

PALE ALE

CATEGORY 1

Clara Bell

Classification: pale ale, extract

Source: Doug Roberts (dzzr@lanl.gov)

Issue #244, 9/2/89

This is simple, yet a little different from any of my previous batches. Ingredients were ordered from Great Fermentations of Santa Rosa---great company...good stuff and two-day delivery

Ingredients:

- 7 pounds, light, unhopped syrup
- 1 pound, Cara-pils malt, cracked
- 1-1/2 ounces, Hallertauer hops pellets
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 2-1/2 teaspoons, yeast nutrient
- 2 tablespoons, Irish moss
- 2 packs, Munton & Fison yeast

Procedure:

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

Specifics:

- O.G.: 1.059

Dry Ale

Classification: pale ale, extract

Source: Martin Lodahl

(pacbell!pbmoss!mal@hplabs.HP.COM)

Issue #203, 7/18/89

This beer had an unpleasant "dry" feeling to it and left me thirsty. Possibly my sparging procedure could be at fault with too much hot water being passed over the grains. It is also possible that the yeast was too attenuative or that the fermentation temperatures were too high (ambient temperature fluctuated between 70 and 90 degrees).

Ingredients:

- 3 pounds, light Scottish malt extract
- 3 pounds, 2-row pale malt
- 9 AAU, Kent Goldings hops
- Edme ale yeast
- 1 teaspoon, gelatin
- 1 ounce, PolyClar-AT
- 1 cup, corn sugar (priming)

Procedure:

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

Yeast Test Recipe

Classification: pale ale, extract

Source: Jeff Casey

(casey@alcvax.pfc.mit.edu) Issue #512, 10/8/90

This is a 7-gallon recipe that was divided into 7 1-gallon fermenters for the purpose

of testing different yeasts. Fermentation was carried out at 75-85 degrees. Best results were obtained with Edme ale yeast which was well-rounded and slightly sweet. Some diacetyl, but nice balance.

Whitbread ale yeast was lighter and crisper, but had a poorer head and some esters. CWE ale yeast was very dry but had a good head and no esters---fermentation was frighteningly fast.

Ingredients:

- 6.6 pounds, M&F light unhopped malt extract
- 3/4 pounds, M&F light unhopped spray
- 3/4 pound, crystal malt
- 1 teaspoon, gypsum
- 2 ounces, clusters hops (boil)
- 1/2 ounce, cascades hops (finish)
- ale yeast

Procedure:

This is a 7-gallon recipe. Steep crystal malt while bringing water to a boil. Remove crystal malt and add extract. Boil.

Pale Ale

Classification: pale ale, all-grain

Source: Rob Bradley

(bradley@dehn.math.nwu.edu) Issue #504, 9/26/90

This is a simple all-grain recipe for a good pale ale that lets the beginner concentrate on the mashing process. Hallertauer may not be traditional for ales, but neither is a modern piano for sonatas. But I think Beethoven himself would have used one if he had one.

Ingredients:

- 7-8 pounds, English 2-row malt
- 1/2-1 pound, crystal malt
- 3 ounces, Fuggles hops (boil)
- 3/4 ounce, Hallertauer hops (finish)
- ale yeast

Procedure:

You'll get good yield and lots of flavor from English malt and a 1-stage 150 degree mash. In the boil, I added the finishing hops in increments: 1/4 ounce in last 30 minutes, 1/4 ounce in last 15 minutes, and 1/4 ounce at the end (steep 15 minutes) don't have to be Fuggles; almost any boiling hops will do, I usually mix Northern Brewer with Fuggles or Goldings (just make sure you get .12-.15 alpha) Conversion will probably only take 60 minutes rather than 90.

Depending on when you stop the mash your gravity may vary as high as 1.050. That's a lot of body!

Specifics:

- O.G.: up to 1.050
- F.G.: up to 1.020

Pale Ale

Classification: pale ale, all-grain

Source: Alex Jenkins
(atj@mirror.tmc.com) Issue #57, 1/24/89

Notice that I screwed up the hops: Clusters are for bittering, and Willamette (or Fuggles) for aromatic.

Ingredients:

- 5 pounds, pale malt
- 1 pound, crystal malt
- 1 teaspoon, gypsum
- 3-1/2 pounds, pale dry extract
- 1-1/3 pounds, light brown sugar
- 1 ounce, Willamette hops (boil)
- 1-1/2 ounces, Hallertauer hops
- 1 teaspoon, Irish moss
- 1 ounce, Clusters hops pellets
- Red Star ale yeast

Procedure:

Mash pale malt, crystal malt, and gypsum in 2-3/4 gallons of 170 degree water; this should give initial heat of 155 degrees (pH 5.0). Maintain temperature at 140-155 degrees for 2 hours. Sparge. To wort, add extract and brown sugar. Boil with Willamette hops. After 15 minutes add Haller-

tauer and Irish moss. Dry hop with clusters and steep. When cool, add wort to carboy and pitch yeast.

The posted recipe called for 4 pounds of dry extract with 2 cups reserved for priming. This seemed excessive and a good way to get exploding bottles, so we reduced the amount of extract to 3-1/2 pounds and assumed that standard priming techniques would be used, maybe replacing corn sugar with 3/4 to 1 cup of malt extract. -Ed.

Specifics:

- O.G.: 1.048
- F.G.: 1.011
- Primary: 23 days

Too Sweet Ale

Classification: pale ale, extract

Source: Bill Pemberton
(flash@virginia.edu) Issue #398, 4/13/90

This produced a wonderful beer, except that it was just too sweet for my likings. I shouldn't complain too much, all my friends thought it was great! I tried several variations of this, and all worked out well, but were too sweet for me. Several people suggested cutting back on the crystal and I may try that. I have also tried using a lager yeast to create a steam beer.

Ingredients:

- 1/2 pound, crystal malt
- 3.3 pounds, unhopped amber extract
- 3.3 pounds, unhopped light extract
- 1-1/2 ounces, Northern Brewers hops (boil)
- 1/4 ounce, Cascade hops (finish)
- Whitbread ale yeast

KGB Bitters

Classification: pale ale, extract

Source: Andy Wilcox
(andy@mosquito.cis.ufl.edu) Issue #415, 5/9/90

Water was filtered with a simple activated carbon system. This seems to make a big difference. Amateur judge commented, "Beautiful color. A bit under carbonated. Great hop nose and finishes very clean. Good balance with malt and hops, but lighten up on finishing hops a bit and it's perfect. Very marketable."

Ingredients:

- 1 can, Alexanders Sun Country pale malt extract
- 3.3 pounds, Northwestern Amber malt extract
- 1/2 pound, dark crystal malt
- 3 ounces, CFJ-90 Fresh hops
- 1/4 teaspoon, Irish moss
- ale yeast

Procedure:

Start grains in brewpot with cool water. Remove when boil commences. Add malt extract and 1-1/2 ounce of hops. Boil 1 hour. Strain out boiling hops and add 1/2 ounce more hops and Irish moss. Boil 5 minutes. Remove from heat and add another 1/2 ounce of hops. Steep 10 minutes and cool. Strain wort into primary fermenter with cold water to make 5 gallons. Add final 1/2 ounce of hops.

Pale Ale #2

Classification: pale ale, all-grain

Source: Todd Enders Issue #417, 5/15/90

Ingredients (for 2 gallons):

- 2-1/2 pounds, pale ale malt
- 2/5 pound, 80L crystal malt
- 1/2 ounce, Perle hops (7.6 alpha) (boil)
- 1/2 ounce, Perle hops (finish)
- Wyeast #1028: London Ale

Procedure:

Recipe makes 2 gallons. Mash in 5 quarts water at 140 degrees, maintain temperature of 150-152 degrees for 2 hours. Mash out 5 minutes at 168 degrees. Sparge in 2-1/2 gallons at 160 degrees. Boil 90 minutes. Add boiling hops 45 minutes into boil.

Specifics:

- O.G.: 1.041
- F.G.: 1.010

Pale After Math Ale

Classification: pale ale, extract

Source: Ken van Wyk
(ken@oldale.pgh.pa.us) Issue #418, 5/16/90

Ingredients:

- 6.6 pounds, American classic light extract
- 1 pound, crystal malt
- 2 pounds, British pale malt
- 3 ounces, Fuggles leaf hops
- 1 ounce, Cascade leaf hops
- 2 teaspoons, gypsum
- 1/2 teaspoon, Irish moss
- 1 pack, MEV high-temperature British ale yeast

Procedure:

Mash grains at 155 degrees. Sparge with 170 degrees water. Boil, adding extract and boiling hops; the hops were added in stages, 1 ounce at 50 minutes, 1 ounce at 30 minutes, and 1 ounce at 20 minutes. The Cascade hops were sprinkled in over the last 10 minutes of the boil.

Specifics:

- O.G.: 1.054
- F.G.: 1.018

The Drive Pale Ale

Classification: pale ale, extract

Source: Dave Baer (dsbaer@Sun.COM) Issue #73, 2/13/89

This is a pale ale recipe I used for my class. I used M&F pale extract and grains were for demonstration more than flavor. I suggest doubling grain quantities if you want to get something out of them.

Ingredients: (for 10 gallons)

- 6.6 pounds, light, unhopped malt extract
- 5 pounds, light dry malt extract
- 2 cups, corn sugar
- 3/4 cup, medium crystal malt
- 1/4 cup, black patent malt
- 3-3/4 ounce, Cascade hops pellets (4.4 alpha)
- 1-1/5 ounce, Willamette hops pellets (4.0 alpha)
- Whitbread ale yeast

Procedure:

This is a 10-gallon recipe; cut ingredients in half for 5 gallons. Steep grains in a mesh bag until water reaches boiling. Remove grains. Follow standard extract brewing process, adding extract and Cascade hops. I boiled the wort in an 8-gallon pot and

added 4 gallons of cold water. Pitch yeast at about 80 degrees. I fermented this in a 20-gallon open container for 4 days, then racked to glass carboys for 24 days.

Specifics:

- O.G.: 1.047
- F.G.: 1.010
- Primary ferment: 4 days
- Secondary ferment: 24 days

Killer Party Ale

Classification: pale ale, extract

Source: A.E. Mossberg (aem@mthvax.miami.edu) Issue #95, 3/7/89

This recipe comes from Craig McTyre at Wine & Brew By You. The Lyle's syrup is available in many grocery stores, usually located near the pancake syrup.

BrewMagic is some sort of yeast nutrient/additive. It is available from Wine & Brew By You.

Ingredients:

- 2 cans, Pilsner/Lager or American light malt
- 15 cups, corn sugar
- 2 jars, Lyle's golden syrup (22 oz.)
- 2-1/2 ounces, Hallertauer hops
- 2 pounds, flaked maize
- 1 pack, BrewMagic yeast

Procedure:

In 1 gallon water, boil malt, golden syrup, sugar and 1-1/2 ounce hops for 8 minutes. Add remaining hops and boil another 2 minutes. Pour into primary fermenter with 2 gallons water.

Bring another gallon of water to a boil and add flaked maize. Turn off heat and 1/3 pack of BrewMagic. Let sit 10 minutes. Add another 1/3 pack of BrewMagic. Let sit 10 more minutes.

Strain maize into primary fermenter, and rinse with cold water. Discard maize. Fill primary to 5 gallon mark.

Specifics:

- O.G.: 1.090
- F.G.: 1.015

Summer Pale Ale

Classification: pale ale, all-grain

Source: Jackie Brown (Brown@MSUKBS.BITNET) Issue #134, 4/24/89

This ale is light in color, but full-bodied. If you want an amber color, add a cup of caramel malt. I get a strong banana odor in most of my ales (from the Edme I believe) which subsides after 2-3 weeks in the bottle. If you don't have the capacity for 9 pounds of malt, you could substitute some extract for the pale malt. Just thinking about this makes me want to speed home and have a cool one.

Ingredients:

- 8 pounds, 2-row pale malt
- 1 pound, Munich malt
- 1/2 cup, dextrin malt
- 1 teaspoon, gypsum
- 20 grams, Nugget leaf hops (14 alpha)
- 15 grams, Brambling leaf hops
- pinch, Irish moss
- 1 pack, Edme ale yeast

Procedure:

Use the standard temperature-controlled mash procedure described in Papazian. Use a 30 minute protein rest at 122 degrees, 20 minutes at 152 degrees, and 20 minutes at 158 degrees. Sparge with 4 gallons of 180 degree water. Boil 1 hour with Nugget hops. Add Irish moss in last 10 minutes. Remove from heat and steep Brambling hops for 15 minutes. Cool wort and pitch.

Specifics:

- O.G.: 1.045
- F.G.: 1.015

Perle Pale

Classification: pale ale, all-grain

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

Perle pale was a beautiful light-golden ale, crisp yet full-bodied.

Ingredients:

- 8 pounds, Klages malt
- 1 pound, flaked barley
- 1/2 pound, toasted Klages malt

- 1/2 pound, Cara-pils malt
- 1-1/2 ounces (12.4 AAUs), Perle hops (boil)
- 1/2 ounce, Willamette hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 14 grams, Muntona ale yeast

Procedure:

The 1/2 pound of Klages malt was toasted in a 350 degree oven for 10 minutes. The mash was done using Papazian's temperature-controlled method. The Willamette hops are added after the boil, while chilling with an immersion chiller. The yeast is rehydrated in 1/2 cup of 100 degree water.

Mild Ale

Classification: mild ale, all-grain, brown ale

Source: Darryl Richman (darryl@ism.isc.com), Issue #371, 3/5/90

This is the only beer I can make 10 gallons of on my stove. I mash and boil 5 gallons and then add 5 gallons of cooling water. The Wyeast makes this a beer a bit sweet and rich beyond its gravity.

Emphasis is on the malt, with crystal and chocolate bringing up the rear; hops were noticeable, but not in the foreground.

Ingredients:

- 5 pounds, Klages 2-row malt
- 4 pounds, mild malt
- 2 pounds, crystal malt (80L)
- 1/2 pound, English pale malt
- 1/2 pound, flaked barley
- 1/5 pound, chocolate malt
- 1 ounce, Willamette leaf hops (5.9% alpha)
- 1/8 ounce, Cascade leaf hops (6.7% alpha)
- 1/8 ounce, Eroica leaf hops (13.4% alpha)
- 1/2 ounce, Willamette leaf hops (finish)
- yeast

Procedure:

Water was treated with 2 gm each MgSO₄, CaSO₄, KCl, and CaCO₃. Mash grains in 3 gallons of water at 134 degrees. Hold 120-125 degrees for 55 minutes, raise to 157 degrees for 55 minutes. Raise to 172 degrees for 15 minutes. Sparge with 5-3/4 gallons water. Boil 15 minutes. Add bittering hops. Boil 55 minutes. Add finishing

hops and boil 5 more minutes. Chill and pitch with Sierra Nevada or Wyeast Northern Whiteshield yeast. Ferment and bottle or keg.

Specifics:

- O.G.: 1.031
- F.G.: 1.011

India Pale Ale

Classification: India pale ale, I.P.A., all-grain

Source: Todd Enders (enders@plains.nodak.edu) Issue #402, 4/19/90

If you haven't tried mashing yet, you really should. You can start small and grow as equipment and funds permit. Also, by starting small, you don't have a large sum invested in equipment if you decide mashing isn't for you.

Ingredients: (for 2 gallons)

- 2-1/2, pounds pale malt
- 5 ounces, crystal malt (80L)
- 5.5 AAUs, bittering hops (1 ounce of 5.5% Willamette)
- 1/2 ounce, finishing hops (Willamette)
- Wyeast #1028: London ale

Procedure:

This is a 2-gallon batch. Mash in 5 quarts 132 degrees (140 degree strike heat).

Adjust mash pH to 5.3. Boost temperature to 150 degrees. Mash 2 hours, maintaining temperature at 146-152 degrees. Mash out 5 minutes at 168 degrees. Sparge with 2 gallons of 165 degree water. Boil 90 minutes, adding hops in last hour. Add finishing hops 5 minutes before end of boil.

Ferment at 70 degrees, 6 days in primary, 4 days in secondary.

Specifics:

- O.G.: 1.043
- F.G.: 1.008
- Primary ferment: 6 days
- Secondary ferment: 4 days

Special Bitter

Classification: pale ale, E.S.B., bitter, extract

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

Ingredients: (for 10 gallons)

- 15 pounds, pale unhopped dry extract
- 2 pounds, crystal malt
- 1 pound, flaked barley
- 1 pound, pale malt
- 1 teaspoon, gypsum
- 1/2 teaspoon, salt
- 1 teaspoon, Irish moss
- 4-1/2 HBUs, Fuggles hops (boil)
- 14 HBUs, Northern Brewer hops
- 5 HBUs, Cascade hops (boil)
- 5 HBUs, Cascade hops (boil)
- 1/2 ounce, Fuggles hops (finish)
- 1 ounce, East Kent Goldings hops
- 26 grams, Fuggles hops (dry hop)
- 40 grams, East Kent Goldings (dry)
- Young's yeast culture
- beechwood chips

Procedure:

This is a 10-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).

1990 Christmas Ale

Classification: pale ale, all-grain, holiday beer, christmas ale

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

Ingredients: (for 9 gallons)

- 9.9 pounds, pale unhopped liquid extract
- 6.6 pounds, liquid wheat extract
- 3 pounds, honey
- 1 pound, flaked barley
- 1 pound, pale malt
- 1 pound, malted wheat
- 10 grams, orange peel
- 1 teaspoon, gypsum
- 1/2 teaspoon, salt
- 1 teaspoon, Irish moss
- 14 HBUs, Chinook hops (boil)
- 7 HBUs, Northern Brewer (boil)
- 1 ounce, Kent Goldings (finish)

- 1 ounce, Cascade hops (finish)
- Young's yeast culture

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).

Decent Extract Pale Ale

Classification: pale ale, extract

Source: Florian Bell
(florianb%tekred.cna.tek.com) Issue #72, 2/11/89

This brew results in a chill haze, which I don't pay any attention to since I don't care (I don't wash my windshield very often either). I am so impressed with this ale that I can't seem to make enough of it. This is a good pale ale, but not an excellent pale ale. It lacks sweetness and aroma.

Ingredients:

- 7 pounds, Steinbart's amber ale extract
- 1 pound, cracked crystal malt
- 1/8 pound, cracked roasted malt
- 2 ounces, Cascade or other strong hops
- 1/2 ounce, Kent Goldings hops
- yeast

Procedure:

Add cracked grains to 2 gallons cold water. Bring to boil and promptly strain out grains. Add extract and Cascade hops. Boil 30 minutes. Add Kent Goldings hops in last five minutes.

Hot Weather Ale

Classification: pale ale, partial mash

Source: Florian Bell
(florianb%tekred.cna.tek.com) Issue #132, 4/19/89

This turned out refreshing, light in body and taste, with a beautiful head (I used 1 cup corn sugar in priming).

Ingredients:

- 3 pounds, pale malted barley
- 3 pounds, Blue Ribbon malt extract
- 2 ounces, Willamette hops
- 1/2 ounce, Kent Goldings hops
- 1 pack, Red Star ale yeast

- 1 cup, corn sugar (priming)

Procedure:

Mash the 3 pounds of plain malted barley using the temperature-step process for partial grain recipes described in Papazian's book. Boil 30 minutes, then add the Blue Ribbon extract (the cheap stuff you get at the grocery store) Add Willamette hops and boil another 30 minutes. Add Kent Goldings in last 5 minutes. When at room temperature, pitch yeast. Ferment at about 68 degrees using a 2-stage process.

Really Incredible Ale

Classification: pale ale, all-grain

Source: T. Andrews
(ki4pv!tanner@bikini.cis.ufl.edu) Issue #225, 8/11/89

The wheat helps make a beer very suitable to a warm climate. This has been a hot summer; it has topped 100 degrees (in the shade) several times.

Ingredients:

- 5-7 pounds, pale malt
- 3 pounds crystal malt
- 2 pounds wheat
- 2 ounces Northern Brewer hops
- 1 ounce Hallertauer hops
- 1/2 ounce Cascade hops
- yeast

Procedure:

Mash all grains together. Add Northern Brewer at beginning of boil. Boil 90 minutes. During last 1/2 hour, add the Hallertauer hops. In last 15 minutes add the Cascade.

British Bitter

Classification: pale ale, extract, bitter

Source: Fred Condo (fredc@pro-humanist.cts.com) Issue #528, 10/31/90

This really shouldn't be too highly carbonated. This is a well-balanced brew with good maltiness and bitterness. It was good when fresh, albeit cloudy, but this is okay in a pale ale. After 2 months of refrigeration, it is crystal clear and still delicious! (And there's only 1 bottle left.) By the way, Munton & Fison yeast is very aggressive--

- fermentation can be done in 24-72 hours. I hope you like this as much as I do.

Ingredients:

- 5 to 6 pounds, Alexander's pale malt extract
- 1/2 pound, crystal malt, crushed
- 10 ounces, dextrose (optional)
- 1-1/4 ounces, Cascade hops (boil)
- 1/4 ounce, Cascade hops (finish)
- Munton & Fison ale yeast
- corn sugar for priming

Procedure:

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

Specifics:

- O.G.: 1.058
- F.G.: 1.022
- Primary: 4 days

Six Cooks Ale

Classification: pale ale, extract

Source: Jeffrey Blackman
(blackman@hpihouz.cup.hp.com) Issue #528, 10/31/90

This is more hoppy than most of the Old Style/Schaefer persuasion seem to prefer. If you think it's too much, cut back.

Ingredients:

- 10 pounds, English pale malt (DME) extract
- 4 ounces, Cascade hops pellets (boil)
- 2 ounces, Hallertauer hops pellets (finish)
- 4 teaspoons, gypsum
- 2 packs, Edme ale yeast
- 1-1/2 cups, corn sugar (priming)

Procedure:

This recipe makes 10 gallons. Bring 3 gallons of water to a boil. Add 4 teaspoons of gypsum, four ounces of hops, and 10 pounds of the DME extract. Bring to boil. Boil 45 minutes. Add 2 ounces of Hallertauer hops in last 1 minute of boil. Strain wort into large vessel containing additional 7 gallons of water (we used a 55 gallon trash can). Allow wort to cool and siphon into 5-gallon carboys. Add yeast.

Caveat Brewor: Trash cans are generally not food-grade plastic, digest wisdom calls for avoiding non-food-grade plastic. Brewer discretion is advised. -Ed.

Specifics:

- O.G.: 1.030
- F.G.: 1.007
- Primary: 3 weeks

Bass Ale

Classification: pale ale, all-grain, Bass Ale

Source: Rob Bradley
(bradley@math.nwu.edu) Issue #528,
10/31/90

I'm a hophead (as you may have guessed). Purists may object to brown sugar in beer, but a careful tasting of Bass reveals brown sugar or molasses in the finish---not as strong as in Newcastle, but present. British malt, in particular, can easily stand up to a bit of sugar, both in flavor and in gravity.

Ingredients:

- 6-7 pounds, pale malt (2-row)
- 1 pound, crystal malt
- 1 pound, demarara or dark brown sugar
- 1 ounce, Northern Brewer hops (boil)
- 1 ounce, Fuggles hops (boil 30 min.)
- 1/2 ounce, Fuggles hops (finish)
- ale yeast

Procedure:

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

Carp Ale

Classification: pale ale, extract, Bass Ale

Source: Gary Mason
(mason@habs11.enet.dec.com) Issue #529, 11/2/90

This is based on Russ Schehrer's Carp Ale from the 1986 Zymurgy special issue. The beer has a light hops flavor and could use some work on the mouth feel. It is also a bit cloudy.

Ingredients:

- 3 pounds, Munton & Fison light DME
- 3 pounds, M&F amber DME
- 1 pound, crystal malt
- 2.6 ounces, Fuggles hops (4.7% alpha=12.22 AAU)
- 1 ounce, Kent Goldings hops (5.9% alpha = 5.9 AAU)
- pinch, Irish moss
- 1 pack, Brewer's Choice #1098 (British ale yeast)

Procedure:

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

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

Specifics:

- F.G.: 1.016
- Primary: 7 days
- Secondary: 4 days

Samuel Adams Taste-Alike

Classification: pale ale, extract

Source: Gene Schultz
(gschultz@cheetah.llnl.gov) Issue #652,
6/5/91

Very similar in taste, body, and color (where did the red come from?) to Samuel Adams, but just a hint of the flavor of Anchor Steam Beer.

Ingredients: (for 4 gallons)

- 3.75 pounds, Cooper's Ale kit
- 1 pound, Crystal malt
- 3/4 pound, Saaz hops (boil)
- 3/4 ounce, Saaz hops (finish)
- Yeast from ale kit

Procedure:

Steep one pound of crystal malt for 30 minutes in 2 quarts of water heated to 170 degrees. Strain out grains. Add the syrup from the kit, water, 3/4 ounce of Saaz hops and boil for 60 minutes, then remove the heat and added 3/4 ounce of Saaz hops for

finishing. Although I am a fanatic for liquid yeast, I (grimaced and) added the dry Coopers yeast supplied with the kit to the cooled wort in the primary. I transferred to secondary after two days. All fermentation was at approximately 60 degrees. I primed with 5/8 cup of corn sugar.

Specifics:

- Primary: 2 days

Frane's House Ale

Classification: pale ale, all-grain

Source: Jeff Frane
(70670.2067@compuserve.com) Issue #740, 10/8/91

Yummy.

Ingredients:

- 9 pounds, British ale malt
- 1/2 pound, British crystal
- 2 ounces, Flaked barley
- 3/4 ounce, Eroica hops
- 1 ounce, Mt. Hood hops
- WYeast American Ale yeast

Procedure:

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

Specifics:

- Primary: 2 weeks at 65 degrees

Brew Free or Die IPA

Classification: pale ale, extract

Source: Kevin L. McBride
(gozer!klm@uunet.UU.NET) Issue #741,
10/9/91

After one week in the keg the beer was clear, carbonated, and very drinkable although it had a very noticeable alcoholic nose. After 2 weeks the beer was incredibly smooth, bitter, and wonderfully aromatic.

Several friends raved about this beer including one who lived in England for a while said that this was one of the best IPAs he's ever had and definitely the best homebrew he's ever had. After 2-1/2 weeks it was all gone because we drank the whole thing.

Ingredients:

- 4 pounds, Munton and Fison light DME
- 4 pounds, Geordie amber DME
- 1 pound, crushed Crystal Malt
- 1-1/2 ounces, Cascade leaf hops (boil 60 minutes)
- 1-1/2 ounces, Cascade leaf hops (finishing)
- 1 teaspoon, Irish Moss
- Wyeast #1056 Chico Ale Yeast (1 quart starter made 2 days prior)

Procedure:

Add the crystal malt to cold water and apply heat. Simmer for 15 minutes or so then sparge into boiling kettle. Add DME, top up kettle and bring to boil. When boil starts, add boiling hops and boil for 60 minutes. 10 minutes before end of boil add 1 teaspoon of Irish Moss.

When boil is complete, remove heat, add finishing hops and immediately begin chilling wort. Strain wort into fermenter and pitch yeast starter. Primary fermentation took about 4 days. Let the beer settle for another 2 days and then rack to a sanitized, primed (1/3 cup boiled corn sugar solution) and oxygen purged keg and apply some CO2 blanket pressure.

Specifics:

- O.G.: 1.055 (didn't measure, just a guess)
- F.G.: 1.012
- Primary: 6 days
- Secondary: 1 week (in keg)

Number 23

Classification: pale ale, extract

Source: John S. Watson
(watson@pioneer.arc.nasa.gov) Issue #747, 10/24/91

This a report on my second use of "maltose" (a cheap rice malt available from most Oriental Markets). In the previous attempt ("Number 17", see HBD #541 or The Cat's Meow:) there were a few prob-

lems. It was also my first attempt at culturing yeast (from a Sierra Nevada Pale

Ale), and for various reasons, it didn't work very well. The other problem was I used too much maltose, about 40%, which made the result a little too light. This time I decided to use about 20% maltose, which IMHO, is just about right. I've also since perfected yeast culturing. The result is a nice thirst quenching, summer ale, which, with my favorite pizza, is heaven*2. Taste: Excellent!

Ingredients:

- 4 pounds, plain light malt extract syrup
- 1.1 pounds, (750 grams) Maltose
- 2/3 ounce, Chinook Hops, flower, (boil)
- 1/3 ounce, Cascade Hops, flower, (finish)
- 1/2 ounce, Cascade Hops, pellets, (dry hopped in secondary)
- Ale Yeast, cultured from Sierra Nevada Pale Ale,
- Corn sugar (3/4 cup) at bottling

Procedure:

About a week before, make a starter from 2 bottles of Sierra Nevada Pale Ale. Use about 4 tablespoons of plain light malt extract syrup and a couple of hop pellets. Boil major ingredients, ala Complete Joy of Home Brewing, in 2 gallons of water. (60 minute boil). Add 1/3 ounce Chinook hops at start of boil, 1/3 ounce Chinook at 30 minutes and 1/3 ounce of Cascade hops in the last two minutes of the boil. Then combine with 3 gallons of ice cold tap water (which was boiled the previous night, and cooled in the freezer) in a 7 gallon carboy. Ferment in primary for a week. Put 1/2 ounce of Cascade pellets in bottom of secondary and rack beer into secondary. Bottle three weeks later.

Specifics:

- O.G.: 1.036 at 74 degrees
- F.G.: 1.006 @ 69 degrees
- Primary: 1 week
- Secondary: 3 weeks

Striped Cat I.P.A.

Classification: pale ale, extract, I.P.A., India pale ale

Source: Mark Stevens (stevens@stsci.edu) Issue #754, 11/14/91

I ave made this twice and both times it turned out fine. Nicely hoppy.

Ingredients:

- 6 pounds, pale dry extract
- 1 pound, amber dry extract
- 1 pound, crystal malt
- 3/4 pound, toasted pale malt
- 1/4 pound, pale malt
- 1 ounce, Bullion hops (8.2 alpha)
- 1/2 ounce, Brewers Gold hops (7.5 alpha)
- 1 ounce, Cascade hops (4.2 alpha)
- 2 tsp., gypsum
- 1/4 tsp. Irish moss
- 1 pack, Wyeast #1098
- 1/2 cup, corn sugar for priming
- handful steamed oak chips

Procedure:

Procedure is that described by Papa-zian...steep grains, boil 1 hour (boil Brewers Gold and Bullion). Remove from heat and add the cascades. Cool wort. Pitch yeast.

Specifics:

- O.G.: 1.068
- F.G.: 1.020
- Primary: 4 days
- Secondary: 10 days

Crying Goat Ale

Classification: pale ale, all-grain

Source: Bob Jones
(BJONES@NOVA.llnl.gov) Issue #785, 12/19/91

This is a big, hoppy brew, loaded with aromatic cascade hop fragrance. It has that front of the mouth bitterness that can only be achieved with dry hoping, so don't skip it if you really want to duplicate this flavor profile.

Ingredients: (for 11 gallons)

- 19 pounds, 2 row Klages
- 3 pounds, Munich malt
- 2 pounds, 40L crystal malt
- 1-1/2 pounds, 2 row Klages, toasted (see below)
- 2 pounds, wheat malt
- 2 ounces, Northern Brewer hops (AA 6.9)
- 6 ounces, Cascade hops (AA 5.1)
- 1 teaspoon, Gypsum

- 2 teaspoon, Irish moss Chico Ale yeast (Wyeast 1056)
- 1-1/2 cups, corn sugar to prime

Procedure:

Toast 1-1/2 pounds of 2 row Klages malt in oven at 350 degrees for 40 minutes. Allow to age a couple of weeks before use. Treat mash water with 1 teaspoon of gypsum. Mash grains in a single temperature infusion for 90 minutes at 155 degrees. Mash out for 10 minutes at 170 degrees. Sparge with 11 gallons of 168 degree water. Bring to a boil and boil for 90 minutes. Add 2 ounces of Northern Brewer hops at 10 minutes into the boil. Add Irish Moss in last 30 minutes of boil. Turn off heat and add 2 ounces of Cascade hops for a 10 minute steep. Chill. Pitch yeast. After one week, rack to secondary and add 4 ounces of Cascade hops. Bottle or keg when ferment is complete.

Specifics:

- O.G.: 1.070
- F.G.: 1.020
- Primary: 1 week at 65-68 degrees F.

Double Diamond

Classification: pale ale, all-grain, Double Diamond

Source: Brian Glendenning (bglenden@NRAO.EDU) Issue #581, 2/14/91

My notes say that it was close in flavour but a bit light in both colour and body compared to the real thing.

Ingredients:

- 9 pounds, Pale ale malt
- 1 pound, crystal malt
- 3/4 pound, Brown sugar
- 1/2 pound, malto-dextrins (or 3/4# cara pils)
- 2 ounces, Willamette (60m)
- 1/2 ounce, Willamette Whitbred dry yeast

Procedure:

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

Specifics:

- O.G.: 1.051
- F.G.: 1.010

Bass Ale

Classification: pale ale, extract, Bass Ale

Source: Ron Ezetta (rone@bad-blues.wr.tek.com) 1/15/92

I did a side by side comparison last night. The real Bass is slightly darker, more malty and more bitter with less hop flavor than I remember. I suspect that my sample bottle of Bass was not freshest (but that's one of the reasons we homebrew!). The homebrew Bass has significantly more fuggle hop aroma and flavor. I'd like to think that my version is a "Northwest style" Bass. To better approach the real Bass, eliminate the 1/2 ounce of fuggles for the 10 minute boil, and steep the finish hops for 5 minutes. I would also try 80L crystal.

Ingredients:

- 7 pounds, Steinbart's American Light Extract
- 1 pound, Crystal malt 40L
- 1 pound, Dark brown sugar ; be damned German purity law!
- 1 ounce, Northern Brewer (60 minute boil)
- 1 ounce, Fuggle (30 minute boil)
- 1/2 ounce, Fuggle (10 minute boil)
- 1/2 ounce, Fuggle (15 minute seep)
- yeast

Procedure:

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

Specifics:

- O.G.: 1.048

India Pale Ale

Classification: pale ale, all-grain, India pale ale, I.P.A.

Source: Josh Grosse (jdg00@amail.amdahl.com) 2/13/92

I've fallen head over heels in love with 1059 American Ale Yeast. I find it gives wonderful pear and raspberry aromatics, and if I have a carboy filled to the shoulder, I *don't* need a blow-off tube. It gives a very gentle fermentation with a relatively short thick krausen. Worts in the 1.050's take 5-6 days. I get the same type of fermentations at 60 F or 72 F.

It does take this yeast a little while to clear. I find it clears faster in the bottle than in the secondary, so I only use a secondary for a few days as my "dry hop tun".

Ingredients:

- 9 pounds, Pale Malt
- 3/4 pound, Crystal Malt
- 1/2 pound, Carapils Malt
- 1--1/2 ounce, (4.9%) Kent Goldings (60 Minutes)
- 1--1/2 ounce, (4.9%) Kent Goldings (15 Minutes)
- 1/4 ounce, Kent Goldings (dry)
- 1 teaspoon, Irish Moss (15 Minutes)
- 2 teaspoons, Gypsum
- 2 ounces, Oak Chips
- Wyeast 1059 American Ale

Procedure:

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

Specifics:

- Primary: 7 days
- Secondary: 5 days

Mom's Special Ale

Classification: pale ale, extract

Source: Steve McRuiz
(stevem@tulsa.com), The Brewery,
12/2/96

I used cinnamon sticks in the fermenter, but they didn't come out in the taste much at all, so I don't consider it a spice beer.

This beer came out really good after only 2 weeks in the bottle. Balanced pretty nicely. I was actually going for a McNally's type Irish ale with some cinnamon spice added, but the cinnamon is just barely present (you wouldn't know it was there unless you knew it was in the ingredient list).

It's just barely fruity, definitely not estery. The Morgan's Caramalt contributed greatly to the colour, a deep reddish, with a touch of copper. Slightly alcoholic finish. Makes for hoppy-tasting burps, too. Nice, full bodied beer. After 4 weeks, it just keeps getting better.

Ingredients:

- 6 lbs. English Light syrup malt extract
- 2 lbs. English Light dry mail extract
- 2.2 lbs. Morgan's Master Blend Caramalt syrup malt extract
- 1 lb. 80 L. crystal malt
- 2.5 oz. Fuggle hops (boil)
- 1 oz. Challenger hops (finishing)
- 1 oz. Perle (7.3% alpha) hops (aromatic)
- 1 tsp. Irish Moss
- Wyeast #1968 London ESB yeast
- 10 cinnamon sticks (4"-5")
- .75 cup corn sugar (priming)

Procedure:

Place 80 L. crystal malt in straining bag and suspend in 3 gallons cold water, bring to boil. Once water comes to boil, remove spent crystal malt grains and feed to awaiting birds outside. Add all syrup and dry malt extracts, along with Fuggle hops for the boil. Boil for 30 minutes, then stir in Irish moss. Boil for an additional 25 minutes, then stir in Challenger hops. Boil for 5 more minutes, then remove pot from flame. Cool until 100 degrees F., then mix into fermenter holding 2 gallons cold water, top until 5 gallons total capacity. Pitch with Wyeast #1968 yeast. Add cinnamon sticks to primary fermenter and let sit for 2 weeks. Rack to secondary fermenter

and dry hop with Perle hops (pellets), let sit for 1 week. Prime with corn sugar and bottle.

Specifics:

- OG: 1.066
- FG: 1.022
- 6% abv

American I.P.A.

Classification: pale ale, all-grain, India pale ale, I.P.A., Liberty Ale

Source: (Jim Busch,
ncdstest@nssdca.gsfc.nasa.gov) r.c.b.,
2/13/92

Think Liberty on this one. Enjoy.

Ingredients:

- 90-92%, 2 row pale malt
- 8-10%, Crystal 40
- 1-1.5 ounce, Whole Cascade 60 minute boil
- 1 ounce, Cascade 30 minutes
- 2 ounces, Cascade added a handful at a time the last 15 minutes-last 2 min.
- American, London, British or German Ale yeast (or any cultured ale you like)

Procedure:

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

Taking Liberty Ale

Classification: pale ale, all-grain, India pale ale, I.P.A., Liberty Ale

Source: Rick Larson
(rick.larson@adc.com) Issue #823,
2/13/92

In the 1990 Special Zymurgy Issue on Hops, Quentin B. Smith recommends Chinook at 24 BU, Cascade at 12 BU, Cascade at 9 dry hopped (total 45BU). OG=1.062. Later, he wins first place in the Pale Ale category in the 1991 AHA Nationals with a recipe that uses 14 pounds Klages, 4 oz 40L crystal, 4 oz 90L crystal (and of course different hops :-). This had a OG=1.062 and TG=1.010. He mashed all grains for 90

minutes at 150F. Mashed off at 170F, sparged with 170F water.

Ingredients:

- 14 pounds, Klages, 2-row Malt
- 4 ounces, 40L Crystal Malt
- 4 ounces, 90L Crystal Malt
- 1/2 ounce, Chinook (12%), 60 minutes
- 1 ounce, Cascade (5.5%), 30 minutes
- 2 ounces, Cascade (5.5%), dry hopped
- 1 teaspoon, Irish moss, 15 minutes
- Wyeast 1056 American ale
- 3/4 cup, corn sugar to prime

Procedure:

Mash all grains for 90 minutes at 150F, adjust PH as needed. Mashed off at 170F, sparged with 170F water. This has a total BU of 43.7. If you don't reach around 1.060, adjust the dry hopping accordingly.

Snail Trail Pale Ale

Classification: pale ale, all-grain, India pale ale, I.P.A.

Source: Josh Grosse
(joshua.grosse@amail.amdahl.com) Issue #824, 2/14/92

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

Ingredients:

- 9 pounds, Pale Malt
- 3/4 pound, Crystal Malt
- 1/2 pound, Carapils Malt
- 1--1/2 ounce, (4.9%) Kent Goldings (60 Minutes)
- 1--1/2 ounce, (4.9%) Kent Goldings (15 Minutes)
- 1/4 ounce, Kent Goldings (dry)
- 1 teaspoon, Irish Moss (15 Minutes)
- 2 teaspoons, Gypsum
- 2 ounces, Oak Chips
- Wyeast 1059 American Ale

Procedure:

Mash Pale malt at 153 F for 30-60 minutes. Test after 30 minutes. Add Crystal and Carapils and mash-out at 168 F for 10 minutes. Sparge. Bring to boil. In a saucepan, boil the oak for no more than 10 minutes, then strain the liquid into your boiling kettle. Boil the wort, adding boiling hops after 30 minutes and the flavor hops and Irish Moss after 75 minutes. Chill and pitch a quart of

1059 starter. Dry hop in the secondary fermenter. The beer will clear in the bottle.

Specifics:

- O.G.: 1.056
- F.G.: 1.022
- Primary: 7 days
- Secondary: 5 days

Full Sail Ale

Classification: pale ale, extract, Full Sail Ale

Source: Gene Schultz
(gschultz@cheetah.lnl.gov) Issue #825,
2/17/92

About four years ago I ordered a bottle of Full Sail Ale while having lunch in Portland, Oregon. Full Sail was the most expensive beer on the menu, and I figured that at \$2.75 a bottle I didn't have much to lose. Several others who were with me did the same, and were pleasantly surprised--- Full Sail offers a reasonably complex (a hint of sweetness along with medium strong hops and a rich malty flavor) taste and aroma in a medium-bodied ale.

Since I first tasted this ale, I had to rely on others making trips to the Northwest to bring back six packs of this ale. A few months ago, I visited the Hood River Brewing Company in Hood River, Oregon. I was able to get enough information to experiment with a homebrew recipe for Full Sail Ale. My first experiment turned out remarkably similar to the real thing in body, aroma, and flavor.

Ingredients:

- 7 pounds, Australian Light Malt Syrup
- 3/4 pound, Light Crystal Malt
- 2--1/4 ounce, Nugget Hops (1--3/4 ounce for boiling, 1/2 ounce for finishing)
- 2 teaspoons, Gypsum
- 1 ounce, Dextrin Malt
- 3/4 cup, Corn Sugar (priming)
- Wyeast London Ale Yeast

Procedure:

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

Specifics:

- O.G.: 1.045
- F.G.: 1.020
- Primary: 3-5 days
- Secondary: 7-14 days

Bass-Alike

Classification: pale ale, extract, Bass Ale

Source: Herb Peyerl (Herb.Peyerl@nova-tel.cuc.ab.ca) r.c.b., 2/24/92

This was a little hoppy for my taste. I'd probably cut out the 1/4 ounce of Goldings at the end...

Other than that, it made an incredible likeness of Bass ale and have had several friends comment on how much like Bass it really is...

Ingredients:

- 2 pounds, light DME
- 3 pounds, plain light malt extract
- 2 ounces, roast barley
- 8 ounces, crushed crystal malt
- 2 ounces, Fuggles (pellets)
- 1 ounce, Goldings (pellets)
- 1/4 ounce, Goldings (pellets)
- 1/2 ounce, Goldings (pellets)
- Ale yeast (I used Edme but wanted to try Wyeast)
- gypsum and Irish moss, if necessary

Procedure:

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

Specifics:

- O.G.: 1.031
- F.G.: 1.010
- Primary: 4 days
- Secondary: 2 months (I was too lazy to bottle)

Brewhaus I.P.A.

Classification: pale ale, all-grain, India pale ale, I.P.A.

Source: Ron Downer, Brewhaus

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

Ingredients:

- 11 pounds, 2-Row Klages Malt
- 1 pound, crystal malt (40 Lovibond)
- 1/2 pound, toasted malt (see below)
- 1/2 teaspoon, gypsum (to harden water)
- Lactic Acid (enough to bring mash water to pH 5.2)
- 2 ounces, Northern Brewer hops (7.1% alpha - boil)
- 1 ounce, Cascade hops (6.0% alpha - finish)
- 1/4 ounce, Fuggle or Styrian Golding hop pellets (dry hop)
- 1 ounce, Oak Chips (optional)
- Ale yeast
- 1 teaspoon, gelatin finings
- 1 teaspoon, Irish Moss

Procedure:

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

Specifics:

- O.G.: 1.058

Draught Bass

Classification: pale ale, all-grain, Bass Ale

Source: Pete Young
(pyoung%axion.bt.co.uk) Issue #596,
3/14/91

Gallons are British Imperial gallons, which equal 1.2 U.S. gallons. Quantities will need to be adjusted if you use U.S. gallons. The recipe comes from Dave Line's *Brewing Beers Like Those You Buy*. Water for bitter brewing means hard water. If you're on soft water (your kettle doesn't fur up) then add some water treatment salts or even a couple of spoonfulls of plaster of paris. Invert sugar is sugar that has been cooked for a couple of minutes over a low flame. I just use the sugar (normally a soft brown sugar, not that 'orrible white granulated.) I use isinglass finings instead of Gelatine, it's less messy and does the same job (slightly more expensive though). Isinglass apparently comes from the sexual organs of certain fish. Makes you wonder what else the ancient brewers tried!

Ingredients: (6 gallons---5 Imperial gallons)

- 7 pounds, crushed pale malt
- 8 ounces, crushed crystal malt
- 3 imperial gallons, water for bitter brewing (hardened)
- 2 ounces, Fuggles
- 1 ounce, Goldings for 30 minutes
- 1/2 ounce, Goldings for 15 minutes
- 1/4 ounce, Goldings for 10 minutes
- 1 teaspoon, Irish moss
- 1 pound, invert sugar
- 2 ounces, yeast
- 1/2 ounce, gelatin
- 2 ounces, soft dark brown sugar

Procedure:

Raise the temperature of the water to 60C and stir in the crushed malts. Stirring continuously, raise the mash temperature up to 66C. Leave for 1 1/2 hours, occasionally returning the temperature back to this value. Contain the mashed wort in a large grain bag to retrieve the sweet wort. Using slightly hotter water than the mash, rinse the grains to collect 4 gallons (UK) (20 litres) of extract. Boil the extract with the fuggles hops and the first batch of goldings for 1 1/2 hours. Dissolve the main batch of sugar in a little hot water and add this during the boil. Also pitch in the Irish moss as directed on the instructions. Switch off the

heat, stir in the second batch of goldings and allow them to soak for 20 mins. Strain off the clear wort into a fermenting bin and top up to the final quantity with cold water. When cool to room temperature add the yeast. Ferment 4-5 days until the specific gravity falls to 1012 and rack into gallon jars or a 25 litre polythene cube. Apportion gelatine finings and the rest of the dry hops before fitting airlocks. Leave for 7 days before racking the beer from the sediment into a primed pressure barrel or polythene cube. Allow 7 days before sampling.

Specifics:

- O.G.: 1.045

Mo' Better Bitter

Classification: pale ale, extract

Source: Peter Glen Berger,
(pb1p+@andrew.cmu.edu) 4/1/92

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

Ingredients:

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

Procedure:

Substitute boiling hops at will, as long as you end up with 12 HBU. The roasted barley is to add a hint of red color and just a touch of flavor; if you despise the taste of roasted barley use chocolate malt instead. The toasted barley is essential. I used Wyeast Irish, but London ale would probably be even better. I wish I had dry hopped this batch with an extra 1/2 ounce of Fuggles.

Liberty Ale

Classification: pale ale, extract, Liberty Ale, India pale ale, I.P.A.

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

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

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

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

Ingredients:

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

Procedure:

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

Pale Ale

Classification: pale ale, extract

Source: John Yoost
(yoost@judy.indystate.edu) Issue #847,
3/19/92

This was brewed trying to simulate Anchor Steam flavor. The taste is close to what I want but the beer is cloudy. Also has a somewhat 'thin' taste. I want more hop nose so I am going to dry hop with about an ounce of Northern Brewer next time and probably use a different bittering hop than Willamette.

Ingredients:

- 3.3 pounds, light M&F DME
- 3 pounds, light unhopped M&F malt extract
- 1 pound, crystal malt
- 2 ounces, Willamette hops
- Wyeast #1007

Procedure:

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

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

Goldenflower Ale

Classification: pale ale, extract, honey

Source: Peter Glen Berger
(pb1p+@andrew.cmu.edu) Issue #855,
4/2/92

This may be the best beer I've ever brewed. It is without question the lightest. This is an extremely estery beer...heavy on the pear and raspberry. If you want to understand the difference between ale and lager, brew this one. It is the epitome of "fruity." The slight hop aroma and very mild bitterness, tied with the lightness of the beer, really allow the esters to shine through; I suspect the honey aided them strongly.

This is the easiest drinking beer I've ever made. Low alcohol, too. Make it make it make it.

Ingredients:

- 3--1/2 pounds, Laaglander dry extra light malt
- 1 pound, fragrant clover honey
- 8 grams, Galena hops (8% alpha) (boil)
- 1/2 ounce, Fuggles hops (dry hop)
- Wyeast American ale yeast

Procedure:

Boil water, malt, honey, and galena hops. Cool, transfer to fermenter (preferably with blow-off tube) and add started yeast. After krausen subsides, rack to carboy with Fuggles in it, ferment until hydrometer readings stabilize, about 5 days, probably. Bottle. Drink young.

Primary fermentation should be around 68-71 degrees Fahrenheit. Secondary should be closer to 61-63.

English Pale Ale

Classification: pale ale, extract

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

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

Ingredients:

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

Procedure:

Notice that the recipe calls for unhopped, light, dry malt extract. Use unhopped extract because you're going to add your own hops. Use light-colored extract because you're going to get some color from the crystal malt. Use dry malt because you can measure it out, unlike syrups. The crystal malt should be cracked. Your homebrew supply store can do that for you.

Steep the crystal malt for 30 minutes in your water at 150 degrees F. Then strain the husks out, bring the water to boil, add the gypsum or salt, and add the dry malt. After the wort has been boiling for 10 minutes, add the first hops and follow the hop schedule indicated above. Hops are English hops. Brown sugar can be added as soon as the boil starts. If you use dry packaged yeast, use the above brands. Others are lousy! If you like the recipe, vary only the yeast, and you get a somewhat different beer next time! Whitbread dry yeast and Wyeast "British" ale are the same yeast.

American Pale Ale

Classification: pale ale, extract

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

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

Ingredients:

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

Procedure:

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

Al's Pale Ale

Classification: pale ale, extract

Source: Al Korzonas (korz@ilpl.att.com)
Issue #866, 4/17/92

Here's my foolproof Pale Ale extract+crystal recipe. It has a better nose than Bass, but a little less than SNPA (the one I fondly remember). The Wyeast #1028 "London Ale" imparts a bit of a woody flavor. It has had various names throughout it's various re-incarnations, but let's call it: "AL'S PALE ALE."

Hop rates based upon a *5.5 GALLON BOIL*--- if you do a partial boil, you need to increase the boil hops to compensate for the higher boil gravity. See the Zymurgy Special Issue on Hops for the compensation formula. In any event, boil all the water to sanitize it and drive off any chlorine. If you don't like the woody taste, try substituting Wyeast #1056 American Ale yeast, but the FG will be different.

Ingredients:

- 3.3 pounds, Munton & Fison Old Ale extract (throw away yeast)
- 3 pounds, Laaglander light dry malt extract
- 1/2 pound, crushed crystal malt (40 L.)
- 1 ounce, Clusters pellets (60 minute boil)
- 1/2 ounce, Fuggles pellets (15 minute boil)
- 1 ounce, Goldings, Fuggles, Cascade, or Willamette whole hops (dry hop)
- 1/3 ounce, Burton water salts
- 5--1/2 gallons, water
- Wyeast #1028 "London Ale" yeast
- 5--1/2 ounces, Laaglander light dry extract (priming)

Procedure:

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

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

Specifics:

- O.G.: 1.046
- F.G.: 1.014

Grizzly Peak Pale Ale

Classification: pale ale, all-grain

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

Based on Jackie Brown's Summer Pale Ale (see page 3.)

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

Ingredients:

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

Procedure:

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

Specifics:

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

Mid-West Mild Ale

Classification: mild ale, all-grain, brown ale

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

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

Ingredients:

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

Procedure:

Bottled on day 13. At it's best fresh; weeks 3-6. I believe the original gravity figure (which suggests more than 80% efficiency) was in error. Around 1037 seems more likely.

Specifics:

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

Generic Ale

Classification: pale ale, all-grain

Source: Jack Schmidling, (arf@ddsw1.mcs.com) Issue #908, 6/23/92

As a born-again brewer, with a scientific bent and perhaps a wooden tongue, I decided that the best way to learn brewing was to start with the most basic recipe and process and find out just what basic beer, i.e. Generic Ale should taste like. Once I had that firmly established, I could then venture into other "flavor elements" using Generic Ale as a standard.

If that recipe produces a "not tasty, thin, flavorless" beer on the tongue of an expert, I certainly will not argue nor try to defend it other than to say that, that is what one gets when one uses those ingredients. That IS Generic Ale and it is my starting point for new adventures. Everytime I try something new, I have some GA as a standard to compare it with. I might also add that I am glad that I am not expert enough to find it boring and tasteless.

Ingredients:

- 9 pounds, 2--row Harrington malt
- Edme ale yeast
- 1 ounce, Chinook hops

Procedure:

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

English Bitter

Classification: pale ale, all-grain, bitter

Source: ?

This comes out tasting something like draught Bass, or Fuller's London Pride. To this recipe I add adjuncts such as amber malt, chocolate malt, roast barley, Fuggles instead of Goldings, etc to yield what looks and tastes a very different beer, but has 90-95% identical ingredients.

Ingredients: (for 5 UK gallons, 6 US gallons, 22-1/2 litres)

- 7--8 pounds, crushed pale malt
- 1/2 pound, crushed crystal malt
- 1 teaspoon, CaSO4
- 1 teaspoon, Irish moss
- 3 ounces, Goldings (60 minutes)
- 1/2 ounce, Goldings (10 minutes)
- 1/2 ounce, Goldings (steep)
- 1/4 ounce, Goldings (dry hop in secondary)
- Edme ale yeast

Procedure:

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

Specifics:

- O.G.: 1.042--1.048
- F.G.: 1.020

Ersatz Theakston's Old Peculier

Classification: pale ale, all-grain, Theakston's Old Peculier

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

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

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

Ingredients: (for 5 UK gallons, 22-1/2 litres, 6 US gallons)

- 7 pounds, crushed pale malt
- 2 pounds, wheat malt
- 4 ounces, chocolate malt (for reddish hue)
- 4 ounces, roast barley
- 4 ounces of Fuggles hops (timing same as in "English Bitter" recipe above)
- Treacle (priming)
- 1 teaspoon, CaSO4
- 1 teaspoon, Irish moss
- Edme ale yeast

Procedure:

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

Rocky Raccoon Ale

Classification: pale ale, extract, honey

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

After two weeks in the bottle, the carbonation had reached an acceptable level, but

the taste was a little green. After another month the taste has mellowed out. This beer is turning into a favorite of my friends who don't appreciate my usual heavy ales. I enjoy it because it has more taste and body than BudMillCors!

Ingredients:

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

Procedure:

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

Minnesota Wild Rice Amber

Classification: pale ale, extract, wild rice

Source: Steve Yelvington,
(steve@thelake.mn.org) r.c.b., 6/16/92

Rapid fermentation. The color is a nice gold, not too light, not too deep. It tastes good, not green at all. I'll try not to drink it all before it has a chance to age. :-) The wild rice isn't noticeable. I might be tempted to double or triple the rice next time and perhaps use an enzyme supplement rather than rely on the enzymes from the barley malt. I also might try using a medium crystal or caramel malt and maybe a little more of the Chinook hops, which have a wonderful flavor.

Ingredients:

- 3.1 pounds, Superbrau light unhopped malt extract syrup
- 2 pounds, Gold dry malt extract (spray malt)
- 1/2 pound, 2-row malted barley
- 1/2 pound, Special roast barley
- 1/2 pound, Wild rice

- 1/2 ounce, Chinook hop pellets, alpha 13.6 (boiling)
- 1/2 ounce, Willamette hop pellets, alpha 5 (aromatic)
- 1 pack, Windsor ale yeast (Canadian)

Procedure:

I put all the grains into a saucepan with enough hot water to cover, and kept it hot (not boiling) while stirring periodically for about an hour. The malted barley was supposed to supply enough enzymes to convert the wild rice's starches into sugars. I don't know how well it worked, but the resulting wort was amber and sweet.

I sparged it into a brewpot by dumping the grains into a colander and running a bit of hot water through. I did recirculate once, but it was a clumsy process and I wouldn't swear that I did a thorough job of either extracting or filtering.

I added the extracts and the boiling hops (the latter in a bag), and boiled it for a little over half an hour, then added the aromatic hops while I prepared the fermenter. This was the first time I used a hop bag. I don't know if it cuts down on the extraction from the pellets or not. I do know that it cut down on the mess in the fermenter.

I poured the hot wort into the fermenter, added three or four gallons of very cold water and pitched the yeast.

IPA

Classification: pale ale, all-grain, India pale ale, I.P.A.

Source: Larry Barelo
(polstra!larryba@uunet.uu.net) Issue #920, 7/7/92

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

The original recipe used 1 ounce each of Willamette and Kent Goldings instead of the Chinook, and used Cascade instead of the Willamette in the second addition. Also, it used 12 ounces of 16L and 4 ounces of 70L crystal instead of the 36L stuff, above. The changes should yield the same color and bitterness. The aroma and body will be a bit different, but with all that

dry hopping I doubt many will be able to tell the difference. With the above hopping levels this beer is not as bitter as, say, Grant's IPA---but then I don't like overly hopped beers (shields up)---yet it is bitter enough to make it an IPA and not just a random pale ale.

Ingredients:

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

Procedure:

Mash in with 8 quarts at 170F. for a target of 153-155. Conversion done in 30 minutes. Mash out at 168. Sparge with remaining supply liquor to collect 6--1/4 gallons. 90 minute boil. Chill and pitch yeast. Ferment at about 68F.

Rack to secondary after fermentation dies down and dry hop with Cascade pellets and Kent Goldings. Let sit until fermentation completely done (e.g., pellet crud sinks)---about a week or two. Prime and bottle or keg in the usual manner.

Specifics:

- O.G.: 1.051 in 5-1/2 gallons

Sierra Nevada Pale Ale

Classification: pale ale, all-grain, Sierra Nevada

Source: Tony Babinec (tony@spss.com) Issue #926, 7/18/92

The crystal malt is fairly dark for some color, the cara-pils is there for added body and sweetness. But, don't overdo it with the specialty grains. The relatively high starch conversion temperature will promote body and sweetness. Perles are the

signature bittering hop, while Cascades are for

flavor and aroma. If I remember, SNPA comes in at about 32-35 IBUs, and the above hop schedule should get you in the ballpark. I don't believe Chico dry-hops SNPA, but go ahead if you so desire.

Ingredients:

- 9 pounds, U.S. 2--row pale malt
- 1/2 pound, crystal malt (60L)
- 1/4 to 1/2 pound, cara-pils malt
- 1 ounce, Perle (alpha 6.5), (60 minute boil)
- 1/2 ounce, Cascade (alpha 6.3) (15 minute boil)
- 1/2 ounce, Cascade (steep at end of boil)
- Wyeast "American Ale" yeast

Procedure:

Mash at starch conversion temperature of 153/5 degrees F. Hop according to schedule above. This recipe assumes 75% extract efficiency. Chill and pitch.

Winters Tavern Pale

Classification: pale ale, extract, cream ale

Source: Greg Winters
(gsw@thebrewery.EBay.Sun.com) r.c.b., 6/25/92

Ingredients:

- 8 pounds, Alexanders pale malt extract
- 1/4 pound, Crystal 40L (light)
- 1/4 pound, Crystal 80L (medium)
- 1/2 ounce, Chinook (12%), 60 min. boil
- 1 ounce, Cascade (5.5%), 30 min. boil
- 1 to 1--1/2 ounce, Cascade - Dry-hopped
- Wyeast #1056 American Ale Yeast
- 3/4 cup, corn sugar to prime

Procedure:

Let the initial primary fermentation go for a couple of days, I usually dump the wort into a plastic bucket filled with cold water and get just about the right temp as well as a great cold break. I let this sit for about an hour and rack to a 5 gallon carboy (to get rid of all the trub) and then pitch my starter and relax...

After primary rack (without splashing!) to a secondary and add dry-hops. You can either use a hop bag or just throw them in.

I have not had any trouble siphoning off for bottling with that little orange plug they give you with the racking tube. Let this go 1-2 weeks at about 65-68 degrees. Bottle.

It should be drinkable after a week or two, but if you can hold out for 4-6 you will have a magnificent brew...

Use a yeast starter for best results!

Specifics:

- O.G.: 1.045

Cream Ale

Classification: pale ale, extract, cream ale

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

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

Ingredients:

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

Citadel Summer Amber

Classification: pale ale, extract

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

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

Ingredients: (for 15 gallons)

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

Specifics:

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

Northern Lights

Classification: pale ale, all-grain, corn flakes

Source: John Wyllie (skl6p@cc.usu.edu) r.c.b., 8/20/92

This is a light bitter ale, kinda modelled after some of Washington's bitters. In particular the ESB and Ballard Bitter from Redhook. My landlord/friend had just been there and brought a bunch back, and I was inspired. Now my brew didn't have the same taste as these, but I think it became a nice bitter pale which many folks enjoyed the night we killed the keg.

Ingredients:

- 13 pounds, 2--row pale malted barley
- 2 pounds, 20L crystal malt
- 1 pound, corn flakes
- 1 pound, wheat malt
- 2 ounces, Cascade leaf hops (boil)
- 1/2 ounce, Perle leaf hops (boil)
- 1/2 ounce, Fuggles leaf hops (boil)
- 1 ounce, Chinook leaf hops (boil)
- 1/2 ounce, Chinook leaf hops (finish)
- 1/2 ounce, Fuggles leaf hops (finish)
- Wyeast German ale yeast #1007
- 1 ounce per carboy, Northern Brewer hops pellets (dry hop in secondary)

Procedure:

I did a step mash, following normal procedure.

Taken Liberties Ale

Classification: pale ale, extract, India pale ale, I.P.A., Liberty Ale

Source: Frank Tutzauer (comfrank@ubvmsb.cc.buffalo.edu) Issue #969, 9/15/92

This recipe is an extract version of Rick Larson's "Taking Liberty Ale" (see page 9).

Two weeks after priming, I did a side-by-side with a bottle of Liberty Ale. The beers were of a similar clarity and hue, although Liberty Ale is slightly lighter in color. Liberty is also more

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

Ingredients:

- 1/2 pound, crystal malt (60L)
- 1 cup, English 2--row pale malt
- 7 pounds, light Munton & Fison dry malt extract
- 1/2 ounce, Galena pellets (12% alpha), 60 minute boil
- 1/2 ounce, Irish moss, 15 minute boil
- 1 ounce, Cascade pellets (5.5% alpha), 12 minute boil
- Wyeast American ale #1056
- 1 ounce, Cascade pellets, dry hop
- 1/2 cup, corn sugar (priming)

Procedure:

Cracked grains and steeped in 2 (U.S.) quarts 150-155F water for 45 minutes. Collected runoff and sparged with an additional 1--1/2 gallons 170F water. Added to brew kettle with enough additional water to make 5--1/2 gallons. Dissolved extract and

boiled 65 minutes, adding hops and Irish Moss as shown. Chilled with an immersion chiller down to 70F. Racked off break and pitched onto dregs of the secondary of a previous batch, a la Father Barleywine. Active fermentation in under 12 hours. O.G. = 1.056; IBU = approximately 33 (not counting the dry hopping which would have added a point or two). Single-stage blowoff fermentation in the low 70's. Primary was 4 days, after which I attached a fermentation lock and dumped in the dry-hopping hops. After another 19 days of secondary, I racked to a Cornelius keg primed with 1/2 cup of corn sugar. After waiting a week or so, I tapped, keeping 20 psi on the keg at all other times.

Granolabrau

Classification: pale ale, all-grain, oatmeal, corn, rice, honey

Source: Joseph Hall
(joseph@joebloe.maple-shade.nj.us)
r.c.b., 9/23/92

An unusual taste the honey, corn and millet flavors are prominent and give this beer a lovely character, especially when served ice cold. This brew ages very well. I think it is probably at its best starting at around 6 months. It has a lagerlike character, but an unusual flavor. The last batch I made had head retention that was just unbelievable--a fine, creamy, featherweight froth that just sat atop the very pale beer.

Ingredients:

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

Procedure:

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

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

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

Pete's Wicked Clone

Classification: brown ale, all-grain, Pete's Wicked Ale

Source: Richard Stern
(rstern@col.hp.com) r.c.b., 10/16/92

I've requested a recipe for Pete's Wicked Ale, but nobody sent one, so I guess I'm going to have to wing it. This recipe is based on the GABF program, which says "Pete's has: pale, crystal and chocolate malts, and Chinook and Cascade hops. OG: 14P" (Isn't that 1.056?)

Pete's is pretty malty with a low hop bitterness and aroma. I think the malt combination should be ok, as long as I get enough body from the 155F mash temperature.

Ingredients:

- 8-9 pounds, pale malt
- 1 pound, crystal malt
- 1/4 pound, chocolate malt mash at 155F
- 1/2 ounce, Cascade (60 min boil)
- 1/4 ounce, Chinook (60 min boil)
- 1/2 ounce, Cascade (10 min finish)
- Wyeast #1056

Procedure:

Mash malts at 155 F. Add 1/2 ounce Cascade and 1/4 ounce of Chinook for boil. Use 1/2 ounce Cascade to finish.

Al's Special London Ale

Classification: pale ale, extract

Source: Al Korzonas
(iepubj!korz@ihlpa.att.com) Issue #996,
10/22/92

Closest attempt yet to Young's Special London Ale. Could use a bit more diacetyl. At the 1992 AHA National Conference, Charlie said: "Great London Ale!"

Ingredients:

- 6.6 pounds, M&F unhopped light malt extract
- 1 pound 10 ounces, Laaglander light dried malt extract
- 1 pound, crushed 2-row british crystal malt ~40L
- 1/2 teaspoon, Burton water salts
- 2 ounces, Northern Brewer Pellets (6.2% AA) (60 min. boil)
- 1/4 teaspoon, Irish Moss (15 minutes)
- 1/2 ounce, East Kent Goldings (whole) (5 minute boil)
- 8 ounces, starter from Wyeast #1028
- 1 ounce, East Kent Goldings (whole) (dryhop last 7 days before bottling)
- 1/2 cup, corn sugar for priming

Procedure:

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

Fermentation in glass, with blowoff, at 68F. Dryhops simply stuffed into the primary after fermentation ended, seven days before bottling.

Specifics:

- O.G.: 1.064
- F.G.: 1.022

Special Bitter #9E.

Classification: pale ale, E.S.B., bitter, all-grain

Source: Todd Enders
(enders@plains.NoDak.edu) Issue #1032,
12/14/92

Ingredients:

- 7 pounds 2-row pale malt
- 1 pound crystal malt (60 L.)
- 1/2 pound wheat malt

- 1 ounce black patent malt
- 1 ounce Centennial hops (10.9% alpha)
- Wyeast 1028

Procedure:

Mash in: 12 qt. @ 140F

Mash: 60 min. @ 150-156 F pH 5.2

Mash out: 15 min. @ 170F

Sparge: 5 gal. acidified to pH 5.8 w/lactic acid. Boil: 90 minutes Hops: 1 addition, 45 min. from end.

I used the theoretical values in Miller's CHoHB, and the SG points available from the grain bill were 290. Multiply 58 by 5 and be amazed as I was! Yes, I got 100% of theoretical extraction, and only sparged 5 gal.! How? I'll describe my sparge procedure this time, because I believe herein lies the key.

For lautering, I use the bucket in bucket tun. I'd suspect that it's the same as many other brewers use. It isn't insulated, or anything fancy. Sparge water was acidified with lactic acid ala Miller. Here's the difference. I recirculated the initial runoff for the equivalent of 6 gal. Then I began the sparge with 1/2 of the water heated to 170F and recirculated it once. I finished up with the last 2.5 gal., which was also recirculated once. Total sparge time was about 2.5 hours. The sparge was a good bit longer than usual, but those results!!! The runoff was reheated between recirculations, BTW. The last runnings had no perceivable tannic taste.

Specifics:

- O.G.: 1058

Dana's Smilin' Irish Eyes Red Ale

Classification: pale ale, red ale, extract

Source: Guy McConnell
(gdmconn@mspe5.b11.ingr.com) Issue #1069, 2/3/93

The two best commercial examples of this (non?)style IMHO are Boulevard Brewing Co. (of Kansas City MO.) "Irish Ale" and Birmingham Brewing Co. "Red Mountain Red Ale". I know the guy who started the Birmingham Brewing Co. and he gave me the details of his recipe. It has 2-row pale malt, Carapils, and Belgian Special B with "18-20" IBU of hops (he didn't tell me

what type but I believe Cascades are used) and Irish Ale yeast. After trying either of these, you will realize just how pale a reflection Killian's is of this all but forgotten style. Another victim of the American Mass Brewing monster.

Ingredients:

- 6 pounds Alexander's Pale Malt Extract Syrup
- 1 pound Orange Blossom Honey
- 1 pound (4 cups) Belgian Special B (200 L)
- 3 ounces Cascade Hop Pellets
- 1 tsp Irish Moss
- 1 pack Wyeast #1084 Irish Ale

Procedure:

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

Not So Pale Ale

Classification: pale ale, all-grain

Source: Rob Bradley
(bradley@adx.adelphi.edu), HBD Issue #1019, 11/24/92

Here's a question for you judges/style gurus. I just bottled a beer which I had intended to be a pale ale. I often add 1/2 to 1 pound of crystal to a pale. I attempted to get the same color by using 2 ounces of chocolate malt. I now know that <= 1 ounce is the correct amount. So I now have what I consider to be a very fine beer, true to pale ale style in every respect but that the colour is a dark amber (actually, it's kind of an orange colour!). Suppose I was entering it in a competition (I'm not); what category would achieve best results?

Ingredients:

- 8 lb Munton & Fison 2-row pale malt
- 2 oz U. S. Chocolate malt
- 1 oz Northern Brewer pellets (60 min. boil)
- 1/2 oz Willamette flowers (30 min. boil)

- 1/2 oz Herrsbrucker plug (15 min. boil)
- 1/2 tsp Irish Moss
- 1/2 oz Herrsbrucker plug (add at end of the boil; steep 15 min.)
- WYeast 1098 (Whitbread)
- Gelatine finings
- 1/2 oz Herrsbrucker plug (dry hops, last 5 days in secondary)

Procedure:

Infusion mash for 75 minutes at 150-155 F. 3 days in primary. 11 days in secondary. Finings and dry hops added after day 6.

Specifics:

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

Orange Blossom Amber

Classification: pale ale, amber ale, honey, extract

Source: Dave Fortner (Fortner-D@3mail.ksc.nasa.gov), r.c.b., 1/5/93

I sort started "grabbing things" in the brew shop one day and this is what I ended up with. At all of my tasting parties this has been a unanimous favorite.

Of all of the beers that I have shared with friends, this is almost unanimously the favorite. I should note that it is very important to use Orange Blossom Honey, I made this once with Clover Honey and it had a "grassy" after taste. I have noticed this "grassy" after taste in every beer recipe in which I used Clover honey, USE ORANGE BLOSSOM HONEY, it provides a residual sweetness that I find very appealing in an amber ale like this.

Ingredients:

- 6.6 pounds, Northwestern Amber Extract
- 2 cups Orange Blossom Honey (boil)
- 0.5 pound, crystal malt
- 1.5 ounces, Hallertauer hops (boil)
- 0.5 ounce, Hallertauer hops (finish)
- 1 tsp. Irish Moss
- M&F ale yeast
- 5/8 cup Orange Blossom Honey (priming)

Procedure:

Steep crystal malt while bringing water to a boil. Remove crystal malt and add extract, honey and boiling hops. Boil for 15

min., add Irish Moss, boil for another 30 min. Add finishing hops for 1-2 min. boil. After fermentation is complete, bottle using 5/8 cup of honey with one pint water for priming.

Pete's Wicked Clone

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

Source: Mike Lemons
(mikel@netlink.nix.com), HBD Issue #1236, 9/29/93

Tasting Notes: In a side-by-side comparison with Pete's Wicked Ale, the two beers were nearly identical. The homebrew was preferred because the roasted-coffee-like flavor component was slightly stronger and much more persistent in the homebrew. This was probably due to the freshness of the homebrew. (Who knows how long the Pete's Wicked Ale has been sitting on a shelf!)

Ingredients:

- 6 lb bag of William's nut brown extract: "includes a blend of pale, victory, crystal,
- chocolate, dextrin, and other malts" from Williams Brewing
- 6 oz of crushed chocolate malt. (Lovibond 350)
- 1 & 1/3 ounce cascade hops
- 1 cup of corn sugar for priming
- Wyeast American/Chico Ale

Procedure:

Prepare the chocolate malt in a separate boiling pot containing at least a gallon of water. Add the chocolate malt to cold water. Raise the temperature to 170 F. Pour the hot liquid through a strainer into the main brew pot to remove spent grains.

Hops added : "Cascade" State: "Whole 1992 4.6%" Amount: 0.95oz Boiled for: 70

Hops added : "Cascade" State: "Whole 1992 4.6%" Amount: 0.30oz Boiled for: 10

You probably could substitute a simple pale ale extract with some crystal malt for the William's nut brown extract.

Specifics:

- O.G.: 1.043
- F.G.: 1.012

Pale Ale

Classification: pale ale, all-grain

Source: Jim Busch
(busch@daacdev1.stx.com), HBD Issue #1237, 9/30/93

Notes: Since this is the time of year that I run out of whole hops (mostly cascade and centennial), I was using up some inventory of Perle (good kettle hop) and goldings (great flavor hop). A brewer friend of mine had a 5oz pack of saazer plugs that he asked me to use (tough situation), so I brewed up the above recipe. I had just made an IPA of 1.060 gravity, so when this batch ended up at 1.063, I decided to continue my experiments with pre ferment dilution. I had already convinced myself prior to this that I could water down a batch considerably with no great impact on flavor, so I went for it here. I am using a counterflow pipeline to run my wort from the brewery to the conditioning room, so I merely hooked up the hot liquor tank to the counterflow pipeline and let 170F water enter the pipeline, chilling and rinsing the line somewhat. After topping up the fermenter, I added O2 and yeast.

Tasting: A good amber color, almost no detectable biscuit character, but this may change with more yeast dropping out. The goldings flavor comes through real well but not too strong. The finish of saazer and goldings adds a bit of complexity to the otherwise dominant saazer dry hopping. I had never dry hopped with saaz before, and it is a great change from the norm.

Malt notes: Despite the well known limitations of american 2 row malt, I use it without difficulty. The key is to tailor your recipe so that there are abundant flavoring malts/caramel malts to give the body/dextrins/color desired. By adjusting the munich and caramel malts, a very full bodied beer can be brewed with a terminal gravity as low as 1.008.

Ingredients:

- 2 row american *breiss* base malt, target OG 1.063 (total)
- CaraVienna (DeWolf-Cosyns) 12% of grist
- Munich (DeWolf-Cosyns) 6% of grist
- Aromatic (DeWolf-Cosyns) 4% of grist
- Biscuit (DeWolf-Cosyns) <1% of grist
- Gypsum in mash
- US Whole Perle, ~8% alpha in Kettle-60 min

- Goldings Pellets ~5% 30 min
- Goldings Pellets 10 and 2 min
- Saazer Whole Plugs ~3% 2 min
- Saazer Whole Plugs ~3% dry hopped
- Dominion ale yeast

Procedure:

Add ~1 qt per lb hot water, gypsum and malt. Hold 20 min at 144F. Raise to 152-154, hold 45-60 min, raise to 172, lauter. Boil, hop.... Counter flow chill, add ~10% boiled water to dilute to ~1.050 force oxygen, pitch thick Dominion Ale Yeast

Specifics:

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

Dans Red Ale

Classification: pale ale, Killian's Red, all-grain

Source: Michael R. Kenny
(mkenny@cbnewsb.cb.att.com), r.c.b., 10/28/93

Here's an all grain recipe that scored a 41 and 43 in a recent judging. perhaps you could use a pale extract inplace of the pale malt.

Ingredients: (for 12 gallons)

- 12 lbs Briess 2 Row Pale
- 4 lbs Briess 10L Munich
- 3 lbs American 6 row
- 1 lb American Cara-pils
- 3 oz Kent Goldings (5%) 60min
- 2 oz Cascade (5.5%) 30min
- 2 oz Cascade (5.5%) 5min
- 1 oz Cascade (5.5%) steep after burner off
- 1 tsp Burton Salts
- Wyeast 1338 European Ale (1/2 gal starter)

Procedure:

Mash all grains at 155F 60min, mashout 30min at 178F (this was an accident but it must of helped). Sparge to collect 14gal and boil 90min starting hops after first 30min. CF chilled into 2 7 gal glass carboys. Primary ferment 13 days and second day glass for 15 days.

Specifics:

- O.G.: 1.060 @ 60 F.
- F.G.: 1.018 @ 60 F.

Red Hook ESB

Classification: pale ale, bitter, E.S.B., Red Hook, extract

Source: Al Vaughn
(al.vaughn@castles.com), r.c.b., 8/8/94

I have been making a Red Ale that's close to Red Hook (maybe not but it tastes good to me) that I got from the local supply shop. It is an extract based recipe.

The last batch turned out great and even my wife likes it! (I must have done something wrong!)

Ingredients:

- 6 lbs of light malt extract syrup
- 4 oz of crystal malt (40L)
- 4 oz of chocolate malt
- 4 oz of roasted barley
- 1.5 oz of Northern Brewer for Bittering
- 1 oz of Cascade for Finishing
- ale yeast

Procedure:

I have also modified this as of late to increase the 'redness' in the ale by increasing the roasted barley and crystal malt to 6 oz and 10 oz respectively, while keeping the chocolate the same. I did the usual batch by adding the specialty grains in a grain bag until 170F and then adding half the bittering hops at 60 minutes and the other half at 30 minutes with the finishing at the end with a simmer/steep for 10 minutes without heat and covered.

Fullers ESB

Classification: pale ale, bitter, E.S.B., Fuller's, all-grain

Source: Jim Busch
(busch@daacdev1.stx.com), HBD Issue #1163, 6/16/93

In the brewery they serve Fullers ESB Cask Conditioned Ale. This is near the gravity of the draft US version but is cask hopped with K. Goldings Hop Plugs (just like homebrewers use). An interesting point is that the UK bottles/cans and polypins are packaged with hop oil and therefore do not have hop parts floating.

Also, the London Pride Cask is 4.0 ABV while the canned/bottled version is 4.7. This is fairly typical in that you are expected to pound 20 oz pints in the pub.

Ingredients:

- <10# 2-row
- 1/2# crystal, 60L - 90L
- 1/2# carapils
- 1# brown sugar, 60 minutes
- 2 oz Fuggles, 60 minutes
- .5 oz Kent Golding, 30 minutes
- .5 oz Kent Golding, 5 minutes
- 1.5 oz Kent Golding, dry hopped in secondary
- Wyeast London Ale (1028) yeast

Procedure:

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

Specifics:

- O.G.: 1.048
- F.G.: 1.012

IRS IPA `92

Classification: pale ale, India pale ale, extract

Source: Al Korzonas
(korz@iepubj.att.com), HBD Issue #1017, 11/20/92

This one works for me, but is a bit underhopped, I think.

Ingredients:

- 6.6 lbs Northwestern Gold Extract
- 1 lb Laaglander Light Dried Malt Extract
- 1.1 lb Roger's (Canadian) Demerara-Style Brown Sugar

- 2 oz Bullion Pellets (%AA unknown) -- (90 min boil)
- 1/2 oz East Kent Goldings Whole (4%AA) (15 min boil)
- 1 oz East Kent Goldings Whole (4%AA) (dryhop - last 7 days before bottling)
- 1/3 oz Wines Inc. Burton Water Salts
- 1/2 lb 6 row Crystal Malt (40L)
- 5 gallons distilled water
- 1 gallon Chicago (soft) tapwater
- yeast recultured from 3 bottles of Sierra Nevada Pale Ale

Procedure:

Nothing special -- crush the crystal (actually, I used a rolling pin and a ziplock bag) and put the crystal into a mesh grain bag. Suspend the bag in the pot from the spoon as the water and Burton Water Salts go from cool to 165F. Remove and let drain. Bring to boil, add malt extracts and hops in hop bags at the proper times. Chill as quickly as possible. Aerate and pitch. Use blowoff method.

Specifics:

- OG: 1071
- FG: 1020

Rusty Cream Ale

Classification: pale ale, cream ale, extract

Source: W. Mark Witherspoon
(mwithers@hannibal.ATL.GE.COM), HBD Issue #1257, 10/28/93

It ain't cream ale. It looks and tastes like a Killians Red clone.

Ingredients:

- 2 lbs of pale malt
- 1 lbs of flaked corn
- 1 lbs of crystal malt (about 50 l)
- 4 lbs of Alexanders Pale Malt
- 1 oz of Tettanger Hops (3.8%) (boil @ 45 min)
- 1 oz of Liberty Hops (3.2%) (half and half boil/finish)
- Whitbread ale yeast

Procedure:

It appears that the Whitbread yeast that I used was really atteuntuave. The % alcohol/vol is around 6.5. The preliminary tastes puts it nice, smooth, a bit thin (its' been ageing about 2 weeks). It should have some character in about 1-2 months.

Specifics:

- O.G.: 1.052
- F.G.: 1.012

Pale Ale

Classification: pale ale, all-grain

Source: Roy Rudebusch
(roy.rudebusch@travel.com), HBD Issue #1087, 3/1/93

Ingredients: (for 11 gallons)

- 14# U.S. 2-row
- 4# Munich, Ireks
- 4# CaraVienne
- 2# Aromatic
- 30 HBUs Centennial
- 1 1/2 oz Centennial loose hops (boiled 5 min.)
- Yeast #1028

Procedure:

Hop nose is achieved by boiling pellet hops for two min. and loose hops for 5 min.

Dry-hopping seems to contribute mostly to palate flavor.

The best way to achieve maximum hop nose would be to utilize a "hop cage". Run hot wort through these hops on the way to a counterflow chiller. This would be "distillation" of the volatile hop compounds.

Chilled with immersion chiller.

I have also discovered that filtering tends to *improve* the hop flavor and hop nose of a beer. The beer flavors are cleaned up thus allowing the hop goodness to shine through.

Specifics:

- O.G.: 1.060

First All-Grain

Classification: pale ale, all-grain

Source: Kenneth Haney
(haney@soul.ampex.com), HBD Issue #1090, 3/4/93

Well I finally took the plunge and tried an all-grain beer. I am so excited I just had to post it. Everything seemed to go amazingly smooth without any real hic-ups. I think I need to make a bigger lauter-tun, the one I've been using for partial mashes just isn't big enough, the grain comes to the top of

the bucket. Anyway here is my first attempt.

I sure hope this batch turns out OK, because it sure was fun and not as hard as I had always thought it would be.

Ingredients:

- 9 lbs. Munton & Fison Lager (purchased precrushed, don't have a mill)
- 1/2 lbs. same grain toasted for 10 min at 350 in oven
- 1/2 lbs. Munton & Fison Crystal Malt (No idea about L. rating)
- 1 oz. Kent Goldings 60 min boil
- 1/2 oz. Hersbrucker Hallertau 30 min boil
- 1/2 oz. Hersh. Hall. 10 min boil
- pinch Irish Moss 10 min boil
- 1 pk Edme dry yeast

Procedure:

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

Pete's Wicked Clone

Classification: brown ale, Pete's Wicked Ale, all-grain

Source: Tom Leith (trl@photos.wustl.edu), HBD Issue #1105, 3/25/93

Ingredients:

- 8# domestic 2-row
- 1# CaraMunich
- 1# CaraVienne
- 1# dark German
- 8 oz CaraPils
- 6 oz chocolate
- 4.4 aau Fuggles for 60 minutes
- 4.4 aau Fuggles for 30 minutes
- 5.2 aau Kent Goldings for 2 minutes
- Yeast 1098

Procedure:

Mash-in 4 gallons at 57 C (135F) strike heat. Falls to 52C (126F). Protein rest 30 minutes. Raise to 68C (154F), Saccharification 2 hours. No mashout due to brain-cloud. (You should mash out).

Sparge with 6 gallons at 75C (167F) Got 7-1/2 ~ 7-3/4 gallons. Gravity is 1046.

Extraction = 29.7 points/#/gallon.

Boil 90 minutes.

Chill to 25C (75F). Pitch yeast.

If your extraction rates are routinely below mine, add grain accordingly in your recipe. Just add to the two-row, don't bother to adjust the specialty malts, its just not necessary. My water is fairly soft, and slightly alkaline. I use two tsp gypsum in my mash water. Your mileage, of course, may vary. If you want a 1055 beer, lose 1# of two-row. But I like mine at 1060. FG was 1018. I had to add 1/2 gallon water at bottling to bring volume up to 5 gallons.

Specifics:

- O.G.: 1.060

Feedback:

From Jim Busch
(busch@daacdev1.stx.com):

While I think this is a fine recipe, for a Petes Clone, try all Cascade for the hopping. I would also tone down the OG into the 1.052 - 1.055 range (as Tom indicated by suggesting less pale malt). One can also try the Worlds Greatest Yeast (tm): Yeast 1056/Narragansett/Dominion Ale. You can also make a fine example of this beer with a single step infusion. In fact, the body may go up in the final product when a single step is used due to the rapid conversion of domestic pale malt between 130 and 150F. Tom certainly has plenty of body in his 1.060/1.018 beer, but if you try the Worlds Greatest Yeast (tm), the FG will approach 1.010- 1.012. By dropping both OG and FG, you will end up with roughly the same alcohol by volume.

Best Pale Ale

Classification: pale ale, all-grain

Source: Richard Soennichsen
(rich1@netcom.com), r.c.b., 4/27/93

I've just tried my newest batch of ale and it is my best yet!

Ingredients:

- 9 lbs pale two row malt
- .5 lbs pils 2-row
- .5 lbs crystal 55L
- 1 oz Perle at 45 min remaining
- .5 oz Cascade at 15 min remaining
- 1 oz Hallertauer (10 min. steep)
- Wyeast American pale ale

Procedure:

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

Surprisingly the beer was not exceptionally hoppy with full body resembling a Full Sail ale.

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

Specifics:

- O.G.: 1.053

Pirate Ale

Classification: pale ale, all-grain

Source: Riccardo Cristadoro (rcristad@weber.ucsd.edu), HBD Issue #1143, 5/18/93

Ingredients:

- 8 # British 2-row
- .5 # British crystal malt
- .5 # Wheat Malt
- .5 # Golden Brown sugar
- .75 oz Willamette (60 mins)
- .50 oz East Kent Goldings (EKG) (60) - ---I had to use up some hops
- 1 oz EKG leaf hops (60)
- 1 oz EKG leaf hops (30)
- 1 oz EKG leaf hops (5)
- Irish Moss
- Wyeast #1098 (British Ale) started two days before in a starter

Specifics:

- O.G.: 1.046

Neshanic Bitter

Classification: pale ale, bitter, all-grain
Source: Mark Nevar (man@lcwdw1.att.com), HBD Issue #1149, 5/26/93

Ingredients: (for 13 gallons)

- 16.0 lbs DeWolf-Cosyns Pale Ale
- .9 lbs DeWolf-Cosyns Cara Munich
- .6 lbs DeWolf-Cosyns Wheat
- 1 Tbsp gypsum in mash
- 22.4 AAU Northern Brewer Whole Hops (60 minutes)
- Wyeast Chico (second generation)

Procedure:

8.5 gal mash water @ 175 F (a little to hot for this much grain, try 5 F less). Mash for 1 hour. Recycle 1 quart. 8.5 gal sparge water @ 180 F. Acidified with 10cc 88% lactic acid. 75 min boil. Counter-flow chilled. Fermenting @ 65 F.

Specifics:

- O.G.: 1.039

Pyle Style Pale Ale

Classification: pale ale, all-grain

Source: Norm Pyle (npyle@n33.stortek.com), HBD #1193, 7/30/93

This is a keeper. It is rare for me to brew a recipe more than once, but this one will happen again. This is only the second in 16 batches that I vow to repeat. Enter it in a contest? Hah! I wouldn't waste 3 bottles of this on Michael Jackson...

Color is pale, about like a Sierra Nevada (the lightest colored brew I've ever brewed).

Hops! Cascades are all over the place, mostly aroma. This is not a bitter beer, but is loaded with aroma. I expect some of this to fade with time, bringing out the malt. At this point, the hops dominate, which I expected.

Very clean tasting, very little esters.

Ingredients:

- 5.00 lb American pale malt from Briess
- 4.00 lb English pale malt from Hugh Baird

- 0.75 lb Belgian crystal malt
- 1.00 oz Mt. Hood pellets (a=3.9)
- 1.00 oz Cascade pellets (a=5.1)
- 0.60 oz Cascade leaf hops (a=5.6) from Mark Nightingale's garden 1992 crop
- 1056 Wyeast American Ale yeast dated 6/23/93 made a one quart starter 24 hours in advance
- 1.00 tsp Irish moss (added in last 10 minutes of boil)
- 0.75 c corn sugar for bottling

Procedure:

Mash water was 9 qts of 168F water poured into a room temperature 48 qt rectangular cooler mash/lauter tun. Doughed in pale malts only. Mash-in temperature was 150F after stabilizing. Mashed at 145-155 (added 1 qt of 180F water when temp dropped to 145F). Conversion complete in one hour. Crystal was added at mash-out. Dumped 20 qts of 180F water into tun and stirred (mashout and batch sparge in one step). Sparge was very slow, nearly stuck twice, so I back flushed the copper manifold to loosen it up (need to adjust my grainmill!). Start of boil, the volume was around 32 qts. Boiled down to 22 qts. at 1.045. Points of extract = (45pts. * 5.5 gal.) / 9.75 lbs. = 25 pts/lb/gal.

Hopping schedule:

60 min: 0.50 oz MH IBU = 8.3

30 0.50 MH 4.5

0.50 Cp 5.8

10 0.50 Cp 2.5

dry 0.60 Cl 1.0 (leave on for 10 days)

Approximate Total IBU = 22.1 (Balanced beer at 1.045 = 20 IBU)

A note about hopping: I was attempting to get most of my IBUs later in the boil to reduce some back of the tongue bitterness. I wanted this to be a hop flavored beer, rather than just have bitterness to balance the malt. On most beers I try for 50-60% of the bitterness at the 60 minute addition, but as you can see, I did not do that here. I achieved my goal I think (see tasting notes).

Full fermentation in 12 hours, high krausen in 36 hours. Dry hops were just thrown on top of beer in secondary.

Specifics:

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

Red Hook ESB Clone

Classification: pale ale, bitter, E.S.B., Red Hook, all-grain

Source: Charlie Gow
(Charlie.Gow@f131.n109.z1.fidonet.org),
r.c.b., 9/16/93

Here's a recipe that comes fairly close. Red Hook ESB is the reason I took up homebrewing. Can't find it here in the beer wasteland, so I had to try to brew something close. Anyway...

The only tricky thing is getting the appropriate yeast. While Paul Shipman is fairly reticent about his process, he does allow that his yeast is a British Ale yeast. I have had good results with culture Sierra Nevada Pale Ale yeast (Basically a Naragansett) and Wyeast #1098 British Ale Yeast.

This beer ages out fairly quickly (around 3 weeks at 65F cellar temp). While it doesn't duplicate Red Hook (as if anything could), it comes pretty close.

Ingredients:

- 3500gm Klages Two-Row Malt
- 575gm Toasted Klages Two-Row Malt (Toast at 375F for 15 minutes)
- 225gm 60L Crystal Malt
- 500gm Cara-Pils Dextrine Malt
- 65gm 4.6% Alpha Willamette Whole Hops (60 min)
- 20gm 4.6% Alpha Willamette Whole Hops (20 min)
- 40gm 3.9% Alpha Tettnanger Whole Hops (10 min)
- Sierra Nevada cultured yeast or Wyeast #1098 British Ale yeast

Procedure:

Use a one step infusion mash (Adjust water according to local conditions). Mash in at 145F, then raise mash to 156F for starch conversion. Hold at 156F for 75 minutes, boost to 168F and mash out for 10 minutes. Sparge with sufficient water at 165F to yield 6.5 gallons of wort. I keep the mash temp on the high side to leave some residual roundness in the finished product, and the Crystal give the beer a hint of sweetness.

Boil entire volume of wort for 90+ minutes, adding hops as indicated. Force chill to pitching temperature (app. 70F). Ferment at 64-68F for 6 days in primary, then rack to secondary for 14-21 days. Prime

according to personal preference. I use either 1/2 cup dextrose in 1 pint of water or 3/4 cup Light DME.

Celebration IPA

Classification: pale ale, India pale ale, all-grain

Source: John Wyllie COYOTE
(slk6p@cc.usu.edu), HBD Issue #1320, 1/10/94

Soon it will be time to cask the IPA. I brewed it last monday, and it's been happily/hoppily blebbing away since. I'm hoping I can get it through 2ndary and conditioned before the 22nd to celebrate and inebriate my birthday celebration. Good excuse to kill the entirety in one night! :)

Ingredients: (for 7 gallons)

- 10# 2 row pale malt
- 2# 2 row vienna malt
- 1.5 # 40L crystal
- 1.5 # 80L crystal
- 1 # Wheat
- 1 ounce Chinook (13% alpha, boil)
- 1/2 ounce Northern Brewer (7.6% alpha, flavor)
- 1/2 ounce Cascade (homegrown, finish)
- 1/2 ounce Northern Brewer (finish)
- Burton ale yeast, then Bohemian Lager

Procedure:

Burton ale yeast, then bohemian lager. OG: 1.048 for 7 gallons. Fermented primary at 70, 2ndary to 55. I plan to fine the 2ndary, then rack/prime in cask. Low pressure!

Specifics:

- O.G.: 1.048

Anchor Liberty Clone

Classification: pale ale, India pale ale, Anchor Liberty, Liberty clone, extract

Source: Timothy Ball (ballti@uh2372p03.daytonoh.NCR.COM), HBD Issue 1423, 5/16/94

Ingredients:

- 6 lbs. Northwestern Pale liquid extract
- 1 lbs. Lagglander Pale dry extract
- 1/2 lbs. Crystal 40L

- 1/2 lbs. Toasted 25L
- 3 oz. Cascade (whole leaf) 5.5%, 60min (Partial Boil)
- 1 oz. Cascade (whole leaf) dry hop, one week
- 1 tsp. gypsum
- 1tsp Irish Moss
- Wyeast London

Procedure:

If I were to use only 1/2 oz. dry hop I think they would be identical. Primary ferment was one week at 68 degrees. Secondary ferment was one week. For the dry hop I just threw them in the secondary. The hops float so you can siphon from underneath them. The longer you dry hop the more the hops get "water logged" and start to sink. You may want to try 5 days instead of 7. When I transferred it to the bottling bucket I did get some hops in there. Wracking to a second bottling bucket might help but I was to lazy.

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

If you do a full boil, you may want to cut back on the bittering hops a bit. Mine was nicely bitter (maybe a bit more than Liberty).

Specifics:

- O.G.: 1.053
- F.G.: 1.010

First Ames Brew American Pale Ale

Classification: pale ale, all-grain

Source: Dan A. Morey
(dmorey@iastate.edu), HBD Issue #1423,
5/16/94

It's flavor reminds me of SNPA and has the color of Bass. I hope some of you might be able to get ideas from it.

Ingredients:

- 7 lbs pale malt
- 1 lb Munich malt
- 1 lb special roast malt (45L)
- 1/4 lb crystal malt (40L)
- 1/2 lb wheat malt
- 1/4 lb dextrine malt
- 1/8 lb black patent
- 1 oz cascade hops 5.5% AA (1 hour)

- 1 oz tettnang hops 3.8% AA (1 hour)
- 3/4 oz hallertauer 2.6% AA (1/2 hour)
- 3/4 oz hallertauer 2.6% AA (10 minutes)
- 1/2 cup corn sugar priming
- Wyeast American Ale #1056

Procedure:

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

Da Beer

Classification: pale ale, Sierra Nevada pale ale, partial mash

Source: Jack Skeels (0004310587@mci-mail.com), HBD Issue #1446, 6/10/94

This is less hopped than Sierra Nevada Pale Ale.

Ingredients: (for 13 gallons)

- 10 lbs. Alexander's pale malt extract
- 8 lbs. Klages 2-row
- 3 lbs Cara-Pils
- 2 lbs Crystal 10L
- 1 lbs Victory Malt (Brewtek)
- 1 oz Perle (60 mins)
- 1 oz Cascade (60 mins)
- 2 oz Cascade (30 mins)
- 1 oz Cascade (Steep while cooling)
- SNPA Yeast

Procedure:

I used a Brewtek Lauter/Sparge rig made from Phil's-brand components and did the 14lbs partial (not) mash using it with what seemed like great success.

Jeff's ESBB Extra Special Basenji Bitter

Classification: bitter, pale ale, E.S.B., all-grain

Source: Jeff Guillet (jeff.guillet@lcabin.com), r.c.b., 7/26/94

Turned out pert darn good, IMHO. Let me know how you like it if you use it.

Ingredients:

- 2 lbs. British Crystal Cracked Grains
- 6 lbs. Dutch Amber Dry Malt Extract
- 2-1/4 oz Northern Brewer Hops (for brewing)
- 1-1/2 oz Cascade Hops (finishing hops)
- 1 pkg. CWE A6 Dry Yeast
- 1 C+2 T English Light Dry Malt Extract (for priming)
- 2 tsp Irish Moss (last 30 minutes of boil)
- 2 tsp Sparkoloid (last 15 minutes of boil)
- 1/2 oz Cascade Hops (for hop tea at bottling)
- If your water is soft, add 1/4 t Citric Acid and 1-1/2 t Gypsum.

Procedure:

Put British Crystal cracked grains in straining bag and add to 2 gal. cold water. Heat to boil, removing grains just before boil starts. Sparge grains. Add Dutch Amber DME. Boil 1 hour. Add Northern Brewer in straining bag to wort. Boil. Add Cascade finishing hops 1 minute before end of boil. Remove from heat and let hops steep for 10 minutes. Sparge. Make a starter from 1 cup wort and 1 cup water, add yeast. Add enough water to top off to 5 gal. Pitch starter. Ferment for 1 week. Rack to carboy for 3 weeks. At bottling, siphon out 2 cups of beer and warm on stove. Dissolve English Light DME into hot beer and bring to boil. Add 1/2 oz Cascade hops and steep for 10 minutes. Pour primer in bottling bucket and siphon carboy into bucket. Bottle. Let bottles condition for 3 weeks.

Specifics:

- O.G.: 1.060
- F.G.: 1.015

Fullers ESB Clone

Classification: pale ale, bitter, E.S.B., Fuller's, all-grain

Source: Larry Bristol (LBRISTOL@SYSUBMC.BMC.COM), HBD Issue #1509, 8/24/94

Fuller's ESB is by far and away my favorite (commercial) beer, and it has always been a high priority with me to find a way to clone it. Several attempts have brought forth some very pleasing beers, but they never quite matched up to the taste of the commercial variety.

Until the most recent attempt, that is! I think I have a very close clone on tap right now. I keg rather than bottle, and I am comparing this brew to the draught Fuller's that is available in the Houston area; I would suspect (hope, anyway) that the same recipe, if bottled, would be comparable to the bottled Fuller's ESB species.

Incidentally, I am just about 125% sure that Fuller's does *NOT* use centennials in their ESB. This recipe is not an attempt to duplicate their processing or ingredients, just the flavor of the finished product. So no flames about how this could not possibly be an authentic recipe, please! A reasonable substitute (and probably closer to reality) would be to use all fuggles (about 2.75 oz for equivalent bittering).

Ingredients: (for 5 gallons)

- 12# British pale ale malt
- 1.5# British light carapils
- 1# British medium crystal
- 1oz Centennial hops (11.2% AA)
- 1oz British fuggles (4.0% AA)
- 0.25oz Kent Goldings (5.2% AA)
- 1/3 oz Burton water salts (treatment for very soft water)
- Wyeast #1968 (London ESB)

Procedure:

Mash at 154F (high temp to promote dextrans) for 60 mins or until starch test negative. Sparge to collect 6 gallons. Boil for 20 minutes before hop addition. Boil centennials for 60 mins; add fuggles when 15 mins remain; goldings for dry hopping in secondary. I calculate the hop rate at 12.2 HBU.

Kegged and force carbonated at 8psi/40F, tapping after 18 days. At first, I was concerned that the dry hops had given it too much of a hop character, certainly more

than present on the target. But after a few more days, the hops had blended and softened quite a bit and seems to be about right. If anything is wrong with the recipe, I think it gives a bit more body than Fuller's, so I will probably cut back slightly (maybe reduce the carapils from 1.5# to only 1#) next time. A

Specifics:

- O.G.: 1.060
- F.G.: 1.016

Boddington's Bitter

Classification: pale ale, bitter, ordinary bitter, all-grain, Boddington's

Source: Fred Hardy (fcmh@access4.digex.net), r.c.b., 9/26/94

This recipe and the description of Boddington's Bitter are derived (sometimes copied) from the book *Brew Your Own Real Ale At Home*, Graham Wheeler and Roger Protz, CAMRA, St. Albans,

Herts, Eng., 1993. It is presented without the consent of the publisher, but hopefully with their understanding.

Target profile for this recipe: SG 1037, IBU 31.6, SRM 8-9. Published recipe is for 23 litres, and all units are metric. I have converted units to USA system and modified recipe quantities to yield 5 US Gallons using my own Brew design model.

Ingredients: (for 5 gallons)

- 6 lbs. (2720 g) English 2-row pale malt
- 1 oz. (28 g) black patent malt
- 3 ozs. (85 g) Cane (white table) Sugar
- 3/8 Cup (packed) soft dark brown sugar for priming
- 1 oz. (28 g) Fuggles hop pellets (4.5 alpha acid)
- 1 1/8 ozs. (38 1/2 g) E.K. Goldings hop pellets (4.6 alpha acid)
- 1/8 oz. (3.5 g) Northern Brewer hop pellets (7.6 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 (or other suitable ale yeast) made up to a 1 quart
- (1 litre) starter

Procedure:

Crush all grains and mash into 9 quarts of brewing water preheated to 130 degrees F

(54 C). 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 (66-67 C). Hold for two hours, stirring and returning to proper heat every 20 minutes or so. Mash out at 168 degrees F (76 C) for 5 minutes. Sparge with 3 1/2 gallons of 170 degree F (77 C) brewing water. Top up kettle to 6-6 1/2 gallons for full length boil.

Bring the wort to a boil along with the Fuggles hops and 3/4 ounce (21 g) of the E.K. Goldings hops. Boil 1 1/2 hours, adding the cane sugar during the boil. Add the balance of the hops for the last 15 minutes of the boil. If you use Irish moss, add 1 1/2 tsp. for the last 20 minutes of the boil.

Force chill the wort, rack it off of the trub into the fermenter being sure to aerate well, 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 5 pounds (2270 g) of amber dry malt extract (not Laaglander's, too dextrinous) for the pale malt. No grains are needed. Bring 2 gallons (8 litres) of brewing water to a full boil. As soon as the water boils, remove it from the heat and add sugar and DME. Stir until they are completely dissolved. Only then can you return the wort to the heat, add the hops as above, and return to a boil. Boil 1 hour, adding the last batch of hop pellets for the final 15 minutes. Again, Irish moss is optional.

Force chill and make up to the full 5 gallons (19 litres) with brewing water, aerate well and follow the directions for all grain for fermentation and bottling.

American Pale Ale

Classification: pale ale, all-grain

Source: Rick Garvin (rgarvin@btg.com), HBD Issue #1210, 8/24/93

Ingredients: (for 15 gallons)

- 22 lbs Great Western 2 row
- 1 lb Dewolf-Cosyns Cara Munich 70 Lovibond
- 2 oz Perle 8.1% AA 60 minutes
- 2 oz Perle 8.1% AA 60 minutes
- 3 oz Perle 8.1% AA 30 minutes
- 1 oz Mt Hood 3.9% AA 10 minutes

- 1 oz Cascades 5% AA 5 minutes
- 1 oz Mt Hood 3.9% AA 0 minutes
- 1 teaspoon Gypsum
- 2 tablespoons Irish Moss
- ale yeast

Procedure:

Single step infusion mash at 152-150F with Gypsum. Sparge with 170-190F water to collect 15 gallons in 2 hours 30 minutes. Boil for 30 minutes before adding first hop addition. Add Irish moss for last 30 minutes. Use immersion chiller for 30 minutes while setting up "counter flow" chiller. Divide unfermented beer between 3 carboys with air locks (blow off tubes? Not this decade). Add 1/3 gallon yeast starter to each (1.040 OG starter) at 62F. Shake to aerate. Ferment in from of window AC. Krausen appears over night.

Specifics:

- O.G.: 1.052
- F.G.: 1.009

Liberty Ale Success

Classification: pale ale, India pale ale, Liberty ale, extract

Source: Stephen Tinsley (a207613@sun278.dseg.ti.com), HBD Issue #1570, 11/4/94

Good news from the home front, my Liberty Ale came out great! Three weeks ago I began an attempt at Anchor Liberty Ale (one of my all-time faves), which was also my first foray into the partial-mash world. It was extremely hard work, having never mashed before, and I was getting a little worried (apologies to Charlie) that it wouldn't come out. I got the base recipe off of the Cat's Meow, then consulted with some local homebrew club regulars to come up with some grain additions.

Medium color, about like Anchor Liberty, but not as "orange". More of a light red color, reminiscent of Bass Ale. Serious hop nose! The cascade smell jumps right out of the glass. Good initial bitterness, Cascade is very assertive on the palate, and finishes with light orange notes and a hint of spice. Pleasant aftertaste, and no off flavors. Excellent mouth-feel, plenty of body. No alcohol hotness at all, though the feeling in my head tells me it's all there! If I make this one again, and I think I probably will, I might use less Cascades for dry hopping.

I used nothing but hop pellets, but I think next time I'll try using plugs, at least in the secondary. I thought I was going to have a problem with particles in the beer from the hop pellets in the secondary, but they eventually sank to the bottom, and I just siphoned above them. The beer is perfectly clear. I would suggest this recipe for anyone trying to emulate Anchor Liberty Ale.

Ingredients:

- 8 lbs Munton and Fisons light malt extract
- 1/2 lb 40L Crystal Malt
- 1/2 lb Munich Malt
- 1/2 lb Cara Pils Malt
- 1.5 oz Fuggles Hops (bittering)
- 3.5 oz Cascade Hops (flavor, aroma, dry-hop etc)
- Wyeast 1056 American Ale yeast culture

Procedure:

Mash the Crystal, Munich and Cara Pils malts in a couple of quarts of 150 degree (all degrees in Fahrenheit, sorry non-US) water for about 30 minutes. Raise the temperature to 158 degrees, and hold it for 15 minutes. Raise the temperature to 168 degrees briefly, then sparge with another quart or two of 170 degree water. Add a gallon of water to mash, then boil it with the malt extract for 60 minutes. At the beginning of the boil add 1.5 oz Fuggles Hops. At 30 minutes add 1 oz Cascades. At 10 minutes add 1/2 oz Cascades. At the end of the boil, turn off the burner and add 1/2 oz of Cascades. Let this steep for 5-10 minutes. Cool and strain (if you aren't using hop bags) into fermenter. Pitch yeast and top off with cold water. Rack it in 1 week, and add 1.5 oz Cascades to the secondary fermenter. Wait one more week and bottle with 3/4 cups corn sugar. Wait one more week and serve very cold.

Erik's American IPA #1

Classification: pale ale, India pale ale, all-grain

Source: Erik Speckman (especkma@reed.edu), HBD Issue #1584, 11/21/94

Several weeks ago I brewed my first partial mash where I used a significant amount of grain. It has been in the bottle about a month now and after extensive QC I think

it is safe to post the recipe here without fear of recrimination.

I was trying to come up with something like Anchor liberty ale. I haven't tried them side by side so I won't guess how close I came.

The resulting beer was strong and well hopped. The FG of 1.016 left it with a medium body and a slight residual sweetness which was overbalanced by hop-bitterness. The flavor and aroma of the cascades was quite evident after a month in the bottle.

This is my best beer to date, to make it better I will probably boost the bittering hops a bit and cut out the extract to replace it with more pale two-row.

Ingredients:

- 6 lbs. American Pale 2-row
- 0.75 lbs. 60L American Crystal
- 0.25 lbs. Carapils
- 4.25 lbs. M&F Bulk Pale LME (added at 25 minutes)
- 0.5 oz. Nugget Hops (11.8%AA) @100 minutes to end
- 0.5 oz Nugget @40
- 0.5 oz. Cascade (6.5% AA) @30
- 0.5 oz. Cascade @15
- 0.5 oz. Cascade @8
- 0.33 oz. Cascade @0
- Wyeast 1028 London Ale
- 1-1/2 ounce Cascade (dry hop)
- 1/2 ounce Nugget (dry hop)

Procedure:

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

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

All hops were whole hops from the Hop Source (good hops, good prices, no financial or personal interest). I adjusted my IBU calculations for the estimated SG in the main pot. I assumed a more-or-less linear increase in SG between the SG at the start of the boil and the estimated SG at the

time I added all runnings to the main pot. When calculating the IBUs for the early additions I did not try to take into account the dramatic boost in OG over the last 25 minutes of the boil caused by the addition of the LME.

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

Specifics:

- O.G.: 1060
- F.G.: 1016

Trolleyman ESB

Classification: ESB, bitter, pale ale, Redhook ESB, extract

Source: Michael Lloyd (mllody@cuix.pscu.com), HBD Issue \$1630, 1/13/95

I am pleased to offer my mash-extract recipe for a clone of Redhook ESB. I call it Trolleyman ESB and the figures for a 5 gallon batch are OG: 1.050 and FG: 1.013 with a color of 12.1 SRM.

You will note that I use no water treatment. During a Redhook brewery tour, I was told that they use no water treatment. Since I live near Seattle and use the same water, I opted to not use gypsum. Our water is very soft, your water may of course vary.

I have refined this recipe over several batches. It cannot be told from Redhook ESB in a blind taste test. The fresh Tettang finish lasts longest when oxygen absorbing caps are used on the bottles.

Ingredients:

- 6.6 lbs Alexander light malt extract syrup
- 10 oz. 60 degree Lovibond crystal malt (crushed)
- 4 oz. malto-dextrin
- 32 IBU Willamette hop pellets (boil)
- 1.0 oz Tettang hop pellets (finish)
- 1.0 oz. Tettang hop pellets (dry hop)
- 1 tsp Irish moss
- Wyeast # 1098 (British ale) liquid yeast
- 3/4 cup corn sugar for priming

Procedure:

Steep crystal malt in 4 gallons 160 degree water for 30 minutes and strain out grains. Bring water to boil and add malt extract syrup, malto-dextrin and Willamette hops for a 60 minute boil. Add Irish moss for last 30 minutes of boil and add Tettnang hops for last two minutes of boil.

Turn off heat and allow to steep for 30 minutes while chilling your wort. Transfer to primary, top off to 5 gallons and pitch yeast at 72 degrees.

Rack to secondary and add 1 oz. Tettnang hop pellets as dry hop. Add appropriate clarifiers, add 3/4 cup corn sugar and bottle.

Specifics:

- O.G.: 1.050
- F.G.: 1.013

Roger's Real Ale

Classification: pale ale, extract

Source: John Grant
(as160@FreeNet.Carleton.CA)

This is a version of CP's Righteous Real Ale from Roger at Defalco's in Ottawa. It is any easy recipe for anyone wanting to go beyond the beer produced from kits. Roger writes:

"Perhaps I could have pushed the finishing gravity lower with aeration and/or enzyme additives, but I like the residual sweetness as it is. The beer is a light amber colour, with excellent body, pleasing hoppiness, and low carbonation. These properties make it similar (except in colour) to an English Pale Ale. I like it but will probably experiment with more bitterness in the next batch. P.S. Don't serve this beer too cold. 55-60F is about right."

Ingredients: (for 5 imperial gallons, 23L)

- 3 kg Light Dry Malt (hold back 1-1/2 cups for priming)
- 2 1/2 cups Crystal malt
- 50g Cascade hop pellets (boiling)
- 17g Willamette hop pellets (finishing)
- 2 1/2 tsp Burton water salts
- 1 tsp Irish moss
- 2 pkgs Nottingham English Ale Yeast

Procedure:

Bring cracked crystal malt just to the boil in approx. 2 litres of water. Strain this "tea" into your boiling pot, discarding the grains. Stir the dry malt into about 2 litres cold water to dissolve. Mix the dissolved malt, Cascade hops, and Burton water salts into the "crystal malt tea". Boil for 1 hour. In the last 15 minutes of the boil, add the Irish moss. In the last 5 minutes, add the Willamette hops. Transfer immediately (through a strainer) into your primary fermentor containing 2-3 gallons of cold water. Top up with cold water to 23L (5 gal) mark. Check the temperature and pitch yeast when ready (68-70F, 20-23C). Ferment at about 68F until the foam subsides, usually 3-4 days. Rack to a secondary fermentor. Check the gravity in about 1 week. When the readings are stable for 2-3 days, you are ready to bottle. Mix the 1 1/2 cups dry malt in 1 1/2 cups cold water. Bring to a boil, then stir into the beer as you rack it into another container just prior to bottling. Bottle and leave to condition at room temperature for 1-2 weeks, then store in a dark cool place for a few more weeks, or until it tastes right to you.

Specifics:

- OG: 1045
- FG: 1020

Flaherty's Red

Classification: pale ale, red ale, Irish red, all-grain, potato beer

Source: Dennis Flaherty (denisf@denix.elk.miles.com), r.c.b., 4/8/95

The roast barley and 80L crystal should make for a deep red color, maybe too dark. I'll have to see when it's done.

Roast barleys differ greatly in color. What Briess sells, for example, is only 300L, whereas De Wolf's and other imports are over 500L. If you use anyone else's roast barley, scale back the amount accordingly. The victory and cara-pils malts are strictly to taste, but the potato shouldn't affect the flavor in any way. The yeast is known to finish sweet.

Ingredients:

- 4 oz Briess Roast Barley
- 8 oz Briess 80L Crystal
- 8 oz Briess Victory

- 8 oz Briess Cara-Pils
- 8 lbs Briess 2-Row (your 6-7 lbs of pale extract is equiv.)
- 1 potato, peeled and grated, added to grist
- 1 oz Cascade (6%), boiling
- 1 oz Fuggle, finish
- WYeast European Ale

Sierra Nevada Clone

Classification: pale ale, Sierra Nevada, extract

Source: Patrick Humphrey
(HUMPHREY.PATRICK@igate.abbott.com), HBD #1681, 3/16/95

I recently brewed Tony Babinec's Sierra Nevada Pale Ale clone from the Cat's Meow (see page 15). Tony helped me convert the recipe to a partial extract formulation. Here it is.

A taste of the primary at racking was rather bitter. Is this the style of an American ale of this type? How long might it be before some of this extra bitterness subsides? I like a hoppy brew but not extremely bitter. Tony suggests that the bitterness might be due to the very late addition of the Cascades.

Tony Babinec's Comments:

Offline, Patrick reported that he found the beer to be "bitter" on racking. I wondered what the source of the perceived bitterness might be. The Perle addition should contribute more or less 30 IBUs of clean bitterness. The Cascades will only contribute to bitterness in a minor way, but ought to contribute their signature flavor and aroma. So, the total bitterness of the beer ought to be in the medium to high range. Note that the AHA American Pale Ale style guidelines call for high hop bitterness. Also, I think SNPA weighs in at about 32-36 IBUs. In the end, I don't see that the beer Patrick brewed could be over-bitter, and am wondering what he's tasting in the beer. In any event, the flavors should soften a bit with time. The challenge in an SNPA clone is balancing the hopping with that elusive delightful malt sweetness. Hopefully, the specialty grains help in this regard.

Ingredients:

- 6.6# light unhoppled malt extract
- 1/2# Cara-pils
- 1/2# caramel
- 1 oz. Perles (boil) 8.5 alpha
- 1/2 oz. Cascade 4.6(?) alpha (15 min. remaining)
- 1/2 oz. Cascade 4.6(?) alpha (5 min.)
- Wyeast 1056

Procedure:

Specialties steeped 1 hour at 155-160 deg. F (68-71 deg. C). 1 hour boil. The %AA of the Perles is higher than Tony's recipe. His calls for 6.5% The %AA of the Cascades were lower (his, 6.3%).

Specifics:

- OG: 1048
- FG: 1010
- Primary: 8 days
- Secondary 12 days +

IPA

Classification: pale ale, India pale ale, IPA, extract

Source: Carl Price (dzyn@msg.ti.com), r.c.b., 4/1/95

I made this recipe several months ago and was very pleased with the results.

Ingredients:

- 5# Pale Malt Extract Syrup
- 4# Amber Malt Extract Syrup
- 1# Crystal Malt
- 1/2# Toasted Malted Barley
- 2 Tsp Gypsum
- 2 oz. Northern Brewers Hops (boil)
- 3/4 oz Cascade Hops (finishing)
- Wyeast British Ale (w/starter)

Procedure:

Hold grains at 150 for 30 mins. Remove, add extracts and proceed as normal with a one hour boil. This time I plan to toast my own barley, add irish moss and use dry yeast because I don't have time to wait for the starter (and I'm getting cheap :). Sorry, don't have the O.G. and F.G. only the ingredient list with me.

Amber Ale

Classification: amber ale, pale ale, all-grain

Source: Rick Gontarek (GONTAREK@FCRFV1.NCIFCRF.GOV), HBD #1654, 2/10/95

Ingredients:

- 10 lbs american 2-row pale malt
- 1 lb Vienna Malt
- 1/2 lb Cara-pils malt
- 1 lb light Crystal malt
- 1/2 lb crystal malt (60L)
- 1/2 cup chocolate malt
- 1 ounce Cascade hops (boil)
- 1/2 ounce Fuggles hops (flavor)
- 1/2 ounce Cascade hops (finishing)
- 1000 ml Yeast starter- Wyeast Chico Ale

Procedure:

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

My ESB

Classification: ESB, pale ale, bitter, all-grain

Source: Jim Busch (busch@eosdev2.gsfc.nasa.gov), HBD #1656, 2/13/95

Its not Fullers ESB, but on an engine, its close enough!

Ingredients:

- Munton & Fison Pale ale malt
- Dewolf Munich 3-5%
- Dewolf CaraVienne 3-5%
- Dewolf CaraMunich 3-5%
- 70g Styrian Goldings, 60 min
- 15g Styrian Goldings, 25 min
- 36g East Kent Goldings, 0 min (finish)
- 36g East Kent Goldings, dry hop
- British yeast like Wyeast 1098/1968

Procedure:

Note these are whole hops (5%), reduce if you use pellets. Mash 148F 10 min, raise to 152-4F for 45, raise to 170, lauter.

I actually brew this to an cast out OG of 16.3P and dilute to 13.2P. If you brew a regular version, then go low or skip the Munich malt. I dont list pounds of malt, since this will vary with each brewers system.

Specifics:

- OG: 13.2
- FG: 3.2

Bob's Sandia Pale Ale

Classification: pale ale, extract

Source: Robert Christner (rchris@jemez.varad.unm.edu), 4/13/95

This is a recipe that appeals to just about everyone who has tried it.

This brew has a fine gold color with a thick creamy white head. This yeast will produce a fine smooth flavor which combines well with the hops to make a brew you make again and again this recipe is great for trying out different hop strategies.

Ingredients:

- 6 lbs light dry malt extract
- 1 lb carapils malt
- 1/4 cup malto dextrine
- 1 oz northern brewers pellets (boil)
- 2 oz cascade plugs (aroma and dry hop)
- Wyeast (1968) london esb see note below
- 2/3 cup dextrose and small amount of any brewers yeast for prime and bottle

Procedure:

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

Note this yeast (wyeast 1968) activity is low and very little carbon dioxide is given off. This yeast is very flocculant and it will leave bottled beer flat, so just add a small

amount of any other yeast with the dextrose at bottling to get good carbonation, however it produces a very smooth character to the brew that makes it worth using.

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

Specifics:

- OG: 1048
- FG: 1008
- Primary ferment: 4 days
- Secondary: 7 days

Arizona Pale Ale

Classification: pale ale, extract, oak chips

Source: Jim Volker,
(jimv@sunnet.chotel.com) 03/01/95

As an Arizona resident, I wanted to create a brew compatible with the active lifestyles of myself and other 'Zonies'. Arizona Pale Ale characteristics: is a copper colored (for the Copper State), alcohol content does not impare outdoor activities, ale that is easily quaffable in the summer heat, act as a base recipe allowing other flavor elements to be added.

I have found this Ale is tasteful, alcohol is not predominant like a full India Ale could be, the flavor of the Oak chips is in the background, and the mouth feel is not heavy. In short, it fits my guidelines. This recipe also serves as a starting point for other Ales.

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

Ingredients:

- 6-7 pounds, pale malt extract
- 1 package Wyeast American Ale Liquid yeast (#1059)
- 2 tsp. gypsum
- Either: 1 pound Crystal malt, 1/2 pound toasted malted barley
- Or: 1 pound Crystal malt, 1/2 pound Victory malt
- 2 ounces Northern Brewer hops (boiling): 10HBU
- 1 ounce Cascade hops (finishing)
- 1 tsp Irish Moss
- 2 cups steamed (sanitized) American Oak Chips (secondary)
- 3/4 cups corn sugar (bottling)

Procedure:

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

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

In another pot, heat water for sparging, 1 gallon should do. Sparge grains into the brew pot. I fetched my water from a local Water Mart. This is Reverse Osmosis (RO) water, and could be too thin for a (India) Pale Ale. Thus, I add gypsum. I could have added Burton Water Salts at the expense of quaffability.

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

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

Age four weeks in the bottle.

Specific Gravities:

- Original: 1.054
- Terminal: 1.015

Full Sail Amber

Classification: pale ale, amber ale, all-grain, Full Sail

Source: Patrick Bardel
(prbardel@ucdavis.edu), r.c.b., 4/27/95

I'd like to share a full mash recipe I created and brewed recently for a beer something like the above mentioned. I actually like my recipe a bit better than the original. Its slightly darker, has a bit less malt flavor with a bit more assertive bitterness than FSA.

Ingredients:

- 10.5 lbs Klages malt
- 8 oz 90 L crystal malt
- 2 oz chocolate malt
- 3/4 oz chinook (11.3 %), 90 minutes
- 1 oz cascade plugs (5.7 %) 15 minutes
- 1/2 oz cascade plugs (finish)
- 1/2 oz cascade plugs (dry hop)
- culture of Brewers Resource's English Draft Ale yeast

Procedure:

Mash at 152 F, 90 minutes.

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

Specifics:

- OG: 1058
- 40 IBU (SUDS calculation)

Richard's Red

Classification: pale ale, red beer, extract, Holy Cow

Source: R.E. Hawkins (rhawk-
ins@iastate.edu), r.c.b., 4/25/95

This beer is modeled on beer from the Holy Cow! brewery.

Sidenote: about 4oz of roast barley & maybe half a pound of dark (120) crystal will be enough to give you nice red.

Ingredients:

- 1 lb munich
- 1 lb dark crystal
- .75 lb cara pils
- 1 lb toasted 2-row
- .25 lb roast barley
- 3.5 lbs light dry malt extract
- 1.3 oz olympic hops at boil
- 2/3 oz cascade hops when heat cut
- Irish ale yeast
- 1.5 oz oak chips

Procedure:

Toast the 2-row grain for 10 minues in an oven preheated at 350 before crushing.

Crush all the grain.

Put the 4 lbs of grain in a grain bag in 4 gal water. If you must use multiple bages, make sure each bag has it's proportion of munich malt; this is where the enzymes are.

Heat the water to 160 and maintain for an hour and a half. Every 10 minutes or so wring out the grain bag, & stir it around. This may be cut to as short as one-half hour if you use an iodine test and it confirms conversion.

Wringe out the grain and put it into a colender (sp?), sieve, or strainer over the water. Slowly pour another gallon (or whatever it takes to get to 5 gallons,

depending upon how much you boil off, have already boiled, etc.) of 170 degree water through it to wash off remaining sugars.

Raise to boil, add hops and extract as usual.

Steam the oak chips to sterilize them--i put a bit of water into a pan, and hold them above in a strainer with a lid over it for about 10 minutes.

Toss the hops in the fermenter along with the wort, & add the oak as well (i suggest leaving them all in cheesecloth bags). transfer the oak chips to your secondary as well. If you use a keg, toss them in.

Et Tu Brute?

Classification: pale ale, Saranac, extract, bitter

Source: Michael S Ferdinando (msf2@cornell.edu), r.c.b., 4/25/95

I wasn't trying to copy it, but my recent "Et Tu Brute? Bitter" reminded me of Saranac Pale Ale. It's an all-extract recipe.

It was drinkable in a week, not bad in two, and pretty darn good now (five weeks in the bottle).

Ingredients:

- 2 lbs. (guesstimate) Munton & Fison light DME
- 3.3 lbs. Munton & Fison amber DME
- 1 lb crystal malt
- 2-1/2 oz Cascade hops (boiling)
- 1 oz Fuggles hops (flavor)
- 1/2 oz Fuggles (aroma)
- Edme dry ale yeast (forgot to start the Wyeast English Ale)

Procedure:

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

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

Tyrant Ale

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

Source: Jeff Hewit (jhewit@freenet.vcu.edu), HBD #1719, 5/1/95

I've been trying to brew something close to Pete's Wicked Ale, IMO one of the better widely available micros. I found a number of recipes here and on RCB, all different. I merged what seemed to be the better suggestions from these recipes, plus what I read on the label (without looking, can anyone tell me what two ingredients are indicated on the neck label?) and came up with Tyrant Ale (Tyrants are wicked, aren't they?).

This brew is a bit darker than the real thing, but tastes very similar. I am very pleased with it, and will probably brew it again someday.

Ingredients:

- 6.6 lb amber LME (I used Northwestern)
- 1.0 lb amber DME
- 1.0 lb amber crystal malt
- 0.5 lb chocolate malt
- 1.25 oz Brewers Gold Hops - boiling (60+ min)
- 1.00 oz Willamette Hops - aroma (end of boil)
- 0.50 oz Willamette Hops - dry
- 1 tsp gypsum
- 1 tsp Irish Moss
- Liquid Ale Yeast (I used William's English Brewery Ale)
- 0.75 cup corn sugar for priming

Procedure:

Add gypsum to 2 gal water, and steep grains @ 150 deg F for 30 min). Add boiling and aroma hops at appropriate times; add Irish Moss whenever you think it's the right time (I've noticed widely varying opinions on this, and I think they're all right) After about a week, transfer to secondary fermenter and add dry hops - prime and bottle after another 2 or 3 weeks.

Pete's Wicked Red Clone

Classification: pale ale, red ale, Pete's Wicked Red clone, extract

Source: Phil Russo (RUSS4036@splava.cc.plattsburgh.edu), HBD Issue #1723, 5/5/95

I tried reproducing Pete's Wicked Red according to the label. Even the Michelob Light drinkers in my house liked it. This was surprising because it came out way darker than the red beer I was trying to recreate.

Ingredients:

- 1/2 lb Roasted Barley
- 1/2 lb Munich
- 1/2 lb Caramel???
- one can of John Bull amber
- one can of M&F amber
- 1 oz EKG fresh hops..bitting..@ 60 min to go
- 1 oz " " " " @ 30 min to go
- 1 oz Tettnanger hops.aroma @ 10 Min to go
- ale yeast

Procedure:

I steeped the grains til the boil and then removed. I added the cans of malt extract and boiled for about 60 min...adding the hops as shown above. I forgot the OG and FG (I know the people on here love those figures) but it came out a little over 5% alcohol. After it was done fermenting I put it in the beer ball and primed with a little over a half a cup of corn sugar. I threw out the first cup full of yeasty beer but the rest was awesome.

Pale Ale

Classification: pale ale, all-grain

Source: Greg Tatarian (Anatum@aol.com), HBD Issue #1725, 5/8/95

I am not the most advanced brewer, and have tried to perfect my techniques with rather simple ale recipes. This one is simple, but has some subtle flavors.

This is the only recipe I've come up with that I am willing to use again without modifying - hope you like it.

Ingredients:

- 9.5 lbs. Klages 2-row
- 1.5 lbs. Crystal 40L
- 1 lb. Cara-Pils
- 1 lb. Red wheat malt
- 1.5 oz. Northern Brewers - 60 min.
- .5 oz. Cascade - 60 min.
- .5 oz. Northern Brewers - 30 min.
- .25 oz. Cascade - 15 min.
- .75 oz. Cascade - dry hop in primary
- 2 Teaspoons gypsum in mash water
- 2 TBS Dextrin powder in boil
- 1 Tsp. Irish Moss in boil
- 1/2 oz. Crushed coriander in boil (yeah, yeah)
- Wyeast 1056 Chico Ale yeast

Procedure:

1.4 qts./lb. mash water

Protein rest @ 125 deg. - 30 min.

Conversion @ 155 deg. - 60 min.

Mash-out 170 deg.

5.5 gal. sparge water, pH 5.5 w/citric acid

Ferment w/Wyeast 1056 Chico Ale yeast - 68 - 70 deg.

5 days primary, 12 days secondary, 10 days bottle before drinking.

Pale Ale

Classification: pale ale, all-grain

Source: Timothy Laatsch (LAATSCH@kbs.msu.edu), HBD Issue #1726, 5/9/95

I just wanted to pass along some comments on the first of a series of pale ales that I'm brewing in an attempt to hone my mashing/brewing technique. This beer came out pretty good and I would only change a couple things.

Beautiful deep golden color, chill haze, medium bodied, mild hop bitterness, very hoppy aroma and flavor (citrusy!), mild malty finish.

I presume the chill haze is to be expected with a single infusion of klages. A brief protein rest might "clear" this up, but I don't want to hurt the body. I would boost the bittering hops a little and slightly decrease the amount and duration of dry-hopping (maybe 0.5 oz for 1 weeks). I also plan to use gelatin for clarification in future batches. The big deficiency from my perspective is maltiness---maybe a half pound

of aromatic would make things come alive a little. Any suggestions are welcome.

Note: I have already brewed pale #2 and, of course, I changed too many damned variables at once to determine the predominant influences. Oh well, I have the rest of my life to work out the details. I made some of the changes noted above, substituting toasted malt for aromatic (use what you have), and threw in a half pound of malted wheat just for fun. Mash-in stabilized at 125 F and I immediately heated to rest @ 140 F for 30 min, then on to 156 for 1 hour. Perhaps this brief stint in the protein-rest range will aid in clarification. I also made the classic mistake (read: adventure) of using a different yeast. I bought Wyeast 1084 Irish Ale for an oatmeal stout and then chickened out because I had no 6-row to aid sparging---couldn't let that precious yeast go to waste, so it ended up in pale ale #2. Any ideas what I will end up with here? Brewing in style is over-rated anyway. ;-)
The Irish is presently CRANKING away @ 64 F.

Ingredients:

- 9.0 lbs US 2-row
- 1.0 lbs 40L crystal
- 0.5 lbs cara-pils
- 1.0 oz BC Kent Goldings pellets---60 min
- 0.5 oz " 40 min
- 0.5 oz " 20 min
- 0.5 oz " 5 min
- 0.5 oz " steep for aroma
- 1.0 oz " dry-hop, 3 weeks in secondary
- Wyeast 1028 London Ale 500-ml starter

Procedure:

Single Infusion

3.5 gallons

65 min @ 68 C (154 F)

Mashout: Infused additional 1.5 qts. Held 10 min @ 76 C (169 F)

Sparge: Recirculated about 15 qts. Collected 6.5 gallons over 1 hour period

Ferment: 1 week primary, 3 week secondary, 20 C (68 F)

Force-carbonated in keg

Specifics:

- OG: 1057
- FG 1012
- IBU: 22.7 (Suds 3.0)

Bass Ale Clone

Classification: pale ale, Bass clone, extract

Source: Rick Hammerstone (hammer@quasar.eng.pko.dec.com), r.c.b., 5/12/95

I tried some last night (couldn't wait any longer), and it tasted, well, strange. It was flat, which I can attribute to not enough time in the bottle, but the flavor was very fruity and very bitter. The overall taste was somewhat reminiscent of grapefruit juice.

I'm not sure where this flavor is coming from. Is the fruit/citrus flavor coming from the brown sugar? Or is it from the yeast? I don't think that the amount of hops I used should be making this as bitter as it seems to be. Or should it? How much of this will mellow away with age?

Ingredients:

- 3lb Munton & Fison Light DME
- 1/2lb Medium crystal (L ~50)
- 1/2lb Dark brown sugar
- 1 oz Fuggles @ 60 min
- 1/2 oz Kent Goldings @ 30 min
- 1/2 oz Kent Goldings @ 2 min
- Wyeast 1098

Procedure:

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

Specifics:

- FG: 1004

Sister Star of the Sun (1993)

Classification: pale ale, IPA, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/22/95

This beer won Best of Show at the 1993 CAMRA/Victoria homebrew competition. Of all the beers in my repertoire, the IPA is the one I have brewed the most, and make certain that I always have some around. I like an IPA to have an assertive hop profile, and this beer certainly fits that bill. You

will find, however, that it also has a nice balancing maltiness.

Ingredients for Five Gallons:

- 13# Munton & Fison English Pale malted barley
- 3 oz Chinook hops (60 minutes)
- 2 oz East Kent Golding hops (15 minutes)
- 1 oz imported Fuggle hops (1 minute)
- 1 tsp. Irish Moss (@30 minute mark)
- Wyeast 1028 (London Ale)

Procedure:

Mash in a single infusion at 155F for 60 minutes. The hops were, and always are, whole flower. Fermented in a controlled environment at 65F for two weeks. This batch did not use a starter for the yeast, although I highly recommend using a one-pint starter for ales. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

This batch of beer resulted in some very nice comments from judges. Several likened it to Anchor Liberty; in fact two judges at the 1993 Dixie Cup initially believed it to be a ringer for Liberty. In 1994 I incorporated several suggestions from better judging sheets, resulting in Sister Star of the Sun, which has remained unchanged since.

Specifics:

- O.G.: 1.061
- F.G.: 1.013

Sister Star of the Sun

Classification: pale ale, IPA, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/22/95

This is the current incarnation of my IPA. This is probably my favorite beer, and I make sure that I have some of it on tap or in bottles at my house at all times. Every batch that I have entered has won at least a second place ribbon at competition. The changes between this beer and the older version of Sister Star are minor but important. The 135 crystal adds a coppery hue and some caramel notes to the maltiness. The wheat merely aids in head retention.

The base malt was changed from M&F to HB because the Hugh Baird is what I get in bulk; I do prefer it to most pale ale malts but M&F works well enough in this recipe. Stay away from domestic 2-row for this beer, or DeWolf-Cosyns Pale Ale malt. Marris Otter-based malts, such as that offered by Crisp Malting, is a stunning malt in this beer.

The conversion temperature had been reduced to 151, more in line with what a pale ale ought to be mashed at. The finishing hop has been doubled, and I now add that while chilling -- I do not boil the hop at that stage. When I keg this beer, (which I will be doing today, in fact) I add a quarter-ounce of fresh imported Fuggles to the keg as a dry-hop. This beer does have an impressive hop profile. In the words of Alan Marshall, this beer is "not for the hop virgin." Marshall rated this beer **** on his four-star scale.

Ingredients for Five Gallons:

- 13# Hugh Baird English Pale malted barley
- 1/4# Hugh Baird 135L crystal malt
- 1/4# Great Western malted wheat
- 3 oz Chinook hops (60 minutes)
- 2 oz East Kent Golding hops (15 minutes)
- 2 oz imported Fuggle hops (while chilling)
- 1 tsp. Irish Moss (@30 minute mark)
- Wyeast 1028 (London Ale), pint starter.

Procedure:

Mash in a single infusion at 151F for 60 minutes. The hops were, and always are, whole flower. Fermented in a controlled environment at 65F for two weeks. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

Specifics:

- O.G.: 1.060-65
- F.G.: 1.012

Fullers ESB Clone

Classification: pale ale, Fullers ESB, extra special bitter, extract

Source: Christopher R. Vyhna (Christopher.R.Vyhna@Dartmouth.EDU), HBD Issue 1766, June 27, 1995

Here's the Fuller's recipe I've been working on for awhile--I haven't yet bottled this particular batch, but it tasted great at racking.

You want an O.G. of around 1.052 - 1.054 (this recipe gave me 1.053). Bittering hops in Fuller's, from what I've read, are not Bullion but Challenger, Target, and/or Northdown (which can be tough to find). Any high AAU, British hop should get you pretty close as long as you finish with Goldings.

The flaked maize is a must and needs to be 8-10% of your total grain bill. I used the dark Belgian candi sugar to try and get a little closer to the right amber/orange color (my first try came out too light).

If you don't want to mash any grains, I'd suggest using another can of M&F, and a pound of corn sugar instead of the grains. You could darken the beer a little by caramelizing some of the extract (leave your kettle on the burner when you add the extract).

Ingredients:

- 3.3# Munton & Fison extra light extract syrup
- 4.5# 2-row malt
- 0.5# crystal (40 deg. L)
- 1.0# flaked maize
- 0.25# dark Belgian candi sugar (275 deg. L)
- 1 oz Bullion pellets (8.5 AAU) 60 mins
- 1 oz Bullion pellets (8.5 AAU) 20 mins
- 1 oz Goldings flowers (4.5 AAU) 20 mins
- 0.75 oz Goldings flowers (4.5 AAU) 10 mins
- 0.25 oz goldings flowers dry-hopped in secondary
- Wyeast 1968 London Ale

Procedure:

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

Specifics:

- OG: 1052-1054

Rick's Wicked Summer Ale

Classification: pale ale, all-grain, Pete's Wicked Summer Brew, lemon

Source: Rick Gontarek (GONTAREK@FCRFV1.NCIFCRF.GOV), HBD Issue #1744, May 30, 1995

Hi everyone! A few have asked for a clone of Pete's new Wicked Summer Ale. This is not a clone, but an attempt to create a quaffable, refreshing brew for summertime consumption. It is basically a low-hopped ale with wheat malt and some lemon added for flavor. IMHO, a fine brewski for enjoying along with some charcoal-grilled swordfish, grilled red peppers, grilled vidalia onions, and fresh Summer berries. Ah, but I digress...

This is a nice refreshing brew with a hint of lemon. Let me know if you brew and enjoy this one!

Ingredients:

- 4 lbs. American 2-row pale malt
- 3 lbs American 6-row pale malt (had some sitting around)
- 3 lbs wheat malt
- 1/2 cup crystal malt (40L)
- 1 oz cascade pellets (6.3%AAU)
- 1/2 ounce Tettneng pellets -flavor- (4.5%AAU)
- Grated lemon peel from 2 lemons (do *not* use the bitter white pith)
- Juice from 2 lemons
- Wyeast 1056 500ml starter

Procedure:

Step-mash: Add 2.25 gal of 54degC water to crushed grains and stabilize to 50-51degC for 30 min. Add 1.25 gallons of 93degC water to bring temp to 65degC; hold there for 90 min. Mash out, sparge, etc.

Bring wort to a boil and add Cascade hops. After 30 min, add 1/2 ounce tettnang hops, lemon peel, and lemon juice. Boil for another 30 min or so until volume is about 6 gallons. Chill wort, put into fermenter, let trub settle out for a few hours, transfer clear wort to a sanitized glass carboy, and pitch yeast. OG= 1.052 (for a lighter beer, bring volume to six gallons)

When bottling, add 3/4 cup corn sugar and juice and zest from 2 lemons.

Specifics:

- OG: 1.052

Mittelfrueh Brew

Classification: pale ale, extract

Source: Jeff Hewit (jhewit@freenet.vcu.edu), HBD Issue #1749, June 5, 1995

I recently brewed a batch of ale using the Mittelfrueh hops I received from Boston Beer. Some previous postings described brew hopped with Mittelfrueh as unpleasantly "earthy." I have just tried my batch, which I bottled just two weeks ago, and would also describe the aroma and flavor as "earthy." However, I am very pleased with my batch, and I hope I can control my imbibing so it will have the opportunity to age before it's all gone. For anyone who's interested, here's my recipe.

Ingredients:

- 6.6 lb Amber LME (I used Northwestern)
- 1.0 lb Amber DME
- 0.75 lb med crystal malt
- 0.25 lb chocolate malt
- 0.25 lb roasted barley
- 1.5 oz Cluster hops - bittering - 60+ min
- 1.0 oz Mittelfrueh hops - 15 min
- 0.5 oz Mittelfrueh hops - end of boil
- 1.0 oz Mittelfrueh hops - dry hop
- 1.0 tsp gypsum
- 1.0 tsp Irish Moss
- Liquid ale yeast (I used William's California Ale, aka Wyeast American)
- 0.75 cup corn sugar - priming

Procedure:

Steep grains with gypsum @ 150 deg F for 30 minutes. Add Irish Moss whenever you think it should be added. Ferment in primary for about 1 week, transfer to secondary and add dry hops. Bottle after a few more weeks (I waited 3).

American Pale Ale

Classification: pale ale, American pale ale, all-grain

Source: Timothy P. Laatsch (LAATSCH@kbs.msu.edu), HBD Issue #1782, July 15, 1995

I recently purchased Terry Foster's style-series book *Pale Ale*. I was quite disappointed that the American Pale Ale category was essentially ignored in this fine treatise on British Pales. Thank goodness for Norm Pyle's most recent article in *Brewing Techniques* regarding emulating and outbrewing your favorite micro, in which he outlines the classic American Pale style quite well. Because I am limited (financially/conveniently) to using American 2-row pale in my brews, I find myself using more crystal malt than recommended by Foster to bump the malty character up a bit, usually around a pound per 5-gallon batch (from various countries of origin and of various lovibond ratings).

Ingredients:

- 9.0 lbs US 2-row pale malt (Briess)
- 1.0 lbs crystal malt (combo of British 50L, US 40L, Special B)
- 0.5 lbs US dextrin malt
- 27-32 IBU from Goldings (bitterness)
- 0.5 oz Cascade or Goldings (flavor)
- 0.5-1.0 oz Cascade or Goldings (aroma)
- 0.5-1.0 oz Cascade or Goldings (dry-hop)
- 1 tsp rehydrated Irish moss
- Wyeast Irish 1084 repitched
- gelatin finings

Procedure:

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

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

Fullers London Pride

Classification: pale ale, Fullers London Pride, all-grain

Source: Rob Haiber (RobHaiber@eworld.com), in HBD Issue #1788, July 22, 1995

There is a book, *Brew Your Own Real Ale at Home*, that has scores of recipes using

Challenger and other British hops. The book contains ACTUAL brewery recipes, and not generic ones. The book retails for \$14.99 (S&H included with pre-paid orders) and may be purchased from:

The Info Devel Press

Reilly Road

La Grangeville NY 12450

Roger Protz's description: "An astonishing complex beer for its gavity, fine for drinking on its own, or with well-flavoured food. A multi-layered delight of malt and hops, and a deep, intense finish, with hop and ripening fruit notes.

Note: for a partial mash recipe, replace the pale malt with 2,000gm of diastatic malt extract such as Edme DMS.

Ingredients:

- Pale malt: 2750gm (65%)
- Crystal malt: 430gm (10%)
- Flaked maize: 430gm (10%)
- Invert cane sugar: 640gm (15%)
- Target hops: 20gm (start of boil)
- Challenger hops: 20gm (start of boil)
- Northdown hops: 9gm (last 15min)
- Irish moss: 1tsp (last 15-30min)
- ale yeast

Procedure:

Mash pale, crystal, and flaked maize. Single infusion mash, 65 C, 90 minutes.

Boil 2 hours. Add invert sugar and target hops to boil, then follow schedule listed above.

Specifics:

- OG: 1040
- FG: 1006
- Bitterness: 30 EBU
- Alcohol: 4.6%

Light Pale Ale

Classification: pale ale, American pale ale, extract

Source: tgnnee@uno.edu, r.c.b., 7/6/95

I brewed it in May and it made a very refreshing brew as hot weather set in...

You might want to increase the hops amount to 2 oz for extra hoppiness...

Ingredients:

- 6 lbs Alexanders Pale malt extract

- 1.5 oz cascade hops pellets
- 1 packet dry ale yeast
- 3/4 cup corn sugar (for bottling)
- 1 packet knox unflavored gelatin

Procedure:

Add malt extract and 1 ounce hops pellets to 1.5 gallons boiling water. Boil for 30 minutes and add remainder of hops (0.5 ounce). Boil for 10 more minutes.

Place wort in primary fermenter and add water to make 5 gallons. Wait for temperature to reach 70 degrees F and pitch yeast.

After most fermentation activity stops (3 to 4 days), rack to secondary fermenter. Dissolve gelatine in one cup boiling water and add to wort. Keep in secondary fermenter one week.

Dissolve 3/4 cup corn sugar in 2 cups boiling water, add to wort and bottle. This beer clears nicely after one week.

Hot Summer Nights

Classification: pale ale, light ale, extract

Source: Robert Balch (balch@nmt.edu), r.c.b., 7/11/95

This beer is light and crisp with a great hallertau aroma...

Ingredients:

- 6lbs extra light liquid malt extract (30% corn in mash)
- 1/2 lb light crystal malt (Lov 10) steeped before boil.
- 1 oz Hallertau 5 minutes into boil (1 hour boil)
- 1/2 oz Hallertau in muslin bag @ 55 min into boil, and left in primary
- Wyeast German Alt liquid yeast

American Light

Classification: pale ale, American pale ale, light ale, extract

Source: Robert Balch (balch@nmt.edu), r.c.b., 7/11/95

This beer is more hoppy and has a distinct amber color. If you are using dry malt extract you should use about 5lbs total per recipe.

Ingredients:

- 6lbs american light liquid extract
- 1/2 lbs light crystal malt (lov 10) steeped before boil.
- 3/4 oz Cascade hops @ 5 min into boil (1 hour boil)
- 1/2 oz Cascade hops @ 30 min into boil
- 1/2 oz hallertau @ 55 min (in sock and left in primary)
- Wyeast California Ale liquid yeast

Heavy Weather

Classification: pale ale, summer brew, extract

Source: thaddeus@panix.com, r.c.b., 8/31/95

It's been hot in NYC this summer, but as long as you've got a fridge (and a roommate mellow enough to relinquish space in it in exchange for a homebrew) you can still brew a good beer. To wit: I put together a recipe I like to call Heavy Weather.

100 percent refrigerated ale. For those on upper floors who would rather spend money on new brewing equipment than on AC and electric bills.

Ingredients:

- 1 can Munton's yorkshire bitter
- 2 lbs light malt extract
- 1 lb dark malt extract
- 1 oz goldings hops
- 1/4 tsp irish moss
- 1 whole vanilla bean (use 1/2 if you hate a sweetish beer)
- Munton's ale yeast

Procedure:

Boil with 1 1/2 gals H2O for 60 mins. add 1/2 the hops, irish moss, and vanilla bean at 15 mins before end of boil. Toss the rest of the hops in 3 mins before done boiling.

Have 3 1/2 gals chilled H2O in fermenter and filter in the wort through strainer. Get the batch to 75f or so and pitch the yeast (rehydrated). Agitate the wort, stick on the air lock, and lock it away in the fridge (35f) for 9 days. Prime w/ 3/4 cup corn sugar and bottle away. It was quite drinkable after 2 weeks in bottles, but the longer it stays there, the better it gets.

TGIF Pale Ale

Classification: pale ale, summer beer, extract

Source: Ed Wyatt (XUUI75A@prod-igy.com), r.c.b., 5/26/95

This is a great lawn mower beer!

Ingredients:

- 6 lbs Light Dry Malt Extract
- 1 lb Crystal Malt 40L
- 1/2 oz Northern Brewer Hops 60 min. (pellets)
- 1/2 oz Northern Brewer Hops 30 min. (pellets)
- 1/2 oz Cascade Hops 10 min. (plug or whole)
- 1/2 oz Cascade Hops dry (plug or whole)
- 1 tsp Irish Moss 30 min.
- 1 pkg Whitbread dry yeast

Procedure:

Steep crushed grain for 60 min. @ 152F, remove add DME boil 60 min.

Too Much Head

Classification: pale ale, Sierra Nevada clone, all-grain

Source: Roy J. Bourcier (rjbourc@nmia.com), HBD Issue #1797, August 2, 1995

I've been brewing for about 1 1/2 years, all grain for 1 year. For the past 6 months, I've been trying to refine my house pale ale. Started out looking for a SNPA clone, but drifted into more "floral" brew (I LOVE Cascades). With my last batch, I'm getting close - with one problem. The head on this brew is TOO THICK. It's somewhere between whipped cream and lemon meringue. Fun to have around to impress homebrew skeptics, but not what I'm looking for. I figure I probably went overboard with the head retention malts. But maybe something is off in my procedure? Here's a rundown of the brew in question.

Ingredients:

- 8 lb 2 row Klages malt
- 1 lb 20 L Crystal
- 1/2 lb Cara-pils
- 1/2 lb Malted Wheat
- 1/2 oz Perle hops (60 min)
- 1/2 oz Perle hops (30 min)

- 1 1/2 oz Cascade hops (30 min)
- 1 oz Cascade hops (2 min)
- 1 1/2 oz Cascade hops (dry)
- RO water with 2 tsp Gypsum/5 gal, 1/2 tsp Epsom salts/5 gal, 1/4 tsp NaCl/5 = gal
- 1/4 tsp powdered Irish Moss (10 min)
- Yeast Labs American Ale Yeast (16 oz starter)

Procedure:

Protein rest 30 min @ 122F

Mash 154F to conversion

Mashout at 175F and sparge at 170F

Boil for 60 min.

Specifics:

- OG: 1.052
- FG: 1.007

Bass Clone

Classification: pale ale, extract, Bass clone

Source: Vance Sabbe (sabbe@zymurgy.stortek.com), r.c.b., 8/15/95

This is the recipe of the month from our store's online newsletter.

If you enjoy the taste of this famous imported English Ale you will be pleased to know that there is a homebrew recipe that is very close to the original Bass Ale. Of course you must start by using ingredients from England.

Ingredients:

- 6.6 lbs Munton & Fisons light unhopped liquid malt extract
- 2 1/2 gallons Artesian bottled water or boil and cool water, store in sanitized plastic
- milk jugs
- 1 1/2 lb Crystal Malt 20L
- 1 oz. Kent Goldings hops 5.0 AA (boil)
- 1/2 oz. Fuggle hops 4.8 AA (boil)
- 1/2 oz. Willamette hops (finish)
- 1 tsp Gypsum 1/2 tsp. Irish Moss
- 1 pkg. #1098 British Ale Liquid Yeast
- 1 1/4 cup Light DME or 3/4 cup corn sugar (priming)

Procedure:

Add crushed grains to 2 1/2 gallons of cold tap water, add gypsum. Heat to 170 degrees, remove from heat cover and let sit for 15 minutes. Remove grains from liquid, add liquid malt extracts and boiling hops.

Boil for 60 minutes. Add Irish moss in last 15 minutes of boil. Add finishing hops last 2 minutes of boil. After boiling cover pot and set into cold water bath in sink for 30 minutes. Add 2 1/2 gallons of cold water to the 5 gallon carboy. Add cooled wort to carboy. Shake carboy to add oxygen to wort. Add yeast pkt., shake carboy again to mix yeast.

Specifics:

- OG: 1.045
- FG: 1.011

Celebration Ale Clone

Classification: pale ale, Sierra Nevada Celebration Ale, all-grain

Source: Jeff Frane (jfrane@teleport.com), r.c.b., October 13, 1995

There was an early issue of Amateur Brewer (post-Eckhardt, pre-American Brewer, I believe) that had a recipe for Celebration Ale provided by one of the SN brewers.

Here is a 10 gallon version, with a little fiddling. I'm pretty sure they harden the water with gypsum; I know I had to with Portland's soft water.

I've subsequently made versions I liked better, although they weren't as true to the original. I substituted some dextrine malt for some pale (about 2 pounds), and use British caramel malt rather than (yuk) American. Problem is, it's richer and darker that way.

You can't really over-hop this beer, and my experience was that the dry-hopped beer reached its peak after about 4 weeks in the keg. Problem was that the beer usually ran out at about that point. The SN brewer made a similar comment about aging it on the hops (4-6 weeks, I remember) before kegging/bottling.

Ingredients: (for 10 gallons)

- 20# Klages (Harrington's these days)
- 3# Briess crystal malt
- 2 oz Chinook after 30 min
- 1.5 oz Cascade after 60 min
- 1.5 oz Cascade at end-boil
- 1 oz Cascade dry-hopped
- Wyeast Chico ale yeast

Procedure:

Mash at 150 F. for 90 minutes.

Specifics:

- OG: 1.057

Pale Ale

Classification: pale ale, extract

Source: Alan P Van Dyke, (llapv@utxdp.dp.utexas.edu), HBD Issue #1622, 1/4/95

I finally, after a 3 month absence, got to brew a batch of beer on Saturday. Usually, I use liquid yeast, following the manufacturer's instructions & popped the yeast the day before. Unfortunately, that was Thursday, being as that I thought I would get to brew on Friday. Well, I thought that this was the perfect opportunity to do a proper starter. So, following my local homebrew shop proprietor's suggestions, I boiled up a pint of H2O with a couple of tablespoons of priming malt in the microwave, put a clean lid on it, & after it cooled, I added the already puffed up package of WYeast British Ale (sorry, don't recall the number). This foamed up nicely, & I pitched it in the wort on the actual brewing day, Saturday.

It's supposed to be a pale ale. Anyway, the problem is that it started to ferment rather nicely, but the head never got more than 3/4 of an inch thick. The fermentation has been very active (it slowed down on Monday night some), & the yeast on top looks healthy, but it's just not thick. I did use a filter on the funnel when I put the wort into the carboy, & I had to top it off with about a gallon of preboiled water. I'm not worried about it, but I am curious as to what's going on. Usually I get this head that's 2 inches thick & looks alive. The temp has been sitting at 68, BTW.

A couple of observations unrelated to the above: Sam Adams Triple Bock tastes good on vanilla ice cream. Baptists don't believe in drinking because most of them drink real cheap beer.

Ingredients:

- 3/4# American Crystal malt
- 1/2# Aromatic grains
- 7# Alexander's pale malt extract
- 1/2# malto-dextrin
- 1/4# turbinado
- 2 tbsp Irish moss
- hops galore (pellets)
- the yeast

Light Ale

Classification: pale ale, light ale, extract

Source: Andy Donohue (andy2@hogpe.ho.att.com), r.c.b., 2/15/95

I made a light ale for my wife that came out good (after a little aging).

It's got much more hop character than Budswillers but you can leave out 1/2 the hops if that's a problem. I might try something like this again but with 2-row and real rice.

Ingredients:

- 4# light malt extract (Northwestern)
- 2# rice extract (from a Chinese grocery)
- 1/2# crystal malt
- 2 oz low alpha hops
- Wyeast Chico ale yeast

Pete's Wicked Ale Clone

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

Source: Tim Fields (74247.551@compuserve.com), HBD #1872, 11/1/95

Here is a Pete's Wicked Ale Clone recipe from *Mother Earth News*, Dec '94 or Jan '95 issue.

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: (5 gallons)

- 8 oz 2-row Klages Malt
- 8 oz 60 Lovibond Crystal Malt
- 8 oz Special Roast Malt
- 4 oz Chocolate Malt
- 6.6 lbs Northwestern Gold Malt Extract (unhopped)
- 1.5 oz Brewer's Gold Pellets (bittering, 60 minute boil)
- 1 oz Brewer's Gold Pellets (last 10 minutes)
- Wyeast 1056 American Ale yeast
- 1/2 ounce Brewers Gold pellets (dry hopping)

Procedure:

Here is what I would suggest:

Add grains to a grain bag, steep in 2 Gal water at 155F for 45 mins to 1 hr, stirring occasionally. Remove grains, add extract and bring to a boil.

Total boil time 75 mins.

-Boil for 15 mins, then add bittering hops.

-Continue for 50 mins, then add aroma hops (10 mins before knockoff)

Cool to pitching temp, pitch yeast (build a starter for the yeast)

Add dry hops after fermentation has completed, so the escaping gas will not carry your hop aroma out of the airlock. I would probably ferment in primary for a week, rack to secondary and add the dry hops after activity had subsided. Others have suggested using primary only, just wait till all fermentation activity has subsided.

Cooper's Sparkling Ale Clone

Classification: Adelaide sparkling ale, Cooper's Sparkling Ale, pale ale, all-grain

Source: Michael Hoopes (decadent@fishnet.net), r.c.b., 12/2/95

I just formulated a recipe ("almost clone") for an Adelaide Sparkling Ale. I based it upon the known OG and hopping schedule for Coopers Sparkling; I added black malt and Crystal 60L to give it some of the character it used to possess back when they blended stout with the golden ale.

The yeast is probably the most important factor; I believe you can culture from a bottle of Coopers or use YeastLabs A01 (they're the same). My recipe is partial mash, with 1 lb. of Belgian candi sugar (added to the boil or as a prime for the secondary) and 1 lb. of pale DME.

Ingredients:

- 5.00 lbs. Harrington 2-row pale
- 6.00 oz. English crystal malt 37L
- 4.00 oz. Crystal malt 60L
- 2.00 oz. Black patent 525L
- 1.00 lbs. DME Australian Pale
- 1.00 lbs. Belgian candi sugar (white)
- 0.50 oz. Pride of Ringwood 9.5% (60 min)
- 0.50 oz. Pride of Ringwood 9.5% (15 min)
- 0.50 oz. Pride of Ringwood 9.5% (2 min)
- Yeast: YeastLabs A01

Dr. Bruce's Skull and Crossbones Old Ale

Classification: pale ale, all-grain

Source: Bruce A Weisberg (baw2@columbia.edu), r.c.b., 10/20/95

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

Ingredients:

- 9 lbs light malt (6-row)
- 1 lb Cara-pils
- 1 lb Crystal malt (medium or dark)
- Ale yeasts of your choice (I used Munton dried yeast)
- 4 oz Fuggles hops
- ale yeast

Procedure:

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

Specifics:

- OG: 1050

Delightful IPA

Classification: pale ale, India pale ale, Wild Goose IPA, extract

Source: mattj1066@aol.com, r.c.b., 5/13/95

Just thought I'd share my favorite IPA recipe. It is a cleanly bitter ale with a floral aroma that is modeled after Wild Goose, from Cambridge, MD. This is using extracts from Williams Brewing.

Ingredients:

- 0.5 lbs amber crystal, steep until boil
- 6 lbs. English light malt extract: boil 60 min.
- 1 oz. Galena (11% a.a.): boil 60 min
- 1 oz. Willamette whole leaf hops (4% a.a.): boil 10 min.

- 1 oz. Willamette: put in nylon hop bag and pour the hot wort over it in the primary.
- English brewers yeast

Procedure:

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

Too Sweet Clone

Classification: pale ale, extract

Source: John Herman (jmherman@gonix.gonix.com), HBD #1881, 11/11/95

I just got done tasting My concoction of Bill Pemberton's Too Sweet Ale (see page 2) and let me tell you, my batch came out perfect! This is the batch of beer I brewed that had white spots at the top. Be aware of the judging, I am not a judge, I just judged it based on my experiences of tasting English Brown Ales.

Ingredients:

- 3.3 lbs M&F Unhopped Amber Extract (boil 30 mins)
- 3.3 lbs M&F Unhopped Light Extract (boil 30 mins)
- .5 lbs Crystal Malt 60L
- 1 oz Northern Brewers Plugs (boil 30 mins)
- .5 oz Northern Brewers Plugs (boil 20 mins)
- .25 oz Cascade Pellets (boil 10 mins)
- .25 oz Cascade Pellets (boil 0 mins, let sit for 20 mins)
- M&F Dry Ale yeast
- 1/4 teaspoon Irish Moss (boil 10 mins)

Procedure:

Add Crystal malt to 1 1/2 galls of cold water and bring to a boil. Remove Crystal malt, add extract and 1 oz of Northern Brewers Hops. Boil for 30 mins adding 1/2 oz of Northern Brewers Hops at 20 mins, 1/4 oz of Cascade Hops at 10 minutes, Irish Moss at 10 minutes, and 1/4 oz of Cascade Hops at the end of the boil. Remove heat and let sit for 20 minutes. Strain into primary fermenter. Add 3 1/2 galls of cold water. Cool using a submersion Wort Chiller to 70

degrees (f). Add yeast. Ferment at room temperature. After one week in primary, transfer to secondary fermenter and let sit at room temperature for one week. Transfer to bottling bucket, add 1 pint of boiled water with 3/4 cup of corn sugar for bottling. Bottle and wait.

Specifics:

- OG: 1050
- FG: 1014

Alex's Delicious E.S.B.

Classification: pale ale, ESB, bitter, extract

Source: alex@conline.com, 12/22/95

Ingredients:

- 6 lbs munton's amber dry malt extract
- 1 lb 60l crystal
- 4 ounces british chocolate malt (for a smoother, less burned flavor)
- 1 oz. 5.3 alpha East Kent Goldings 60 minutes
- 0.5 oz. 4.5 alpha Fuggles 30 minutes
- 0.5 oz. 5.0 alpha tetnanger 10 minutes
- 1 oz. 3.5 alpha Saaz 5 minutes
- 1 oz. 3.5 alpha saaz dryhop in secondary
- 2 tbsps of gypsum
- 1/2 t-spoon of irish mos fifteen minutes before end of boil
- wyeast London Ale Yeast
- 1/2 c corn sugar to prime

Procedure:

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

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

Specifics:

- OG: 1050-1052
- FG: 1010-1012
- IBU: 32-33.5

Groovy Time Pale Ale

Classification: pale ale, extract

Source: Philip Scoggins (recorde9@telalink.net), r.c.b., 2/21/96

After a week and a day in the bottle... it's GREAT! Think that the slow warming of the 2 gallons of water with the crystal malt might have produced some unfermentables resulting in my high final gravity, but it's a great beer so who cares!

Alright, that was my turn, let's get some recipe trading going. I'm looking for a Black Dog Pale Ale taste alike in case anyone has replicated that one in particular...

Ingredients:

- .5 lb 120L Crystal Malt
- 6.6 lb Home Brewery Light Malt Extract (3.3 hopped, 3.3 unhopped)
- 1.5 oz Saaz Hops
- .333 oz. Fuggles Hops
- .5 oz. Cascades Hops
- Doric dry ale yeast
- 3/4 cup corn sugar (priming)

Procedure:

In 2 Gallons of Water I Added the cracked Crystal Malt, heated and removed at 170 deg. f (Approx 30 min) Added the hopped and unhopped extract along with 1 oz. of the Saaz and .333 Fuggles at beginning of boil (boiled for 75 min total) Added .5 oz. Saaz last 10 minutes Added .5 oz. Cascades then cut off the heat.

Had made a yeast starter of 4 Tbls of brewing sugar in 2 cups of water (boiled) then poured into sanitized grolsh bottle with an airlock on top, when it reached 90 deg. f I pitched (2) 5 gram packs of Doric dry ale yeast, it was bubbling like crazy when I pitched it about 45 minutes after pitching the yeast into the bottle.

I used Crystal Springs bottled spring water, nasty water in Smyrna Tennessee.

Primed with 3/4 cup brewing sugar.

Specifics:

- OG 1.048
- FG 1.020

Nebraska Red

Classification: pale ale, red ale, extract

Source: Paul McFarland, (Bucket@aol.com), HBD #1993, 3/25/96

I would like to thank those fine people that replied with advice about my Honey-Wheat recipe. It will be racked and bottled soon, and I'll post the result.

I have been experimenting recently, trying to make an amber - red ale (Along the lines of a red dog clone) and have been moderately successful with the following recipe.

My Friend George Shutelock has pronounced this recipe a Russian Red Bitter, and since it practically blew the lid of my fermenter, I dubbed it the "Red Russian Atomic Ale", after more consideration, since it does not run true to any given style, I have renamed it..... enjoy.

This ale is very lightly hopped, it does have a nice balance between the sweetness added by the crystal malt and the hops that were used. Next time I try this recipe (Which will be soon) I will use more hops to bring up the bitterness a little. But for now, I have a very nice red ale that is highly enjoyed by my friends that normally don't light darker beers.

Ingredients:

- 6.6 Lbs Munton & Fison Amber Malt Extract (Unhopped)
- 1.0 Lbs Crystal Malt (Steeped 45 minutes at 150-170 F)
- 2.0 Oz Roasted Barley (Same as above)
- 1.0 Oz Cascade Hops (for bittering, First wort Hopped, added with specialty grain,
- steeped 45 minutes then boiled for one hour)
- 0.5 Oz Cascade Hops (For flavor, Boiled 15 minutes)
- 0.5 Oz Cascade hops (for aroma, Boiled 2 minutes)
- 1.0 Tsp Irish moss, (Rehydrated and added for fining added for last 15 minutes of boil.)
- 2 - 6 Gram packets of Muntons Dry yeast. (Rehydrated and started in a quart of
- boiled / cooled water-extract slurry.

Procedure:

Wort cooled to 85 F, aerated by stirring, and pitched the yeast starter at 85F.

Specifics:

- OG: 1062
- FG: 1015

Liquid Sunshine

Classification: pale ale, bitter, all-grain

Source: Mike Hughes, (mikehu@lmc.com), HBD #1993, 3/25/96

Here's a real simple one that resembles an English Bitter This is what I brew most of the time, I call it "Liquid Sunshine".

Note: You may want to vary the amount and/or type of hops, depending on the bitterness you desire. I have recently started making this using the "Early Hop Addition" method discussed here in this very forum. The results have been more than spectacular. I have started using Columbus

hops (A=15%!!!) and just throwing them into my boil kettle at the start of the sparge. The beer has NOT been overly bitter as would be expected, but you can definitely taste the hops (yum!). Also, I too use a converted keg system, and usually brew 15 gallon batches. One keg for mash tun, one keg for boil kettle. I use an 80 quart cooler fitted with a slotted copper manifold for my lauter tun. You may want to consider doing this, as I have been very happy with my system.

Ingredients: (for 10 gallons)

- 16 Lbs. 2-row Barley
- 2 Lbs Crystal Malt (medium)
- 3 Oz. Cascade hops
- 1 Jar Grandma's Molasses (unsulphered)
- Yeast 1098 liquid yeast

Procedure:

- 1) Add crushed grains to 4.5 Gallons of 140 deg. water for protein rest @ 122 deg. for .5 hr.
- 2) Raise to 152 deg. for mash (1 - 1.5 hrs)
- 3) Sparge with 170 deg. water to get 11 gallons.
- 4) Boil for 1 hr. (with molasses and hops) 5) Cool wort and pitch yeast.

India Pale Ale

Classification: India Pale Ale, pale ale, extract

Source: Dale Hosack
(dhosack@frasier.ssd.lmsc.lockheed.com), r.c.b., 3/8/96

I like this one, although it could use a little more hops.(but then, I'm a hophead).

Ingredients:

- 4.00 lb. Amber Dry Malt Extract
- 4.00 lb. Light Dry Malt Extract
- 1.00 lb. Crystal 20L
- 2 tsp gypsum
- 1 tsp Irish moss at 10 minutes
- 1.20 oz. Northern Brewer 7.9% 60 min
- 1.50 oz. Cascade 5.6% 5 min
- Wyeast 1056 Chico

Specifics:

- OG: 1070
- FG: 1017
- Alcohol: 6.8%

Pete's Wicked Ale

Classification: pale ale, Pete's Wicked Ale clone, extract

Source: Dale Strommer (dale@mayfield.hp.com), r.c.b., 3/14/96

Here is an extract recipe for Pete's Wicked.

Ingredients:

- 2 cans Unhopped light Extract
- 1 lb Crystal Malt
- 1 oz. bullion hop
- 1 oz. Cascade hops
- 1 oz. Fuggles
- Ale Yeast

Procedure:

Put the 1 lb crystal malt in hop bag and put in gallon of cold water. Bring water up to a boil, then remove bag of crystal with strainer and throw away(you made a tea with the crystal). Remove from heat and add 2 cans of Unhopped light extract. Bring back to a boil and add 1 oz bullion simmer for 30 minutes. Then add 1 oz. cascade hop and simmer for another 15 minutes. Then add 1/2 oz Fuggles simmer for 15 minutes. At last minute add other 1/2 oz. of fuggles.

Honey Bitter

Classification: bitter, honey ale, pale ale, extract

Source: Bruce Taber
(BRUCE.TABER@NRC.CA), HBD #1980, 3/9/96

This is a real easy way to make an outstanding brew. I never thought to combine honey with a bitter until I tasted one that a buddy made. Where the idea came from I don't know. If you don't drink bitters, that's OK. The residual sweetness of the honey blends beautifully with the bitterness resulting in a rich, amber ale the goes down real easy. I've made ales with honey before and didn't like the aftertaste, but this one has none of that.

Ingredients:

- 4 lb Brewmaker Victorian Bitter kit (1.8 kg)
- 2.2 lbs clover honey (1.0 kg)
- yeast as supplied in kit

Procedure:

Half of supplied yeast nutrient in primary, other half goes in secondary. 15 min. boil. I have only used this particular bitter kit but if it isn't available to you then just try another brand and let me know what you think.

Specifics:

- OG: 1030
- FG: 1005

Basmati Pale Ale II

Classification: pale ale, rice, light beer, all-grain

Source: Bart Thielges (bart.thielges@Xilinx.COM), HBD Issue #1972, 2/29/96

We originally formulated this recipe because the Shade Tree Brewery (a.k.a Paul's driveway) was prone to producing deep, flavorful, chewy brews. Our friends "who don't like beer" seemed to shy away from our keg and crack open a Coors Light instead. The solution - brew a rice beer for them.

Unexpectedly, we stumbled across a beer that tastes good to us too. I'd like to share the recipe.

Ingredients: (for 19 gallons)

- 25 lb. Domestic Pale malt
- 1.5 lb. Carapils
- 1 lb. Flaked Maize
- 6 lb Basmati rice
- 1 Hindi aphorism
- 2 lb. Honey
- 2 oz 5.3% Stryian Goldings 60 min
- 2 oz 5.3% Stryian Goldings 30 min
- 1 oz 3.3% Saaz 15 min
- 1 oz 5.3% Stryian Goldings 5 min
- 1 oz 3.3% Saaz 0
- Wyeast Irish and German ale yeast

Procedure:

Before the mash, the rice was cooked for about 20 minutes in a larger than normal amount of water - a sort of soupy texture. This prevented Paul's housemates from raiding the rice for lunch.

Single infusion mash at 152F, sparged to 16 gallons of wort.

About midway through the boil, invoke the Hindi aphorism, thumb your nose in the general direction of Munich, and say "Nicht Reinheitsgebot". The OG of the wort was 1.078. Yeasts used were stepped up Wyeast strains : Irish and German ale (I forget the numbers). Three batches had German, one had Irish.

The remaining 14.5 gallons left at the end of the boil was split evenly into 4 glass carboys for fermentation. 3/4 to 1.5 gallons of water was added to each primary to dilute down a random amount, insuring that we won't be able to exactly duplicate this recipe. The FGs ranged from 1.010 to 1.012.

Specifics:

- OG: 1.078
- FG: 1.010-1.012

Sierra Pale Ale

Classification: pale ale, Sierra Nevada clone, all-grain

Source: Mark Redman (brewman@vivid.net), HBD Issue #1975, 3/4/96

This is what this group is all about! I recently posted a request for a recipe which clones Sierra Nevada Pale ale, and the response was fantastic. Most of the recipes were very similar, so I would imagine they are pretty close to the real thing. Anyway, the resulting beer was just amazing! I've

been all-grain brewing for a few years, and most of my ales have been attempts to reproduce traditional English ales (Hugh Baird malt, Kent Goldings and Fuggles hops, British yeast, etc), but I've always felt something was "missing". I realize now that it is my preference for American style ales. Whether it is the Cascade hops or the Chico yeast, I don't know, I just prefer the taste. Anyway, for those of you who enjoy Sierra Nevada Pale Ale, but have never tried to brew it, here's my resulting recipe.

The resulting beer was above my expectations. Great hop aroma, nice lingering bitterness with a balance of malt flavor. I didn't dry hop, but the aroma is still very strong, so unless it disappears after a few weeks I won't bother with the dry hopping. If I close my eyes, I would swear I'm drinking the real thing. Anyway, thanks for all the input from you folks, it was great. There is no way I could have received such great info without this digest!

Ingredients:

- 8 lbs. Great Western domestic 2-row malt
- 3/4 lb. 50L crystal malt
- 1/2 lb. CaraPils malt
- 1 oz. 8.3 AAU whole Perle hops (75 min. boil)
- 1/2 oz. 6.0 AAU whole Cascade hops (15 min. boil) (Total IBU is about 33)
- 1 oz. whole Cascade hops (steep while cooling)
- 1 pint starter, Wyeast #1056 (Chico)

Procedure:

1 1/2 tsp gypsum (my water is rather soft) in mash. Lactic acid added to sparge water for pH 5.7.

122 degree protein rest for 30 min (I know I could have skipped this, but I have never used this malt before), 155 degree saccharification rest for 60 min., mash out at 168 degrees for 10 min. Sparge, boil, pitch, etc.etc. My pre-boil yield is about .033 pts/gal/lb, but since I whirlpool and settle the wort after chilling, then rack off from the trub, my yield drops to about .027 due to the amount of wort left behind in the kettle.

Specifics:

- OG: 1.052
- FG: 1.010

Red Ale

Classification: pale ale, red ale, extract

Source: John W. Braue, III (braue@ratsn-est.win.net), HBD Issue #1936, 1/16/96

This is very lightly hopped; it was contrived to match my wife's tastes (she does not like bitter or hoppy beers). Fermentation time will be about one week; bottle aging time minimum of one month. I've got some left over from last August which I intend to check out this weekend.

Ingredients:

- 6 lb amber syrup (I use Stome Brewery)
- 1 lb crystal malt
- 2 oz roasted barley
- 1 1/2 - 2 oz Cascade hops for bittering (depending on taste)
- 1/4 oz Cascade hops for flavor
- 1/4 oz Cascade hops for aroma
- 115 g dry ale yeast

Procedure:

Steep the speciality malts in 1 1/2 gal water, remove grains, add syrup to liquor, and boil 60 minutes with bittering hops. Add flavor hops 10 min before end of boil, add aroma hops end of boil and steep for 5 min. Add 3 1/2 gal cold water and pitch at suitable temperature.

Specifics:

- OG 1.050
- FG 1.017 - 1.020

IPA

Classification: pale ale, India pale ale, extract

Source: P.J. Maloney (70134.530@compuserve.com), r.c.b., 1/16/96

I just finished my third IPA. All three have been wonderful, and I've never used oak chips. For my money, the hop selection is key. Absolutely delicious!

Ingredients:

- 8 lb. Alexander's Sun Country Pale (Klages) Extract
- 1 lb. 64l Crystal malt
- 2 tsp. gypsum
- 3/4 oz. Norther Brewer Hops (about 9.8 alpha)
- 1 oz. Cascade hops (4.6 alpha)

- 1.5 oz. Cascade hops (4.6 alpha) (dry hopping)
- Wyeast American Ale Yeast

Procedure:

Crack grains and steep in two quarts 150-155 degree water for 45 minutes. Collect runoff and sparge with additional 1.5 gallons water at 170 degrees. Add malt extract & gypsum and bring to boil. Add Northern Brew hops. After 30 minutes, add Cascades. After another 15 minutes, turn off the heat, let cool and then strain into enough cold water to make 5 gallons. Pitch yeast once the wort's at 75 degrees. Ferment for one week. Rack to secondary, adding 1.5 oz. Cascade at this time. Bottle after another week. Serve very cold.

This Pete's Wicked Red Ale

Classification: pale ale, red ale, Pete's Wicked Red, extract

Source: Peter Blatherwick (blather@bnr.ca), r.c.b., 1/5/96

Deep, rich ruby-red colour, full bodied feel (esp for such a low alcohol brew), fairly bitter with very floral/hoppy aroma and flavour balanced by a trace of malt, good head retention especially after aging > 3 months. A real nose full that won't get you drunk in a big hurry. My personal favorite home brew. Style-wise, I'd say it's a California Red Ale, but NOT an imitation of the commercial Pete's Wicked Red (I like mine even better ;-).

Other Notes: - used dark malt to add richness and malt complexity to otherwise very light ale - Canadiana malt extract picked for redish colour, but any good quality extract would probably do just fine - dextrine added to boost rich feel - dry hopped with pellet since we have more reliable supply of pellet hops here in Ottawa, and this is a key ingredient in a running set of experiments (would prefer fresh leaf) - Nottingham yeast known to be high attenuating and produce dry tasting result (relatively low ester)

Ingredients:

- 2.5 oz roast barley
- 8.0 oz crystal malt (20 L)
- 5 lb Canadiana light malt extract
- 1 lb Edme light dried malt extract
- 2 oz 100% dextrine
- 1 tsp gypsum

- 28 g Northern Brewer pellet hops (aa 10%)
- 26 g Styrian Goldings pellet hops (aa 8.5%)
- 7 g Willamette leaf hops
- 7 g Cascade leaf hops
- 3/8 tsp Irish Moss
- 10 g (2 pkgs) Nottingham English Ale dried yeast

Procedure:

Steep grains in 3 qts H₂O at 150 deg F, 45 min, then sparge with 170 deg H₂O.

Boil (60 minutes) with extracts, dextrine, gypsum, Northern Brewer and Styrian Goldings. Add Willamette, Cascade, and Irish moss in last 12 minutes of boil. Pitch 10 g (2 pkgs) Nottingham English Ale dried yeast (hydrated warm H₂O). Dry hop in secondary with 28 g Cascade pellet hops.

Primary fermentation 5 days at 20 deg C (68 F), secondary 20 days at 18 deg C. OG 1032, FG 1005 (3.75 % alc by wt), est bitterness 57 IBU, est colour 15 SRM

Specifics:

- OG: 1.032
- FG: 1.005

English Special Bitter

Classification: pale ale, ESB, bitter, all-grain

Source: Dan Ritter (102446.3717@CompuServe.COM), HBD Issue #2023, 4/29/96

I recently brewed and kegged an English Special Bitter style ale using Wyeast 1968. The recipe looked like this.

As I poured my first glass this afternoon (drum roll), I carefully examined the color (clear and appropriately deep amber), the aroma (Goldings loud and clear - no diacetyl as I was expecting), and the taste (um...what's this?...something I've never tasted in my ales..I guess it's..ah..FRUITY...yes VERY FRUITY!).

I've used Wyeast #1056 exclusively until this batch. I remember a warning from one of you to be ready for something really different when using #1968! The spec sheet for #1968 refers to the taste as MILDLY fruity and malty. The sensations as I drink this brew are: hops aroma, followed by immediate in-your-face fruitiness on the

roof of the mouth, followed by hop bitterness at the back of the tongue. Hardly any malt flavors at all. I'd run this beer by a beer tasting expert if I knew one that lived within 100 miles of me!

Ingredients:

- 6 1/2 lbs. English 2-row
- 8 oz. Belgian CaraMunich
- 4 oz. Flaked Wheat
- 1 1/2 oz. Chocolate
- 35 IBU's East Kent Goldings + 1 oz Goldings dry-hopped in the keg
- Wyeast #1968

Procedure:

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

Primary fermentation 7 days @ 68F

Specifics:

- OG: 1040
- FG: 1007

Diaper Pail Ale

Classification: pale ale, extract

Source: Fred Ogline (oglinef@netrunner.net), HBD Issue #2014, 4/18/96

When my daughter ws born last summer, I commemorated the event with a hoppy extract Pale Ale I named Diaper Pail Ale!

Turned out very nice and fruity, close to what I remembered from a cask conditioned Full Sail Amber at the Pilsener Room in Portland.

Maybe drop to 1 oz Nuggets at 45 to lower IBU a bit.

Ingredients:

- 7.5 lb Coopers Light Malt Extract Syrup
- 0.75 lb. Crystal 40 L
- 2 oz. Nugget hops (11% AA)
- 1 oz Cascade hops (6.1% AA)
- 1 tsp gypsum
- Wyeast 1056 American Ale

Procedure:

Steep Crystal malt at 155 degrees F for 45 min. Add gypsum, extract, bring to boil for 60 min. 1.5 oz Nugget @ 15 min 0.5 oz Nugget @ 30 min 0.5 oz Nugget, 0.5 oz Cascade @ 45 min Dry hop for 2 weeks with 0.5 oz Cascades.

Clean Out the Closet

Classification: pale ale, extract

Source: Mike White (mike@data-sync.com), HBD Issue #2018, 4/24/96

Here's the final results of my latest batch. Actually it turned out very good. Nice and dark but no heavy burnt taste. It probably could have used a little more hops, or maybe fresher hops. The alcohol content is rather low and the flavor is excellent, good head too. This beer takes on a decidedly bitter taste when overchilled. Best consumed cool but not cold.

Ingredients: (for 2 gallons)

- 1/4 lb. Munton's Crushed Crystal 2-row Malt
- 1/4 lb. Roast Barley Crushed
- 1/2 oz. Willamette Hops Pellets (boiling)
- 1/2 oz. Northern Brewer Hops Pellets (finishing)
- 2 lbs. Laaglander Dark Dried Malt Extract
- 1 packet Canadian Ale yeast this came with an Ironmaster Canadian Ale Kit
- 1 packet Irist Stout yeast this came with a Mountmellick Irish Stout Kit
- 1/2 to 3/4 cup of corn sugar

Procedure:

What I did: Placed Munton's & Roast Barley in grain bag and put in pot with 2 1/2 gallons of cold water. Brought water to a boil. Removed grain bag as soon as water started boiling. Added Willamette Hops and Laaglander DME. Boiled for 1 hour. Added Northern Brewer hops and boiled 5 more minutes. Cooled and added to fermenter. Pitched Canadian Ale yeast, oops forgot to rehydrate it first. Waited 3 days, no activity, yeast must have been too old. Repitched with rehydrated Irish Stout yeast which showed good activity within 8 hours. Fermented until done. Bottled with 1/2 cup corn sugar. Aged 2 weeks

Specifics:

- O.G. - 1.034
- F.G. - 1.019

Marginally Pale Ale

Classification: pale ale, all-grain

Source: Greg von Winckel (Eyesof-World@worldnet.att.net), r.c.b., 5/21/96

In an interest to potentially revive a recurring thread, what is everyone drinking and/or brewing? I am drinking an especially malty/nutty pale ale to the tune of the following.

It's fantastic, the head is the best I've had, an inch and a half of richy creamy head that hangs around as long as the beer. The flavor is nutty and malty and very pleasing - in retrospect I might have added another 1/2 pound of pale ale malt. This beer has a remarkably clean taste for an ale, in fact it is reminiscent of a steam beer with ESB overtones.

Ingredients:

- 7# Pale Ale (Hugh Baird)
- 8 oz EPC (CaraStan or 40 degree)
- 7 oz D/C Aromatic Malt
- 3 oz Biscuit Malt
- 2 oz Toasted Barley (such as Briess Special Roast)
- 4 oz CaraPils
- 8 oz Flaked Barley
- 1/2 cup raw clover honey
- 1/2 cup dark brown sugar
- 4 oz E. Kent Goldings
- Wyeast London ESB yeast (starter)

Procedure:

I used a standard step-infusion mash schedule Sparge with 15 quarts water at 165 degrees. Prime with honey/brown sugar (1 cup net).

Specifics:

- OG: 1.052
- FG: 1.014

First All Grain

Classification: pale ale, India pale ale, all-grain

Source: Bob Wysong (bob@ocs.com), HBD Issue #2015, 4/19/96

I've just completed brewing my first all grain batch after about 20 extract batches. For background, the recipe I was using was based on the IPA from Miller's *Complete Handbook of Home Brewing*.

Ingredients:

- 6 lbs Klages [*I would boost this to 8+.* -
-Ed.]
- 1 lb Crystal malt
- 1 lb light DME (due to low extraction rate) [*...and drop this.*]
- 1 oz Chocolate malt
- 1 oz Hallertauer 8.5% for boiling
- 1 oz Cascade 3% last 10 min of boil
- 1 tsp Irish Moss (last 15 min.. Didn't re-hydrate)
- 20 oz of starter. Wyeast #1028 (pack was over a year old and took 6 days to swell)

Procedure:

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

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

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

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

Collected about 8 gallons of wort (ph of the runnings never dropped below 5.8 even though the gravity dropped to about 1.010) and boiled for 90 minutes. A gravity reading before the boil showed only about 1.020 (granted, it was 8 gallons) prompting me to add 1 lb DME. I thought

I had boiled down to 5 gallons, but was actually 6. (Haven't put any sort of volume markings in my Sankey keg boiler yet). Used a CF chiller, shook the 6 1/2 gal carboy for about 5 minutes to oxygenate and pitched yeast. FG was only 1.032 at 60 deg F.

No activity for 24 hours. After about 2 days, the krausen remained only about 2 inches (My weakest ferment ever). Since my first "mostly-grain" batch had a tremendous amount of gray gunk floating on top of the foam, I definitely wanted it to blow out of my car-boy which had about 6 inches of head space. So I added about 1 tsp *each* of Yeast nutrient, Yeast energizer, and Amylase enzyme to 180 degree water and then dumped it in. Also, I swirled the contents around in the carboy hoping to get the yeast more active. BTW, I have no idea what the nutrient and energizer consist of.

Potluck Ale

Classification: pale ale, partial mash

Source: Chris Strickland (cstrick@iu.net), HBD Issue #1967, 2/23/96

A couple of weeks batch I started making a batch of beer without taking inventory first. Well, to make a long story short, the beer was pretty good. Kinda smooth, without the stronger tastes I prefer, but a crowd pleaser. Here's the recipe.

Ingredients:

- 4.5 lbs Klages
- 1.25 lbs 60lv Crystal Malt
- 5.25 lbs Rice
- 1.5 lbs LME (all of my starter wort)
- 1 lb clover honey
- 2nd generation American Ale Yeast
- 1 Tbs Gypsum
- 1/2 tps Irish Moss
- 3 oz Saaz (Only had finishing hops)

Procedure:

I ground up the klages and rice in my grain-mill. Used Gypsum in my mash water. Mashed according to standard procedures. Boiled until hot break finished. 1hr Added the 1.5 lbs of LME (would have rather used grain, but this is potluck). Added 1oz Saaz (Why not, mild hop's taste). Put Irish Moss in hot tap water. 30 minutes Added 1oz Saaz 15 minutes Added Irish Moss Added Honey 5 minutes Added 1 oz Saaz Let cool

in sink (with hops in wort) for about 45 minutes ~90F Poured in carboy with 2nd generation American Ale yeast. Fermented two weeks, Racked, in new carboy Let sit two weeks, then bottled with standard 3/4's cup corn sugar (boiled in water).

Simple Recipe

Classification: pale ale, extract

Source: John Carey (careyj@clan.Tartan-NET.ns.ca), HBD Issue #1969, 2/26/96

I've been reading all the high tech info on brewing for the past week or so but don't see much to help the average person who just wants to make a batch of suds as simply as possible. Hence, for the help of any such person on the HBD list I submit the following recipe which I have been using for some twenty years or so with considerable success.

This makes 14 doz. bottles of brew. About 7% alcohol by vol. *[I think that's probably 1, 4, 1-4 or 1.4 doz bottles. --Ed.]*

Ingredients:

- 4 kg white sugar, (corn if preferred)
- 2 cans (1.13kg) Brewmix malt
- 1 can doric malt
- various types of hop pellets to taste.

[Note heavy use of white sugar--this is a recipe I would avoid like the plague. --Ed.]

Procedure:

I start with half a preserving kettle of water and when that is boiling I dissolve the sugar therein. If I don't forget, I usually add the hops first. Next I pour in the three cans of malt stirring as I do so. When this mix is about to return to a boil I shut off the heat. I then put the mix in a clean hard finish, plastic garbage pail (I thought that might get to some of you.), and add sufficient water to make the 14 doz. bottles.

The whole thing is then set on a wooden case about a foot high with a light bulb under it. (40watts) I then cover the lot with a heavy quilt and leave it alone for 7 or 8 days. After that I check with the Hydrometer to see if the SP is up to about 1.0. If it is I bottle it using a plastic syphon.

I prefer not to drink any of this for at least a month, preferably longer, but then I have about 45 doz. bottles at my disposal. There is a certain amount of sediment in the bottles but if you pour carefully it comes out

crystal clear. There is no taste to the sediment anyway and I have drunk it straight out of the bottle on occasion. Cheers.

Vail Pale Ale

Classification: pale ale, India pale ale, all-grain

Source: Wayne Waananen (SandBrew@aol.com), HBD Issue #1863, 10/21/95

I would like to share with everyone my IPA recipe that won two gold medals at GABF in '92 & '94 when I worked for the Hubcap Brewery in Vail, CO. The same recipe won the gold this year from the Hubcap in Dallas, TX.

[Wayne is now with the SandLot Brewery, Coors Field, Denver.]

Ingredients: (for 5 gallons)

- 10 lbs. Bairds English two-row Pale Ale malted barley
- 1 lb. Bairds English two-row 50-60 crystal malt
- 1.2 oz. Centennial hop pellets (90 min. boil)
- 1.2 oz. Centennial hop pellets (60 min. boil)
- 1.2 oz. Cascade hop pellets (10 min. boil)
- 1.2 oz. Cascade hop pellets (end of boil)
- yeast (1056 works well)

Procedure:

Mash at 68 C. for 90 minutes. Boil 90 minutes. Force cool and ferment with your favorite ale yeast (1056 works well). Rack into secondary, add finings and 1.2 oz. for Cascade whole hops. Let sit in secondary for three weeks, rack into serving vessel and force carbonate. ENJOY. Your equipment may give you different results but what you want to shoot for is O.G. 1.055 F.G. 1.016 IBU 62.

Weets Best Bitter

Classification: pale ale, bitter, all-grain

Source: Peter Neave (peter@weets.demon.co.uk), r.c.b., 10/8/95

This recipe should give (depending on extraction rates) a premium best bitter with

an O.G. of between 1050 to 1055. The mash system I use gives extraction rates of around 80% with an O.G. around 1055. If higher extraction rates are achieved the malt may have to be reduced.

An excellent strong mild can be achieved by dropping the pale malt to 11 pounds, adding 0.5 pound of wheat malt and 0.5 pound of chocolate malt. To reduce the bitterness replace the Target with Fuggles or Willamette hops.

Ingredients:

- 12 pounds of pale malt. Marris Otter if possible.
- 1 ounce Target hops (boil 60 minutes)
- 1.5 ounces East Kent Goldings or Mount Hood (boil 30 minutes)
- 0.5 ounce East Kent Goldings or Mount Hood added after boil has finished for a ten minute hot soak
- ale yeast, a Wyeast culture would be fine, in my case a pet yeast strain from a local brewery

Procedure:

Mash at 150 F for 90 minutes. Sparge with 5 gallons at 180 F. Boil for 60 minutes. Cool to 70 F and pitch an ale yeast.

Specifics:

- OG: 1050-1055

America Discovers Columbus

Classification: pale ale, India pale ale, all-grain

Source: Bruce Debolt (bdebolt@dow.com), HBD Issue #2030, 5/7/96

The purpose of this batch was two-fold - compare Wyeast's new #1272 American Ale to #1056 American Ale and try Columbus as a bittering, flavor and dry hop. This was inspired by all the talk of Columbus hops in IPA's (Rogue, Anderson Valley) and Delano Dugarm's recipe posted Nov. 28, 1995. The departure from Delano's recipe was Columbus for the late and dry hop vs. Cascade. They've been in the bottle for 5 weeks. The 1272 version is great all around - hop bitterness, flavor, and aroma. No grassy notes from dry hopping. I'd have to say the hoopla over Columbus is well justified. The 1056 version is just a little too harshly bitter. Could be due to it being

a little drier (lower gravity) or the 1056 yeast is letting all the flavors come through unscathed. In any case it should improve as it ages longer.

I don't think the slightly different finishing gravities are entirely due to yeast strain. The 1056 was started from a fresh smack pack and probably a little healthier than the 1272, which was started from a 4 month old 20 ml tube of "beer". I typically add a fraction of a ml from a Wyeast pack to autoclaved wort in 20 ml screw top tubes and allow to ferment out before storing in the fridge. Not optimum yeast technique, but it works.

Ingredients:

- 11 lb Schreier 2-row pale malt
- 1 lb DWC Munich
- 0.6 lb DWC CaraVienne
- 0.5 lb DWC Biscuit
- 0.5 lb Gambrinus Honey Malt
- 0.25 lb DWC carapils
- 1.5 ounce Columbus hop pellets (12.5% alpha, 60 minute boil)
- 1/2 ounce Columbus hops (15 minute boil)
- 1/4 ounce Cascade hops (4.1% alpha, 15 minute boil)
- 1/2 ounce Columbus (finish)
- 1/2 ounce Columbus (dry hop one week in primary)
- ale yeast (Wyeast 1272 or 1056---see notes)

Procedure:

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

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

Specifics:

- OG: 1.059
- FG: 1.015-1.017

Floyds IPA

Classification: pale ale, India pale ale, all-grain

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

One of my goals as a brewer is to come up with a beer so bitter and hoppy that no one

will drink it but me. This was an attempt at that, but I don't think it was quite bitter enough. At one of our club meetings, there were about 6 "hop-heads" that liked it.

Everyone else just thought it was _way_ too bitter. The Columbus hops were great! I will be making this beer again and again.

Ingredients: (for 10 gallons)

- 18# Hugh Baird
- 2# 40 Crystal
- 2# Belgian Biscuit malt
- 2 oz Columbus, leaf, 15% alpha 60 min
- 1/2 oz Columbus, leaf, 15%, 20min
- 1/2 oz Columbus, leaf, 15%, 10min
- 1 oz Columbus, leaf, 15% dryhopped (1/2 oz in each keg)
- American Ale 1056

Procedure:

High temp mash (no steps) for big body.

Specifics:

- OG: about 1.062

Frosty Toad British Ale

Classification: pale ale, bitter, extract

Source: abrews@aol.com, r.c.b., 7/21/96

This one of the favorite extract recipes at our store. This is a full flavored, full bodied Ale that is sure to please.

Ingredients:

- 1 CAN Edme DMS malt syrup (3.3 LB.)
- 3 LB. Amber Dry Malt Extract
- 2 1/2 OZ. Cascade hop pellets (11 HBU) - (Boil) 60 min.
- 1/2 OZ. Fuggles hop pellets - (Finish) when heat is removed
- 1 LB. English Crystal Malt 50/60 L
- Liquid British Ale Yeast (Yeastlab A04 or Wyeast 1098)
- 2 Tbsp. Gypsum
- 1 tsp. Irish Moss (add 15 min. before end of boil)
- 3/4 Cup Dextrose for priming or 1 1/4 cup Dry Malt Extract

Procedure:

Add the gypsum to cold water and heat to 170 degrees. Steep the crushed crystal malt in a straining bag for 15 minutes at 170 degrees. Remove the straining bag, add malt extracts, the cascade hops and bring to a boil. Boil for 60 minutes. Add Irish Moss

15 minutes before the end of the boil. Add the Fuggles when the heat is turned off.

Ordinary Bitter

Classification: pale ale, ordinary, bitter, all-grain

Source: Greg Carter (gcarter@u.washington.edu), r.c.b., 9/12/96

Here's a ordinary bitter recipe that my brewing buddy gave me. Hope you enjoy it as much as I did. It's a recipe for 5 gallons.

Ingredients:

- 5.5lbs pale malt
- 0.5lbs 60 Maris otter crystal malt
- 0.5lbs corn sugar
- 1oz Northern Brewer hops(7% alpha acid) - 60 min
- 0.5 oz East Kent Goldings hops(5.2% alpha acid) - 15min
- OPTIONAL: dry hop with 0.5 to 1.0 oz of Kent Goldings or Styrian Goldings
- Yeast lab YLA01 liquid Australian ale

Procedure:

Single infusion mash 90 minutes a 150 to 151 degrees F. Raise to 168 degrees F for mash out. Sparge with 170 to 175 degree F water. Boil 90 minutes. Burtonize your water. Ferment at 65 to 68 degrees F at least seven days. Rack with priming sugar.

Specifics:

- OG: 1.036

Bass American Style

Classification: pale ale, Bass, all-grain

Source: Nicholas Dahl (nnd3@psu.edu), r.c.b., 11/8/96

Here's one that's not too bad...you can modify it to make it more authentic, I'm sure.

Ingredients: (5-1/2 gallons)

- 7 pounds American Two-Row (the "American" style, remember!)
- 1 pound Caravienne (substitute light crystal malt, etc.)
- 1 pound Brown Sugar
- 1 oz. EKG (5.0%) 60 minutes
- 1/2 oz. EKG (5.0%) 30 minutes
- 1/2 oz. EKG (5.0) 5 minutes



- 2 teaspoons Irish Moss, 30 minutes
- Wyeast #1028

Procedure:

Mash in 2.25 gallons of 176F water. Temperature should stabilize at 153F. Hold temperature for two hours. Add 1.25 gallons boiling water for mashout.

Sparge with enough water to get 7 gallons of runnings. After boil is controlled (read: stops boiling over) begin 60 minute boil.

Like the earlier post said, Wyeast #1028 is best, but I've used #1098 with no problems, either. If you want it hoppier, dry hop in the secondary.

Specifics:

- OG: 1.045
- FG: 1.011

