

Basic Beer Recipe



Elsie's Cream Stout

Elsie's Cream Stout has a creamy, tan head with a pleasant roasted malt flavor. Some detect hints of coffee, the result of the roasted grains. If you're a stout fan, don't forget our **Stout Contest**, which is held near St Pat's day each year. It's open to stout brewers and those who are content with enjoying the beer. This kit contains: 6# Gold malt extract, 1 oz Willamette hops, 1 oz. Liberty hops, 8 oz. Lactose, and steeping grains 1# British Crystal malt, 8 oz. Chocolate malt, and 4 oz. Roast Barley.

Directions: 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 6 quarts of cold water. Bring to 170F., hold at that temp for 25 minutes, and take out the grains. Drain well, and rinse with hot water to extract all the goodies. Turn on heat and bring to a boil.

2. Turn off the heat and empty the liquid malt extract (in bag, can, or jar) and the bag of lactose 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). Add 1 oz. of Willamette hops.

3. Boil the water and malt mixture (called wort) for 45 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 1 oz of Liberty hops and boil for another 15 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 up to 5.25 gallons with cold water.

6. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Liquid yeasts in gold packs must be 'popped', and made a starter of (optional). (This should be done 2-3 days before brewing). Instructions are on the yeast package. You may also have a **White Labs** or **Wyeast** liquid yeast in a vial or tube that may be 'pitched' into your wort when you brew.

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 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 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.

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.

11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy!

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