

Basic Beer Recipe



THE GROUNDSKEEPER

Groundskeeper Willie is a wee heavy scotch ale with the addition of both peat malt and rauch malt for a complex smoky taste. The extremely high gravity and resulting alcohol should ensure bravery and lack of judgment. Drink fairly responsibly. This kit contains: 9.3# of Gold malt extract, 1# Brown Sugar, 1 oz. Cluster hops, and steeping grains 1# Biscuit malt, 1# British Crystal malt, 8 oz Rauch (smoked) malt, 4 oz Chocolate malt, and 4 oz Peat Smoked malt.

Directions

1. Put the grain in the grain sack and drop it into one gallon of unheated water. Bring this concoction up to 155 degrees and hold it there for 30 min. When the time is up remove the sack of malt and run 2 gallons of 170 degree water through it. A spaghetti colander works well for this. Bring mixture to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) and the brown sugar into the hot water. (The extract may pour more easily from the bags if you first place them into a saucepan of hot, not boiling, water for ten minutes prior to pouring)
3. Add 1 oz of Cluster hops and start boil. Boil for 45 min. Note: Scotch ales are often aged, with the hop aromas diminished accordingly. This is why no aroma hops are added. Add Irish moss and boil for another 15 min.
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 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 or sticking it in a snow bank for a while) Carefully pour the hot wort into the cold water in the fermentor. Top off 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. **White Labs** or **Wyeast** liquid yeast that may be 'pitched' into your wort after you brew. Instructions are on the yeast package. Note: since this kit is high gravity, a yeast starter is highly recommended
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water. (The lid stays on the lock). Ferment at room temp. If doing a double stage fermentation, syphon the beer into the 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, which varies with the temperature of fermentation). After the beer has ceased fermentation (in 2 to 3 weeks), 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 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, ideally between 33 and 45°F. Beer may be consumed at any time, though it will continue to improve for several months or even years.

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