

# The Home Winemaking Shop

## BASIC BEER RECIPES

AND

## INSTRUCTIONS

### DOMESTIC LAGER (Budwiser)

- 3.3 lbs Malt Syrup, Light or Dark (3 lbs Dry Malt)
- 1 cup Corn Sugar (May be eliminated)
- 1 oz Hops (Cascade, Hallertau, Saaz, No. Brewers, any delicate variety)
- 2 pkg Lager yeast (Ferment at 55-60 degrees) (Ale at 60-65 degrees)
- 1 cup Corn Sugar or Dry Malt for priming

### EUROPEAN LAGER (Becks)

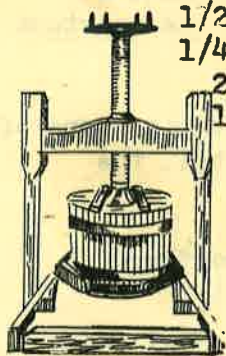
- 6.6 lbs Malt Syrup, Light or Dark (6 lbs Dry Malt)
- 2 oz Hops (Any combo, some strong, some delicate. eg.- Hallertau/Saaz, No. Brewers/Cascade, Tettang/Spalt, Hallertau/Styrian Goldings, etc..)
- 1 lb Munich or Light Caramel Grain, cracked
- 2 pkg Lager Yeast (Ferment at 55-60 degrees)
- 1 cup Corn Sugar or Dry Malt for priming

### EUROPEAN ALE (Watneys)

- 6.6 lbs Malt Syrup, Light or Dark (6 lbs Dry Malt)
- 3 oz Hops (Any combo, average intensities, stress complexity and balance, eg.- Kent Goldings/English Blend/Fuggles, Northdown/Fuggles/Eroica, Cascade/No. Brewers/Fuggles, etc..)
- 1 lb Light or Dark Caramel Grain, cracked
- 2 pkg Ale Yeast (Ferment at 60-65 degrees)
- 1 cup Corn Sugar or Dry Malt for priming

### PORTER (Sierra Nevada)

- 6.6 lbs Malt Syrup, Light or Dark (6 lbs Dry Malt)
- 3 oz Hops (Any combo of aggressive and aromatic varieties. eg.- Eroica/No. Brewers/Cascade, No. Brewers/English Blend/Northdown, Kent Goldings/Fuggles/English Blend)
- 1 lb Dark Caramel(Crystal)Grain, cracked
- 1/2 lb Chocolate Grain, cracked
- 1/4 lb Black Patent or Roast Barley Grain, cracked
- 2 pkg Ale Yeast (Ferment at 60-65 degrees)
- 1 cup Corn Sugar or Dry Malt for priming



The complete winemaking & beermaking shop

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OPEN: F-M  
10:30-5:30  
Call-a BEER in  
sample 5  
Long John

## STOUT (Guinness)

- 6.6 lbs Malt Syrup, Light or Dark (6 lbs Dry Malt)
- 2-3 oz Hops (Any combo of moderate bitterness and pleasant aroma. eg.- Fuggles/  
Kent Goldings/English Blend, No.Brewers/Cascade, Bullions/Fuggles, etc..)
- 1 lb Dark Caramel (Crystal) Grain, cracked
- 1 lb Flaked Barley, for foam
- 1/2 lb Roast Barley or Black Patent Grain, cracked
- 2 pkg Ale Yeast (Ferment at 60-65 degrees)
- 1 cup Corn Sugar or Dry Malt for priming
- 4 oz Lactose for residual sweetness, optional

PROCEDURE: (All recipes are for 5 gallons, 50 bottles, of finished, premium,  
beer - made at home.) ENJOY!

- Bring 1-1/2 gallons Best Brewing Water to boil.
- \*\* -Add Grain Adjuncts. When boil resumes, Turn Off Heat and steep grains for 15 minutes
- Remove grains, squeezing to retain all the flavor into your boiling pot.
- Add Malt Syrup or Dry Malt, stirring to prevent scorching. Bring to boil.
- \*\* -Add 1/3 Hops. Cover and resume gentle, rolling boil. Boil 10 minutes. Turn off heat.
- Add 1/3 Hops. " " " " " " " 10 minutes. " " "
- Add 1/6 Hops. " " " " " " " 10 minutes. " " "
- Add 1/6 Hops. Cover pot and remove from stove.
- Place pot into sink. Circulate cold water around pot for 15 minutes.
- Put 4 gallons Best Brewing Water into your sterilized fermenter. (5 gallons per bottle)
- Strain off the pot into your fermenter. Attach ferment lock with hose going into  
container of chlorine water. This is the "blow-by" system and highly recommended.
- Into a very clean glass, take out a cup of this wort. Raise or lower temp to 85  
degrees, exactly. Add yeast to this instant "starter". In about 1/2 hour, you'll  
see the yeast sink to the bottom of the glass, activate, and rise to the top,  
actively foaming.
- Add active, foaming, frothing starter to your fermenter. (called pitching the yeast)
- Your fermenter should be now filled up into the neck.
- You should see the first signs of ferment in about two hours. A few islands of  
bubbles, not a head, but you'll see that the whole batch is about to take off.
- When, and not before, you see the first sign of ferment, CO2 gas coming off, pack  
the fermenter in ice. As the ice melts, add ice cubes as necessary, morning & night.
- Ales--ferment at 60-65 degrees. Lagers--ferment at 50-55 degrees.
- As the foam builds up, it'll overflow thru the hose, skimming itself.
- When ferment stops --- bottle. Ferment has stopped when you no longer see bubbles  
coming up. If it stops today, you bottle today!!
- To bottle: Syphon beer into sterilized container. Also, into a saucepan, take  
off 3 cups of beer, add the Priming Sugar or Malt, boil to sterilize and dissolve,  
and add to the container of beer.
- Bottle and cap. Wait till the bottle is clear. Chill, decant and enjoy!!!!!!

p.s. -- Save me a sample!

- \*\* New! By not boiling the grain, just steeping, you get the effect of grain  
adjuncts, flavor, body, head, but avoid the harshness of the husks. Enjoy sooner.
- \*\* New! Hops with rather pungent smell may be better off being boiled without a  
cover on the pot. To retain the aromatic oils, be sure to drain back the moisture  
that collects on the lid.

Sterilizing Solution: For sanitizing clean, soil free, items, use 2 tablespoons of  
Bleach in 1 gallon of water. Rinse twice or until the  
chlorine smell is gone.

Cleaning Solution: Use a caustic detergent. Not soaps. TSP, non-perfumed  
dishwasher detergent. They clean and rinse well.