

Basic Beer Recipe



The Great Woodland Ape American Barleywine

The Great Woodland Ape is an aggressively hopped barleywine utilizing 6 oz. of intense American hops. To balance this, we've included over 12 lbs of malt to give it a rich malty flavor and, high alcohol content. If you have the patience, allow this beer to age for at least a year. You'll be glad that you did. This kit contains: 12# Gold malt extract, 1# Brown Sugar, 1# Corn Sugar, 2 oz. Warrior hops, 1 oz. Simcoe hops, 2 oz. Columbus hops, 1 oz. Centennial hops, and steeping grains 1# Crystal malt (80L) and 8oz Victory malt.

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 1.5 gallons of cold water. Bring to 170F., hold at that temp for 25 minutes, then sparge grains with 1.5 gallons water at 170F. Turn on heat and boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) and the brown sugar into the hot water. (The extract may pour more easily from the bag if you first place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring). Add 2 oz. of Warrior hops.
3. Boil the water and malt mixture (called wort). Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir well to not scorch the malt. Boil for 30 minutes and then add 1 oz. Simcoe hops and the boil for 20 more minutes.
4. Add 1 oz. of Columbus hops and 1# corn sugar and boil 10 more minutes. Turn off heat and add 1 oz. Columbus hops and 1 oz. Centennial hops.
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 gallons of cold water. Carefully pour the hot wort into the cold water in the fermentor. It is important to cool your wort quickly now; use ice water, cold temperatures or a wort chiller. Top up to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Instructions are on the yeast package. High gravity beers can also benefit by adding yeast nutrient.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-75°F for 14-21 days. If doing a double stage fermentation, syphon the beer into the glass carboy (definitely recommended due to the long fermentation of this beer) 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).
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 14-21 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed after 6 weeks, but we recommend a good 6-12 months to have it start coming into its own. You may savor it for 1-2 years.

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