

Basic Beer Recipe



Sequoia Stout

Sequoia Stout is dry, black, with medium hop bitterness, substantial roasted barley flavor and medium body. Not overly high in alcohol, this stout can be quaffed in quantity. If your stout is as good as we think it will be you may want to attend and enter our **Annual St Patrick's Day Stout Contest**, near St Patrick's Day, each year! This kit contains: 6# Gold malt extract, 1 oz Northern Brewer hops, 1 oz Willamette hops, and steeping grains 1# Crystal malt (120L), 4oz Black malt, and 8oz of Roasted barley.

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

1. Place the crushed steeping grains into the enclosed grain sack and place into 8 quarts of cold water. Bring the water just to about 160 F, hold for 20 minutes, and remove the grain sack. Turn on heat and bring to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) into the hot water. (The extract may pour more easily from the container if you place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring). Add 1 oz. of Northern Brewer hops, and ½ oz Willamette hops and boil for 45 minutes. Add the remaining ½ oz of Willamette hops and boil for an additional 15 minutes.
3. 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. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
5. 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 hot wort into cold water in the fermentor.
6. 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.
7. 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 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). If in 14 days the beer appears to have ceased fermentation, it may be bottled.
8. **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 glass 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 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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