

Edited by
Mark Stevens and Karl Lutzen

Group

2

Lager

Cats Meow 3

Previous ◀

Next ▶

Contents ▲

Converter

About...

Samuel Adams Taste-Alike Beer

Classification: *lager, Samuel Adams, Maerzen, Vienna, extract*

Source: *aew@spitfire.unh.edu, HBD Issue #1315, 1/4/94*

**I* like the beer. And, hey, I haven't been sued yet.*

I hope you get a whiter, lasting-er head than the real SA.

(AEW) - A friend of mine has brewed this several times with great success - he adds an additional pound (total of 3) of DME.

Ingredients:

- 1 can Munton & Fison Premium Kit
- 1 Packet yeast (under cap)
- 2 1 lb. packages Amber DME
- 1 1 oz package Hallertauer hop pellets
- 1 1 oz package Tettnang hop pellets
- 1 cup corn sugar (for priming)

Procedure:

Remove label from Kit and stand in warm water for 15-20 minutes. In a pot sufficient to boil 2 gallons of liquid, empty DME. Open can of malt and empty contents into pot onto DME. Using one gallon hot water, rinse out can and add to pot. Turn on heat and carefully bring to a boil. Add package of

Hallertauer hops, Adjust heat and simmer for 20 minutes. Add Tettnang hops and simmer for 10 minutes. Meanwhile, put 4 gallons cold water into primary fermenter. When boil is complete, empty hot wort into cold water. When temperature reaches 80 degrees Fahrenheit, open yeast and sprinkle onto surface of the wort and cover tightly.

Place fermentation lock with water in lid. Allow beer to ferment for four days in primary fermenter,

Transfer to clean secondary fermenter and allow to ferment for an additional ten to fourteen days.

Syphon beer from secondary fermenter into clean bottling bucket. Dissolve priming sugar in a small amount of beer and add to bottling bucket. Fill clean bottles and cap. Let stand for five days at room temperature and then move to a cool place.

Beer will be carbonated in three weeks and will improve for several months.

Specifics: