

# Basic Beer Recipe



## Bumblebee Honey Ale

Bumblebee Honey Ale is a simple beer with a smooth luscious flavor that is sure to please. It has just a mild hint of honey but a unique satisfying flavor that tells you something else is there, but what? This kit contains: 3.2# of Gold malt extract, 1 oz Cascade hops, 1 oz, Saaz hops, and 2# of Honey.

Directions: **Sterilize everything well!**

1. Place 6 quarts of water into a stainless saucepan and bring to a simmer.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) into the hot water. (The liquid extract may pour more easily from the can if you place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring). Add 1 oz. of Cascade hops. Add less hops here if you know you only like mildly bitter beer.
3. Boil the water and malt mixture (called wort) for 50 minutes. Upon initial boil the mixture may rise; reduce the heat; it will fall not to rise again. Add ½ oz of Saaz hops (using ½ of package) and boil 10 minutes. Stir!
4. Add ½ oz of Saaz hops and boil 2 additional minutes. Turn off the heat, and stir in the 2 lb. of light clover honey. (Boiling honey would destroy some of its delicate aroma and flavor).
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry. 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 your pack of re-hydrated dry beer yeast. Re-hydrate the yeast according to the directions below. **Liquid yeast may be added if desired.**
7. Place the lid on fermentor. Attach 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 carboy after 5-7 days in the primary fermentor (the beer may be transferred to the carboy as soon as the foam has fallen far enough so it will not overflow). If in 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 as is, or decant your beer into a clean glass before drinking. 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 which is not warmer than 80°F.

### 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