

Basic Beer Recipe



Rock Steady India Pale Ale

The Rock Steady IPA is full of malty, hoppy goodness. We include 7 lbs. of malt extract, 1 lb. of brown sugar, steeping grains 1/4 lb. Vienna malt, 1/4 lb. Victory malt, and 1/2 lb. Crystal 40L malt for the malt backbone, and 3 ounces each of Cascade and Columbus hops to give the beer plenty of bitterness and a distinctive American edge. The American Ale yeast should finish clean and really let the hops shine.

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

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 160F, hold at that temp for 15 minutes, then take out the grains. Drain well. Turn on heat and bring mixture to a boil.
2. Turn off the heat and empty the malt extract and brown sugar into the hot water. (The extract may pour more easily from the can if you first pierce the top of the can and place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring).
3. Add 1 oz of Columbus hop pellets and 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.
4. Add 1oz Cascade hop pellets and boil for 20 more minutes. Add 1oz Columbus hop pellets and boil for 8 more minutes. Add 1 oz Cascade hop pellets and boil for 2 more 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 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.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at 60°-72°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).
9. However you ferment, add **1 oz Cascade and 1 oz Columbus hop pellets** to your beer after 5-7 days of fermentation. These hops will stay in your beer for 6-8 days. If in 14 days the beer appears to have ceased fermentation, it may be bottled.
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 into the sterilized plastic 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 it will continue to improve for several weeks.

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