

Basic Beer Recipe

Badger Den Scotch Ale

Badger Den Scotch Ale is a rich and malty traditional Scotch Ale with only moderate hop bitterness. It has a slight roasted malt flavor and lots of dark chocolate grain flavors. This kit includes 6.6-7# of Amber malt extract, 1# of brown sugar, 2 oz Willamette hops, steeping grains 1# Crystal (10L), 1# Victory malt, and .5# Chocolate malt.

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

1. Place the crushed adjunct grain into the grain sack and place into 2.5 gallons of cold water. Bring to 170F., hold at that temp for 25 minutes, then take out the grains. Drain well, but do not squeeze bag. Bring to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar), and brown sugar into the hot water. (The extract may pour more easily from the can if you first pierce the top of the can and place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring).
3. Add 1 1/2 oz Willamette hop pellets to the water. Boil the water and malt mixture (called wort) for 58 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to not burn.
4. Add 1/2 oz (from 1/2 of packet saved from step 3) of Willamette hop pellets and boil 2 additional minutes.
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 3 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 make 5.25 gallons, if necessary.
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 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 approximately 14 days the beer appears to have ceased fermentation, it may be bottled.
9. **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 the beer carefully off the sediment into the sterilized fermentor from the carboy. Dissolve 3/4-1 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. Beer may be consumed at any time, though it will continue to improve for several weeks.

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