

Basic Beer Recipe



Kolsch Golden Ale

This Kolsch Ale is a light German style refreshing ale meant to be drunk while enjoying the outdoors. Try it while mowing the lawn or sitting watching the world go by. This kit contains: 6# Gold malt extract, 1# Wheat DME, 1 oz. Northern Brewer hops, 1 oz. Saaz hops, and steeping grains 8oz of Dextrine or Crystal 10L malt.

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 170F, hold for 5 minutes, then take out the grains. Turn on heat and bring wort to a boil.
2. Turn off the heat and empty the liquid malt extract (in bag, can, or jar) and the dry malt extract into the hot water. (The extract may pour more easily from the bag if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Add 1 oz. Northern Brewer hops. (Only use $\frac{3}{4}$ of the package if you prefer a mildly bitter beer).
3. Boil the water and malt mixture (called wort) for 30 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.
4. Add $\frac{1}{2}$ oz. of Saaz hops and boil 10 additional minutes. Add the remaining $\frac{1}{2}$ oz. of Saaz hops and boil an additional 2 minutes. 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 $3\frac{3}{4}$ 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 80°F, add your liquid beer yeast. **White Labs** or **Wyeast** liquid yeast that may be 'pitched' into your wort when you brew. 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°-75°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 14 days the beer appears to be done fermenting, it may be bottled.
9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour $\frac{3}{4}$ -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 $\frac{3}{4}$ -1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
Bottling, Bottling Bucket with Spigot: Attach short section of syphon hose. Syphon beer carefully into **sterilized** bottles. Pour $\frac{3}{4}$ -1 tsp of corn sugar into each bottle. Cap. Turn bottle upside down to mix in sugar.
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.

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