

Basic Beer Recipe



U Rah Rah Bock

U Rah Rah Bock is a copper colored, rich and malty bock with chocolate malt undertones. It is medium in hoppiness with a “noble” hop aroma. Allow it to age 6-8 weeks cool for continental flavor. This kit contains: 9# Gold malt extract, 1 oz Northern Brewer hops, 1 oz Hallertauer hops, 1 oz. Saaz hops, and steeping grains 1# Cara 45 malt, and 4oz Chocolate malt.

Directions Note: 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 6 quarts of cold water. Bring to 160F., hold at that temp for 25 minutes, then take out the grains. Drain well. Bring mixture to a boil.
2. Turn off the heat and empty the malt extract into the hot water. (The extract may pour more easily from the bag if you first put it into a saucepan of hot (170°F) water for ten minutes prior to pouring). Add 1 oz. of Northern Brewer hops. Turn on heat and bring to a boil.
3. 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. Add 1 oz. of Hallertauer hops and ½ oz of Saaz hops and boil 10 minutes.
4. Add the remaining ½ oz of Saaz hop pellets and boil 2 additional 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 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 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. Follow directions on the vial. With a liquid yeast you **may** (*somewhat recommended*) make a starter 2 days before brewing. **Keep in mind that lager yeast takes longer to begin fermenting than ale yeast.** Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). If doing a double stage fermentation, the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow. Keep at room temperatures until fermentation begins, then lower to traditional lager fermentation temperatures 48-55°F for 14-21 days, then store colder 35-45°F for 2-3 wks.
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.
9. **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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