

Basic Beer Recipe



Rachel in Dairyland

Cream ales are mild, golden pale ales which are top-fermented, then cold aged like a lager to produce a smooth, clean flavor. Our Rachel in Dairyland is smooth, and won't curdle on you! This kit contains: 6# Gold malt extract, 8oz Lactose, 1 oz. Willamette hops, 1 oz. Liberty hops, and steeping grains 8oz Crystal malt (40L) and 4oz of Victory malt.

Note: this recipe calls for a **liquid** beer yeast. Read instructions on the back of yeast package for directions.

Directions

1. Place the crushed grains into the enclosed grain sack and place into 6 quarts of cold water. Bring the water just to a simmer (170F), hold 5 minutes, then remove the grain sack. Bring mixture to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) and the lactose into the hot water. (The extract may pour more easily from the jar if you place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring)
3. Add package of Willamette hop pellets to the water. Boil the water and malt mixture (called wort) for 15 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Add Irish Moss and boil five minutes before proceeding to next step.
4. Add ½ oz (½ the packet) of Liberty hop pellets and boil 10 additional minutes. Turn off the heat and add the remaining ½ oz. of Liberty hop pellets. The hops may be carefully strained or just allowed to settle out in the fermenter.
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 wort mixture in fermentor lowers to below 80°F, add **Liquid beer** yeast. Instructions are on the vial.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 55°-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). (The beer still ferments the 14 days at room temperature) After that, rack the beer and ferment for 2 weeks at 45-50F. The beer may now 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 the 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 at least 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.
11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is, or decant your beer into a clean glass before drinking. Enjoy!

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