

# Basic Beer Recipe



## Krakatoa Ale



Krakatoa Ale is a spiced blonde ale intended to be yeast forward yet still moderately bitter. We include 6 lbs. golden liquid malt extract, 1 oz. Cluster hops, 1 oz. Saaz hops, and steeping grains 1 lb. 60L crystal malt, one half pound of Victory malt for aroma and one half pound rye malt for a crisp finish on your pallet. The special ingredient is paradise seed, which should complement the Wyeast 3711 or Safale T-58 dry yeast. ABV 5-6%.

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 adjunct 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 heat and empty liquid malt extract (in bag, can, or jar) 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. Cluster 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 1 oz. of Saaz hops and boil 20 more minutes. At 10 minutes package of paradise seeds.
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 Wyeast 3522 or dry T-58 Safale beer yeast.
8. Place lid on the fermentor. Attach 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 primary fermentor (beer may be transferred to the carboy when the foam has fallen far enough so 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. Gently flip bottle to mix sugar.
10. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures. Beer may be consumed at any time, though it will continue to improve for weeks.
11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. If you wish, you can decant your beer off the yeast into a clean glass before drinking. Enjoy!

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