

Basic Beer Recipe

Badger Red Beer



The Badger Red Beer gets its name from its color. Perhaps our most versatile kit, BRB can be made equally well as an ale or a lager, depending on either your taste or fermentation temperature. The amber malt extract, Cara 20, and chocolate malt give the BRB a nice malty, caramel flavor. Its noble hops contribute to this beer's clean finish. This kit contains: 6# Amber malt extract, steeping grains 1# Cara 20 malt and 4oz Chocolate malt, 1 oz. Northern Brewer hops, and 1 oz. Saaz hops.

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

1. Place the crushed grains into the enclosed grain sack and place into 2 quarts of cold water. Bring the water to 170F, turn off heat, steep 5 minutes, then sparge grains through a strainer with 1 to 2 quarts of hot tap water. Add 6 quarts of water and bring to a simmer.
2. Turn off the heat and empty the liquid malt extract (in bag, can, or jar) into the water.
3. Add 1 oz. of Northern Brewer hops and boil for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil.
5. Add Irish Moss and boil 12 minutes. Add 1 oz. of Saaz hops and boil 3 minutes. 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 3½ 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 liquid beer yeast. Instructions are on the yeast package. **Note: Lagers may take longer to ferment than ales. A starter may be made 1-2 days previously to prevent this fermentation lag time.**
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). If making the BRB as an ale, ferment at 60-72F for 14 days. If making the BRB as a lager, ferment at 48-55°F for 14-21 days then lager between 34°F-45°F for 3-4 weeks. If doing a double stage fermentation, syphon the beer into the glass carboy after 5-7 days in the 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) and then complete fermentation (1 week for an ale, 2 weeks for a lager). Bottle
9. **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 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.
10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age (lagers). Beer may be consumed at any time, though we recommend 4 weeks aging for this lager style.

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