

R0 Irish Red Ale - Beer Recipe Kit

Original Gravity: 1.0518 **Final Gravity:** 1.0130 **Alcohol by Volume:** 5.094%

This beer is an easy drinking red or amber ale. It has moderate sweetness and richness from the malt and is balanced with a light floral hopping. The pleasantly smooth mouth feel and delightful color makes one of the house favorites.

3.3 lbs. Gold Liquid Malt Extract
1 lb. M&F Light Dry Malt
2 lbs. Lager Grain M&F (cracked)
1 lb. Cara Pils Grain (cracked)
1 lb. British Crystal Grain (cracked)
2 oz. (9.8 AAU) Fuggles Hops
1 oz. (4.9 AAU) Fuggles Hops
1 pkg. White Labs WLP004 Irish Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat, cover & allow to sit for 60 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add Malt & 2 oz.hops. Return pot to heat & boil for 50 min. Remove from heat & add final 1 oz. hops. Steep for 5 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R1 American Pale Ale - Beer Recipe Kit

Original Gravity: 1.0534 **Final Gravity:** 1.0134 **Alcohol by Volume:** 5.251%

A lighter version of a British Pale Ales but with a greater strength and a higher level of hoppiness. Citrus notes from the Cascade hops drive the aroma. Similar in color than it's British Cousin. Similar to Sierra Nevada Pale Ale.

6.6 lbs. Light or Gold Liquid Malt Extract
1 lb. British Pale Grain (cracked)
3/4 oz. (9.4 AAU) Chinook Hops
1 1/2 oz. (12.45 AAU) Cascade Hops
1 pkg. White Labs WLP001 California Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Mash all grains in 1 gal water at 158°F for 30 min. Sparge at 170°F to make 2 gal. Add malt & 3/4 oz. Chinook. Boil for 60 min, adding 1/2 oz. Cascade at 30 minute mark (mid-point of boil) another 1/2 oz. at 50 minute mark & final 1/2 oz. after boil has stopped. Let sit for 10 min. (to allow for steeping). Strain into fermenter filled with 3 gal. ice cold water. Pitch yeast when cooled to 80°F or lower.

Yields 5 gal.

R2 E.S.B. Style Ale - Beer Recipe Kit

Original Gravity: 1.0745 **Final Gravity:** 1.0186 **Alcohol by Volume:** 7.316%

This recipe was created to duplicate the fresh flavor and characteristics of the keg version of Fuller's ESB. It has a malty richer flavor and ample hops to match. The malts and hops have a unique balanced in this beer. Try it! We think you'll be delighted.

6.6 lbs. Gold Liquid Malt Extract
2 lbs. Light Brown Sugar or Turbinado Sugar (excluded from the pricing) (add it for 2.99?)
1 lb. 2 Row British Pale Grain (cracked)
6 oz. British Crystal Grain (cracked)
6 oz. Cara-Pils Grain (cracked)
4 oz. (25.2 AAU) Kent Golding (boil)
1/2 oz. (3.2 AAU) Kent Golding (finish)
1/2 oz. (3.2 AAU) Kent Golding (dry hop)
1 tsp. Gypsum
1 pinch Table Salt (Not included in recipe)
1 tsp. Irish Moss
1 pkg. White Labs WLP002 English Ale Yeast.
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains gypsum& table salt into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat cover & allow to steep for 1 hour. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add malt extract & brown sugar & bring to boil. Add 4 oz. hops & boil for 30 min. Add Irish Moss & boil for 15 more min. Add 1/2 oz. hops & boil for 15 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below. Dry Hop - After blow-off is complete (approx. 4 days) remove blow-off tube & add 1/2 oz. hops directly into carboy. Attach airlock & allow beer to finish. Hops will float on top. When finished: rack prime and bottle being careful to avoid getting hops in siphon hose.

R3 Australian Lager - Beer Recipe Kit

Original Gravity: 1.0378 **Final Gravity:** 1.0094 **Alcohol by Volume:** 3.712%

Light golden in color mildly hopped light in flavor- A refreshing style for hot weather. Fashioned after Fosters Lager it's a summertime favorite.

3.3 lbs. Wheat Liquid Malt Extract
3 lbs. German Pilsner Grain (cracked)
3/4 oz. (6.5 AAU) Pride of Ringwood Hops (pellets)
1 oz. (3 AAU) Saaz Hops (pellets)
1 pkg. WLP810 San Francisco Lager Yeast
(or choose WLP800 Pilsner Lager Yeast from the yeast choice menu provided if you have temp. controlled refrigerator.)
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Mash grains in 1 1/2 gal. 160°F water for 60 min. Sparge with 1 gal. 170°F water & return liquid to pot. Add 3.3 lbs. malt & Pride hops. Return to heat & boil for 60 min. Remove from heat & add 1 oz. Saaz. Steep for 10 min. Strain into enough cold water to make 5 gal. Pitch yeast when 80°F or below.
Yields 5 gal.

R4 English Bitter - Beer Recipe Kit

Original Gravity: 1.0581 **Final Gravity:** 1.0145 **Alcohol by Volume:** 5.703%

A traditional English style which is light brown to amber. This beer has a malt presence with mild hop bitterness. Malt flavors tend to predominate along with a light crisp aroma. We added a bit of Cascade to this one because we like the aroma better than the traditional Fuggles or Golding. Evidently others agree its a three time Best of Show Winner.

6.6 lbs. Gold Liquid Malt Extract
1 lb. British Pale Grain M&F 2 Row (cracked)
1 lb. British Crystal Grain M&F (cracked)
1 oz. (12.5 AAU) Chinook Hops
2 oz. (16.6AAU) Cascade Hops
1 tsp. Irish Moss
1 pkg. White Labs WLP001 California Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Raise 1 gal. water to 160oF then add all cracked grains. Stabilize grains at 155°F to 158°F for 30 to 45 min. Sparge with 170°F water. Add malt & Chinook hops. Boil for 60 min. adding 1/2oz. Cascade hops & 1 tsp. Irish Moss at 30 minute mark. Add another 1/2oz. Cascade hops 10 min. before end of boil. Add final 1 oz. Cascade hops after boil has stopped & allow to steep for 5 to 10 min. Strain into enough ice cold water to make 5 gal. Pitch yeast when cooled to 80°F or below. Use blow-off technique to finish.

Yields 5 gal.

R5 Porter - Beer Recipe Kit

Original Gravity: 1.0565 **Final Gravity:** 1.0141 **Alcohol by Volume:** 5.547%

Originating from London porter is a very dark and developed in the eighteenth century. A medium to full bodied beer with a distinctive roasty malt flavor. The malts will produce a chocolate or coffee dryness while the hops will balance the flavors without dominating. British Porters have a mineral taste from hard water. Ship Wt. 13 lbs.

6.6 lbs. Gold Malt Extract
1 lb. Munich Grain (cracked)
1/4 lb. Black Patent Grain (cracked)
1/2 lb. Chocolate Grain (cracked)
1 1/2 oz. (14.4 AAU) Northern Brewer Hops (boil)
1/2 oz. (2.6 AAU) Willamette Hops (finish)
1/2 oz. (2.6 AAU) Willamette Hops (aroma)
1 tsp. Gypsum
1 tsp. Irish Moss
1 pkg. White Labs WLP013 London Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains & gypsum into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat and cover & allow to sit for 1 hour. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add malt & 1 1/2 oz. boiling hops. Return pot to heat & boil for 30 min. Add Irish Moss & continue to boil. At 50 minute mark add 1/2 oz. finish hops. At 58 minute mark add 1/2 oz. aroma hops. Steep for 2 min. then strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R6 Brown Ale - Beer Recipe Kit

Original Gravity: 1.0573 **Final Gravity:** 1.0143 **Alcohol by Volume:** 5.633%

This beer has a slightly sweet flavor that finishes slightly dry similar to Newcastle Brown Ale. It has a "nutty" flavor that comes from their use of Cara Pils and Crystal malts combined with balanced use of Chocolate malt. Lightly hopped for just a hint of aroma and balance.

6.6 lbs. Gold Liquid Malt Extract
1/2 lb. British Pale Grain M&F two row (cracked)
1/2 lb. British Crystal Grain M&F (cracked)
1/4 lb. Cara Pils Grain (cracked)
1/4 lb. Chocolate Grain (cracked)
1 1/2 oz. (7.7 AAU) Willamette or Fuggles
1 oz. (5.1 AAU) Willamette or Fuggles
1 tsp. Irish Moss
1 tsp. Gypsum
1 pkg. White Labs WLP005 British Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Add gypsum to water. Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat and cover & allow to sit for 60 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add malt & 1 1/2 oz. hops. Return pot to heat & boil for 30 min. Add Irish Moss & boil for 30 min. Remove from heat & add final 1 oz. hops. Steep for 5 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R7 Cream of Wheat - Beer Recipe Kit

Original Gravity: 1.0608 Final Gravity: 1.0152 Alcohol by Volume: 5.969%

One of our experiments of sorts. Our use of honey in a wheat beer style produces a beer is sooo smooth even your neighbors who only drink commercial American beers will love it. Another summertime favorite!

- 6.6 lbs. Wheat Malt Extract
- 1 lb. Wheat Grain (cracked)
- 1 lb. Vienna Grain (cracked)
- 1 lb. Honey (excluded from the pricing) (Hearts has a variety of honeys to choose from if you need honey)
- 2 oz. (4.5 AAU) Mount Hood Hops (boil)
- 1 oz. (9.0 AAU) Mount Hood Hops (finish)
- 1 pkg. White Labs WLP300 Hefeweizen Ale Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water & heat to 150°F. Remove from heat cover & allow to steep for 1 hour. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add liquid malt & honey. Stir until dissolved. Return to heat & bring to low boil. Add 2 oz. hops to brewpot & keep at low boil for 55 min. Add final 1 oz. hops. Remove from heat & steep for 5 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below. Yields 5 gal. For Pepper Beer: Pierce desired pepper with fork then soak in vodka or other spirit for 8 hours. Drop pepper into ice-cold bottle Cream of Wheat beer. Recap & let stand for one week. Consume within 3 weeks.

R8 Cherry Wheat Beer - Beer Recipe Kit

Original Gravity: 1.0955 **Final Gravity:** 1.0239 **Alcohol by Volume:** 9.382%

Let the kids crush the cherries-they have a great time! Wheat beer lend itself to so many wonderful fruit flavors. Wheats are light in profile with lots of fruit in the nose add cherries and your in for a real treat.

6.6 lbs. Wheat Malt Extract

10 lbs. fresh black cherries (Not included in recipe)(or whatever type you like)

2 oz. (7.6 AAU) Hallertauer Hops (boil)

1/2 oz. (1.9 AAU) Hallertauer Hops (finish)

1 pkg. White Labs WLP500 Trappist Ale Yeast

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Rinse cherries & remove stems. Crush cherries in 6.7 gal. (or larger) plastic fermenter with hands to expose cherry flesh. Don't remove pits. Put cherries aside. Heat 1 1/2 gal. water to 160°F. Remove pot from heat & add malt. Stir until malt is dissolved. Return to heat. Add 2 oz. hops & boil for 55 min. Turn off heat & add 1/2 oz. hops. Steep for 5 min. Strain hot wort into plastic fermenter with cherries (leaving hops behind) & allow to steep for 15 min. This will pasteurize cherries without setting pectin. Add enough cold water to make 6 gal. Pitch yeast when cooled to 80°F or below. After five days of primary fermentation rack into 5 gal. carboy. Bottle when fermentation is complete. This beer gets better when aged 6 months to a year but be warned: it's really hard to keep from drinking it all before then! Yields 5 gal. For more Cherry Flavor: Brew beer first without adding cherries. Fill carboy only 3/4 of the way & ferment until krausen falls. Rack into bucket with crushed cherries. Allow to ferment then rack into carboy until clear.

R9 Strong Scotsman - Beer Recipe Kit

Original Gravity: 1.0901 **Final Gravity:** 1.0225 **Alcohol by Volume:** 8.854%

Two time "Best of Show" winner. This beer is rich and alcoholic but has a full bodied malty character that hides the alcohol quite well. There are more hops to balance out the intense maltiness. Because of how big it is it benefits from aging well. I recommend that you save back a few bottles to drink in 6 months to a year to really appreciate how the flavors meld.

6.6 lbs. Gold Liquid Malt Extract
3.3 lbs. Gold Liquid Malt Extract
3 lbs. British Crystal Malt (cracked)
1 oz. (12.5 AAU) Chinook Hops(boil)
1 oz. (4.9 AAU) Fuggles Hops
1 oz. (4.9 AAU) Fuggles Hops
1 oz. (4.9 AAU) Fuggles Hops
1 pkg. White Labs WLP013 London Ale Yeast

Raise 1 gal. water to 160°F. Add cracked grains. Stabilize grains at 158°F for 1 hour. Sparge with 1 gal. 170°F water. Return liquid to pot. Add 6.6 lbs. malt with 1 oz. Chinook & boil 30 min. Remove from heat & add 3.3 lbs. malt & 1 oz. Fuggles. Return to heat & boil for 20 min. Add 1 oz. Fuggles & boil 10 min. Remove from heat & add 1 oz. Fuggles. Steep for 10 min. Strain into enough ice cold water to make 5 gal. Pitch yeast when cooled to 80°F or below.
Yields 5 gal.

This beer benefits greatly from 6 months or more of aging but boy is it worth the wait.

R10 Pumpkin Ale - Beer Recipe Kit

Original Gravity: 1.0928 **Final Gravity:** 1.0232 **Alcohol by Volume:** 9.117%

Based on Thomas Jefferson's recipe. What a treat! The use of pumpkin & spices in this makes it a flavorful experience. The recipe has been around a long time. Taste it and see why.

Recipe price excludes Pumpkin & Spices.

6.6 lbs. Gold Malt Extract

5 lbs. Fresh Pie Pumpkin Meat (7 lbs. pumpkin yields 5 lbs. meat) (Not included in recipe)

1 1/2 lbs. Pale Grain (cracked)

1 lb. British Crystal Grain (cracked)

2 oz. (10.2 AAU) Willamette Hops

4 each 1/8" x 1/4" pieces Ginger (chopped) (Not included in recipe)

1/2 tsp. Ground Cinnamon (Not included in recipe)

1/8 tsp. Nutmeg (Not included in recipe)

1 tsp. Gypsum

1 tsp. Irish Moss

1 pkg. White Labs WLP005 British Ale Yeast

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Rinse pumpkin leave skin on & cut into large sections. Bake in 350°F oven for 1 hour 15 min. or until caramelized on outside. Remove skin & crush meat. Place pumpkin and gypsum & grains into a pot. Add 1 1/2. gal. water. Mash at 150°F for 1 hour. Strain into a bucket & sparge with 1 gal. 170°F water. Return to boil & add malt & 1 oz. Willamette. Boil for one hour. At 30 minute mark add Irish Moss. At 50 minute mark add remaining oz. Willamette. At 55 minute mark add spices. Remove from heat & steep 5 min. Pour through strainer into carboy with enough cold water to make 5 gal. Pitch yeast when temperature is 80°F or below. After rapid fermentation is complete rack to another carboy & allow to finish. This beer must be racked once due to excessive trub. Bottle when fermentation is complete. This beer benefits from extended aging.

Yields 5 gal.

R11 Steam Beer - Beer Recipe Kit

Original Gravity: 1.0545 **Final Gravity:** 1.0136 **Alcohol by Volume:** 5.351%

A lager fermented at ale temperatures. This beer fashioned after Anchor Steam has a yeasty slightly citrus flavor from the use of American hops. Caramel maltiness and a fair amount of hops both in the bittering and finish add to the complexity. A truly American style of lager fermented at ale temperatures.

6.6 lbs. Gold Liquid Malt Extract
3/4 lb. 60°L. Crystal Malt (cracked)
1/2 lb. British Pale Malt (cracked)
1 1/2 oz. (14.4 AAU) Northern Brewer Hops (boil)
1 oz. (8.3 AAU) Cascade Hops
1 pkg. White Labs WLP810 San Francisco Lager Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Raise 1 gal. cold water to 160°F. Remove from heat add grains cover & allow to sit for 1 hour. Sparge with 1 gal. 170°F water. Return liquid to pot & add malt & 1 1/2 oz. NB hops. Return pot to heat & boil for 55 min. Remove from heat & add 1 oz. Cascade. Steep for 5 min then strain into 3 gal. cold water. Pitch yeast when cooled to 80°F or below.

Yields 5 gal..

R12 Wheat Beer - Beer Recipe Kit

Original Gravity: 1.0549 **Final Gravity:** 1.0137 **Alcohol by Volume:** 5.396%

This is the traditional German wheat beer. The yeast will produce clovey-spicy flavors. This beer has few bittering hops. Hefeweizens will have suspended yeasts which make the beer cloudy and produce bread-like "full bodied" flavors.

6.6 lbs. Wheat Malt Extract
1/2 lb. Pale Grain - 2 row (cracked)
1 1/2 oz. Hallertauer (whole hops) boil
1/2 oz. Hallertauer Hersbrucker (plug) finish
1 pkg. White Labs WLP300 Hefeweizen Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat cover & allow to sit for 45 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add liquid malt & 1 1/2 oz. hops to brewpot. Return pot to heat & keep at low boil for 55 min. Add 1/2 oz. hops & boil until plug opens up. Remove from heat & steep for 3 min. Strain into 2 1/2 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

Note: to get banana esters ferment at 75°F to 80°F.

R13 Pilsner Style Lager Beer Recipe Kit

Original Gravity: 1.0416 **Final Gravity:** 1.0104 **Alcohol by Volume:** 4.092%

This beer inspired most other light lagers. Light to medium bodied this beer is light gold in color. Generous use of noble Saaz hops give it a hoppy spicy flavor. This is the Ultimate Lawn Mower beer for those you don't want to give up on flavor.

3.3 lbs. Gold Malt Extract

2 1/2 lbs. German Pilsner Grain (cracked)

1/2 lbs. Lager Grain (cracked)

1/2 lbs. Belgian Aromatic Grain (cracked)

3 oz. Saaz Hops

1/2 oz. Saaz Hops

1/2 oz. Saaz Hops

1 pkg. White Labs WLP810 San Francisco Lager Yeast

(or choose WLP800 Pilsner Lager Yeast from the yeast choice menu provided if you have temp. controlled refrigerator.)

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Mash grains in 1 1/2 gal. 160°F water for 60 min. Sparge with 1 gal. 170°F water. Return liquid to pot and add malt & 3 oz. Saaz & boil for 30 min. Add 1/2 oz. Saaz & boil 30 min. Remove from heat & add 1/2 oz. Saaz. Steep for 10 min. Strain into enough cold water to make 5 gal. & pitch yeast when 80°F or below. Ferment at 70°F or lower if possible.

Yields 5 gal.

R14 India Pale Ale - Beer Recipe Kit

Original Gravity: 1.0587 **Final Gravity:** 1.0147 **Alcohol by Volume:** 5.766%

Love Bass? Then you'll love this. IPA's are even stronger than Pale Ales. This very popular IPA has hops dancing all over your tongue with the malts just there to balance the hop bitterness. There will be a strong aromatic hop presence as well.

- 6.6 lbs. Amber Liquid Malt Extract
- 1 lb. Crystal Grain (cracked)
- 1/2 lb. Victory Grain (cracked)
- 1/4 lb. Munich Grain (cracked)
- 2. oz. Northern Brewer Hops
- 1 oz. Fuggles Hops
- 1 tsp. Gypsum
- Pinch of table salt (Not included in recipe)*
- 1 pkg. White Labs WLP013 London Ale Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Dissolve gypsum & salt in 1 gal. water which will be used for mash. Mash all grains at 160°F for 60 min. Sparge with one gal. water at 170°F to make 2 gal. Add malt & 2 oz. NB Hops. Boil for 60 min. Add final 1 oz. Fuggles Hops after boil has stopped. Let steep for 5 min. Strain into fermenter filled with 3 gal. ice cold water. Pitch yeast when cooled to 80°F or lower.

Yields 5 gal.

Try using gold malt extract when brewing this beer for summer drinking.

R15 Stout - Beer Recipe Kit

Original Gravity: 1.0575 **Final Gravity:** 1.0144 **Alcohol by Volume:** 5.649%

This beer is rich and black. It is slightly sweet with a finishing dryness comes from Roasted Barley and black malts. The water should be hard and buttery flavors from the yeast are typical.

6.6 lbs. Dark Liquid Malt Extract
1 lb. 120°L. Crystal Grain (cracked)
6 oz. Roasted Barley (cracked)
6 oz. Black Patent (cracked)
1 tsp. Gypsum
1 1/2 oz. Northern Brewer Hops (boil)
1/2 oz. Fuggles Hops (finish)
1 pkg. White Labs WLP004 Irish Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Dissolve gypsum in 1 gal. water which will be used for mash. Mash all grains at 160°F or 30 min. Sparge with 1 gal. water at 170°F. Add malt & NB Hops. Boil for 60 min. adding 1/2 oz. Fuggles at 50 min. mark. Strain into fermenter filled with 3 gal. ice cold water. Pitch yeast when cooled to 80°F or lower.
Yields 5 gal.

R16 Dry Stout - Beer Recipe Kit

Original Gravity: 1.0588 **Final Gravity:** 1.0147 **Alcohol by Volume:** 5.777%

This beer has more dryness that comes from larger amounts Roasted Barley and black malts. The sweet malt flavors balanced with dark grain dryness combine with the buttery flavors from the yeast create a very smooth soft flavorful beer. Our Dry Stout is actually a version of an Extra Stout which most people think Guinness is an example.

- 6.6 lbs. Dark Malt Extract
- 1 lb. British Pale Grain - 2 row (cracked)
- 1 lb. Roasted Barley Grain (cracked)
- 1/4 lb. Black Patent Grain (cracked)
- 1/4 lb. Cara Pils Grain (cracked)
- 1 1/2 oz. Fuggles Hops (pellets)
- 1/2 oz. Fuggles Hops (pellets)
- 1 pkg. White Labs WLP004 Irish Ale Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Mash grains in 1 1/2 gal. 160°F water for 60 min. Sparge with 1 gal. 170°F water. Return liquid to pot & add malt & 1 1/2 oz. Fuggles. Boil for 60 min. Remove from heat & add 1/2 oz. Fuggles. Steep for 10 min. Pour into fermenter with enough cold water to make 5 gal. Pitch yeast when 80°F or lower.

Yields 5 gal.

R17 Three Layer Belgian Ale

Original Gravity: 1.0697 **Final Gravity:** 1.0174 **Alcohol by Volume:** 6.844%

This beer is very complex not just in the brewing process but in the flavors that hide & then suddenly appear as it ages. It is inspired by the Belgian brewers who like to blend beer while brewing. Try it! You'll be amazed.

Recipe price excludes herbs peels & honey.

Layer One

3.3 lbs. Wheat Malt Extract

1/2 lb. Belgian Wheat Grain (cracked)

1/2 lb. Belgian Aromatic Grain (cracked)

1 1/2 oz. Saaz Hops

1/2 Peel from 1 Orange or Whole Peel from 1 Tangerine (chopped) (Not included in recipe)

1/2 oz Coriander Seeds (crushed)

1 pkg. White Labs WLP500 Trappist Ale Yeast

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

You will need 2 each Five gal. glass carboys (not included)

Mash grains in 1 gal. 160°F water for 1 hour. Sparge with 1/2 gal. 170°F water & return liquid to pot. Add malt & 1 1/2 oz. Saaz.. Boil for 60 min. Remove from heat add peel & coriander seeds. Steep for 15 min. Strain into carboy with enough cold water to make 2 1/2 gal. (this will not fill carboy). Pitch yeast when cooled to 80°F or below. Attach airlock & ferment until krausen falls then prepare Layer Two.

Layer Two

2 lbs. Honey (excluded from the pricing) (Hearts has a variety of honeys to choose from if you need honey)

3 Sprigs Fresh Thyme or 1 teaspoon dry Thyme *(Not included in recipe)*

1 Sprig Fresh Sage or 1 teaspoon dry Sage *(Not included in recipe)*

1/2 oz. Saaz Hops

Heat 1/2 gal. water & 2 lbs. honey to 170°F. Add 1/2 oz. Saaz. Remove from heat & steep for 30 min. Add herbs & steep for 10 min. Strain into second carboy with enough cold water to make 1 1/2 gal. Cool to 80°F or below & rack Layer One into Layer Two (this will not fill carboy). Attach air-lock & ferment until krausen falls then prepare Layer Three.

Layer Three

3.3 lbs. Wheat Malt Extract

1 oz. Saaz Hops

Heat 1/2 gal. water to 170. remove from heat and add malt. Boil for 30 min. remove from heat and add 1 oz. Saaz. Steep for 10 min. then strain in (now clean) carboy #1 with enough cold water to make 1 gal. Rack contents of carboy #2 (Layer one and two) into carboy #1 (put slot A into Part B while holding Part 16 etc.). You will now have a full carboy. Attach blow-off tube and allow beer to ferment completely. Prime and bottle as usual. This beer will have big banana esters for the first few months but they will taper off with age. Age three months or more.

Yields 5 gallon.

R18 Alt Beer - Beer Recipe Kit

Original Gravity: 1.0682 **Final Gravity:** 1.0171 **Alcohol by Volume:** 6.705%

Before the lager strains were discovered ale yeast was used by the German brewers. These ales had a deep amber color that came from kilning the grains over the high heat wood fires before cooler more controllable coal heat. The "old style" is remarkable different than most ales because of the clean malt flavor and aroma with only a strong hop bitterness in the finish for an accent. Try our version of this classic.

- 6.6 lbs. Gold Liquid Malt Extract
- 1 lb. British Pale Grain M&F two row (cracked)
- 1 lb. Dark German Crystal Grain M&F (cracked)
- 1/4 lb. Special Roast Grain (cracked)
- 2 oz.. Chocolate Grain (cracked)
- 3 oz. Hallertauer hops
- 1 tsp. Irish Moss
- 1 pkg. White Labs WLP036 Dusseldorf Alt Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat and cover & allow to sit for 60 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add malt & 3 oz. hops. Return pot to heat & boil for 30 min. Add Irish Moss & boil for 30 min. Remove from heat & strain into 2 1/2 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R19 American Special Amber

Original Gravity: 1.0505 **Final Gravity:** 1.0126 **Alcohol by Volume:** 4.957%

This beer is an emerging American style. It gets its color from the CaraMunich Belgian Grain malt and small amounts of chocolate malt. There will be hop presence both in the bittering and aroma. This beer can be made as ale or a lager and will have a medium body with a crisp finish. Although there are many versions of this style we chose Sam Adams Lager as our inspiration.

- 3.3 lbs. Gold Liquid Malt Extract
- 1 lb. M&F Light Dry Malt
- 2 lbs. Lager Grain M&F (cracked)
- 1 lb. British Pale Grain (cracked)
- 1/2 lb. CaraMunich Belgian Grain (cracked)
- 2 oz. Chocolate Grain (cracked)
- 2 oz. Hallertauer Hops
- 1 oz. Tettnang Hops
- 1 pkg. White Labs Liquid Yeast - WLP810 San Francisco Lager or WLP001 California Ale
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat cover & allow to sit for 60 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add Malt & 2 oz. hops. Return pot to heat & boil for 50 min. Remove from heat & add final 1 oz. hops. Steep for 5 min. Stain into 3 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R20 Hazelnut Brown - Beer Recipe Kit

Original Gravity: 1.0487 **Final Gravity:** 1.0122 **Alcohol by Volume:** 4.782%

Congratulations to Doug & Vicki Parker who used this recipe and won the 1996 Samuel Adams Home Brew Competition. Brew it yourself! It's basically our Brown ale recipe with a bit more Cara Pils for added sweetness. Add some top quality hazelnut extract and you will have wonderful tasty treat.

This beers has a slightly more sweet flavor that finishes slightly dry similar to Newcastle Brown Ale. It has a "nutty" flavor that comes from their use of Cara Pils and Crystal malts combined with balanced use of Chocolate malt. Lightly hopped for just a hint of aroma and balance.

6.6 lbs. Gold Liquid Malt Extract
1/2 lb. British Pale Grain M&F two row (cracked)
1/2 lb. British Crystal Grain M&F (cracked)
3/4 lb. Cara Pils Grain (cracked)
1/4 lb. Chocolate Grain (cracked)
1 1/2 oz. (7.7 AAU) Willamette or Fuggles
1 oz. (5.1 AAU) Willamette or Fuggles
1 tsp. Irish Moss
1 tsp. Gypsum
1 pkg. White Labs WLP005 British Ale Yeast
1 2 ounce bottle all natural hazelnut flavoring (add one half to one whole bottle at bottling).
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Add gypsum to water. Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat and cover & allow to sit for 60 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add malt & 1 1/2 oz. hops. Return pot to heat & boil for 30 min. Add Irish Moss & boil for 30 min. Remove from heat & add final 1 oz. hops. Steep for 5 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R21 Oktoberfest - Beer Recipe Kit

Original Gravity: 1.0576 **Final Gravity:** 1.0144 **Alcohol by Volume:** 5.657%

Famous reddish-brown or copper colored traditional special lager from Munich. This medium bodied beer is characterized by malty aroma with slight malt sweetness and clean hop bitterness. Noble hop aromas and flavors will lightly accent the finish. Prost!

6.6 lbs. Amber Liquid Malt Extract
1 lb. Belgian Cara Munich (cracked)
1/2 lb. Victory (cracked)
1/2 lb. Cara Pils Grain (cracked)
1/2 oz. Hallertauer Hersbrucker and 2oz Hallertauer Mittlefruh
1 tsp. Irish Moss
1 pkg. White Labs WLP810 San Francisco Lager Yeast
(or choose WLP820 Oktoberfest Lager Yeast from the yeast choice menu provided if you have temp. controlled refrigerator.)
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Bring 1 gal. water to 160°F. Add grains remove from heat cover & allow to sit for 60 min. Sparge with 1 1/2 gal. 170°F water & return liquid to brew pot. Bring to a boil and remove from heat add malt (dissolve completely) & 2 oz. hops. Return pot to heat & boil for 55 min. Remove from heat & add final 1/2 oz. hops. Steep for 5 min. Strain into enough cold water to make 5 gal. & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

PROST!

R22 Scottish Export - Beer Recipe Kit

Original Gravity: 1.0693 **Final Gravity:** 1.0173 **Alcohol by Volume:** 6.809%

Scottish ales being mostly malt driven are usually light on the hops and will have some sweetness. This is a stronger drier version although the malt sweetness still dominates. Slightly more hops and alcohol are present in this "Export" style.

6.6 lbs. Amber Liquid Malt Extract
2 lb. British Pale Grain (cracked)
1/2 lb. British Crystal (cracked)
1/2 lb. Victory Grain (cracked)
1/2 lb. Cara Pils Grain (cracked)
1 1/2 oz. Fuggles Hop
1/2 oz. Fuggles Hop
1 tsp. Gypsum
1 pkg. WLP028 Edinburgh Scottish Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Dissolve gypsum in 1 gal. water which will be used for mash. Mash all grains at 160°F for 60 min. Sparge with one gal. water at 170°F to make 2 gal. Add malt & 1 1/2 oz. Fuggles Hop. Boil for 60 min. Add final 1/2 oz. Fuggles Hops after boil has stopped. Let steep for 5 min. Strain into fermenter filled with 3 gal. ice cold water. Pitch yeast when cooled to 80°F or lower.
Yields 5 gal.

R23 Barley Wine - Beer Recipe Kit

Original Gravity: 1.1351 **Final Gravity:** 1.0338 **Alcohol by Volume:** 13.278%

Our Barley wine is amber colored very strong and heavy with a fruity and malty flavors and a strong citrus hop aftertaste and bitterness from the American hops. This recipe is in the American style balancing all highly intense flavors into a very drinkable big beer. As in most beers that are this big some aging is recommended to let the flavor merge. Fashioned after Old Foghorn. Two time Best of Show winner! 3rd place Nationals!

Yields 3 gallons

- 6.6 lbs. Amber Liquid Malt Extract
- 3.3 lbs. Amber Liquid Malt Extract
- 1 lb. British Pale Grain (cracked)
- 1/4 lb. Dark German Crystal (cracked)
- 1/4 lb. Cara Pils (cracked)
- 1/4 lb. Special Roast (cracked)
- 4 oz. Chinook Hops
- 1 oz. Cascade Hops
- 1 pkg. White Labs WLP001 California Ale Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Mash all grains in 1/4 gal. water at 160°F for 50 min. Sparge at 170°F to make 1/2 gal. Add 3.3 Amber malt & 4 oz. Chinook. Boil for 60 min. adding 1/2 oz. Cascade and the 6.6 Amber malt at 50 minute mark another 1/2 oz. at 50 minute mark & final 1/2 oz. after boil has stopped. Let sit for 10 min. (to allow for steeping). Strain into fermenter filled with 2 1/4 gal. ice cold water. Pitch yeast when cooled to 80°F or lower.

Yields 3 gal

R24 American Brown Ale - Beer Recipe

Original Gravity: 1.0598 **Final Gravity:** 1.0149 **Alcohol by Volume:** 5.873%

Think of the English style. American Brown Ales have more alcohol and hops. A faint dry roasty taste is also present. This medium bodied beer is dark amber to dark brown and has decided citrus note from the American hops.

6.6 lbs. Gold Liquid Malt Extract
1 lb. 40 L. Crystal (cracked)
1 lb. British Pale Ale Grain (cracked)
1/3 lb. Chocolate Grain (cracked)
2 oz. Mt. Hood Hops
1/2 oz. Cascade Hops
1 oz. Cascade Hops
1 pkg. White Labs WLP001 California Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 gallon of cold water. Heat to 160°F. Remove from heat. Cover and allow to sit for 60 minutes. Sparge with 1 gallon of 170°F water and return the liquid to brew pot. Add Malt Extract and 2 oz Mt Hood Hops. Return the pot to heat and boil for 30 minutes. Add 1/2 oz. Cascade Hops and boil for 30 more minutes. Remove from heat and add the final 1 oz. Cascade Hops. Steep for 5 minutes. Strain into 3 gallons cold water and pitch yeast when cooled to 80°F or below.
Yields 5 gallons.

R25 German Double Bock - Beer Recipe

Original Gravity: 1.0851 **Final Gravity:** 1.0213 **Alcohol by Volume:** 8.363%

This lager has a strong malt sweetness caramel notes in the nose and rich caramel on the pallet. The hops are mostly there for a little bit of balance. The rich sweetness hides this very strong alcohol content and gives the beer a nutty note. As in most beers that are this big so some aging is recommended to let the flavor merge. Fashioned after Paulener Salvatore.

6.6 lbs. Gold Liquid Malt Extract
1/2 lb. Munich Dark Grain (cracked)
1/4 lb. Chocolate Grain (cracked)
1 lb. German Dark Crystal (cracked)
3.3 lbs. Gold Liquid Malt Extract
1 lb. Light Dry Malt Extract
2 oz. Hallertauer Hops
1 pkg. Wyeast Liquid Yeast - White Labs WLP820 Oktoberfest Lager Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 gallon of cold water. Heat to 160°F. Remove from heat. Cover and allow to sit for 60 minutes. Sparge with 1 gallon of 170°F water and return the liquid to brew pot. Add 6.6 lbs. Gold Malt Extract and 2 oz. hops. Return the pot to heat and boil for 50 minutes. Remove from heat and add 3.3 lbs. Gold Liquid Malt Extract and 1 lb. Dry Malt Extract. Return pot to heat and boil for 10 minutes. Strain into 3 gallons cold water and pitch yeast when cooled to 80°F or below.
Yields 5 gallons.

Lagering Instructions:

Ferment four days at 58°F
Drop temperature to 48°F for 10 days
Rack and continue at 48°F for 25 days
Drop temperature to 35°F and let sit 7 days

R26 American Premium - Beer Recipe Kit

Original Gravity: 1.0388 **Final Gravity:** 1.0097 **Alcohol by Volume:** 3.816%

Very low hop bitterness. This is a dry light bodied beer. This is the beer your neighbors who consume mass amounts (90% of all beer drunk in the U.S) of and are always wanting you to brew. Make some new friends today.

3.3 lbs. Extra light Malt Extract

2 1/2 lb. 2 Row Pale Domestic (cracked)

1/2 lb. 6 Row Pale (cracked)

1 1/2 oz. (4.5 AAU) Saaz Hops

1/2 oz. (1.5 AAU) Saaz Hops

1 pkg. White Labs WLP810 San Francisco Lager Yeast

(or choose WLP840 American Pilsner Lager Yeast from the yeast choice menu provided if you have temp. controlled refrigerator).

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Mash grains in 1 gallon of 160°F water for 60 minutes. Sparge with 1 gallon of 170°F water. Return the liquid to pot add malt extract and 1 1/2 oz. Saaz hops and boil for 50 minutes. Remove from heat and add 1/2 oz. Saaz hops and steep for 10 minutes. Strain into enough cold water to make 5 gallon and pitch yeast when cooled to 80°F or below. Ferment at 70°F or lower if possible.

Yields 5 gallons.

R27 Mexican Style Corn Beer

Original Gravity: 1.0390 **Final Gravity:** 1.0098 **Alcohol by Volume:** 3.835%

This "south-of-the-border" brew provide fizzy refreshment for scorching days. These are patio and beach beers. Guinness they are not but when the temperature soars who wants to deal with a complex intense brew that's the color of espresso anyway?

3.3 lbs. Gold Liquid Malt Extract
1 lb. 2 Row Pale Domestic (cracked)
1/2 lb. 6 Row Pale (cracked)
1 1/2 lb. Flaked Corn
1 oz. Hallertauer Hops
1/2 oz. Hallertauer Hops
1 pkg. White Labs WLP810 San Francisco Lager Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Mash grains in 1 gallon of 160°F water for 60 minutes. Sparge with 1 gallon of 170°F water. Return the liquid to pot and add malt extract and 1 oz. Hallertauer hops and boil for 55 minutes. Remove from heat. Add 1/2 oz. Hallertauer hops and steep for 5 min. Strain into enough cold water to make 5 gallon. Pitch yeast when cooled to 80°F or below. Ferment at 70°F or lower if possible.

Yields 5 gallons.

Remove from heat. Add oz. Hallertauer hops and steep for 5 min. Strain into enough cold water to make 5 gallon. Pitch yeast when cooled to 80°F or below. Ferment at 70°F or lower if possible.

Yields 5 gallons.

R28 Nutcracker Ale - Beer recipe Kit

Original Gravity: 1.0624 **Final Gravity:** 1.0156 **Alcohol by Volume:** 6.136%

A medium to full bodied beer with a distinctive roasty malt flavor accented with spices. The malts will produce a chocolate or coffee dryness while the spiced will balance the hops without dominating. In essence this beer is a spiced Porter. It's a great beer for the holidays...any day truth be told.

6.6 lbs. Gold Malt Extract
1 lb. Munich Grain (cracked)
1 lb. British Crystal Grain (cracked)
1/2 lb. Chocolate Grain (cracked)
1/2 lb. Cara Pils Grain (cracked)
2 oz. Northern Brewer Hops (boil)
1 oz. Fuggles Hops (finish)
1 tsp. Cinnamon (Not included in recipe)
1/4 tsp. Nutmeg (Not included in recipe)
1 oz. Sweet Orange Peel
1 pkg. White Labs WLP005 British Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 2 gal. cold water. Heat to 160°F. Remove from heat cover & allow to sit for 1 hour. Sparge with 1 gal. 170°F water & return liquid to brew pot. Add malt extract boiling hops Cinnamon Nutmeg and Orange Peel. Return pot to heat & boil for 50 minute. Add finish hops and boil for 10 minutes. Strain into 3 gal. of cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R29 Schwarzbier - Beer Recipe

Original Gravity: 1.0588 **Final Gravity:** 1.0147 **Alcohol by Volume:** 5.776%

A tasty German dark lager- pleasantly refreshing with lots of roasted malt flavor. At first it is very clean and finishes malty but with a lingering slight hint of hop aroma.

6.6 lbs. Amber Liquid Malt Extract

1 lb. Light Munich Grain

1/2 lb. German Dark Crystal

12 oz. Carafo Grain

2 oz. Hallertauer Hops (60 min.)

1 oz. Tettnager Hops (5 min.)

1 pkg. White Labs WLP810 San Francisco Lager Yeast

(or choose WLP838 Southern German Lager Yeast from the yeast choice menu provided if you have temp. controlled refrigerator.)

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 gal. cold water. Heat to 160°F. Remove from heat- cover & allow to sit for 1 hour. Sparge with 1 gal. 170°F water & return liquid to brew pot. Add malt and 2 oz. Hallertauer hops. Return pot to heat & boil for 55 minute. Add 1 oz. Tettnager hops and steep for 5 minutes. Strain into 3 gal. of cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R30 Imperial Stout - (extract) Recipe Kit

Original Gravity: 1.0857 **Final Gravity:** 1.0214 **Alcohol by Volume:** 8.419%

This high alcohol drink has lots of dark roasted malts and high levels of hopping to balance. Think of it as the barley wine of stouts. As in most beers that are this big some aging is recommended to let the flavor merge. The extract version could be slightly sweeter. Who could tell with the intensity of this full bodied full flavored beer?

- 6.6 lbs Gold Malt Extract
- 3.3 lbs Gold Malt Extract
- 1/2 lb. Chocolate Malt
- 1 lb. British Crystal Malt
- 3/4 lb. Black Patent Grain
- 1 lb. Roasted Grain
- 2 oz. Northern Brewer Hops
- 1 1/2 oz. Kent Goldings Hops
- 1 oz. Hallertauer Hersbrucker Hops
- 1/2 oz. Hallertauer Hersbrucker Hops
- 1 oz. Hallertauer Hersbrucker Hops
- 1 pkg. White Labs WLP004 Irish Ale Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Raise 1 gal. water to 160°F then add all cracked grains. Stabilize grains at 155°F to 158°F for 30 to 45 min. Sparge with 170°F water. Add extract to this wort. Boil the wort for 1 hour adding 2 oz. of Northern Brewer at the beginning of the boil Kent Goldings 30 minutes into the boil and 1 oz. of Styrian Goldings 40 minutes into the boil. Add 1/2 oz. of Styrian Goldings for the final two minutes and dry hop the final 1 oz. Pitch yeast when below 80°F. Ferment at 68°F - 70°F.
Yields 5 gallons.

R31 Honey Brown Ale - Beer Recipe Kit

Original Gravity: 1.0709 **Final Gravity:** 1.0177 **Alcohol by Volume:** 6.963%

This beer is a classic novelty style. It has a delightful nutty aroma with hints of honey. The recipe is formulated with a light hopping and clean ale yeast to help let the other aromas accent the sweetness. Don't let that fool you though, the additional sugars provided by the addition of the honey will provide plenty of alcohol. Because of the honey the fermentation time may increase as well. But it's well worth it. (Honey, Gypsum & Irish Moss not included)

6.6 lbs. Gold Liquid Malt Extract

2 lb Honey (excluded from the pricing) (Hearts has a variety of honeys to choose from if you need honey)

1 lb. Honey Malt two row (cracked)

1 lb. Cara Pils Grain (cracked)

½ lb Victory (cracked)

6 oz. Chocolate Grain (cracked)

1oz. Tettnanger or Saaz

1/2 oz. Tettnanger or Saaz

1 tsp. Irish Moss*

2 tsp. Gypsum*

1 pkg. White Labs WLP001 California Ale Yeast

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Add gypsum to water. Place grains into 1 1/2 gal. cold water. Heat to 160°F. Remove from heat and cover & allow to sit for 60 min. Sparge with 1 gal. 170°F water & return liquid to brewpot. Add malt & 1 oz. hops. Return pot to heat & boil for 30 min. Add Irish Moss & boil for 30 min. Remove from heat & add honey and add final 1/2 oz. hops. Steep for 5 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80°F or below.

Yields 5 gal.

R32 Munich Dunkel - Beer Recipe Kit

Original Gravity: 1.0584 **Final Gravity:** 1.0146 **Alcohol by Volume:** 5.740%

Munich Dunkel is a dark German Lager with rich and complex in character, and robust without being overbearing. This beer is malt driven with an accent of softer European hops for balance and complexity. This beer is a moderately rich and very pleasant style that matches up to the food of Bavaria very well.

6.6 pounds of Munich malt extract

1/2 pound of German Dark Crystal. grain

1/2 pounds of Cara Munich grain

2 ounces of Chocolate grain

1 ounce of Hallertauer

1/2 Tettnanger

1/2 Tettnanger

1 package of White Labs WLP810 San Francisco Lager Yeast

(or choose WLP838 Southern German Lager Yeast from the yeast choice menu provided if you have temp. controlled refrigerator.)

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Mash grains in 1 1/2 gal. 160°F water for 60 min. Sparge with 1 gal. 170°F water. Return liquid to pot & add malt & 1 oz. Hallertauer. Boil for 60 min. adding a 1/2 ounce of Tettnanger at the 30 min mark. (half way) Remove from heat & add the final 1/2 oz. Tettnanger. Steep for 10 min. Pour into fermenter with enough cold water to make 5 gal. Pitch yeast when 80°F or lower.

R33 Sorghum ^(Gluten Free) - Beer Recipe Kit

Original Gravity: 1.0490 **Final Gravity:** 1.0122 **Alcohol by Volume:** 4.813%

A Gluten Free Light golden in color mildly hopped light in flavored beer.

6.6 lbs. Sorghum Liquid Extract

1/2 lbs. Honey (excluded from pricing) (See choices below.)

1 1 1/2 oz. Tettnanger Hops (pellets)

1 pkg. Nottingham Ale Dry Yeast

4 oz. Crown Caps (approx. 55 caps)

5 oz. Priming Sugar (approx. 3/4 cup)

Heat 2 gallons of water to a boil, Remove from heat and add 6.6 lbs. Sorghum Extract & Tettnanger hops. Stir until dissolved. Return to heat & boil for 60 min. Add honey stir. Transfer to fermenter and add enough ice cold water to make 5 gal. Pitch yeast when 80°F or below.
Yields 5 gal.

R34 American Imperial (Dbl) IPA - Beer Recipe Kit

Original Gravity: 1.0732 **Final Gravity:** 1.0183 **Alcohol by Volume:** 7.195%

Double IPAs (also referred to as Imperial IPAs) are a stronger, very hoppy variant of IPAs. American hops are used in this recipe to give a very refreshing citrus aroma and flavor as well as a strong bitter component to balance the additional malt this style is known for. The rich flavor from the malt and the hops balance the high alcohol of this style making it have a robust flavor and warmth to the finish. This beer will have some sharpness to it while the ingredients come into balance. Drink it young for bold sharp flavors or let it age for a few months to let them mold into deliciously complex beer.

- 6.6 lbs. Gold Liquid Malt Extract
- 2 lbs. Extra Light Dry Malt Extract.
- 1 lb. British Pale Grain (cracked)
- 8 oz. 80 Lv Crystal
- 2 1/2 oz. Centennial Hops
- 1 oz. Mt Hood Hops
- 2 oz. Cascade Hops
- 1 oz. Citra Hops
- 1 pkg. White Labs WLP001 California Ale Yeast
- 4 oz. Crown Caps (approx. 55 caps)
- 5 oz. Priming Sugar (approx. 3/4 cup)

Mash all grains in 1 gal water at 158oF for 30 min. Sparge at 170oF to make 2 gal. Add malt & 1 1/2 oz. Centennial. Boil for 60 min. adding 1 oz. each Centennial & Mt. Hood at 30 minute mark (mid-point of boil) Add 1oz of Cascade at 55 minute mark & Strain into fermenter filled with 2 1/2 gal. ice cold water. Pitch yeast when cooled to 80oF or lower. After blow-off is complete (approximately 4 days) sanitize and add 1oz each Cascade and Citra to fermenter (dry hop).

Yields 5 gal.

R35 Belgian Wit - Beer Recipe Kit

Original Gravity: 1.0465 **Final Gravity:** 1.0116 **Alcohol by Volume:** 4.571%

Belgian Wit is a light, wheat based beer with light to medium body, slight sweetness and a zesty orange-fruity finish. It has a clean crisp profile, low hop bitterness and high carbonation with a large white head. Traditional Wit is slightly cloudy due to the use of unmalted wheat, and pale to light gold in color.

3 lb Wheat Dry Malt Extract
2 lb Torrified Wheat Malt
2 lb Belgian Pilsen Malt
1/4 lb Acidulated Malt
1/4 lb Rice Hulls
2 oz Styrian Goldings Hops
1/4 oz Bitter Orange Peel
1/4 oz Sweet Orange Peel
1/2 oz Coriander
1/2 tsp Cumin. (not included in recipe)
1 pkg WLP400 Belgian Wit Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water & heat to 150oF. Remove from heat cover & allow to steep for 1 hour. Sparge with 1 gal. 170oF water & return liquid to brew pot. Add wheat dry malt . Stir until dissolved. Return to heat & bring to low very light boil. Add 1 oz. hops to brew pot & keep at low boil for 50 min. Add final 1 oz. hops for the last 10 minutes of the boil Add Coriander, both Orange Peels and Cumin for the last 5 minutes of the boil. Remove from heat & steep for 5 min. Strain into 3 gal. cold water & pitch yeast when cooled to 80oF or below. Yields 5 gal.

R37 American IPA - Beer Recipe Kit

Original Gravity: 1.0567 **Final Gravity:** 1.0142 **Alcohol by Volume:** 5.567%

This popular IPA has its roots in the British IPA Style. However it has citrus-like, piney or resinous character coming from American-variety hop used. Still, a very balanced beer; The American version often has more a robust overall hop bitterness compliment. There will be a strong citrus aromatic hop presence as well.

6.6 lbs. Amber Liquid Malt Extract
1 lb. Crystal Grain (cracked)
1/2 lb. Victory Grain (cracked)
1/4 lb. Munich Grain (cracked)
2. oz. Citra Hops
1 oz. Amerillo Hops
1 pkg. White Labs WLP001 California Ale Yeast
4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Mash all grains in 1 gal. water at 160°F for 60 min. Sparge with one gal. water at 170°F to make 2 gal. Add malt & 2 oz. Citra Hops. Boil for 60 min. Add final 1 oz. Amerillo Hops after boil has stopped. Let steep for 5 min. Strain into fermenter filled with 3 gal. ice cold water. Pitch yeast when cooled to 80°F or lower.

Yields 5 gal.

Try using gold malt extract when brewing this beer for summer drinking.

R38 New England IPA

Original Gravity: 1.0678 **Final Gravity:** 1.0169 **Alcohol by Volume:** 6.660%

New England IPAs are very similar to those for other American IPAs. However, New England IPAs have abandoned crystal malts and instead rely on high-protein malts, such as oats and wheat, both for balance and for mouth-feel contributions. These high-protein malts keep hops polyphenols from dropping out of suspension and, as a result, produce a beer that usually remains hazy. The style has a lot of hop character, but is not exceptionally bitter, rather it concentrates on balance of bitterness with the malt with a strong emphasis on fruit-forward aroma and flavor.

The result is an IPA with a surprisingly soft and yet... also has a full and creamy mouth-feel. It is brimming with ripe, juicy, fruit-forward hops flavors and aroma, complemented by the floral fruit esters produced by expressive yeast strains.

Malt Bill:

6.6 lbs Breiss Pilsen Liquid Malt Extract
2 lbs Oats, Malted (Naked) Grain
4.0 oz Flaked Wheat Grain
1.5 lbs British Pale Grain
4.0 oz Carafoam Grain
4.0 oz Rice Hulls.

Hop Bill/Schedule (Boil, Steep and Dry):

1.00 oz Hallertau (Aroma) [6.50 %] - Boil 10.0 min Hop
1.00 oz Fuggles [4.30 %] - Boil 10.0 min Hop
1.00 oz Hallertau (Aroma) [6.50 %] - Boil 5.0 min Hop
1.00 oz Fuggles [4.30 %] - Boil 5.0 min Hop 8 3.0 IBUs
2.00 oz Hallertau (Aroma) [6.50 %] - Aroma Steep 5.0 min Hop
2.00 oz Fuggles [4.30 %] - Aroma Steep 5.0 min Hop
2.00 oz Hallertau (Aroma) [6.50 %] - Dry Hop after 5.0 Days of fermentation
2.00 oz Huell Melon [6.90 %] - Dry Hop after 5.0 Days of fermentation

Yeast:

1.0 pkg WLP066 London Fog Ale Yeast or WLP008 East Coast Ale Yeast

Other:

4 oz. Crown Caps (approx. 55 caps)
5 oz. Priming Sugar (approx. 3/4 cup)

Place grains into 1 1/2 gal. cold water & heat to 150oF. Remove from heat cover & allow to steep for 1 hour. Sparge with 1 gal. 170oF water & return liquid to brew pot. Add liquid malt extract. Stir until dissolved. Return to heat & bring to low very light boil. Add Boil and Aroma hops according to schedule above. Add to 3 gal. cold water & pitch yeast when cooled to 80oF or below.

Dry Hop after 5 days and continue fermentation.

Yields 5 gal.

WMR1 Dry Mead Recipe Kit

Original Gravity: 1.0567 **Final Gravity:** 1.0142 **Alcohol by Volume:** 5.567%

2ea. 5 Pound Containers of Chefs Choice Clover or Wildflower Honey
4 gallons of spring water
2 teaspoons of yeast nutrient (already portioned in additive package)
2 teaspoons of yeast energizer (already portioned in additive package)
2 teaspoons of yeast acid blend (already portioned in additive package)
1 package of White Labs Champagne yeast
5 oz. Priming Sugar (approx. 3/4 cup)

About 2 hours before starting put 2 gallons of good quality water in your freezer (allow enough time to get very cold but not quite frozen)

Bring the other 2 gallons of good quality water to a boil. Once the water reaches a boil, remove it from the heat and stir in all of the honey. Do not boil the honey, as it reduces the aromatic quality of the finished mead.

While the honey dissolves in the water, fill your fermenter with 2 gallons of near freezing water. Add water with honey and the other ingredients except yeast. Test the temperature to see if the mixture is below 80oF. If not, this can be accelerated with a so-called sink bath that is, repeatedly immersing the pot in cold water in a sink or basin. Once you reach a temperature below 80oF, pitch your yeast.

Seal the fermenter with an airlock and allow the mixture to ferment for two weeks to one month. The progress of fermentation can be judged by monitoring the carbon-dioxide bubbles escaping from the air lock: When they drop to one bubble every minute, fermentation has nearly concluded. Note that this is only an issue during this primary fermentation; secondary fermentation has more to do with aging and mellowing and hence is more flexible. When primary fermentation has subsided, siphon the mead over to your secondary fermenter. Allow one to four months aging time.

Mead can be still or sparkling. To make it sparkling just add priming sugar and bottle it in beer bottles like you would a home made beer. Beer Bottling Instructions

Yields approx.4.5 gal.

WMR2 Sweet Mead Recipe Kit

Original Gravity: 1.135 **Final Gravity:** 1.0171 **Alcohol by Volume:** 8.14%

3ea. 5 Pound Containers of Chefs Choice Clover or Wildflower Honey
4 gallons of spring water (not Included)
2 teaspoons of yeast nutrient (already portioned in additive package)
2 teaspoons of yeast energizer (already portioned in additive package)
2 teaspoons of yeast acid blend (already portioned in additive package)
1 package of White Labs Sweet Mead/Wine Yeast

About 2 hours before starting put 2 gallons of good quality water in your freezer (allow enough time to get very cold but not quite frozen)

Bring the other 2 gallons of good quality water to a boil. Once the water reaches a boil, remove it from the heat and stir in all of the honey. Do not boil the honey, as it reduces the aromatic quality of the finished mead.

While the honey dissolves in the water, fill your fermenter with 2 gallons of near freezing water. Add water with honey and the other ingredients except yeast. Test the temperature to see if the mixture is below 80oF. If not, this can be accelerated with a so-called sink bath that is, repeatedly immersing the pot in cold water in a sink or basin. Once you reach a temperature below 80oF, pitch your yeast.

Seal the fermenter with an airlock and allow the mixture to ferment for two weeks to one month. The progress of fermentation can be judged by monitoring the carbon-dioxide bubbles escaping from the air lock: When they drop to one bubble every minute, fermentation has nearly concluded. Note that this is only an issue during this primary fermentation; secondary fermentation has more to do with aging and mellowing and hence is more flexible. When primary fermentation has subsided, siphon the mead over to your secondary fermenter. Allow one to four months aging time.

Mead can be still or sparkling. To make it sparkling just add priming sugar and bottle it in beer bottles like you would a home made beer. Beer Bottling Instructions.

Yields approx.4.5 gal.