

Basic Beer Recipe



Jackknife Pale Ale

We include 7 lbs. of pale malt extract, steeping grains 1 lb. Special Roast malt and 1/2 lb. Crystal 40L malt for the malt backbone, and 5 total oz. of Centennial and Citra hops to give the beer plenty of bitterness and a very distinct citrus aroma. If you haven't tried Citra hops yet, by the end of a few of these beers, you'll be hooked. The American Ale yeast should finish clean and let the hops shine. Enjoy!

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 8 quarts of cold water. Bring to 160F, hold at that temp for 15 minutes, then take out the grains. Drain well. Turn on heat and bring mixture to a boil.
2. Turn off the heat and empty the malt extract 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).
3. Add 1 oz Centennial hop pellets and boil the water and malt mixture (called wort) for 40 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil.
4. Add 1 oz Citra hop pellets and boil for 18 more minutes. Add 1 oz. Centennial hop pellets. Turn off heat.
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 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 below 80°F, add your liquid beer yeast. Instructions are on the yeast package.
8. 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 glass carboy after 5-7 days in the plastic primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
9. However you ferment, add **1 oz Centennial hop pellets and 1 oz. Citra hop pellets** to your beer after 7-10 days of fermentation. Age one more week and then you can go ahead and bottle your big delicious beer.
10. **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 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.
11. 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.

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