

HISTORICAL INTEREST

CATEGORY 13

My Daddy's Beer Recipe

Classification: historical, prohibition

Source: Stephen Hansen (hansen@glo-worm.Stanford.edu) Issue #462, 7/18/90

Back when I first started making beer (about 20 years ago now) I actually made several batches using this recipe. The results varied from barely drinkable to snail bait. I especially like his comparison in the last line of the original---"This should make 5 cases of pint bottles of beer equal to or superior to Millers High Life."

Ingredients:

- 1 can, Blue Ribbon malt
- 1 pack, Fleishmann's yeast
- 1 cup, rice
- 1 tablespoon, salt
- 5 pounds, powdered cane sugar

Procedure:

In a large (3 gallon) porcelain pan, add 3 quarts water and bring to boil. Add sugar, stirring. Bring back up to boil and add 1 can of malt. Return to boil again and let simmer for 15 minutes. Fill large glass 1/2 full of luke warm water (not over 130 degrees) and add rice, yeast, and salt.

Clean crock and fill 1/3 full of warm water. Pour in wort. Add cold water to within 3 inches of top. Add yeast solution and cover. After 6- 10 hours remove foam with wire strainer. Let sit until hydrometer says "bottle." Fill bottles, adding 1/2 teaspoon sugar to each. Cap and let stand 21 days.

Roses for Arthur

Classification: historical interest, rose

Source: Ye Olde Batte (mhalley%mun.BITNET) 11/31/88

This recipe comes from a booklet called *The Delicious Rose* by Geraldine Duncann. It was called Rose Melemell, although it has no honey. This is an effervescent brew with a hint of summer roses.

Ingredients:

- rose petals
- water
- sugar
- dry yeast

Procedure:

Fill a glass container with rose petals. Cover with water and let set, covered by a clean cloth, for 3 days. Strain water through a cloth and measure. Add to it, one quarter of its volume of white sugar. Set in a glass jar or crock, add a pinch of dry yeast and stir well. When it is sparkling (3 days to a week), put into beer or champagne bottles and cap. Age 1-6 months.

Prohibition Pilsner

Classification: historical, prohibition

Source: Robb Holmes (RHOLMES@uga.cc.uga.edu) Issue #805, 1/20/92

One crock can be eliminated if the liquid is siphoned directly into the bottles from the fermented crock. In this case, place 1/2 teaspoon sugar in each pint or one teaspoon in each quart bottle. Best consistent results can be obtained if a five gallon bottle is used instead of a crock for the fermenting

vessel, using a water seal. All vessels and tubing should be entirely clear and sanitary before use. A 2-3% warm lye solution is an excellent one for the purpose. Rinse with water after the use of lye solution. Use of Hydrometer is not necessary if the above directions are followed. The specific gravity at the time of bottling will however, be 1.012 - 1.016.

This is the third and final installment of traditional "Prohibition Pilsner" recipes received anonymously, presumably from the makers of Blue Ribbon malt syrup, in the mid-1970's. Previous installments of Historical Homebrew appeared in Homebrew Digest # 795 and # 800. This is posted here purely for historical interest, and not as a recommended recipe, although the techniques called for here seem to be much closer to currently recommended procedures for beginning brewers, than in the earlier historical postings. The format of the original is retained as much as possible.

Ingredients:

- 1 can, hop-flavored malt syrup
- 3/4 pound, granulated sugar
- 1 cake, compressed yeast (or Vierka dry lager yeast)

Procedure:

Dissolve syrup and sugar in boiling hot water---pour into cold water to make five gallons---allow to further cool for two hours, then add one cake yeast. Cover crock or other fermenting vessel with clean cloth. Keep in a cool, dark place. Watch carefully and when bubbles of gas cease coming to surface fermentation has been completed and liquor should be quite clear (approximately four days).

Now siphon off clear liquid to another clean crock, leaving the thick sediment behind. To the liquor in the second crock add 1/4 pound granulated sugar and stir until dissolved. Fill into bottle by siphoning or pouring. Cap and immediately store in a cool dark place. The beverage will be ready for use when clear--requires one to two weeks.

Blue Ribbon 1

Classification: historical, prohibition, 1970s

Source: Robb Holmes (rholmes@uga.cc.uga.edu) Issue #795, 1/6/92

Around 1975 or '76, the first time I got interested in brewing, I bought a can of the mysterious Blue Ribbon malt syrup. The label invited me to write to Premier malt products for a recipe book, and I did. A few weeks later it arrived: a well-produced, four-color print job with recipes for using malt syrup in cakes, cookies, biscuits and the like, but not a word about making beer. A few weeks later a plain brown envelope with no return address appeared in the mail. Inside were two mimeographed sheets of beer recipes---including this recipe.

Ingredients:

- 1-3/4 pounds, sugar
- 1 can, Blue Ribbon hop-flavored malt syrup
- yeast

Procedure:

Dissolve sugar and malt syrup in 6 quarts of hot water. Stir until dissolved. Pour 14 quarts of cold water into a crock that has been scoured with Arm & Hammer baking soda and rinsed with clear water. Add hot solution of malt, sugar, and water. The temperature should be about 65F. Dissolve a cake of compressed or dehydrated yeast in a small quantity of luke warm water (about 8 ounces of 75F water) and add to crock. Stir thoroughly. Cover crock with clean cloth and allow to ferment 4 or 5 days. Skim off foam after first and second days. Siphon beer into 12 ounce bottles. Before siphoning, place a scant 1/2 teaspoon of sugar into each bottle. Cap and allow to remain at 60-70F for 7-10 days. Cool and consume.

Things to remember: Cleanliness of utensils, including bottles, siphon hose, crowns and crock is essential for good results. Wash everything in soda solution or detergent before and after each batch. A 7 or 9 gallon crock can be used to prevent messy foam-over.

Many consumer failures can be averted by using a starter consisting of: 1 package of yeast, 2 ounces of sugar, 1 pint of 72F water. Let starter stand for 3-4 hours before mixing into crock with malt solution.

Blue Ribbon 2

Classification: historical, 1970s

Source: Robb Holmes (rholmes@uga.cc.uga.edu) Issue #795, 1/6/92

This recipe also came from the mimeographed sheet of beer recipes provided by Premier Malt Products in the 1970's.

Ingredients:

- 1 can, hop flavored malt syrup
- 3 or 4 pounds, sugar
- 1 cake of yeast, or Vierka lager yeast

Procedure:

Dissolve malt syrup and sugar in 2 quarts of hot water. Pour into crock and add 18-20 quarts of cold water. Mix yeast in luke-warm water (70F). With wooden spoon, gently stir into malt and sugar mix. Cover with clean cloth and ferment at room temperature (68-70F). Skim off foam for first 3 days. Fermentation is complete when no more bubbles appear (about 4 or 5 days). If tester or hydrometer is used, be sure red line is at surface. Gelatin may be used to settle yeast. Dissolve two small envelopes of Knox gelatin in hot water. Pour gelatin over top of brew in crock about a day before you plan to bottle.

Wash bottles and put scant 1/2 teaspoon of sugar in each, fill within an inch and a half and cap. Tip bottles upside down once and store upright in warm place (70-75F).

Things to watch: 1) If beer is cloudy or gritty, you disturbed the sediment by shaking or pouring too fast, 2) If beer tastes flat, you either bottled too late or did not allow it to age long enough, 3) If beer foams up or tastes airy, you bottled too soon.

Major Thomas Fenner's Receipt to Make Bear

Classification: historical, 1700s

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

Ingredients:

Original ingredients description: One ounce of Sentry Suckery or Sulindine one handful Red Sage or Large 1/4 Pound Shells of Iron Bruised fine take 10 quarts of Water Steep it away to Seven and a quart of Molasses Wheat Brand Baked Hard. one quart of Malt one handful Sweeat Balm Take it as Soone as it is worked.

Translated ingredients description:

- One ounce of the dried leaves of the senna tree, chicory, or celandine.
- One handful of red sage or crushed 1/4 pound shells of iron [which may be the hop-like fruit from an ironwood, *Ostrya Virginica*, also known as the hophornbeam. The ironwood is known as hophornbeam because the fruit it produces look so much like hop bracts, unlike the fruit of the American Hornbeam, which don't.]
- 10 quarts of water, boiled down to seven.
- A quart of molasses.
- A cake of hard baked wheat bran.
- A quart of malt.
- One handful of barm. [brewers yeast cake from a previous batch]

Procedure:

Drink it as soon as it's fermented.

Col. George Washington's Small Beer

Classification: historical, 1700s

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

I made this after two Civil War beers (bay leaf/ginger and the spruce beer). I had molasses and the barm from the second Civil War beer, so I brewed this. I used 2 ounces of hops. (It really doesn't make much difference what kind. The water is pretty bitter after boiling for an hour.) I let it ferment a week before bottling. It is undrinkable by modern standards. The only flavor is the bitterness of the molasses,

followed by the hop bitterness. The flavors never melded; there is just the distinct double bitterness. One pound of molasses is about one pint in volume. Most of these historical beer recipes can be found in *Brewed in America*, by Stanley Baron.

Procedure:

To Make Small Beer:

Take a large Siffer [Sifter] full of Bran Hops to your Taste. - Boil these 3 hours then strain out 30 Gall[ons] into a cooler put in 3 Gall[ons] Molasses while the Beer is Scalding hot or rather draw the Melasses into the cooler & St[r]ain the Beer on it while boiling Hot. let this stand till it is little more than Blood warm then put in a quart of Yea[s]t if the Weather is very Cold cover it over with a Blank[et] & let it Work in the Cooler 24 hours then put it into the Cask - leave the bung open till it is almost don[e] Working - Bottle it that day Week it was Brewed.

Pumpkin Ale

Classification: historical, 1700s, pumpkin ale

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

An anonymous recipe for pumpkin ale appeared in the papers of the American Philosophical Society in February, 1771. The author notes that he obtained this recipe from someone who claimed this tasted like malt ale, with only a slight "twang". After two years in the bottle, this twang had mellowed to an acceptable level.

Receipt for Pompion Ale:

Let the Pompion be beaten in a Trough and pressed as Apples. The expressed Juice is to be boiled in a Copper a considerable Time and carefully skimmed that there may be no Remains of the fibrous Part of the Pulp. After that Intention is answered let the Liquor be hopped cooled fermented &c. as Malt Beer.

Green Corn Stalk Beer

Classification: historical, 1700s

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

Published in the Virginia Gazette on Feb. 14, 1775. A family recipe by Landon Carter.

The stalks, green as they were, as soon as pulled up, were carried to a convenient trough, then chopped and pounded so much, that, by boiling, all the juice could be extracted out of them; which juice every planter almost knows is of saccharine a quality almost as any thing can be, and that any thing of a luxuriant corn stalk is very full of it, ... After this pounding, the stalks and all were put into a large copper, there lowered down it its sweetness with water, to an equality with common observations in malt wort, and then boiled, till the liquor in a glass is seen to break, as the brewers term it; after that it is strained, and boiled again with hops. The beer I drank had been made above twenty days, and bottled off about four days.

Malt Liquors

Classification: historical, 1700s

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

From the letters of Joseph Clarke, general treasurer of the Rhode Island colony, sometime around 1775.

You are first to have ready the following Implements, a mash Vat, to put your malt in; a Vessel under this to receive the Wort in; a Copper to boil in; a Rudder to stir your malt with, and Vessels to cool your Liquor in; First then fill your Copper with water, take then 6 Bushels of Malt and put into your mash Vat, leaving about a Peck to sprinkle over the Liquor when in, Let your water simmer, and be in the next degree of boiling but not boil; lay it on upon the Malt well ground, and when you have laid on such a quantity as you can draw off a Barrel of Wort, stir the malt well together with your Rudder; and then sprinkle the remaining Peck of Malt over all covering it up with Cloths to keep the heat in; for three hours; only when it have stood an hour and half draw off a pail full or two; and lay it on again to clear your tap hole. This done the next Business is to boil a Copper of Water,

to scald your other Vessels with; always taking care to have a Copper of Liquor hot to lay on, upon the malt when you draw off the first Wort, and this will be for small Beer. The three hours now expired; let go (as the Term is) which is let the first wort run off, putting into the Vessel which receives it a pound of Hops; when all drawn off lay on the hot Liquor for your small Beer, clean out your Copper and put the wort, Hops and all into the Copper and boil it for two hours; strain it then off thro: a Sieve into your Vessels to cool it; and put your small Beer into Copper and the same hops that come out of the first Beer and boil it an hour. When both are almost cool add Yeast to them; to set it to work, breaking the head in every time it rises; till it works itself clear and tun in; Bung it up with Clay and keep it in your Cellar, in three months you may bottle the strong Beer, the other in a weeks time will be fit to drink.

General Amherst's Spruce Beer

Classification: historical, 1700s, spruce beer

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

From the journal of General Jeffrey Amherst, governor-general of British North America.

Take 7 Pounds of good spruce & boil it well till the bark peels off, then take the spruce out & put three Gallons of Molasses to the Liquor & and boil it again, scum it well as it boils, then take it out the kettle & put it into a cooler, boil the remained of the water sufficient for a Barrel of thirty Gallons, if the kettle is not large enough to boil it together, when milkwarm in the Cooler put a pint of Yest into it and mix well. Then put it into a Barrel and let it work for two or three days, keep filling it up as it works out. When done working, bung it up with a Tent Peg in the Barrel to give it vent every now and then. It may be used in up to two or three days after. If wanted to be bottled it should stand a fortnight in the Cask. It will keep a great while.

Benjamin Franklin's Spruce Beer

Classification: historical, 1700s, spruce beer

Source: Thomas Manteufel, (tomm@pet.med.ge.com) Issue #748, 10/25/91

Translated from the french while he was stationed in France.

Ways of Making Beer with Essence of Spruce:

For a Cask containing 80 bottles, take one pot of Essence and 13 Pounds of Molases - or the same amount of unrefined Loaf Sugar; mix them well together in 20 pints of hot Water: Stir together until they make a Foam, then pour it into the Cask you will then fill with Water: add a Pint of good Yeast, stir it well together and let it stand 2 or 3 Days to ferment, after which close the Cask, and after a few days it will be ready to be put into Bottles, that must be tightly corked. Leave them 10 or 12 Days in a cool Cellar, after which the Beer will be good to drink.

Metheglin of My Lady Windebanke

Classification: mead, metheglin, historical, 1600s

Source: Jacob Galley, (gal2@midway.uchicago.edu) Issue #761, 11/15/91

This is from *The Closet of Sir Kenelme Digbie, Kt. Opened* (London: H. Brome, 1669) (Reproduced without permission, naturally.)

Take four Gallons of water; add to it, these Herbs and Spices following. Pellitory of the Wall, Sage, Thyme, of each a quarter of a handful, as much Clove gilly-flowers, with half as much Borage and Bugloss flowers, a little Hyssop, Five or six Eringo-roots, three or four Parsley-roots: one Fenel-root, the pith taken out, a few Red-nettle-roots, and a little Harts-tongue. Boil these Roots and Herbs half an hour; Then take out the Roots and Herbs, and put in the Spices grosly beaten in a Canvass-bag, viz. Cloves, Mace, of each half an Ounce, and as much Cinnamon, of Nutmeg an Ounce, with two Ounces of Ginger, and a Gallon of Honey: boil all these together half an hour longer, but do not skim it at all: let it boil in, and set it a cooling after you have taken it

off the fire. When it is cold, put six spoonfuls of barm to it, and let it work twelve hours at least; then Tun it, and put a little Limon-peel into it: and then you may bottle it, if you please.

Sir TJ's Mead

Classification: mead, metheglin, historical, 1600s

Source:

I've never tried this recipe, so I can't vouch for how good it is, but the basic elements are there. Recipe is based on *The Closet of the Eminently Learned Sir Kenelme Digby Kt. Opened: Whereby is Discovered Several ways for making of Metheglin, Sider, Cherry-Wine, &c..*

Ingredients:

- 3 pounds, honey per gallon of water
- 1/2 ounce, ginger root, sliced, per gallon
- 2 medium oranges (meat & peel with all pith removed) for 5 gallons
- 3 whole cloves

Procedure:

Combine the above ingredients with 1/2 gallon of water per total gallons desired, boiling and skimming until no more scum ap ears. Pour into primary fermenter, add: 1 stick cinnamon and top off to five gallons with cool water. Upon the wort reaching 75 degrees F, pitch Red Star Chanpagne yeast and cap with a fermentation lock. Upon a visible cessation of fermentation (around 3 weeks) rack into a secondary fermenter with fermentation lock and allow to age. Rack every month after until drunk. May be drunk after 3 weeks. (he suggests also adding 2 tbsps of lemon juice and a cup of strong black tea.)

Weak Honey Drink

Classification: historical, 1600s

Source:

This recipe was taken from the SCA's *Known World Handbook* in an article written by Michael Tighe (Sir Michael of York).

(My notes on this recipe: play with the flavorings! If you don't like ginger, try using

nutmeg instead. This produces a very low alcohol drink, yet well-carbonated and sweet to the taste, though not cloying.) A few other things: Metheglin is fun to make: what I did was used honey/water ratios suggested for a generic mead, then went to the local health-food store and browsed in the spice section ("This smells good - grab a handful") Nothing scientific about this--- a little of this and that. DON'T boil these herbs and spices in your wort! Instead, make a "tea" and add that to the wort as you pitch your yeast.

For any spices or herbs you use, never use the powdered stuff out of the jar if you can avoid it. Powdered cloves just don't have the same taste as whole cloves (by the way, for nutmegs: if you don't have a nutmeg grinder, use a hammer!)

Finally: to boil or not to boil. A friend made an unboiled mead and when he bottled it wound up with a wax deposit on the bottom 1/2 inch in his bottles. No harm, but esthetically icky.

Procedure:

Put in a six-quart pot one pint of honey and nine pints of water (spring water is suggested but not necessary). Stir well, dissolving the honey. Boil for about 30 minutes, skimming off the foam as it rises to the surface. About 1 minute before you remove the liquid from the heat, throw in a teaspoon of rinsed, sliced, or broken ginger (powdered will not do the right thing) and about the same amount of the rind of an orange (eat the rest of the orange). Set the mead aside for a few hours till it be lukewarm (5 hours is more than enough) and then add yeast to the mead, stirring well. Mead yeast is the real yeast to use, but any wine yeast will do. Do not use brewer's yeast or ale yeast. Let the mead stand a day or two (you can wait as much as a week if you want); then bottle it in clean bottles. In a few days it is drinkable, I like to wait a week.

Prohibition Chicago Style

Classification: historical, prohibition, 1920s

Source: Bruce T. Hill, (dannet!bruce@uunet.UU.NET) Issue #788, 12/23/91

My sister-in-law's mother gave this following recipe to me. It dates back to the 1930's. They grew up in a predominantly

Polish part of Chicago where it was traditional to make home-made beer for festive occasions (like Christmas!). The recipe is pretty rough by our modern homebrewing standards, but it shows that the homebrewing spirit was alive and well several decades ago.

Ingredients:

- one 3--pound can, hop-flavored malt syrup
- 3 pounds, corn sugar
- 1 package, settler
- 1 cake, Fleischmann's yeast

Procedure:

Bring one gallon water to boiling point using a pan large enough to hold water, malt syrup and corn sugar. Add malt syrup and stir until mixed. Stir in corn sugar slowly until dissolved. Settler should be mixed in with sugar at this time for best results.history:prohibition recipes

Place crock on box or chair (not on floor), pour in three gallons of luke warm water, then add hot ingredients. Now add sufficient luke warm water to make 5 and 1/2 gallons of liquid in the 6 gallon crock.

Dissolve yeast in cup of luke warm water and 1 teaspoon sugar. Allow mixture to stand until yeast starts working, usually within 1/2 hour. Add the working yeast to mixture in crock and stir until mixed thoroughly.

Chill before serving. When pouring, slant bottle and glass and pour slowly to prevent clouding.

If it is cloudy or tastes gritty, you have disturbed the sediment by shaking it up or by pouring too fast.

If it tastes "flat" you either bottled it too late, or did not allow it to age long enough.

If it tends to foam up or tastes "airy", you bottled it too soon. The mixture had not completed.

Use of tester. Tester is accurate when it is kept at uniform 65 or 70. The tester will settle the first day between 3 and 6. This is the approximate alcohol content. When the tester settles to 1/2% or the red line "B" it is ready to bottle. If the test settles to "W" it means it is too flat. Taste to determine if it has turned sour. If not, then add one teaspoon of sugar to the quart of 1/2 teaspoon to the pint before capping, to restore life to it. In the event it has soured, it is spoiled.

Lemon Beer

Classification: historical, 1880s

Source: Steve Stroud (stroud%gaia@leia.polaroid.com) Issue #839, 3/9/92

According to *Reliable Receipts*, an 1889 compilation of recipes from the Ladies of the Central Congregational Church in Newtonville, MA, when it comes to beverages, the lemon "surpasses all other fruits." This fizzy concoction is "reminiscent of a light beer (to keep the gentlemen happy) without containing any demon alcohol."

Good luck (maybe this could be turned into a real beer by replacing the sugar with malt).

Ingredients: (for 1 gallon)

- 2 large lemons (about 12 ounces total)
- 1 gallon, water
- 2 cups, sugar
- 1 cake, fresh yeast

Procedure:

Slice the lemons thinly. Heat the water to 110 degrees F. in a large stockpot. Remove from the heat, add the lemon slices and remaining ingredients and stir to dissolve the sugar and yeast. Cover and set aside at room temperature overnight. Serve over ice.

Old Fashioned Root Beer

Classification: root beer, historical, 1910s, soda

Source: Thomas D. Feller (thomasf@deschutes.ico.tek.com) Issue #930, 7/22/92

This was from *Excellent Recipes for Baking Raised Bread*, from the Fleishman Company, 1912. I have never tried this recipe...always used extract from the local homebrew store.

Ingredients:

- 1 cake, compressed yeast
- 5 pounds, sugar
- 2 ounces, sassafras root
- 1 ounce, hops or ginger root
- 2 ounces, juniper berries
- 4 gallons, water
- 1 ounce, dandelion root
- 2 ounces, wintergreen

Procedure:

Wash roots well in cold water. Add juniper berries (crushed) and hops. Pour 8 quarts boiling water over root mixture and boil slowly 20 minutes. Strain through flannel bag. Add sugar and remaining 8 quarts water. Allow to stand until lukewarm. Dissolve yeast in a little cool water. Add to root liquid. Stir will. Let settle then strain again and bottle. Cork tightly. Keep in a warm room 5 to 6 hours, then store in a cool place. Put on ice as required for use.

Brown Stout Porter

Classification: porter, stout, historical, 1820s

Source: THOMASR@EZRZ1.vms-mail.ethz.ch, HBD Issue #1115, 4/8/93

From *Historical Recipes* by F Accum, 1821, translated by Rob Thomas.

All recipes are adjusted to give 4 UK gallons of beer at fermentation (i.e., 5 US gallons). All measurements are UK units (same as US, except gallon US = 0.8 gallon UK).

Ingredients:

- 13.99 lb malt (1/5 pale, 1/5 amber, 3/5 brown)
- 5.3 oz. hops
- yeast

Procedure:

Mashing.

Mash 1: 2.375 gall of water at 165 F, 1.5 hours.

Mash 2: 1.875 gall of water at 160 F, 1.5 hours.

Mash 3: 1.938 gall of water at 186 F, 3/4 hours.

Boiling.

mash 1 boiled with the hops for 1.5 hours.

mash 2 boiled with the used hops for 1.75 hours.

mash 3 boiled with the used hops for 2.5 hours.

Produces 4 gallons at 1071.

Specifics:

- O.G.: 1.071

London Ale

Classification: pale ale, London ale, historical, 1820s

Source: THOMASR@EZRZ1.vms-mail.ethz.ch, HBD Issue #1115, 4/8/93

From *Historical Recipes* by F Accum, 1821, translated by Rob Thomas.

All recipes are adjusted to give 4 UK gallons of beer at fermentation (i.e., 5 US gallons). All measurements are UK units (same as US, except gallon US = 0.8 gallon UK).

Ingredients:

- 25.45 lb pale malt
- 9.29 oz. hops
- yeast

Procedure:

Mashing.

Mash 1: 1.820 gall of water at 175 F, 0.5 hours, then add a further 0.91 gall at 175 F, 2 hours.

Mash 2: 2.180 gall of water at 180 F, 1.75 hours. Mash 3: 1.270 gall of water at 150 F, 1.25 hours.

Boiling.

mash 1 boiled with the hops for 1.5 hours.
mash 2+3+4 boiled with the used hops for 3 hours.

Produces 4 gallons at 1068.

Specifics:

- O.G.: 1.068
- F.G.: 1026

Table Beer

Classification: table beer, historical, 1820s

Source: THOMASR@EZRZ1.vms-mail.ethz.ch, HBD Issue #1115, 4/8/93

From *Historical Recipes* by F Accum, 1821, translated by Rob Thomas.

All recipes are adjusted to give 4 UK gallons of beer at fermentation (i.e., 5 US gallons). All measurements are UK units (same as US, except gallon US = 0.8 gallon UK).

Ingredients:

- 10.1 lb pale malt
- 1.92 oz. hops
- yeast

Procedure:

Mashing.

Mash 1: 2.880 gall of water at 160 F, 0.75 hours, then add a further 1.71 gall at 160 F, 1.5 hours.

Mash 2: 2.700 gall of water at 180 F, 1.25 hours. Mash 3: 1.980 gall of water at 185 F, 1.25 hours.

Boiling.

mash 1 + 1/2 mash 2 boiled with the hops for 1 hour. rest of mash 2 + mash 3 boiled with the used hops for 2 hours.

Produces 4 gallons at 1035.

Specifics:

- O.G.: 1.035
- F.G.: 1.0125

Thos Thrale's Purl

Classification: 1800s, purl, historical

Source: Rob Thomas (THOMASR@EZRZ1.vmsmail.ethz.ch), HBD Issue #1147, 5/24/93

Someone asked for a recipe for Purl a while ago. Well, after rooting around in my note books I found one copied by a book on brewing in London, by Thomas Thrale (aka Thrale) ca. 1800. He was at the time one of the biggest London brewers, with an annual output a little more than Whitbread, so presumably he knew his stuff. I found the book on microfiche at the Management Library of UCLA. But that's all I noted down. Anyway, here it is.

Procedure:

Take Roman Wormwood, two dozen,

Gentian root, 6 lb,

Sweetflag root, 2 lb,

Galanga root (galingale?), 1-2 lb,

horseradish, 1 bunch,

Dried orange peel from the Indies (Curacao?), 2 lb,

Juniper berries, 2 lb,

Seville orange seeds, dried, 2 lb,

Cut and bruise all the ingredients, put in a butt, (capacity 126 US gallons) and top up with pale or mild ale. Store for one season.

Notes:

Gentians are protected flowers in Europe; Sweetflag is a type of Sedge;

Galanga, to the best of my knowledge is galingale, for which I have as yet to find a source;

The orange peel is almost certainly the Curacao peel, still used by some Belgian brewers;

The ales appear to be normal in all respects;

I have no idea what 2 dozen of Wormwood refers to (bunches, roots?).

Cock Ale

Classification: cock ale, historical, 1500s, chicken, meat

Source: Chris Sutherland (Christopher.Sutherland@cl.cam.ac.uk), 6/20/93

The recipe for authentic Cock Ale has finally arrived. Boy it sure is scary:

COCK ALE (circa the 1500's) A real recipe from some obscure text found in the Scottish Highlands...

Enjoy....

Procedure:

"Take 10 gallons of ale and a large cock, the older the better; parboil the cock, flay him, and stamp him in a stone mortar until his bones are broken (you must gut him when you flay him). Then, put the cock into two quarts of sack, and put to it five pounds of raisins of the sun - stoned; some blades of mace, and a few cloves. Put all these into a canvas bag, and a little before you find the ale has been working, put the bag and ale together in vessel.

In a week or nine days bottle it up, fill the bottle just above the neck and give it the same time to ripen as other ale."

Alternate recipe:

Brutal, eh? I was also given a modern recipe written by some guy named C.J.J. Berry.... Here goes this one...

"Take a few pieces of cooked chicken and a few chicken bones (approx one tenth of the edible portion of the bird) well crushed or minced.

Also take half of pound of raisins, a very little mace, and one or maybe two cloves. Add all these ingrediants to half a bottle of string country white wine. Soak for 24 hrs. Then make on gallon of beer as follows:

- 1 lb Malt extract
- 1 Oz Hops
- 1/2 lb demerarra sugar
- 1 gallon water
- Yeast and nutrient

Add the whole of the chicken mixture to the beer at the end of the second day. Fermentation will last six or seven days longer than usual and the ale should be matured at least one month in the bottle. This cock ale is of the barley wine type.

Spruce or Aromatic Beer

Classification: historical, spruce

Source: John Grant, 74444.3034@compuserve.com, HBD Issue #1594, 12/2/94

This is taken from *Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects* by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take 3 gallons of water, 2 1/2 pints molasses, 3 eggs well beaten, 1 gill yeast, put into two quarts of the water boiling hot, put in 50 drops of any oil you wish the flavour of, or mix one ounce each, oil sarsafra, spruce, and wintergreen; then use the 50 drops. For ginger flavour take 2 ounces ginger root bruised and a few hops, and boil for 30 minutes in one gallon of the water, strain and mix all; let it stand 2 hours and bottle, using yeast, of course, as before.

Lemon Beer

Classification: historical, lemon

Source: John Grant, 74444.3034@compuserve.com, HBD Issue #1594, 12/2/94

This is taken from *Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects* by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

To make 20 gallons, boil 6 ounces of ginger root bruised, 1/4 lb. cream-tartar for 20 or 30 minutes in 2 or 3 gallons of water; this will be strained into 13 lbs. of coffer sugar on which you have put 1 oz. oil of lemon and six good lemons all squeezed up together, having warm water enough to make the whole 20 gallons, just so you can

hold your hand in it without burning, or some 70 degrees of heat; put in 1 1/2 pint hops or brewer's yeast worked into paste as for cider, with 5 or 6 oz. of flower; let it work over night, then strain and bottle for use. This will keep a number of days.

Philadelphia Beer

Classification: historical, lemon

Source: John Grant, 74444.3034@compuserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take 30 gallons of water, brown sugar 20 lbs., ginger root bruised 1/4 lb., cream tartar 1 1/4 lb., carbonate of soda 3 ounces, oil of lemon 1 teaspoonful, put in a little alcohol, the white of 10 eggs well beaten, hops 2 ounces, yeast one quart. The ginger root and hops should be boiled for 20 or 30 minutes in enough of the water to make all milk warm; then strain into the rest, and the yeast added and allowed to work itself clear as the cider and bottled.

A Superior Ginger Beer

Classification: historical, ginger beer

Source: John Grant, 74444.3034@compuserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take of sugar 10 lbs., lemon juice 9 oz., honey 1/2 lb., bruised ginger root 11 oz., water 9 galls., yeast 3 pints, boil the ginger in the water until the strength is all extracted, which you may tell by tasting the root, then pour it into a tub, throwing the roots away, let it stand until nearly luke warm, then put in all the rest of the ingredients, stir well until all dissolved, cover it over with a cloth, and if it be in the evening, let it remain until next morning, then strain through cloth, and bottle it, and in a short time it will be fit for use. Some use less sugar, and some less lemon juice, to make

it with less expense; but it is not so elegant a drink as this.

Improved English Strong Beer

Classification: historical, strong beer

Source: John Grant, 74444.3034@compuserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

If you have malt use it, if not, take 1 peck of barley, and put it into a stove oven, and steam the moisture from them, grind coarsely, and pour into them 3 1/2 gallons of water, at 170 or 172 degrees. (If you use malt it does not need quite so much water, as it does not absorb so much as the other. The tub should have a false bottom with many gimblet holes to keep back the grain.) Stir them well and let stand 3 hours and draw off, put on 7 gallons more water at 180 or 182 degrees, stir well, let stand 2 hours and draw off, then put 1 gallon or 2 of cold water, stir well and draw off; you should have about 5 or 6 gallons; mix 6 lbs., coarse brown sugar in equal amount of water, add 4 oz. of good hops, boil for 1 1/2 hour; you should have from 8 to 10 gallons when boiled; when cooled to 80 degrees, put in a teacupful of good yeast and let it work 18 hours covered with a sack. Use sound iron-hooped kegs, or porter bottles, bung or cork tight, and in two weeks it will be good sound beer, nearly equal in strength to London porter, or good ale, and will keep a long time.

Hop Beer

Classification: historical, strong beer

Source: John Grant, 74444.3034@compuserve.com, HBD Issue #1594, 12/2/94

This is taken from "Young's Demonstrative Translation Of Scientific Secrets; Or A Collection Of Above 500 Useful Receipts On A Variety Of Subjects" by Daniel Young. Printed by Rowsell & Ellis, King Street East, Toronto, Canada, 1861.

Take of hops 6 oz., molasses 5 quarts, boil the hops in water till the strength is out, strain them into a 30 gallon barrel, add the

molasses and a teacupful of yeast, and fill up with water, shake it well and leave the bung out until fermented, which will be in about 24 hours; bung up, and it will be fit for use in about 3 days. A most excellent summer drink, smaller quantities in proportion.

Al Capone's Prohibition Beer

Classification: pre-prohibition lager, American lager, historical, prohibition, all-grain

Source: Zane Anderson (bander2@usa.pipeline.com), r.c.b., 9/14/96

This recipe is allegedly from the Sieben Brewery of 1924 - which was owned by Al Capone at the time.

In addition to six-row malt and rice, this recipe calls for soy beans! They probably were used as filler. When you think about it though, back then in the mid-west, they were used to seeing truckloads of soy beans brought to warehouses in Chicago - it didn't attract as much attention as truckloads of malt would have!!

It is supposedly typical of speakeasy beer, with overtones of a German pilsner.

Ingredients:

- 6 lbs. six-row lager malt
- 2 lbs rice (ground)
- 1/2 lbs soy grits (from health food store)
- 1 1/2 oz Hersbrucker 6% alpha-acid
- 1/2 oz - Hallertauer 5% alpha-acid
- 1/8 oz Hersbrucker 6% alpha-acid
- 1/2 oz of Hallertauer
- Red Star lager Yeast

Procedure:

1. Cook rice in 1 gallon plus 3 cups water for 30 minutes.
2. Preheat mash tun and add 1 3/4 gallons of 120 F water.
3. Adjust rice temperture to 190 F with 1 gallon hot water.
4. Add rice to mash tun and immediately mash in malt and soy grits.
5. The temperature should end up between 150 F and 155 F.
6. Hold at 150 - 155 F for one hour and 30 minutes.

7. Sparge with 165 F water to collect 5 1/2 gallons of wort.

8. Boil wort for 1 hour using the following hop schedule:

60 minutes - 1 1/2 oz Hersbrucker 6% alpha-acid

30 mnutes - 1/2 oz - Hallertauer 5% alpha-acid

10 minutes - 1/8 oz Hersbrucker 6% alpha-acid

9. Add 1/2 oz of Hallertauer after turning off the boil and cover brew kettle.

10. Cool to 55 F.

11. Pitch with about 14 grams Red Star lager Yeast - Remember this is 1924!

12. Ferment & Condition at 55 F.

13. O.G. - 1.040; T.G. 1.010

14. Bottle with 3/4 cup priming sugar

For A Better Brew:

Underlet prior to sparge to make run-off easier. Use sift brewing water (this is a Pilsner-style beer, after all). Add 1 tsp. Irish Moss 20 minutes before end of boil. Transfer to secondary keg for natural carbonation when gravity is about 1.016

Specifics:

- OG: 1.040
- FG: 1.010