

Basic Beer Recipe



Warbler Pale Ale

Warbler Pale Ale is a golden amber color ale with a slight sweetness balanced by a crisp hop bitterness. The finishing hops provide a fresh hop aroma. Reminiscent of British pub beers. This kit contains: 6# Gold malt extract, 1 oz. Willamette hops, and 8oz of Crystal malt (10L) for steeping.

Directions

1. Place the crushed steeping grain into the grain sack and place into 6 quarts of cold water. Bring to 160F., hold at that temp for 15 minutes, then take out the grains. Drain well. Turn on heat and bring wort 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 bag if you place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring). Add 1.5 oz. Willamette Hops. Turn on heat.
3. Boil the water, malt, and hop mixture (called wort) for 45 minutes. (Upon initial boil the mixture may rise; reduce the heat and maintain a rolling boil. Stir to avoid scorching the bottom of the pan). **ADD** 1/4 oz. Willamette hops. Boil for 14 more minutes.
4. Add 1/4 oz of Willamette hop pellets and boil 1 additional minute. 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 3 $\frac{3}{4}$ 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 the fermentor to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your pack of re-hydrated dry beer yeast. Re-hydrate the yeast according to the directions on the package. (**If using liquid yeast follow its directions.**)
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 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 the 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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