

# Basic Beer Recipe



## Lord Wellington Barley Wine

Our Barley Wine is blessed with 12 lbs of malt which gives it a rich malty flavor, high alcohol, and an awesome presence. The flavors linger with a sweetness on the tongue. Store it for a year to savor its aged power. This kit contains: 12# Gold malt extract, 1# Brown Sugar, 2 oz. Galena hops, 1 oz. Willamette hops, and steeping grains 1# Special Roast, 1# Crystal malt (40L), and 4oz Special B 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 Galena 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 well to not scorch the malt.

4. Add ½ oz of Willamette hop pellets and 1 tsp of Irish Moss and boil 14 additional minutes. Add an additional ½ oz. of Willamette hops and boil 1 more minute. 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 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. **White Labs** or **Wyeast** liquid yeast that may be ‘pitched’ into your wort when you brew. 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). A week before you bottle, add the packet of champagne yeast. If in 14-21 days the beer appears to have ceased fermentation, 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 14-21 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 months to have it start coming into its own. You may savor it for 1-2 years.

The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is,

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