

Basic Beer Recipe



Ten Forward Brown Ale

Ten Forward Brown Ale is the final frontier in American Brown ale. We include 7 lbs. of pale malt extract, steeping grains 1/2 lb Crystal 80L malt and 1/2 lb. Chocolate malt for the malt backbone, 1 oz. of Willamette hops and 3oz. of Cascade hops, providing mild bitterness and a distinctive American flavor and aroma. The English ale yeast should finish fruity and toffee-like to please the palate at warp speed. Make it so!

Directions: This recipe calls for a **dry** beer yeast. **Sterilize everything well!**

1. Place the crushed steeping grain into the grain sack and place into 8 quarts of cold water. Steep the grains as the water increases in temperature, then take out the grains prior to reaching a boil. Do **not** boil grains. Drain well. Then bring the mixture to a boil.

2. Turn off the heat and empty the malt extract into the hot water. (The extract may pour more easily from the can if you first open the top of the container and place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring).

3. Add 1 oz of Willamette hop pellets and boil the water and malt mixture (called wort) for 30 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil.

4. Add 1 oz Cascade hop pellets and boil for 15 more minutes. Add 1 oz Cascade hop pellets when you turn off heat.

5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.

6. Fill the fermentor with 3¾ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the cold water in the fermentor. Top up to 5.25 gallons with cold water.

7. When the wort mixture in the fermentor lowers to below 80°F, add your beer yeast. Instructions are on the yeast package.

8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-72°F for 14 days. If doing a double stage fermentation, syphon the beer into the glass carboy after 5-7 days in the plastic primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).

9. However you ferment, add **1 oz Cascade hop pellets** to your beer after 5-7 days of fermentation. These hops will stay in your beer for 6-8 days. If in 14 days the beer appears to have ceased fermentation, it is ready to be bottled.

10. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp. of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.

Bottling, 2-Stage Fermentor: Rack the beer carefully off the sediment into the sterilized plastic fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.

11. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.

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