

Basic Beer Recipe



Gathering Swallows Octoberfest

Gathering Swallows Octoberfest is malty, smooth and has a slightly tangy flavor from the hops. It is moderately high in alcohol and should be drunk with pleasure and comfort in mind. This kit contains: 7# of Gold malt extract, 1 oz Northern Brewer hops, 1 oz. Hallertauer hops, and steeping grains 1# Cara 20 malt and 4 oz of Chocolate malt.

Directions

1. Place the crushed grains into the enclosed grain sack and place into 1 gallon of cold water. Bring the water to 170F, turn off heat, steep 15 minutes, then sparge grains through a strainer with 1.5 gallons of 170F water. Bring the total volume (about 2.5 gallons) to a boil.
2. Turn off the heat and empty the liquid malt extract (in bag, can, or jar) into the water.
3. Add 1 oz. of Northern Brewer hops and boil 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.
5. Add Irish Moss and ½ oz of Hallertau hops (1/2 the bag) and boil for 14 minutes. Add ½ oz of Hallertauer hops and boil an additional 1 minute. Turn off heat and cool quickly.
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 2.75 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.
7. When the wort mixture in the fermentor lowers to below 80°F, add beer yeast. Some liquid yeasts must be popped (3-6 hrs before brewing), or made a starter of (This should be done 2-3 days before brewing). Instructions are on the yeast package. You may also have a liquid tube yeast that may be 'pitched' into your wort when you brew. Warm these vials to room temperatures for 4-6 hours before sterilizing the vial, shaking it, and pouring the contents into your 'wort.'
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at room temps until fermentation begins, then lower to 48-55°F for 14-21 days (ideally). 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). Lager from 34°F-45°F for 3-4 weeks. If fermented as an ale, choose a liquid ale yeast, for example, and ferment warmer.
9. **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 the 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 beer. Bottle and cap.
10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures. age (lagers). Beer may be consumed at any time, though we recommend 4 weeks aging for this lager style beer.
11. 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!

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