

Basic Beer Recipe



Summer's A Comin' Fruit Beer

Our fruit beer recipe is a generic one designed to be used with various fruits of your choice. We have intended it to produce a beer of moderate fruitiness. You may add more or less fruit depending on your personal tastes. This kit contains 6# Gold malt extract, 1 oz. Liberty hops, 1 oz. Saaz hops, and 1# Crystal malt (40L) for steeping.

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

1. Place the crushed grains into the enclosed muslin grain sack and place into 6 quarts of cold water, bring just to a light simmer. Turn off the heat and remove the grain sack. Turn on heat and bring to a boil.

2. Turn off the heat and empty the bag of gold 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). Add 1 oz. of Liberty hops. (Add only $\frac{1}{2}$ - $\frac{3}{4}$ oz of Liberty hops here if you know you like mildly bitter beers).

3. Boil the water and malt mixture (called wort) for 45 minutes. Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Add $\frac{1}{2}$ oz. of Saaz hops (1/2 the bag) and boil another 8 minutes. Stir!

4. Add another $\frac{1}{2}$ oz of Saaz hops and turn off the heat. Carefully place the boiling pot into a sink of cold ice water until the temperature reaches 175F. Add your fruit and stir carefully. Note: if you are using fruit extract, it is added when you bottle. **Typical fruit amounts: Raspberries, Cherries – 3-5 lbs. Blackberries, Blueberries, Cranberries—3 lbs. Apple cider: 1 gal.**

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. 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 pitchable White Labs or Wyeast liquid yeast. Follow directions on the 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°-75°F for 14 days. If using a secondary fermenter, transfer the beer to the secondary fermentor after 5-7 days, straining the fruit out in the process. Allow to ferment another 10 days and bottle with the enclosed 1 cup of corn sugar. If you are using fruit extract instead of fresh fruit, add it to your beer just before you bottle. Add 2 oz of the extract and taste, if more flavor is desired add the remaining fruit extract. (Individual tastes will vary)

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.

11. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy

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