewer, finish
- 1/2 oz Centennial, finish
- Irish moss
- Sierra Nevada yeast or Wyeast 1056

**Procedure:**

Single-step infusion mash or step mash. 90 minute boil.

## Usquepaugh Mild Brown Ale

Classification: mild ale, brown ale, wheat, all-grain

Source: Rolland Everitt (af509@osfn.rhili.net.gov), HBD Issue #1840, 9/25/95

I wanted to make a brown ale, but had no chocolate or black malt on hand, so I tried an experiment.

After 4 weeks in the bottle, this is a very drinkable brown ale with a pleasant flavor. I named it for the village of Usquepaugh, RI, home of Kenyon's Mill (no affiliation), which is to milling what a good micro is to brewing. I bought the wheat there. They offer a line of stone-ground meals and flours at their shop, and by mail order.

**Ingredients:**

- 4 lb. English 2-row pale malt
- 1 lb. Crystal malt
- 3/4 lb. cracked wheat berries
- Burton salts
- Edme ale yeast
- 1 oz. Cascade hops (start of boil)
- 1/2 oz. Kent Golding hops (near end of boil)
- 1.4 tsp. Irish moss

**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.

## Belgian Single

Classification: Trappist ale, Belgian ale, single, enkel, all-grain

Source: Steve Stroud (STROUDS@cliffy.polaroid.com), Lambic Digest #948, 9/26/96

I have tasted both the Witkap pater and La Trappe's Enkel. Both are pale, somewhat delicate (well, in a Belgian ale sense) top

fermented beers. I found both quite aromatic, with lots of yeast derived aromas, perhaps some spicing as well. Hopping was low.

As a first guess, I would essentially brew a tripel, but cut all ingredients back to give an OG in the 1050 or so range; hopping and spicing should be reduced also.

If anyone brews this, I'd be happy to sample a bottle and give you my opinion :-).

**Ingredients: (10 gallon batch)**

- 14 lb Belgian pilsner malt
- 2 lb corn sugar
- 1.6 oz Saaz leaf hops (alpha ~ 3)
- 1.25 oz EK Goldings (alpha ~4.5)
- 8 grams coriander seed
- 5 grams dried orange peel
- Belgian ale yeast (Westmalle or La Chouffe)

**Procedure:**

I'd boil all of the hops for 60 minutes except for a smidge added the last 5 minutes. Grind the spices before using and boil for 15 minutes.

You could shade the color of the beer and add complexity by replacing a small amount of the pilsner malt with carapilsner or carviennne malt; likewise a touch of malted wheat could be used to advantage.

Assuming 30 pts/lb for the malt and 44 pts/lb for the sugar, you should get an of about 1.050. IBU's calculate out to be ~20.

Use a good Belgian ale yeast. Westmalle (reportedly Wyeast 3787) or La Chouffe (available from YCKC or RTP or Jeff Frane) would both be appropriate.

**Specifics:**

- OG: 1.050

## Scottish Ale

Classification: Scottish ale, all-grain

Source: John Richardson (shrink1@bham.mindspring.com), r.c.b., 6/14/96

**Ingredients:**

- 10.00 lb. British Pale Grain M&F
- 2.00 oz. Roast Barley
- 2/3 ounce Kent Goldings hops (5.7% alpha, 60 minute boil)
- 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.

**Specifics:**

- OG: 1.050
- FG: 1.014

**Scotch Ale**

Classification: Scotch ale, extract

Source: Peter and Kristi Sabin (pts\_kls@en.com), r.c.b, 6/28/96

Here's an extract based Scotch Ale. It was my second batch of beer ever. Tasted \*much\* better after some of it stayed in the bottle for eight weeks.

**Ingredients:**

- 4# Brewmaker Scotch Heavy 80l kit
- 2# Munton & Fison Lite Dry Malt
- 1# Lite Brown Sugar
- 1/2 oz Hallertau at boil
- 1/2 oz Hallertau at boil + 15 minute
- 1/2 tsp Irish moss
- 12 oz Muntons Dry Yeast, rehydrated

**Procedure:**

The next time I make this, I'll use liquid yeast and probably about 1/2" of 80 crystal malt.

**Larsson's Presque Orval**

Classification: Belgian ale, Trappist ale, all-grain

Source: Mikael Larsson (Mikael.Larsson@idt.ntnu.no), Lambic Digest #989, 11/23/96

I made an attempt at copying Orval earlier this summer. Since I am now connected to this mailing list, I thought I might go ask you experts out there what you think of my recipe.

**Ingredients: (20 liters)**

- 2.97 kg lager malt
- 0.46 kg crystal malt (should be Cara-Vienna, I know)

- 0.63 kg light syrup
- 1.56 g AA St. Golding (plugs)
- 0.83 g AA Tettnanger (pellets)
- S.cerevisiae culture from Orval
- mixed culture from a bottle of Orval
- 48 g St. Goldings plugs (dry hop)
- 10 g table sugar per liter (priming)

**Procedure:**

Mash 30 minutes at 59 C, 60 minutes at 68 C.

Primary fermentation: 1 week with pure S.cerevisiae culture from Orval secondary fermentation: 3 weeks with dregs from an earlier attempt at a wheat based beer fermented by a mixed culture from a bottle of Orval. The FG indicates some Brettanomyces activity.

**Specifics:**

- OG: 1059
- FG: 1004
- BU: 32

**Wit Christmas**

Classification: wit, wheat beer, Belgian ale, all-grain

Source: John Varady (rust1d@li.com), HBD Issue #2222, 10/9/96

Following is the wit recipe I built and why. Any comments would be appreciated.

Reasons for what you see:

I used the curacao/coriander schedule from this recipe which won Best of Show at the "Spirit of Belgium" competition in 1994. (See page 213).

I went to the Celis page and read up on the hops for Celis white (I was happy to see Cascades).

I like cascades and figured using them and centennial would compliment the curacao citrusness. I picked Saaz for flavor/aroma since the style chart in NCJHB say 'noble type' for hop flavor/aroma.

I am undecided if I should just buy the Wyeast Belgian White, or if I should culture it from Hoegarrden...

**Ingredients:**

- 11 pounds German 2-row pils
- 9-1/2 pounds flaked wheat
- 1-1/2 pounds flaked oats
- 3/4 ounce Centennial 90 minutes
- 1/2 ounce Cascade 45 minutes
- 1/2 ounce Cascade 30 minutes

- 1 ounce Saaz 15 minutes
- 1 ounce Saaz steep
- 10 grams coriander in boil
- 70 grams curacao in boil
- 2-1/2 grams coriander in secondary
- 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.

**Specifics:**

- OG: 1.049

**Triticale Wit**

Classification: wheat, triticale, wit, Belgian ale, all-grain

Source: John Richard Taylor, (jrt@min-yos.its.rmit.EDU.AU), r.c.b., 10/25/96

"Triticale is a man-made grain produced by crossing wheat and rye. ... It combines the high lysine content of rye with overall high protein content of wheat. ...its flavour is better than wheat, yet more not as strong as rye." Package notes:- Lowan Whole Foods Wholegrain - Triticale Flakes.

The "raw" flakes have a nice pale/light brown colour, a crunchy texture and good taste (not at all floury, unlike rolled oats for instance). I was intrigued when I first saw this grain in the supermarket, so I though I'd try making beer with it. Charlie Papa-zian mentions this grain, but I have not found any existing recipes with Triticale as an ingredient. The Wit style of beer seemed to be the most suitable type as I could simply substitute the Triticale flakes for the (unmalted) wheat normally used. The recipe is based on various Wit recipes I found in Cats Meow 3, etc.

**Ingredients: (for 5 liters)**

- 600 g "Franklin" Malt (lightest available local malt - Pils equivalent?)
- 300 g Wholegrain Triticale Flakes
- 120 g Wheat Malt
- 60 g Rolled Oats
- 125 g Castor Sugar (to correct low OG... Bummer!)
- 5.0 g Kent-Goldings (6.1% AA) Boiled 60 mins (bittering)
- 2.5 g Hallertauer (3.4% AA) Boiled 5 mins (aroma/flavour)

- Zest (only) of a small orange and (most of) a small lemon
- 1 1/4 Tblsp Coriander - slightly crushed (= 5.5 g approx.)
- 1 small Cardamon pod - slightly crushed
- 1/8 tsp Anise - slightly crushed
- 1/2 tsp Gypsum
- Pinch Epsom Salts
- Pinch Salt
- 1/2 tsp Irish Moss (natural, dried)
- Wander premium dry beer yeast (cheap and quite neutral - a good general purpose beer yeast - and it was all I had :-)

### Procedure:

I followed an upward step infusion mash from another Wit recipe:

110 F for 45 minutes

122 F for 45 minutes

144 F for 30 minutes

150 F for 90 minutes

Mash out

I added the castor sugar to the primary to increase the OG to above 1.044 - I could/should have used light dry malt extract instead, but: 1) I forgot I still had some... 2) It tends to be messy stuff to work with (it sticks to everything!) and probably should be boiled for sterilization, etc.

The total boil time was 60 minutes. The Irish Moss was added 30 minutes before the end of the boil. The zests and spices were added 10 minutes before the end of the boil. Hops added as specified in the ingredients list.

I don't know if it's anything like a true Wit, but I thought it tasted great! I can't seem to taste the spices, so you could increase the amounts or maybe boil them for longer if you wanted to. As this was my first attempt, I didn't want to risk using too much spices.

### Specifics:

- OG: 1044

## Enkel

Classification: Belgian ale, single, Trappist ale, all-grain

Source: Conn Copas (Conn.Copas@dsto.defence.GOV.AU), Lambic Digest #951, 9/30/96

"I have tasted both the Witkap pater and La Trappe's Enkel. Both are pale, somewhat delicate (well, in a Belgian ale sense) top fermented beers. I found both quite aromatic, with lots of yeast derived aromas, perhaps some spicing as well. Hopping was low.

As a first guess, I would essentially brew a tripel, but cut all ingredients back to give an OG in the 1050 or so range; hopping and spicing should be reduced also.

Haven't tried the Witkap pater Tripel, but I'm fairly certain the Witkap pater Stimulo uses honey, which might be worth considering. Otherwise, if you want a delicate brew, I would second the use of glucose (as opposed to sucrose). At the risk of bringing the wrath of Belgo-philes down upon my head, I would question the use of orange peel here. Many of the Wallonian brews are way over-stated in the spice department IMHO, and that includes favourites like La Chouffe. If you are heavy handed with the coriander then it is not a big problem, because it will blend in with maturity. The citrus nose, however, just stays there forever, and often dominates the yeast as far as I am concerned.

### Ingredients: (for 10 gallons)

- 14 lb Belgian pilsner malt
- 2 lb corn sugar
- 1.6 oz Saaz leaf hops (alpha ~ 3)
- 1.25 oz EK Goldings (alpha ~4.5)
- 8 grams coriander seed
- 5 grams dried orange peel
- Trappist ale yeast

