

# Basic Beer Recipe



## *Badger Dark Ale*

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Badger Dark Ale a rich, dark ale that has a special delicious grain flavor at the end of its taste. It is hopped just enough to balance its sweet malt flavors. This kit includes 6# of dark malt extract, 4oz of chocolate malt steeping grains, 1 oz. Tettnang hops, and 1 oz. Willamette.

### Directions

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 170F., hold at that temp for 5 minutes, then take out the grains. Drain well. Turn on heat and bring to a boil.
2. Turn off the heat and empty the dark malt extract (in bag, can, or jar) 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 Tettnang hops. (**Add only ½-¾ oz here if you know you like only mildly bitter beers.**)
3. Boil the water and malt mixture (called wort) for 40 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. Add ½ oz. Willamette hops and boil another 8 minutes. Add another ½ oz. of Willamette hops and boil 2 additional minutes.
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 with cold water to 5.25 gallons.
6. When the wort mixture in the fermentor lowers to below 80°F, add your re-hydrated dry beer yeast. Re-hydrate the yeast according to the package's directions. (**If using liquid yeast follow directions on package.**)
7. 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 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 after approximately 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 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.
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.

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