

Basic Beer Recipe



Adopt-a-Hop Ale

Includes 7 lb of pale malt extract, 1 lb brown sugar, steeping grains 1/2 lb Crystal 80L malt, 1/2 lb Carabrown malt, and 1/8 lb Chocolate malt for the malt backbone, and 8 oz of Centennial-Type hops (blend of Columbus and Cascade) for lots of bitterness and distinctive aroma. The American Ale yeast should finish clean and let the hops shine. Enjoy this delicious beer knowing that you're helping out a furry little friend in need. For information about adopting or volunteering through DCHS, visit www.giveshelter.org. Cheers from the Wine and Hop Shop and the Dane County Humane Shelter!

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place crushed grain into the grain sack and place into 4 quarts of cold water. Bring to 160F, hold at that temp for 15 minutes, then take out the grains. Drain well. Add another 8 qts. water (or more if you can fit it in your boil kettle, with a 6 gallon maximum), turn on heat, and bring mixture to a boil.
2. Turn off heat and empty malt extract and brown sugar into kettle. (Extract may pour more easily if you first place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring).
3. Add 1 oz Centennial-Type 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 Centennial-Type hop pellets and boil for 15 more minutes. Add 1 oz Centennial-Type hop pellets and boil for 10 more minutes. Add 1 oz. Centennial-Type hop pellets and boil for 5 more minutes. Turn off heat and add 1 oz Centennial-Type hop pellets.
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions.
6. Fill the fermentor with 3³/₄ gallons of cold water (less if you started with more than 2 gallons). (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 liquid 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 **2 oz Centennial-Type hop pellets** to your beer after 5-7 days of fermentation. After a week, add **1 oz Centennial-Type hop pellets** and age one more week. After the three weeks, you can go ahead and bottle your big delicious beer.
10. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ³/₄-1 tsp. of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off sediment into sterilized fermentor from the glass carboy. Dissolve ³/₄-1 cup of corn sugar in 4 oz. of water and stir gently into 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. While you're waiting for your beer to carbonate, go visit the cuddly animals at the Dane County Humane Shelter, located at 5132 Vogues Rd, Madison, WI ,53718, or call them at 608-838-0413.

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