

Basic Beer Recipe



Thames River Bitter

Thames River Bitter is malty and sweet, with a cheeky hoppiness that says “more please.” It has a very slight roast flavor and complex sugared malt flavors. Notice the clean yeast flavors. This kit contains: 6# Gold malt extract, 2 oz Goldings hops, 1 oz Willamette hops, and steeping grains 2# British Crystal malt, 1# Special Roast, and 4oz Chocolate malt.

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

1. Place the crushed adjunct grain into the grain sack and place into 1.5 gallons of cold water. Bring to 155F., hold at that temp for 30 minutes, then sparge grains with 1 gallon 170F water, and bring total volume to a boil.
2. Turn off the heat and empty the bag of malt extract (in bag, can, or jar) 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 E.K. Goldings hops.
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 ½ oz. of Willamette (½ the packet) , ½ oz. of Goldings, and 1 Tsp of Irish Moss and boil another 14 min. (**Important: This beer is meant to be bitter in flavor. If you desire less bitterness, you may omit the two additions of ½ oz of Goldings hops.**)
4. Add another ½ oz of Willamette and ½ Goldings hops and boil 1 additional minute.
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 2.5 gallons of cold water. (You can pre-cool hot wort by placing kettle into a sink of cold ice water for 15 minutes). Pour the hot wort into the cold water in the fermentor. Top up to 5.25 gallons.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. 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°-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 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 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 plastic 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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