

Beginner's Basic Single-Stage BEER

Directions

Beer and Wine Crafts
450 Fletcher Parkway, Ste. 112
El Cajon, CA 92020
(619) 447-9191

Beer Crafts
950 W. San Marcos Blvd., Ste. 1
San Marcos, CA 92069
(619) 591-9991

Ingredients: 1 can Malt, 5 cups Corn Sugar, 5 gallons water, Yeast.

1. Into a large primary container, put 3¹/₂ - 4 gallons of cold water.
2. In a 14-16 qt. saucepan, put one gal of water and bring to a boil.
3. Remove saucepan from heat and add one can of Malt and 4 cups Corn Sugar. Mix and stir until fully dissolved.
4. Place the saucepan back on the heat and "slow boil" for 15 minutes. Take pan off the heat and allow to cool for one hour.
5. Combine the "boiled" mixture from the saucepan with the "primary fermentor" 4 gallons of water and stir.
6. When the mixture is at "room temperature" (70-80°, or cool to the wrist), add the packet of yeast by sprinkling the dried yeast in a 5-6" circle.
7. Place the air tight lid on the fermentor and then insert the air lock and add water to the middle line. Place the lid on the airlock.
8. Place the container out of the way and leave alone for seven full days. Make sure that there are 3-4 days of NO BUBBLES from the air lock.
9. Syphon the beer off the sediment into the other 5 gallon container.
10. Put one cup of water into a small saucepan and add one cup corn sugar -- warm -- stir and heat until sugar is dissolved.
11. Pour the sugar water into the beer by stirring, making sure that the total volume of liquid is FIVE GALLONS. IMPORTANT.
12. Prepare 54 long-necked beer bottles (cleaned, rinsed, sterilized, rinsed) ready to fill. No screw top or non-glass bottles --ever.
13. Start the syphon and then add the bottle filler. Insert bottle filler, applying pressure to fill the bottle. When liquid rises to the top of the bottle, stop pressure and remove filler.
14. Place filled/capped bottles into a beer case. Mark the date filled and type or name of the brew and leave alone for 2 weeks at room temperature.
15. Chill only what you are ready to drink. Aging makes the beer better for up to 4 months.



Now is the time to start another batch so that you will have a back-log of fine aged brew.....Cheers!!!

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Ingredients: 1 can Malt, 5 cups Corn Sugar, 5 gallons water, Yeast.

1. Into a large primary container, put 3 1/2 - 4 gallons of cold water.
2. In a 14-16 qt. saucepan, put one gal of water and bring to a boil.
3. Remove saucepan from heat and add one can of Malt and 4 cups Corn Sugar. Mix and stir until fully dissolved.
4. Place the saucepan back on the heat and "slow boil" for 15 minutes. Take pan off the heat and allow to cool for one hour.
5. Combine the "boiled" mixture from the saucepan with the 'primary fermentor' 4 gallons of water and stir.
6. When the mixture is at 'room temperature" (70-80, or cool to the wrist), add the packet of yeast by sprinkling the dried yeast in a 5-6" circle.
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