

Basic Beer Recipe



Goldie Locks Kolsch Ale

A Kolsch gives you crispness associated with lagers and fruitiness associated with ales. Lightly hopped, this brew allows the Pilsen and Munich malts to shine through along with the flavors imparted by the Kolsch yeast. Genießen! Contains: 6.6# Pilsen malt extract, 1 oz. Mt. Hood pellet hops, and 6 oz of Munich malt (steeping grains).

Directions: Note. This recipe uses a liquid beer yeast. Follow the direction on the yeast before beginning your brewing. **Sterilize everything well!**

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 160F, hold for 20 minutes, then take out the grains. Rinse grains with 1 qt of ~170F water. Top up kettle to just under three gallons (or as much as you can comfortably boil in your kettle). Turn on heat and bring wort to a boil.
2. Turn off heat and empty liquid malt extract into the hot water. (The extract may pour more easily if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Add 1 oz. Mt. Hood hops.
3. Boil the water and malt mixture (called wort) for 60 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to avoid scorching the bottom of the kettle. After 60 min, turn off heat.
5. Sterilize your fermentor according to your sanitizer's specifications.
6. 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.
7. When the wort mixture in the fermentor lowers to 70°F (below 80F at a minimum), add your liquid beer yeast. Instructions for pitching are on the yeast package.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-68°F for 14 days. The closer you ferment to 60F will give your beer more lager characteristics. 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 is done fermenting, it may be bottled.
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 beer carefully off the sediment into the sterilized fermentor from the 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. Two weeks in a refrigerator after generating carbonation will help this beer smooth out a bit, but is not necessary. 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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