

Basic Beer Recipe



California Golden Ale

Your California Golden ale is malty, golden in color and moderately hoppy. It has a distinctive Cascade style hop aroma. Look for it to be ready in about 4 weeks. It is more hoppy than our American Light. This kit contains 6# of Gold malt extract and 2 oz. Cascade hops.

Directions

1. Place 6 quarts of cold water into a stainless saucepan and bring to a boil. Turn off the 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. Cascade hops. (**Only use ½-¾ of package if you prefer a mildly bitter beer.**) (1/2 of bag is recommended for most brewers new to home brewing!)
2. Boil the water and malt 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.
3. Add ½ oz. of Cascade hops (If you have a 1 oz bag, use only ½ of it) and boil 2 additional minutes. If you want a little more hop flavor and aroma, add the entire ounce here.
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 up to 5.25 gallons with cold water.
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 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°-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 the carboy will not overflow). If in 14 days the beer appears to be done fermenting, 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!

Notes: 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.

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