

Basic Beer Recipe



Smokey Bear Dark Alt

This beer is loosely based on a Düsseldorf style alt bier. Smokey Bear has a nice malty finish coupled with little hop bitterness and a mild-to-medium roasted flavor. You can enjoy this dark German ale after a couple weeks in the bottle, but it will improve with 2 or 3 months of aging. This kit contains: 6.6# Gold malt extract, 3 oz Tettnang hops, and steeping grains 8oz Cara 20 malt, and 4oz of Black malt.

Directions Note: This beer uses **liquid** yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed steeping grain into the grain sack and place into 1.5 gallons of cold water. Bring to 150F., hold at that temp for 15 minutes, then take out the grains. Drain well. Sparge (rinse) the grains with 1 gallon of water. Turn on heat and bring to a boil.
2. Turn off heat and empty malt extract into the hot water. (The extract may pour more easily from the bag if you first place it into a saucepan of hot (170°F) water for ten minutes prior to pouring).
3. Bring to a boil. When boiling, add 1 oz. of Tettnang hops.
4. Boil the water and malt mixture (called wort) for 40 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Add 1 Tsp of Irish Moss and boil 5 min. Add 1 oz of Tettnang hops and boil 10 more minutes. Add 1 oz. of Tettnang hops and boil for 3 more minutes.
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 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 fermentor. Top 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 55°-68°F for 14 days. **Note:** For a beer containing lager characteristics, ferment closer to 55°F; for a fruitier, sweeter finish, ferment closer to 68°F.

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.

9. **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 beer carefully off the sediment into the sterilized 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.

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.

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