

Basic Beer Recipe

Rajah India Pale Ale



Rajah India Pale Ale is typical of the style. It is high in alcohol and well hopped—both meant to ward off bad spirits that might be encountered on long ocean voyages. Notice the tannin, slight vanilla flavors and oakiness imparted by the oak chips. This kit contains: 6.6-7# Gold Extract, 1# Brown Sugar, 1# Crystal malt (10L) for steeping grains, 1 oz. Brewer's Gold hops, 1 oz. Willamette hops, 1 oz. Goldings, and 2oz of Oak Chips.

Directions— This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed grains into the enclosed grain sack and place into 1.5 gallons of cold water. Bring the water just to 150F, hold for 30 minutes, and then sparge grains with 1 gallon of 170F water. Bring the 2.5 gallons of wort to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar), the brown sugar, and the gypsum to the hot water. Bring to a boil.
3. Add 1 oz Brewer's Gold hops and boil for 30 minutes. Upon initial boil the mixture may rise; reduce the heat; it will fall not to rise again. Stir to avoid scorching the bottom of the pan.
4. Place the oak chips in a muslin bag and boil for 15 minutes. Remove the oak chip bag.
5. After the 30 min. add Irish Moss and boil 10 minutes. Then add 1 oz. of Willamette hops and boil 5 minutes. Turn off heat. Read the rest of the instructions on dry hopping and decide your method.
6. Sterilize your plastic primary or SingleStage fermentor with your sterilizing material according to directions. Rinse with hot water, or air dry.
7. Fill the plastic fermentor with 2.5 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.
8. 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.
9. 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 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). When racking into secondary, place **1 oz. Kent Goldings hops** into the secondary fermentor. Allow at least 1 week dry hopping before bottling.
10. **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 the beer carefully off the sediment back into your primary fermentor from the glass carboy. Dissolve $\frac{3}{4}$ -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 we recommend 2 months aging for this IPA style beer.
12. 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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