

Basic Beer Recipe



Badger Amber Ale

Badger amber ale is sweeter, moderately hopped, and darker than our Warbler Pale Ale. It is an easy beer to make and is reminiscent of the typical British bitter. This kit includes 6# of Amber malt extract, 1 oz. Goldings hops, and 1 oz. Willamette hops.

Directions

1. Heat 6 quarts of cold water to boiling, turn off heat, and empty the malt extract into the hot water. (The extract may pour more easily from the bag if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Add 1 oz. of Willamette hops. *****(Add only ½-¾ oz of Willamette hops here if you know you like mildly bitter beers).** Bring back to a boil.
2. Boil the water, malt, and hop mixture (called wort) for 30 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to avoid scorching the bottom of the pan. After the 30 min., add ½ oz. of Kent Goldings hops (1/2 the bag) and boil another 8 minutes.
3. After the 8 min., add another ½ oz of K. Goldings hops and boil 2 additional minutes. Turn off the heat.
4. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water or air dry.
5. 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 off to 5.25 gallons with cold water.
6. When the wort mixture in the fermentor lowers to below 80°F, add re-hydrated dry beer yeast. Rehydrate the yeast according to the directions below. **If using liquid yeast follow its directions.**
7. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 14 days. 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). If in around 14 days the beer appears to have ceased fermentation, it may be bottled.
8. **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 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.
9. 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.
10. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy!

Re-hydration of dry beer yeast. This jump-starts the dormant beer yeast. Always do this to dry beer yeast. Add the yeast to 1 cup of 95°F warm water. Allow to sit for 10-15 minutes, no longer. Pour into the beer.

Mail Order Instructions

We are happy to accept orders over the phone. We accept *Visa, MasterCard, and American Express.*

608-257-0099

800-657-5199