

Basic Beer Recipe

Wooden Ships Red Ale



Wooden Ships Red Ale is a hoppy red beer with a dry finish thanks to the addition of flaked rye and oak chips. This kit contains: 6# of Amber malt extract, 1# of Brown Sugar, 1 oz Columbus hops, 2 oz Simcoe hops, 1 oz. Amarillo hops, and steeping grains 1# Flaked Rye, 1/2# 80L Caramel Malt, and 2oz 6-row 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 6 quarts of cold water. Bring to 150F., hold at that temp for 25 minutes, then take out the grains. Drain well. Turn on heat and bring to a boil.
2. Turn off the heat and empty the malt extract and brown sugar (in bag, can, or jar) into the hot water. (The extract may pour more easily from the can if you first pierce the top of the can and place it into a saucepan of hot, not boiling, water for ten minutes prior to pouring) Add 1oz Columbus 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. Stir to avoid scorching the bottom of the pan.
4. Add 1oz Simcoe hop pellets and boil 10 additional minutes. Then add 1oz. of Amarillo hop pellets and boil an additional 5 minutes. Then add the last 1oz of Simcoe hops and remove from 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 and oak chips. (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 off with cold water to around 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 approximately 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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