

SPICED BEERS

CATEGORY 7

Ginger Beer

Classification: spiced ale, ginger beer, extract

Source: (BROWN%MSUKBS.BITNET@CUNYVM.CUNY.EDU) Issue #221, 8/5/89

This batch turned out pretty good. It's a light amber color, with a light sweetness. The ginger comes through nicely. Light and thirst quenching for the summer months.

Ingredients:

- 6 pounds, light dry extract
- 2-1/2 cups, crystal malt
- 4 ounces, grated ginger
- 1 ounce, Northern Brewer leaf hops (14% alpha)
- 3/4 ounce, Brambling leaf hops
- 1 pack, Edme ale yeast

Procedure:

Boil malt, ginger, and Northern Brewer hops in five gallons of water for 60 minutes. Remove from heat and add Brambling hops. Allow to steep 10 minutes. Force cool, and pitch yeast.

Spicy Xmas Beer

Classification: spiced ale, holiday beer, extract

Source: John Bates (bates%palmen.Colorado.EDU) Issue #518, 10/16/90

This was based on a ginger beer recipe from Papazian's book. It was tasty after just one week in the bottle. This is a light beer with a nice ginger aroma and flavor.

Ingredients:

- 3.3 pounds, Northwestern light malt extract
- 2 pounds, dark malt extract
- 2 pounds, wildflower honey
- 2 ounces, Hertsburger hops (boil)
- 1/2 ounce, Goldings hops (finish)
- 2 ounces, grated ginger (boil)
- 1 ounce, grated ginger (finish)
- 2 packs, Munton & Fison ale yeast

Procedure:

Start yeast. Boil malt extract, honey, boiling hops and boiling ginger for about 1 hour. Strain. Add finishing hops and ginger. Cool rapidly in tub. Pitch started yeast. Ferment. Prime and bottle.

Specifics:

- O.G.: 1.049
- F.G.: 1.014
- Primary Ferment: 2 weeks

Ginger Beer

Classification: spiced ale, ginger beer, extract

Source: Jay Hersh (jhersh@yy.cicg.rpi.edu) 11/18/88

This will produce a light beer with a fairly strong ginger character.

Ingredients:

- 1, True-Brew continental light beer kit
- 3.3 pounds, Munton & Fison hopped light extract syrup
- 1 cup, corn sugar
- 3 ounces, fresh grated ginger root
- 2 packs, Edme ale yeast

Garlic Beer

Classification: spiced ale, garlic beer, extract

Source: A.E. Mossberg (aem@mth-vax.cs.miami.edu) Issue #334, 12/29/89

Ingredients:

- 1 can, Pilsner lager hopped malt extract
- 4 heads, garlic, cleaned
- 6 cups, corn sugar (dextrose)
- yeast

Procedure:

Bring 2 gallons of water to boil. Add dextrose, malt extract and garlic. Boil about 16 minutes or so. Remove from heat. You can either make super-garlic beer or regular-garlic beer. For regular garlic beer, strain out garlic. Add wort to fermenter with enough water to make 5 gallons. Pitch yeast. If making super garlic beer, rack to secondary after a few days, straining out garlic when racking.

Spruce Beer

Classification: spiced ale, spruce beer, extract

Source: Louis Clark (hplabs!mage!lou) Issue #453, 7/4/90

My tasting notes on this say that at 2-1/2 months after bottling it was "fair." This tells me that it was unremarkable. My recollection is that it was drinkable but unexciting. Perhaps the dark extract overwhelmed the spruce and more spruce essence should have been used. Where the bottle says "Sufficient for 8 gallons of

spruce beer” they may mean for a somewhat lighter beer.

Ingredients:

- 6.6 pounds, Munton & Fison dark malt extract
- 3 pounds, dry dark extract
- 3 ounces, Cascade hops (4.3 alpha)
- 3 teaspoons, gypsum
- 1 ounce, Cascade hops
- 1/2 teaspoon, Irish moss
- 1/2 ounce, spruce essence
- Leigh & Williams Beer & Stout yeast

Procedure:

Boil malt and boiling hops for 1 hour. In last 10 minutes add the 1 ounce of Cascade finishing hops and the Irish moss. In the last 2 minutes add the spruce essence. Chill and pitch yeast.

Specifics:

- O.G.: 1.040
- F.G.: 1.018

Holiday Ale

Classification: spiced ale, holiday beer, all-grain, Anchor Our Special Ale

Source: Doug Roberts (dzzr@lanl.gov) Issue #317, 12/6/89

During the boil the spices combined with orange peel and malt made the house smell really good---kind of like a beer fruit cake. After smelling and tasting the wort, I think I've identified one of the Secret ingredients in Anchor's Christmas Ale: cardamom. I'm guessing they use 1/4-1/2 teaspoon per five gallons.

Ingredients:

- 7-1/2 pounds, Klages malt
- 1-1/2 pounds, crystal malt (90L)
- 1/4 pounds, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, dextrin powder
- 1/2 cup, molasses
- 1 teaspoon, cardamom
- 1 teaspoon, cinnamon
- 1 teaspoon, ginger
- grated rind of 4 oranges
- 1-1/2 ounces, Nugget hops (boil)
- 1 ounce, Willamette hops (finish)
- Whitbread ale yeast
- 1/2 cup, molasses (priming)

Procedure:

Mash grains. Add dextrin (I was out of Cara-pils), 1/2 cup molasses, spices, boiling hops, and orange peel. Boil 1 hour. Add finishing hops in last few minutes. Strain into fermenter. Cool and pitch yeast.

Specifics:

- O.G.: 1.045

Honey Ginger Beer

Classification: spiced ale, ginger beer, honey, extract

Source: Oliver Grillmeyer (topramen@ernie.Berkeley.EDU) Issue #101, 3/15/89

Six ounces of ginger seems about right to give a nice balanced flavor. The ginger was grated in food processor, but it had to struggle as the ginger tends to break up into strands that get stuck in the blades. (I did not peel the ginger). This beer had an amber color and all flavors were readily apparent---hops, malt, ginger, and light honey. The color was a medium amber shade.

Ingredients:

- 4 pounds, honey
- 6 ounces, grated ginger
- 3 pounds, light malt extract
- 1 ounce, Brewers Gold leaf hops
- 1/2 ounce, Northern Brewer hops pellets
- 1/2 ounce, Saaz hops pellets
- yeast

Procedure:

Use two brew kettles. In the first, add 4 gallons water, honey, and ginger. Maintain at 180 degrees for 45 minutes. While first pot is heating, add malt extract to 3 gallons water in the second pot. Bring to boil. Add 1 ounce of Brewers Gold to boil for 45 minutes. Add 1/2 ounce of Northern Brewer at 30 minutes. When second pot is removed from heat, add 1/2 ounce of Saaz hops and steep. Combine pots, cool, and pitch. I also brewed a second batch with the same procedure, except that I used 8 pounds of honey instead of 4, 1/2 ounce of Northern Brewer hops replaced the 1 ounce of Brewers Gold, and 1/2 ounce of Galena replaced the 1/2 ounce of Northern Brewer.

Specifics:

- O.G.: 1.051

Ginger Beer

Classification: spiced ale, ginger beer, extract

Source: Jackie Brown (brown@MSUKBS.BITNET) Issue #618, 6/3/91

My long-term taste bud memory says this was brown, bitter, and slightly sweet with a great ginger flavor and tingle at the back of the throat as it went down. It was overcarbonated (7/8 cup of priming sugar is too much!) I wish I could tell you how much ginger I used, but I remember I wished it were more. Go for it! I've found nothing better to drink with Chinese food.

Ingredients:

- 3.3 pounds, Munton & Fison dark plain malt extract
- 1-1/2 pounds, Munton & Fison plain dark dry extract
- 1 cup, corn sugar
- 3/4 pound, crystal malt
- 1/2 pound, chocolate malt
- hunk, ginger, grated
- 2 ounces, Cascade hops (boil)
- 1 ounce, Fuggles hops (finish)
- ale yeast

Procedure:

Add crushed grains to 2 gallons cold water. When mixture begins to boil, remove grains. Boil 1 hour with malt extracts, ginger and Cascade hops. Turn off heat, add Fuggles and steep five minutes. Strain into primary, add water to bring to 5 gallons and ferment 3 days. Rack to secondary. Prime and bottle.

Specifics:

- Primary Ferment: 3 days

North East Holiday Beer

Classification: spiced ale, ginger, beer, holiday beer, extract

Source: Jim Conroy (AS2JXC%BINGVMA.BITNET) Issue #325, 12/18/89

This batch had a furious fermentation and blew the blow tube off the fermenter, losing about 1-1/2 quarts in the bargain.

Ingredients:

- 2 pounds, crystal malt
- 6 pounds, amber dry malt extract
- 2 ounces, Fuggles and Bullion hops (boil)
- 1-1/2 ounces, Saaz hops (finish)
- 3 ounces, fresh grated ginger
- 1 stick, cinnamon
- 1 pack, Edme ale yeast

Procedure:

Steep crystal malt until boil is reached. Strain out grain and add extract and boiling hops. Boil 60 minutes. Add Saaz hops, ginger and cinnamon in last 15 minutes of boil. Cool, top off fermenter and pitch yeast.

Maple Syrup Stout

Classification: stout, maple beer, spiced ale, extract

Source: Jim Kipps, reposted by Robert Nielsen (robertn%fml@sc.intel.com), Issue #320, 12/11/89

This is a very good beer. I don't typically drink stouts, but I really like this one. I absolutely don't like Guinness, but I do like Young's Oatmeal Stout and Rubicon Stout. I think the maple stout is better than any of these. It is very smooth going down, and has sweet but mellow maple flavored aftertaste. Thanks to Jim Kipps for posting this recipe.

Ingredients:

- 6 pounds, Australian dark extract syrup
- 1-1/2 ounces, Bullion hops (boil)
- 12 ounces, maple syrup
- ale yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Add six ounces of the maple syrup during the boil and the other 6 in the last couple minutes of the boil (much like a finishing hops). Total boil time was 1 hour.

Sparky's After-Burner Brew

Classification: spiced ale, pepper beer, jalapeno pepper, chili beer, extract

Source: Marc Light (light@cs.rochester.edu) Issue #483, 8/28/90

The beer is amber, clear, has enough hops for me, and has a great spicy (bordering on hot) aftertaste.

Ingredients:

- 3.3 pounds, John Bull amber malt extract
- 1/2 pound, crystal malt
- 1/2 pound, dark dry malt
- 1/2 pound, corn sugar
- 10, fresh Jalapeno peppers
- 2 ounces, Cascade hops
- Munton & Fison ale yeast

Procedure:

Chop up Jalapeno peppers and boil them with the wort for 30 minutes or so. Strain them out when pouring wort into primary. Rack to secondary about 4 hours after pitching yeast.

[Note: When handling jalapenos, be sure to wash hands thoroughly or wear rubber gloves. You'll find out why if you are a contact lens wearer. (I discovered this the hard way--making pickles, not beer.) --- Ed.]

Specifics:

- O.G.: 1.020
- F.G.: 1.002
- Primary Ferment: 4 hours
- Secondary Ferment: 8 days

Bengal Butt Kicker

Classification: spiced ale, tea, all-grain

Source: Chad Epifanio (chad@mpl.ucsd.edu) Issue #816, 2/4/92

So far, the young beer tastes great with an unusual taste that is difficult to describe. I hadn't seen mention of using fennel before, so I thought I'd mention it. The beer has a dark orange color.

Ingredients:

- 15 pounds, Klages malt
- 2--3/4 pounds, Munich malt
- 1 pound, Amber crystal
- 1/4 pound, Chocolate malt
- 1 ounce, Northern Brewers hops 10%AA (60min)

- 1 ounce, Northern Brewers (15 min)
- 1/2 ounce, Cascades 5.9%AA (15min)
- 2 ounces, fresh fennel (15 min)
- 6 ounces, fresh orange peel (15 min)
- 1/2 teaspoon, Irish Moss(15 min)
- 1 cup, American Lager yeast slurry
- 10 Bengal Spice tea bags, "dry hopped"
- 3/4 cup, Corn sugar to prime

Procedure:

Upwards infusion mash, low-temp conversion. Used water with high carbonate hardness.

Specifics:

- O.G.: 1.070
- IBU: 35-40

Garlic Beer

Classification: spiced ale, garlic beer, extract

Source: Louis Clark (hplabs!mage!lou) Issue #580, 2/13/91

Next time I make this I'll probably use more crystal and more hops.

Ingredients:

- 4.5 kg Munton & Fison dark malt syrup
- 3/4 pound, 40L crystal malt
- 1/4 pound, roasted barley
- 2 ounces, Perle hops (7.5% alpha)
- 1 ounces, Willamette (4.6% alpha)
- 3 large garlic cloves chopped fine
- 1 ounce, Willamette for finishing
- ale yeast

Procedure:

Steep crystal malt and roasted barley for 30 minutes in two gallons of water. Strain out and discard spent grains. Add malt syrup and bring to a boil. Add Perle hops and garlic and boil for 1 hour. Toss in Willamette hops in the last two minutes. Pitch yeast when cool.

Gak & Laurel's Garlic Beer

Classification: spiced ale, garlic beer, extract

Source: Richard Stueven (richard.stueven@corp.sun.com) Issue #757, 11/7/91

Ingredients:

- 6 pounds, plain light extract syrup (hopped? who knows...)
- 2 ounces, Cascade leaf (boil)
- 2 ounces, Cascade leaf (finish)
- one Big Thing of garlic (maybe half the size of your fist)
- Whitbread dry ale yeast

Procedure:

The procedure is the same as for any simple extract beer. Chop up the garlic and throw it into the boil for the full 60 minutes. If you don't want quite so much garlic flavor, strain the garlic bits out before racking (we didn't). Add 2 ounces of Cascade hops at beginning of boil and again in the last ten minutes. Cool. Pitch yeast.

Legendary Mike Brown's Spruce Ale

Classification: spiced ale, spruce beer, extract

Source: Mike Ligas (LIGAS@SSCvax.CIS.McMaster.CA) Issue #733, 9/27/91

I didn't like this beer at first because I felt that a spruce essence was lacking in the flavour. However, two months in the bottle cured that problem and the beer was exquisite and "sprucey" and improved with further aging.

Ingredients:

- 3.3 pounds, Steel City Ale Kit
- 2.2 pounds, John Bull plain light malt extract
- 1.1 pounds, plain light dried malt extract
- 1/3 pound, crushed chocolate malt
- 1/4 pound, crushed crystal malt
- 6 ounces, fresh spring spruce sprigs (boil)
- 8 spruce sprigs (finishing)
- 2 cups, culture of Munton & Fison Ale yeast

Procedure:

Place Crystal and chocolate malts in 1 gallon cold water and raise temperature to 158 degrees and immediately strain into the brew kettle and sparge with 2 cups of 158 degree water. Add malt extracts and water to bring volume to 6 gallons. Add boiling sprigs when boil begins and boil for 60 minutes. Add finishing sprigs and boil for 3 minutes. Chill via wort chiller. Pitch yeast at 68 degrees. Single stage ferment in glass for 14 days then bottle using 1 cup corn sugar to prime.

Specifics:

- O.G.: 1.046
- Primary Ferment: 14 days

Xmas Ale

Classification: spiced ale, holiday beer, extract

Source: Phoebe Couch (ithaca!amber!phoebe@uunet.UU.NET) Issue #750, 10/29/91

I had a party and everyone liked this brew (1 month aging.) It has a medium head, a pleasant hint of spices (not strong but very noticeable) and smooth taste.

Ingredients:

- 4 1/4 pounds, Australian light extract malt (liquid)
- 1/2 pound, crystal malt
- 1/4 pound, chocolate malt
- 1/8 pound, flaked barley
- 1/2 cup, brown sugar
- 2 1/2 ounces, Northern brewer hops
- 1/2 cinnamon stick
- 1 teaspoon, whole clove
- 1 ounce, cascade (finishing)
- Ale yeast

Procedure:

Add all the grain and malt into the water and boil. After it starts to boil, add Northern brewer and spices. After about 45 minutes, turn off heat, add the Cascade. After 20 minutes, filter into carboy. Pitch yeast when cool. Clarify and bottle in a week.

Specifics:

- Primary Ferment: 1 week

Xmas Ale

Classification: spiced ale, holiday beer, all-grain

Source: larryba@microsoft.com Issue #734, 9/30/91

I kept the hop rates pretty low given that the spicing would be best with a sweeter flavor.

Ingredients:

- 8 pounds, Klages malt
- 2 pounds, Munich malt
- 8 ounces, chocolate malt
- 12 ounces, honey (added to the boil, not mashed!)
- 1/2 ounce, Willamette hops (5.4%) for 45 min
- 1/2 ounce, Willamette hops (5.4%) for 30 min
- 6 ounce, fresh ginger (peeled, diced)
- zest of 4 oranges (valencia)
- 1 teaspoon, whole cloves
- 1 teaspoon, ground allspice
- 5 3" cinnamon sticks (crunched up)
- Ale yeast

Procedure:

Use Papazian's Step mash technique: 30 minutes at 130 degrees. 30 minutes at 155 degrees. Sparge with 175 degree sparge water. Collect about 6 gallons. Boil wort for one hour. Add 1/2 ounce. of Willamette at 15 minutes. At 30 minutes add: 1/2 ounce Willamette, ginger, orange zest, cloves, allspice, and cinnamon. Cool. Pitch yeast.

Specifics:

- O.G.: 1.068
- F.G.: 1.017
- Primary Ferment: 36 hours at 74 degrees
- Secondary Ferment: 4 days at 67 degrees

Indian Summer Gingered Ale

Classification: spiced ale, ginger beer, extract

Source: Jerry Gaiser (jerry@jaizer.intel.com) rec.crafts.brewing, 10/25/91

Wonderful color and smells delicious. Should be in the bottle next weekend and I'll report on how it turns out.

Ingredients:

- 6 pounds, dry light malt extract
- 1 pound, crystal malt (40L)
- 3 ounces, fresh ginger (boil)
- 1/2 ounce, Galena pellets (11.4%) (boil)
- 1 ounce, fresh ginger (finish)
- 1 ounce, Hallertaur pellets (4.7%) (finish)
- Wyeast British Ale yeast (#1098?)

Procedure:

Crush crystal malt, add to 2 gallons water and bring to about 170 degrees. Remove grains, add dry extract, 3 ounces ginger, boiling hops and boil for 1 hour. During last ten minutes add finishing ginger and hops. Chill. Pitch yeast.

Bob's Coriander Ale

Classification: spiced ale, coriander, extract

Source: Bob Murphy (heisch@zen.radiology.arizona.edu) Issue #753, 11/1/91

Each batch has been a bit different, but good. The coriander isn't real strong, but is noticeable. Some people have a hard time identifying it. For some reason they all seem to lack much head, maybe the oils in the coriander? Lack of head is not a problem any of my other beers have. Overall a nice slightly spicy light beer. Probably good for lawn mowing if I had a lawn. Good right away but seems to get better after 3 to 4 weeks in the bottle. The flavors blend together a bit more with age.

Ingredients:

- 6 pounds, light unhopped malt extract
- 1 pound, light crystal malt
- 1 ounce, Cascade hops, 5.5% alpha
- 1 ounce, whole Coriander Seed - 30 min
- 1 ounce, whole Coriander Seed - 10 min
- 1 teaspoon, Irish Moss - 10 min
- Chico Ale yeast (from a previous batch)

Procedure:

Steep crystal malt at 160 degrees for 1 hour. Sparge grain and add extract. Bring to a boil and add Cascade hops.(boil for 60 minutes.) Add 1 ounce coriander at 30 minutes and the final ounce for the last 10 minutes. Strain off the hops and coriander seed when transferring to the primary. Leave in the primary for 5 days, and in the secondary for around 10 days.

Specifics:

- O.G.: 1.040
- F.G.: 1.012
- Primary Ferment: 5 days
- Secondary Ferment: 10 days

Phil Fleming's Christmas Ale

Classification: spiced ale, holiday beer, extract

Source: homer@drutx.att.com Issue #747, 10/24/91

Note: This recipe appeared Vol.2, #10 of The Wort Alert, the Hop Barley & the Alers newsletter from Nov. 1990, entitled "Anne's Choice Christmas Ale", and also appeared in a Zymurgy special issue. There was a lot of discussion relating to the additional 3 pounds of malt extract. The final word is that this is the correct recipe.

Ingredients:

- 3.3 pounds, Munton and Fison Stout Kit
- 3.3 pounds, Munton and Fison amber malt extract syrup
- 3 pounds, Munton and Fison light dry malt extract
- 1/2 ounce, Hallertauer hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- 3/4 pound, honey
- 5 3-inch cinnamon sticks
- 2 teaspoons, allspice
- 1 teaspoon, cloves
- 6 ounces, ginger root
- 6 rinds from medium size oranges (scrape the white insides of the rind away)
- Wyeast No. 1007 German ale liquid yeast
- 7 ounces, corn sugar for priming

Procedure:

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes). Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast. [Note: It's not made clear, but the honey/spice mix is added to the wort just before cooling, they're not boiled together.]

Specifics:

- O.G.: 1.069
- F.G.: 1.030
- Primary Ferment: 14 days at 61 degrees

Zulu's X-mas Lager

Classification: spiced lager, spiced ale, holiday beer, extract

Source: Mike Zulauf (zulauf@orbit.Colorado.EDU) Issue #743, 10/18/91

This recipe makes a golden, rather than dark, Christmas beer. With the proportions of hops and spices used, you get a complex mix of aromas, with none of them being too dominant. Other than being a lager and using various temperatures, this is a very easy brew to make. If anyone else tries it out, I'd be curious to hear the results.

Ingredients:

- 3.3 pound can, Munton & Fison Light Hopped Malt Syrup
- 2--3/4 pounds (approx.), light dry malt extract
- 2--1/2 pounds, light clover honey
- 1 pound, crystal malt
- 2 teaspoons, gypsum (soft water treatment)
- 2 ounces, Cascade hops (4.5% alpha)
- 1 ounce, Cascade hops
- 1/2 ounce, Cascade hops
- 1/2 ounce, Cascade hops
- 2 teaspoons, dried ground ginger
- 2 teaspoons, dried ground nutmeg
- 3 teaspoons, dried ground cinnamon
- grated orange peel from 4 oranges
- 1/4 teaspoon, Irish Moss
- 3/4 cup, corn sugar for priming
- M. eV. German Lager liquid culture in a 1 qt. starter

Procedure:

Steep crystal malt in brew pot. Remove grains before boil. Add extracts and honey and bring to a boil. Add 2 ounces Cascade at beginning of boil. Add ginger, nutmeg, cinnamon, orange peel, and Irish moss in last 10 minutes. Add 1 ounce of Cascade hops two minutes later. Add 1/2 ounce Cascade in last 5 minutes and the last 1/2 ounce in the last 2 minutes.

Specifics:

- O.G.: 1.071
- F.G.: 1.018
- Primary Ferment: 12 days at 50 degrees
- Secondary Ferment: 30 days at 40 degrees
- Lager: 30 days at 30 degrees

Spiced Ale

Classification: spiced ale, extract

Source: Ken Weiss (krweiss@ucdavis.edu) Issue #743, 10/18/91

Really nice balance of flavors. The dry-hopped Saaz blended with the ginger and cinnamon aroma really well, and the ginger flavor is perfect. The cinnamon didn't contribute much flavor, and seems to have led to a muddier beer than I usually get. Probably would have been better to use stick cinnamon instead of ground... The color is much lighter than I would have expected.

Ingredients:

- 7 pounds, amber liquid extract (Alexanders, I think)
- 2 pounds, crystal malt, cracked
- 1 pound, chocolate malt cracked
- 2 ounces, Hallertauer hops
- 2 ounces, Saaz hops
- 4 ounces, fresh ginger, grated
- 2 tablespoons, ground cinnamon
- Wyeast American Ale (Sierra Nevada ?) yeast, 1 pint starter

Procedure:

Steep crystal and chocolate malt in hot, but not boiling, water for about 1/2 hour. Strain out grains, sparge with hot water. Add extract, stir until dissolved. Bring to a boil and add all the Hallertauer hops, the ginger and the cinnamon. Boil 1 hour. Chill the wort, transfer to primary, and add Saaz hops. Pitch the yeast. When the fermentation slows, transfer to secondary fermentor. Prime with 3/4 cup corn sugar and bottle when fermentation appears complete.

Old-Time Jaspers Gingered Ale

Classification: spiced ale, ginger beer, extract, honey

Source: Peter Glen Berger (pb1p+@andrew.cmu.edu) Issue #765, 11/21/91

This brew is just barely sweet, at the threshold of perception. A strong, heavy body follows, the ginger and orange blending together and taking you through from the middrink to the aftertaste. The finish is incredibly long, both the high alcohol content and the ginger-orange aftertaste linger-

ing for a full 8 or 9 seconds after swallowing.

Note: In retrospect, this could have used a stronger bittering hop; after aging the ginger asserted itself more and drowned out what hops there were. It was still great, though.

Ingredients:

- 9 pounds, Pale dry malt extract (M&F)
- 3/4 pound, crystal malt, cracked
- 3 pounds, light clover honey
- 1 ounce, Hallertau hops (boil)
- 1/2 ounce, Hallertau hops (finish)
- 6 ounces, fresh ginger, peeled and grated
- grated peels of 4 oranges
- 1--1/2 teaspoons, cinnamon
- 1/2 teaspoon, nutmeg
- 1--1/2 teaspoons, Irish moss
- Whitbread Ale yeast

Procedure:

Add cracked crystal malt. Remove as water comes to a boil. Add all fermentable sugars. Add 1 ounce of Hallertau. Add half (3 ounces I think) of the ginger and half of the orange peel. Add spices. Boil for 60 minutes. In the last ten minutes of the boil, add the remaining ginger, orange peel, and Irish moss. Cool. Pitch yeast.

Specifics:

- O.G.: 1.071
- F.G.: 1.019
- Primary Ferment: 6 days
- Secondary Ferment: 6 days
- Aged: 1 month

Debbe's Garlic Beer

Classification: spiced ale, garlic beer, extract

Source: Douglas DeMers (doug@uts.amdahl.com) rec.crafts.brewing, 10/4/91

The wort tasted very sweet and definitely *GARLIC*! Lethal stuff! I mean it was stomp-on-your-tongue rip-the-back-of-your-head-off _GARLIC_. Three weeks later my tongue still remembered the assault and was braced for a similar attack, but the attack was not forthcoming. There is absolutely no pronounced garlic taste! There is only a hint of something reminiscent of garlic. I purposely made the brew a

little light on the hops, so the hops don't shine through either. To me, it is a fairly well-balanced, heavy beer and everyone who has tried it has really liked it. Next time, I think I'll leave the garlic cloves in the primary to see if I can get a more pronounced garlic taste in the final product.

Ingredients:

- 8 1/2 pounds, pale malt extract (Williams bulk extract.)
- 4 large bulbs garlic, peeled and cleaned
- 1 ounce, Northern Brewer hops (AAU not available)
- WYeast London Ale (pre-started)

Procedure:

Separate and peel the cloves from four entire bulbs of garlic and lightly score the surface of the garlic cloves to increase surface area during the boil. Add the extract, half of the garlic, and 1/2 ounce of hops. Total boil of 60 minutes The other half of the garlic goes in for the last 15 minutes along with the final 1/2 ounce of hops. After the boil, chill the wort and strain the cooled wort into a 6--1/2 gallon primary. After three days of vigorous ferment in 6 1/2 gallon primary (w/blowoff tube) I racked it to a 5 gallon secondary.

Specifics:

- O.G.: 1.060
- F.G.: 1.018
- Primary Ferment: 3 days
- Secondary Ferment: 2 weeks

Spruce Juice

Classification: spiced ale, spruce beer, extract

Source: James P. Buchman (jpb@tesuji.dco.dec.com) Issue #598, 3/18/91

I tasted the sample which I took to measure the SG. The pine taste and smell were definitely present but not excessive; they added extra sharpness to the brew on top of the hops. Hard to say more from a flat, sweet, yeasty sample only halfway fermented.

Ingredients:

- 5 pounds, Premier Malt hopped light malt extract
- 1 pound, dried light plain malt extract
- 20 ounces, cup loosely filled with blue spruce cuttings
- 1/8 pound, roasted barley

- 2 ounces, Cascade hops
- Ale yeast

Procedure:

Bring extract and 1 1/2 gallons of water to boil. Add Cascade hops and boil for a total of 45 minutes. Rinse spruce cuttings, then toss into the wort for the final twelve minutes of the boil. Cool. Pitch yeast.

Honey Basil Ale

Classification: spiced ale, basil, honey, partial-mash

Source: Bryan Gros (bgros@sensitivity.berkeley.edu) Issue #825, 2/17/92

The basil I added may be a lot; it was about 1/3-1/2 of the "bunch" I bought at the grocery store. I talked to the brewmaster at the pub where I had the original Honey Basil and he said they used four "bunches" in 800 gallons. So we'll see.

Now it is fermenting, and is a pretty murky brown color. I didn't think that much 40L Crystal would make it this dark; much darker than I wanted. We'll see what happens when it is done---looks like I'll need to add the gelatin this time (I've had good luck with this in the past). I'll let you know what it tastes like.

And I hope the hops are light enough to let the basil and honey through. I think I have a pretty heavy hand with hops usually.

Ingredients:

- 2--1/2 pounds, barley malt
- 1/2 pound, wheat malt
- 1/2 pound, 40L Crystal malt
- 2 pounds, honey
- 1 pound, dried malt extract (pale)
- 2--1/4 ounces, Mt. Hood hops (3.3%, bittering)
- 1/2 ounce, Cascade hops (5.9%)
- 1 ounce, Basil leaves
- Whitbred dry yeast

Procedure:

I did my partial mash, then boiled the wort with the honey and DME and the Mt Hood for 70 min. I then turned the heat off, added the Cascade and Basil, and covered and let sit for 30 min.

Ersatz Harpoon 1991 Winter Warmer

Classification: spiced ale, holiday beer, extract, Harpoon Winter Warmer

Source: David Van Iderstine (orgasm!davi@uunet.UU.NET) Issue #844, 3/16/92

This is a composite recipe, designed to mimic Harpoon's latest Winter Warmer offering. I started with the spice list for Harpoon's Winter Warmer, as published in the Beer News (or whatever that fine newsprint rag found in various lobbies is called). Armed with the spice list, I searched all my HBD back-issues for each spice. Whenever I found one of the spices being used, I looked for its relative weight as compared to all other ingredients in that particular recipe. By doing this for all the spices listed below, I arrived at a statistical "average" for the relative concentrations of all of them together. So maybe I should call this "Statistician's Delight"?

Ingredients:

- 6 pounds, Laaglander amber dry malt extract
- 1/2 ounce, black patent malt
- 12 ounces, crystal malt
- 1--1/2 ounces, chocolate malt
- 1 pound, honey (added with extract)
- 1 ounce, Clusters pellets (6.5--7.5% alpha) (boil)
- 1 ounce, Willamette pellets (aroma)
- Wyeast British ale yeast (#1098)
- 1/2 teaspoon, nutmeg (8 minute boil)
- 1--1/2 teaspoons, ground cinnamon (8 minute boil)
- 1/2 teaspoon, ground cloves (8 minutes boil)
- 1 teaspoon, vanilla (5 minute boil)
- 1 tablespoon, gypsum
- 1 tablespoon, Irish moss (10 minute boil)
- 3/4 cup, corn sugar (prime)

Procedure:

Put water on to boil. Add gypsum. Add grains in boiling bag. Remove grains when boil begins. Add extract. After 15 minutes, add bittering hops. Boil 1 hour. Chill. Add aromatic hops. Sparge, add yeast, fill carboy. After 1 week, rack to secondary. Bottle 2 weeks later.

Pepper Beer

Classification: spiced ale, pepper beer, chili beer, jalapeno peppers, serrano peppers, extract

Source: Paul Sherril (sherril_paul@tandem.com) Issue #871, 4/24/92

Most people said to introduce the peppers into the beer as late as possible, so I'm going to just put a slice in a few bottles and see how it goes. This way I don't blow a whole 5 gallons on this little perversion.

Ingredients:

- 6 pounds, Anderson light malt extract
- 8 ounces, light crystal malt
- 1--1/2 ounces, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- Wyeast pilsner yeast
- several peppers (serrano, jalapeno), sliced

Procedure:

Ferment at 50 degrees (primary). Secondary at 45 degrees. At bottling place a piece of pepper in a dozen bottles. Some serranos, some jalapenos and a variety of sizes.

Honey Ginger Beer

Classification: spiced ale, ginger beer, extract, honey

Source: Don Veino (Don.Veino@East.Sun.com) Issue #840, 3/10/92

This is from Beer & Wine Hobby's recipe of the Month, May 1991....their comment:

"This makes a most delightful summer beer, with a slight ginger taste, and a wonderful mellow ginger aftertaste. Chill and enjoy!!"

Don's comment:

Taste good/light. Very clear, with a golden brown to red color. Slight "apple" smell upon opening, but no fruity taste... just a clean ginger flavor. Good head and strong carbonation (I think I'll back off a bit on the priming sugar next time). Improved with age, 5+ weeks later it was great, still getting better 4 months later (but only 4 bottles left!). No chill haze. Medium alcohol content. GREAT with asian foods (tasted similar to Tsing Tao, but better).

I think I'm going to experiment a little with some fresh rosemary in the next batch, in

place of some/all of the ginger... we'll see how it goes!

Ingredients:

- 1 can, John Bull light unhopped malt extract
- 1 ounce, Hallertauer hop plugs
- 3 pounds, honey
- 3 ounces, diced ginger
- finings
- Glenbrew yeast
- 1 cup, corn sugar (priming)

Procedure:

Started with 1--1/2 gallons cold filtered water in stockpot. Added malt extract and began heating. At steaming, added hops in straining bag. After 15 minutes, added diced ginger (actually, slices about as thick as a nickel--I wanted the surface area increase). Continued simmer for 15 minutes. Meanwhile, added 3 pounds honey to fermenter (using some known weights, a fulcrum and a bit of mechanics, then measuring the results, I figure this is about 40 ounces liquid measure). When simmer completed, removed ginger and hops bag, and poured hot wort into fermenter (7 gallon glass carboy). Added cold filtered water to make 5 gallons. Pitched yeast at about 80 deg F. Forgot to take initial SG reading.

Easy Spiced Brown Ale

Classification: spiced ale, brown ale, extract

Source: Jeff Benjamin (benji@hpfcbg.fc.hp.com) Issue #920, 7/9/92, reposted to Issue #985, 10/7/92

I've used cloves for spiced ales, and my advice would be go easy. It doesn't take much to add that character. I had good luck by simmering 3- 4 whole cloves (not crushed) in water, then adding the whole thing to the primary. The flaw with a lot of commercial Xmas brews is that the spices overwhelm the flavor of the beer rather than complement it.

I'm normally an all-grain brewer, but this is a twist on a kit beer. I find that spices tend to mask any sort of "canned" flavors, and with the time you save you can brew a lot of it, like for a party. The spices balanced perfectly after a few weeks in the bottle.

The flavors balance very nicely after only a short aging time, but it gets better after a couple of months. An excellent holiday beer.

Ingredients:

- Mountmellick brown ale kit
- 3--4 whole cloves
- 3 whole cinnamon sticks
- 1/4 teaspoon, ground nutmeg
- 4 oranges
- 1/8 cup, Hallertauer hops
- ale yeast

Procedure:

Simmer spices, hops, and zest of 1 orange in 1 quart water for 30-45 minutes. Make Brown Ale according to 3.6 gallon recipe. Add spice mixture (do not strain) and zest of other three oranges to wort. Ferment, strain, and bottle according to kit instructions.

Corey Ander's RN Screw

Classification: spiced ale, coriander, honey

Source: Bill Slack (wrs@gozer.mv.com) Issue #927, 7/19/92

This is a version of the Gran Cru extract recipe in Charlie Papazian's new book.

Ingredients:

- 5 pounds, light dry extract
- 2--3/4 pounds, clover honey
- 1 ounce, Hallertauer (60 minute boil)
- 1/2 ounce, ground coriander (15 minute boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/2 ounce, ground coriander (5 minute boil)
- 1/2 ounce, orange peel (5 minute boil)
- 1/2 ounce, Hallertauer (finishing, 2 minutes)
- yeast (Red Star or Belgian yeast)

Procedure:

Rehydrate Red Star ale yeast or Belgian yeast. Boil wort as usual. Ferment and prime as usual.

Specifics:

- O.G.: 1.047
- F.G.: 1.010

Xmas Beer

Classification: spiced ale, holiday beer, partial-mash

Source: David Klein (klein@physics.Berkeley.edu) Issue #968, 9/14/92

This won 2 awards (small pools though) I would recommend not using Chinook (this was my first time using them, and I discovered I did not like them) less oranges, more spicing. Unless you feel like boiling a long time or like wasting alot of your potential sparge, I would recoment at least using 3 lb of extract to bump the gravity.

Ingredients:

- 2 pounds, Munich malt
- 1/4 pound, dextrin malt
- 1 pound, crystal malt
- 1 pound, 2--row malt, toasted at 350F for 15 minutes
- 3/4 cup, roast barley
- 1/2 cup, black patent malt
- 6 pounds, Australian amber extract
- 3 bags, Spicy Duck spices (cinnamon, anise, fennel, fenubar, clove)
- 4 sticks, cinnamon
- 2 teaspoons, crushed cardamon
- 1 ounces, Chinook hops
- Irish moss
- 2 pounds, dark honey
- zest of 5 oranges
- 2 teaspoons, cloves (end)
- 2 sticks, cinnamon (end)
- 1--1/2 teaspoons, allspice (end)
- dash, nutmeg (end)
- 1--1/2 ounces, grated ginger (end)
- Wyeast ale

Procedure:

Low temperature mash, 145F for 4 hours in 2 gallons of water treated with 2 teaspoons of gypsum. Sparge to 7 gallons. Bring to boil, adding extract, 1 ounce of Chinook, and spices. After 45 minutes, add another ounce of Chinook and some Irish moss. After 1 hour, turn off heat at add honey, orange zest, and spices denoted "(end)". Secondary had 2 more ounces of hops (did not write down the kind).

Christmas in July

Classification: spiced ale, holiday beer, extract

Source: Tom Dimock (rgg@cornell.cit.cornell.edu), Issue #970, 9/16/92

It fermented slowly but steadily with daily rousings for 30 days, at which point it stalled at 1.040. I added 1/2 teaspoon of amylase enzyme, which started it back up. On January 24, I bottled it with 3/4 cup corn sugar priming. The F.G. was 1.032. After about three months in the bottle it was interesting, but not what I was looking for---Steve Russel's comment was "Well, it's a very interesting ginger beverage, but I'm not sure I'd call it beer!" Now, it has matured quite nicely, and has a couple of real fans. It is still VERY gingery, so unless you really like ginger I'd cut the ginger back by 1/2 or 2/3.

Ingredients:

- 8 pounds, light dry malt extract (American Eagle)
- 3/4 pound, crystal malt
- 3 ounces, roast barley
- 3 pounds, clover honey
- 1 ounce, Northern Brewer (boil)
- 1/2 ounce, Northern Brewer (finish)
- 6 ounces, fresh grated ginger (1/2 boil, 1/2 finish)
- grated peel of 4 tangelos (1/2 boil, 1/2 finish)
- 1 stick, cinnamon
- 1--1/2 teaspoon, nutmeg
- 1--1/2 teaspoon, Irish moss
- Whitbread ale yeast

Procedure:

The crystal and roasted barley were steeped in six gallons of water while it was heating. They were removed at 190 and the DME, honey, boil hops, half of the ginger, half of the tangelo peel, the cinnamon stick and the nutmeg were added. The Irish Moss went in 40 minutes into the boil, and the rest of the ginger, tangelo peel and hops went in at 50 minutes. At 60 minutes, cooled quickly (counter- flow chiller) and let sit for 3 hours. Racked off the copious trub, aerated and pitched with a pint of starter from two packages of Whitbread Dry Ale yeast (my all time favorite dry yeast).

Hershell Chanukah's Mulled Atheist Ale

Classification: spiced ale, extract

Source: Aaron Birenboim (abirnbo@rigel.cel.scg.hac.com) rec.crafts.brewing, 9/9/92

At the risk of sounding immodest, it was the best spiced ale I have ever had.

The flavor is totally dominated by the crystal, honey, and spices. Don't fret too much about the extract. Any amber will do. If all you can get is pale, just add about 1 pound of "amber" malt to the crystal steep.

Amber can be made by toasting pale malt at 350F for about 20 min.

Ingredients:

- 1 3--kg can, Irek's wheat extract
- 2 pounds, crystal malt (40L or lower)
- 2 pounds, honey (more if you want it stronger)
- 15 HBU, boiling hops
- 2 ounces, finishing hops (e.g., Cascade) (2 minutes)
- 2 ounces, fresh ginger
- peels from 3 lemons
- 10 cloves, lightly crushed
- 1 teaspoon, allspice, lightly crushed
- 2 cinnamon sticks
- 1/2 of a nutmeg, lightly crushed (or less---maybe 1/4 nutmeg)
- Irish moss for clarity
- Whitbread ale yeast

Procedure:

Add spices in last 10 minutes or so of boil.

Winter's Tavern Winter Ale

Classification: spiced ale, holiday beer, extract, honey

Source: Greg Winters (gsw@thebrewery.EBay.Sun.com) rec.crafts.brewing, 9/10/92

Smells heavenly and should have just the proper aging time to mellow the spices and hops by xmas. (I may have added more hops than I should have, but I just couldn't resist, as I just love the taste.) With any luck I will have a nice balanced and very complex brew...

Ingredients:

- 7 pounds, Alexanders Pale Malt Extract
- 20 ounces, Clover Honey

- 1 pound, British Cara-Pils
- 1pound, Crystal (40L)
- 2 pounds, klages 2-row (for partial mash of cara-pils)
- 1/4 pound, Chocolate Malt
- 1/2 ounce, Chinook Pellets (12%) (60 minute boil)
- 1/2 ounce, Cascade Leaf (7%) (30 minute boil)
- 1 ounce, Hersbrucker Plugs (2.9%) (30 minute boil)
- 1/2 ounce, Hersbrucker Plugs (10 minute steep)
- 1/2 ounce, Hersbrucker Plugs (2 minute steep)
- 1/2 ounce, Cascade Leaf (7%) (Dry hopped in secondary)
- 3, 3" cinnamon sticks
- 1 teaspoon, whole cloves
- 1 teaspoon, ground Allspice
- 2 ounces, grated fresh ginger
- 6 pods, cardamom - slightly crushed
- rind of 5 oranges - no bitter white stuff!!
- Wyeast American Ale

Procedure:

Performed partial mash of cara-pils, crystal and klages as described in CJOHB. Added all other fermentables and brought to a rolling boil. Added hops as indicated as well as all spices for the last 10 minutes of the boil. Cooled in ice bath for approximately 30 minutes before moving to bucket with 2 gallons cold water to reduce oxidation. Let sit for 1 hour and then racked off trub into primary. (Spices, etc. included in the primary fermenter.) Pitched approximately 1 liter yeast starter, attached blow-off tube and had a cold one.

Specifics:

- O.G.: 1.060

Pale Maple Ale

Classification: spiced ale, maple beer, extract

Source: Mark Davis (Mark_Davis.osbu_sout@xerox.com) Issue #978, 9/28/92

I tried the ale after 5 days in the bottle and was extremely pleased with the brew. The only thing is that it is a little dry (lost some of it's sweetness(maybe another 1/2 pound of crystal). I will do this one again, but I think that I will use another yeast type (maybe Wyeast European ale).

Ingredients:

- 6 gallons, brewing water
- 5 pounds, amber malt extract syrup
- 1/2 pound, Scottish crystal malt (80L)
- 1/2 pound, wheat malt (dry extract)
- 1 quart, Maple Syrup (Dark, Grade A)
- 1 ounce, Goldings hops (5.2%) 60 minute boil
- 1/2 ounce, English Goldings, 30 minute boil
- 1/2 ounce, English Goldings, 10 minute boil/steep
- 1/2 teaspoon, Irish Moss
- 2 teaspoons, Gypsum
- Wyeast #1028 London Ale yeast

Procedure:

1. Prepared yeast starter.
2. Steep cracked crystal malt in 2 quarts 150 F water for 30 min. (I put the pot in the 150 F preheated oven) Sparged the grain into the boiling pot with another 2 quarts of 170 water. Add enough water to bring volume in pot to 5 gallons. Bring to boil.
3. Add Malt Extract syrup, wheat malt, gypsum, and 1 ounce of hops. Boil for 30 minutes.
4. After 30 minutes of boil, add Maple syrup and 1/2 ounce of hops. Boiled another 20 minutes.
5. At 50 minute mark of boil, add 2 teaspoons of Irish Moss and the last 1/2 ounce of hops. Boil another 10 minutes (covered), turned of flame, and allow it to steep for 5 minutes.
6. Chill, strain, and rack to primary. Pitch.

Specifics:

- O.G.: 1.054
- F.G.: 1.008

Spiced Brown Ale

Classification: spiced ale, brown ale, extract

Source: Arthur Delano (ajd@itl.itd.umich.edu) rec.crafts.brewing 10/12/92

This is the only spiced beer I've made; it came out very well. The recipe is based on Dottie's Brown Ale by Charles Lawhon, which appeared in Zymurgy v. 14, Number 2.

The spices more-or-less masked the flavoring hops, so I might try reducing or removing them next batch. I also intend to add cinnamon and/or dried orange rind.

Ingredients:

- 7 pounds, dark Munton & Fison malt extract syrup (2 cans)
- 1/2 pound, crystal malt
- 1 pound, chocolate malt
- 1 ounce, Fuggles pellet hops -- boil
- 1 ounce, Fuggles pellet hops -- 15 minutes before end of boil
- 1 nutmeg, grated -- 15 minutes before end of boil
- 1 ounce (approx.), sliced ginger root -- 15 minutes before end of boil
- 1 star anise -- 15 minutes before end of boil
- 1 ounce, willamette pellet hops -- finish
- Whitbread ale dry yeast in a 20 oz. starter

Procedure:

Grain steeped in a colander in 2 gallons of cold water and brought to boiling: grain removed when boiling began. Some hops and spices allowed to pour into carboy. My notes don't mention fermentation times, so I would guess 1 to 1--1/2 weeks in primary, 2 weeks in secondary as a rough estimate.

Specifics:

- O.G.: 1.023 at 67

Infamous Christmas Glogg Beer

Classification: spiced ale, extract

Source: Erik Zenhausern (c206gst%sjmusic.bitnet@cunyv.cuny.edu), HBD Issue #1060, January 21, 1993

This was a very quick and easy recipe; a real plus around the holidays. The beer was rather tasty, although the spices were rather pronounced (covering up any defects if present). The yeast was very fast and attenuative. I have some more of it, so I'll post the results of that brew.

Ingredients:

- 5 pounds, light malt extract syrup
- 2 pounds, light clover honey
- 1/2 ounce Saaz hops (boil)
- 1/2 ounce Saaz hops (steep 10 minutes)
- 25 millileters alcohol-based glogg spice (mix of ginger, cinnamon, cardamon, and cloves)
- Windsor ale yeast (rehydrated)

Procedure:

Boiled for 30 minutes. Cooled to 70 deg. F. pitched yeast. Fermentation began within 8 hours. Finished within 3 days.

Specifics:

- O.G.: 1.053
- F.G.: 1.008 (after 2 weeks)

Drinkable Spruce Beer

Classification: spiced beer, spruce beer, all-grain

Source: Ronald Moucka (rmoucka@OMN.COM), HBD Issue #1435, 5/28/94

Believe it or not, it is possible to brew a drinkable spruce beer. Thos you who were lucky enough to attend the GABF a couple of years ago will remember Anchor's version of a traditional spruce beer. Yuck! It taste a combination of mint julep (sp?) and Listerine. Six packs of the stuff distributed in a limited area around Denver, and I was stupid enough to couple. At least at the time I thought it was stupid. Not anymore!

After two years of aging in the refrigerator, it is now one of the most refreshing, light summer beers I've ever tasted. So don't give up on th spruce beers. They take a long time to mellow, but it's worth the wait. own version of a spruce is coming up on 1 year old this month and is jus starting to taste like something resembling beer. Actually quite good.

Ingredients:

- 5lbs 2 row Klages
- 3lbs 6 row Klages
- 1lb Crystal 10LV
- .5lbs Dextrin
- 1oz Hallertauer 4.9 AAU 60min
- 4oz fresh blue spruce tips (3-4" long) 60min
- 1oz fresh blue spruce tips finish
- 1tsp Irish Moss
- Wyeast #2035 American Lager

Procedure:

Temperature controlled step mash. Boil hops and spruce for full 60 minu I might consider dropping the spruce to 3oz next time. Obviously, weath conditions will effect the strength of your spruce. Collect your spruce in the country where you're sure they haven't been sprayed. Never tried extract. Wouldn't have a clue as to how

much to add. Most importantly, patient! This stuff takes a looong time.

Specifics:

- O.G.: 1.048
- F.G.: 1.014

Christmas Ale

Classification: christmas ale, spiced ale, partial mash

Source: Jim Grady (grady@hpan-grt.an.hp.com), HBD Issue #1239, 10/4/93

For those who might be looking for a Christmas Ale recipe, here is one that Curt Freeman and I made 2 weeks ago and I just bottled my share this afternoon. We took the spice list from Phil Fleming's Christmas Ale recipe that Kinney Baughman posted here 2 years ago. Since we had had a lot of fun with our first all-grain batch a week or so earlier we decided to do a partial mash (so we each would get 5 gal) and change it from a stout base to an amber base.

At bottling time, it is very good. The cloves and allspice are more pronounced over previous batches (I've made Phil's version for the past 2 years) but that may be due to finally following the directions!

Ingredients: (for 10 gallons)

- 9# Pale Malt
- 0.75# Dark Crystal Malt (120^L)
- 0.5# Caramunich Belgian Malt (60-80^L)
- 1# German Dark Crystal Malt (20^L)
- 10# Munton & Fison Light Malt Extract Syrup
- 2 oz (15 AAU) Northern Brewer Hop plugs (60 minute boil)
- 1 oz Hallertauer Hop plugs (steep 10 minutes)
- 1.5# Honey
- 10 cinnamon sticks (3")
- 12 oz grated ginger root
- zest from 12 oranges
- 4 Tbs Allspice (whole)
- 2 Tbs Cloves (whole)
- Wyeast German Ale yeast (1007)

Procedure:

Mash pale malt at 156 degrees F for 90 minutes. Add dark crystal, caramunich, and german dark crystal at mash out. Simmer spices with honey for 45 minutes and

add after the boil and steep with the Hallertauer.

We added the crystal malts at mash out in an attempt to retain some body. The combination we used was based partly on what I had left over from previous batches. We used a rectangular picnic cooler for the mash/lauter tun. It did not hold the heat very well compared to the insulated box method that we used on our all-grain but we feared that there was too much grain to use the tried & true method.

Specifics:

- O.G.: 1.056
- F.G.: 1.010

Spruce Beer

Classification: spiced ale, spruce beer, extract

Source: Mark Taratoot (slndw@cc.usu.edu), r.c.b., 6/23/93

I recently made a spruce beer and thought I would post some information about it as some people here have been curious about it. To be sure, it is a bit late for harvesting the new spring flush from spruce trees now, but this may not be the case for more northerly latitudes. Also, I saved (and froze) an extra portion of spruce twigs, and if others did also, now is a fine time for spruce beer.

I made spruce beer last year and only used about a pint of twigs in a red ale. I also used ginger, and the ginger masked the spruce flavor.

This year I made a light ale and used a quart of spruce twigs. Many of the comments here have recommended only using spruce in a dark beer. I must disagree. The only problem I have with the light ale is it is cloudy. Big deal.

After two weeks in the bottle, it has not cleared. The flavor is not what I expected at all. I anticipated a "piney" flavor (kind of like retsina wine) but that is not what I got. The flavor is more earthy. Kind of nice. It will be a good beer for when the summer finally gets hot.

Ingredients:

- 1 pound light dry malt extract
- 6 pounds light malt syrup
- 2 cups 10 L crystal malt
- 1 cup 40 L crystal malt
- 1 cup bulgur wheat

- 2 ounces Mt. Hood hops (65 minute boil)
- 2-1/2 cups blue spruce twigs (25 minute boil)
- 1 cup spruce (10 minute boil)
- Irish moss (10 minute boil)
- 1/2 cup spruce (steep)
- ale yeast

Procedure:

To bottle, make a tea from 1 cup of spruce twigs, then add priming sugar and boil momentarily.

Specifics:

- O.G.: 1.047
- F.G.: 1.010

Ginger Beer

Classification: spiced ale, ginger beer, extract

Source: Dave Whitman (rsndww@rohmmaas.com), HBD Issue #1088, 3/2/93

I'm in the middle of a batch of ginger beer, using a recipe which is a hodge-podge of *Cat's Meow* recipes and my own warped ideas. What I'm shooting for is something with a pronounced ginger flavor and aroma, good body, but a very light color. I think I'm going to hit all the goals except the ginger flavor, which is a problem given that this is supposed to be a ginger beer.

Ingredients:

- 2 cans Munton & Fison extra light extract (for light color)
- 0.5 lb. maltodextrin powder (for body w/o color)
- 2 oz Hallertauer leaf hop (4.6% alpha)
- 3 oz sliced ginger root (peeled for lighter color)
- 4 each juice from fresh lemons
- 1 pkt Whitbread ale yeast

Procedure:

The ginger and hops were boiled in the wort for 45 minutes, then lemon juice was added along with my immersion chiller. After an additional 10 minute boil, the batch was chilled to 65F. ph: 5.3 before lemon juice, 4.0 afterwards. To my chag, the resulting wort had very little ginger flavor.

Green Chili Beerito

Classification: chili beer, spiced ale, extract

Source: Brewed by Ken Kane, posted by Jeff Frane (gummitch@techbook.com), HBD Issue 1165, 6/18/93

One of the advantages of running the Oregon State Fair competition has been access to winning recipes -- and the permission to reproduce them at will. The following beer took 1st Place in the Specialty Beer category, and is, I thought, a really tasty item. Ken Kane, of Portland, seems to brew nothing but spiced and fruit beers, and has gotten quite innovative and skillful at it. If memory serves, he's won this category repeatedly (including a pumpernickel beer and a sage beer).

I realize there's a little information missing, but it ought to provide a good start -- and it was a really tasty beer, for those who like chili beers.

Ingredients:

- 7# Alexander's Pale extract
- 1# Dextrin malt
- 1# Vienna (presumably Briess)
- 1/4 oz Kent Golding & 1/4 oz. Clusters after 5 min.
- 1/4 oz KG & 1/4 oz. Clusters after 20 & 40 min.
- 1/2 oz. Mt Hood after 58 min.
- 2 tsp. gypsum in 60 min. boil
- 2 whole, roasted Hatch Chilis & 2 oz. chopped New Mexico chilis (presumably in boil)
- Whitbred Lager yeast

Procedure:

The grains are mashed at 122F for 30 min; 152F for 10 min; 158F for 20 minutes.

Fermented at 65F for 10 days with Whitbred Lager yeast.

Spruce Beer

Classification: spiced ale, spruce beer, all-grain

Source: Darren Aaberge (dra@jsc-ws.sharpwa.com), HBD Issue #1169, 6/25/93

I bottled the beer last weekend and was able to sample a couple of glasses. You can definitely tell that there is something different about this beer, but if I didn't know that there was spruce in it I probably would not

be able to guess that it was. Also, Papazian says that spruce beer tastes something like Pepsi, but I think that takes a big stretch of the imagination. There is no detectable hop flavor and very little bitterness in this beer. Next time I brew this beer, I will probably increase the hops a little. I think that I used the right amount of spruce.

One important lesson I learned is that the hops make a much better filter bed than the spruce needles. I brew in a keg with a copper manifold on the bottom for draining. Since I added the hops first, they settled first and made a nice filter bed. During clean up, I noticed that after I removed the hops, the needles kept clogging the copper manifold.

Here are some other things that may be of interest:

Scott Stihler says that you can also dry "hop" with spruce. He also says that he has frozen spruce growths to use later, but the flavor diminishes a little, so you need to use a little more.

Lisa St. Hilaire says she has also added white fir to spruce beer, which has a tangerine-like aroma, but says to avoid using white spruce.

So, that is about all I know about spruce beer. So far, it seems like a good beer that is definitely worth brewing.

Ingredients:

- 10 lbs american 2-row malt
- 1/2 lb crystal 40 Lovibond
- 1/3 lb chocolate malt
- 1 oz cascade hops (aa=7.6%, 60 minutes)
- 1 pint fresh spruce growths (30 min.)
- German Ale Yeast

Procedure:

I mashed all grains together and did a pro-tien rest at 122 degrees for 30 minutes and then mashed at 148-152 degrees for 1 hour.

Specifics:

- O.G.: 1.052
- F.G.: 1.010

Honey-Basil Ale II

Classification: spiced ale, basil, all-grain

Source: Bryan L. Gros (bgros@sensitivity.berkeley.edu), HBD #1195, 8/3/93

I guess summer is the time for sequels, so I made another version of the honey basil ale that I posted last year (and is in the *Cat's Meow*, see page 151). The last try (my fourth or fifth batch as a homebrewer) was too bitter and overpowering as far as the basil.

Since then I have learned about IBUs and how to calculate them, my beers have become much more balanced and the bitterness more consistent. I learned what maltiness tastes like!

The beer is great, not as thin as I feared, and complex. There is an alcohol note in the taste, as you might have guessed. The beer is smooth. The bitterness is very slight, the maltiness is good and the basil is subtle. There is a slight basil nose. It is very drinkable, which means all the alcohol will sneak up behind you and knock you over the head. I was very happy with this version.

So for others who want to use herbs: I think 1/2 oz of basil in 5 gallons is fine. A little more wouldn't be bad, but 1 ounce is definitely too much. I used rosemary once, and it is a stronger herb, so go lighter. I would like to hear your experience with vanilla beans: I'm thinking of putting one in the fermenter with a porter. Is one enough?

Ingredients:

- 3 lbs 2-row barley
- 2 lbs Munich malt
- 3 lbs honey (I used raw, wild mesquite honey from Trader Joe's)
- 1/2 lb 10L crystal malt
- 1/2 oz basil (fresh leaf basil from grocery store or farmer's market)
- 20 IBU Willamette hops
- Wyeast American Ale yeast

Procedure:

Standard mash and boil. I added the basil and 3/4 oz hops at the end of the boil and turned off the heat. Cooled with immersion chiller after 5 or 10 minutes.

Specifics:

- O.G.: 1062
- F.G.: 1008

Dragon's Rest Ale

Classification: pale ale, spiced ale, cardamom, extract

Source: Sam Klinkhoff, Katanka@aol.com, HBD Issue #1399, 4/15/94

Here's an excellent recipe I just finished. I have named it Dragon's Rest Ale because after two bottles it was time to take a nap. Gave me a great buzz (a gentle hummmmm really)(Did I hear Brahms?)

Barley Malt Syrup was purchased at a farmers market bulk store. The label reads. "100% Pure Barley Malt Syrup" and tastes like table molasses but with the malt flavor. Must be a stage before it becomes extract because it doesn't have that bitter edge.

Ingredients:

- 3 Lbs. Laaglander Amber DME
- 3 Lbs. Laaglander Light DME
- 2 Lbs. 100% Pure Barley Malt Syrup
- 4 Tbsp. Ground Cardamom
- 3 Oz. Fuggles Hops 4.1% Alpha (boiling)
- 1 Oz. Kent-Golding Hops 5.0% Alpha (finishing)
- 1 tsp. Irish Moss
- 1 Pkg. Wyeast #1028 London Ale (in starter of 3 cups water, 1 cup dry extract)

Procedure:

Prepare yeast according to Pkg. Then make starter from ingredients listed boil 10 mins. Sanitize a Qt. beer bottle and pour starter into bottle. Cool to pitching temperature and add yeast from pkg. Fit with fermentation lock. Ferment. Be ready to pitch into wort by high krausen (foamyness) (18-24 hrs)

Add extracts and barley syrup to 1 gallon cold water. Bring to boil. Add boiling hops and 3 Tblsp. of the Cardamom, boil one hour. 10 minutes to end of boil add 1/2 oz. of the finishing hops, irish moss and the rest of the cardamom. 3 minutes to end of boil add 1/2 oz. of the finishing hops. Sparge through cheesecloth into 4 gallons very cold water in primary fermenter. Cool and pitch starter. Agitate wort well (stir)

Boil primer ingredients 10 minutes. Cool. Add to beer and bottle.

Specifics:

- O.G.: 1.060
- F.G.: 1.028

Emma Wedgewood's Winter Welcome

Classification: spiced ale, christmas ale, extract

Source: Gary Bell (gbell@ix.netcom.com), HBD Issue #1584, 11/21/94

Last week I bottled 5 gallons of Winter Ale that I created myself in the recipe formula-tor of SudsW 3.1. My target brew was "Samuel Smith's Winter Welcome". The result is *so* good that I wanted to share it with y'all. This is my first recipe from scratch. I wanted a spicy beer without using spices so I used Bullion and Hallertauer hops to add their spicey overtones to the beer.

Comments: This is a lovely winter ale (IMNSHO). It is heavy-bodied but assertively bitter and has a lovely, rich red color almost bang-on for Sam Smith's Winter Welcome. And it has the spiciness I was looking for. But it certainly isn't SSWW and, in fact, I think I like it more because of the hoppiness. It's only been in the bottle a week and I'd planned to condition it for 4 before serving: hope it lasts that long [-:-]. I can't tell yet about the head retention and it will probably take the full 4 weeks for the carbonation to fully develop, but I think it will be fine. This is definitely the best beer I've ever brewed and it's such a delight that it's from my own recipe [-:-D]. If I wasn't already sold on SudsW, this would have done it for sure [no affiliation, etc.].

By the way the name, Emma Wedgewood's Winter Welcome, needs some explanation. I'm an evolutionary ecologist and all my recipes have evolution-oriented names. Emma was Charles Darwin's wife. Emma was actually from the Wedgewood family of fine china fame, so old Chuck married into money, but I'm sure he still enjoyed a good pint at Christmas [-:-]!

If you try EMWW let me know what you think [if you're not a dedicated hophead you might want to tone it down 10-20%! Happy, and in this case *very* hoppy, brewing.

Ingredients:

- 7.5 lbs British Pale DME
- 1.0 lb Pale Crystal (40L)
- 2 oz Roast Barley
- 1 lb Clover Honey
- 2 oz Malto-dextrin powder
- 1.0 oz Fuggle plugs (4.3%) (boil)
- 1.25 oz Bullion pellets (9%) (boil)
- 0.75 oz E. Kent Golding pellets (5.4%) (flavor)
- 0.25 oz Bullion pellets (flavor)
- 0.5 oz E. Hallertauer pellets (4.7%) (aroma)
- 0.75 oz E. Kent Golding pellets (dry hopped)
- ale yeast (I used Mendocino from a bottle of "Eye of the Hawk" and pitched about 1/2 gallon starter)

Procedure:

Boil was about 3 gallons with extract, grain broth, honey and maltose. Pitched @ 76 F (used an immersion chiller). Initial fermentation was very fast - within only 3 days the krausen had fallen and within 5 days there was almost no bubbling from the airlock. Racked to secondary and dry hopped. Secondary was very slow, and took 3 weeks to stabilize SG. I had heard that Mendocino yeast is not a great attenuator, and also the English DME finishes higher than American, but this is only 69% apparent attenuation. This gives an actual attenuation of 57%. Wow!

I was originally going to prime with gyle but there were too many variables on this one so I chickened out and primed with corn sugar -- at this point I didn't want to risk screwing up my Christmas beer, and such a great one at that. [Next time Spencer, I promise!] Primed for a total of 2.2 volumes CO2 using 3.5 oz corn sugar.

*Note: The hopping above gives the following IBU's based on different calculation methods: (1) SudsW 43.2, (2) Rager 75.7, (3) Tinseth 66.9, (4) Garetz 56.7, (5) Papazian 58.9 O.G. 1.072, F.G. 1.022 (Approx. 6% alcohol)

Green Chili Amber

Classification: spiced ale, chili beer, extract

Source: Mark Carter (mcarter@unm.edu), r.c.b., 2/28/95

I just made another batch but only had .25 lb crystal so i added 3 lbs of honey instead

of 2.5...OG was 1.062 I also cultured my yeast off the bottom of a Bell's amber ale...it is a very good yeast.

Mike Wester originally gave me this recipe using .8 lb frozen peeled green chile-it is one of my favorite beers (I've got one in the keg and one fermenting as I type).

Ingredients:

- 1/2 lb crystal malt
- 1 can light malt extract syrup 3.3 lb
- 1 can amber malt extract syrup 3.3 lb
- 2.5 lb honey
- 2 oz cascade hops (mine were 5.5 aa)
- ~1 lb roasted green chile---peel if you want a less roasted flavor to your beer
- ale yeast

Procedure:

Steep crystal malt in boiling pot until boil is about to start then remove and add malt extract, honey, and hops. boil for one hour. Pasteurize chile by adding to very hot water (I just put mine in a saucepan and brought it to a boil-and the beer is not very cloudy). Add all to cold water in a fermenter to bring up to 5 gallons then cool, pitch yeast and ferment. Bottle or keg when fermentation is finished.

Specifics:

- OG: 1062

Spiced Chili Beer

Classification: spiced ale, chili beer, szechuan chili, extract

Source: Robert Rybczynski (robert@umbc.edu), HBD Issue #1706, 4/15/95

About 2 months ago I asked a few questions regarding the use of dry chiles in beer. I received some interesting and helpful suggestions. In the end I did my best to combine this collective wisdom, but my first attempt is no stunning success. Neither is it a failure. It's slightly warming with no chile aroma. Here's the recipe for 5 gallons.

Ingredients:

- 5 lbs M&F light dry malt extract (unhopped)
- 1 oz Cascade pelletized hops (6.2% AA)
- 6 Chinese (Szechwan?) chiles
- 1 pkg Yeast Lab Whitbread Ale Yeast

- 3/4 c. corn sugar for priming
- 8 chiles used for dry spicing (6 steamed, 2 unsteamed)

Procedure:

Removed stems and seed from chiles. Boiled extract and hops in ~3 gallons of water for 1 hour. Steeped chiles from 10 minutes, then discarded them. Started yeast in a small yeast starter. Pitched when wort cooled (I don't have a wort chiller). Bottled approx. 10 days later with priming sugar.

Before bottling I used a wine thief to taste the beer. Since the heat from the chile was low I decided to steam a few chiles and "dry spice" in the bottle. I also made two bottles with unsteamed chiles.

I'm not going to throw the chiles in the brew pot again. Very little spice was contributed from the six chiles I steeped.

I'll not put one chile in each bottle again, either. Fortunately, I limited this to 8 beers. The steamed chiles made the brew overpowering. The unsteamed chiles were worse, with a mild infection that caused those beers to become hazy. The problem is not the heat. The dry spiced bottles are about as hot as Pace hot salsa. It's the chile aroma that makes the beer undrinkable.

My next attempt will utilize dry spicing in the fermenter. I'll try 6 to 8 steamed chiles in a muslin bag. Also, I'll put more hops in the boil (1.5 oz of similar bittering hops). The chiles seem to provide heat and aroma, which leaves flavor wide open to bittering.

Honey Ginger Lager

Classification: lager, honey beer, ginger beer, spiced beer, all-grain

Source: Jeff Stampes (jeff@neocad.com), r.f.d., 5/1/95

Ok, I have a Honey Ginger Lager recipe that comes our pretty darn good.

This ferments and ages for several months before it's really good. If you're shy about ginger, use only 2 oz. The 4 oz. is TOXIC and undrinkable for the first 4-5 months until it ages enough!

Ingredients:

- 8.75 lbs German 2-row Pils malt
- .5 lbs Wheat Malt
- .5 lbs Dextrine

- .5 Lbs Crystal Malt - 20L
- 4 oz. grated Ginger root
- 2 lbs. honey
- 1 oz. Perle hops (boil)
- 1 oz. Tettngang hops (finish)
- lager yeast

Procedure:

Mash with no pretein Rest...Single 155F infusion until conversion is complete.

Boil with 4 oz. grated Ginger root, 2 lbs. honey and 1 oz. Perle hops.

Finish with 1 oz. Tettngang hops

Bad Chile Beer

Classification: spiced beer, chile beer, chili, extract

Source: Brian McGovney (chemist@io.com), HBD #1770, July 1, 1995

I've recently made my third batch of beer, a chile ale listed in the (Winter?) Zymurgy as a silver medal winner. Opened it on May 25, and it tasted .. pickled? Vegetal? Sulferous? These words all come to mind, in that order.

So I let it sit for a month. Still there, very little diminishment. I'll let it sit for a few more months if necessary (the recipe stated it was judged after four months in the bottle), but I must admit I am beginning to Worry. My sanitary precautions are second to none (my fiance often worries about my mental health re: kitchen anality), and I used bleach water on *everything*.

Ingredients:

- 5.5 lbs. light DME
- 1 lb. Cara-Pils Malt
- 1.75 oz. Cluster Hops (boiling) 7.0% alpha-acid
- 1.25 oz. Willamette Hops (bittering) 4.5% alpha-acid
- 0.75 oz. Willamette Hops (aroma) 4.5% alpha-acid
- 14 g. Yeast Labs Whitbread Ale Yeast
- 10 chopped serrano chile peppers
- 0.75 c. dextrose (priming)

Procedure:

Grains steeped for 15 min @ 150-165 F. Hops added to boil at 0, 40, and 55 min, respectively. One hour boil. Chiles added at end of boil, pasteurized for 15 minutes, threw all into carboy w/cold water.

Fermentation began VERY sluggishly 17 hours after pitching. Transferred to secondary after one week. Toward the end of fermentation, the sediment seemed to “creep up” the sides of the carboy a little. This leads me to suspect contamination, dagnabbit.

Specifics:

- OG: 1050
- FG: 1022

Honey Spruce Ale

Classification: spiced ale, honey ale, spruce beer, extract

Source: Philip Schniter (philipsc@mdhost.cse.tek.com), r.c.b., February 20, 1995

We just had some really good luck with a honey-spruce ale. Despite all the complaints of not getting good spruce brews, I believe it can be done quite easily.

One week after bottling, it is surprising good. We plan to do it again, and next time I may put 3/4 oz. spruce extract in, though I have to think about it.

I am sure it would benefit from liquid yeast as well.

Ingredients:

- 4 lbs. light powered malt extract
- 3 lbs. clover honey
- 2 oz. Mt. Hood hops (boiling)
- 2 oz. Hallertaur (misspelled?) hops (finishing, @ 5 minutes)
- 1 oz. Spruce extract
- 1 package EDME (dried) ale yeast

J.B.'s Hot Chocolate

Classification: pepper beer, spiced ale, chocolate, jalapeno, serrano, extract

Source: Stephen M. Kranz (smkranz@aol.com), r.c.b., March 6, 1995

This is an extract/grain recipe I recently made using Jalapeno and Serrano peppers which has an extremely MILD pepper hint and is a very drinkable beer. The beer friends I know have said this is one of the best beers they've ever had.

Ingredients:

- 3.3 lb. can Morgan's Light extract syrup

- 3.3 lb. can Morgan's Amber extract syrup
- 1/2 lb. chocolate malt, crushed
- 1/2 lb. crystal malt, crushed
- 1 cup molasses
- 2/3 lb. light honey
- 4 oz. unsweetened baker's chocolate, chopped up into small pieces
- 2 jalapeno peppers, fresh, cut in half lengthwise
- 2 serrano peppers, fresh, cut in half lengthwise
- 2 yellow (pepperoncini?) peppers, fresh (don't know what kind, look sort of like jalapeno peppers, but yellow. Similar to Jalapenos in hotness)
- 1.5 oz. Hersbrucker hops (2.9%) for 60 min.
- .5 oz. Hersbrucker hops (2.9%) 5 min. steep
- 5 gallons spring water
- 2 pkgs. John Bull dry ale yeast

Procedure:

Put grains in cold spring water, heat to boil and remove grains. Add malt extract, molasses and honey. Return to boil. Add chocolate, jalapeno and serrano peppers and boiling hops. Boil 60 minutes. Remove from heat and add aroma hops. Steep for 5 minutes. Strain hot wort into fermenter with VERY cold spring water to make 5 gallons. Rehydrate dry yeast in 1 cup 95 F water for 30 min, then pitch into 75 F wort. Primary fermentation 70-73 F for 7 days. At this stage, pepper taste wasn't very noticeable. Racked into secondary fermenter, roasted yellow peppers slightly, then cut them into slices and add to secondary. Fermented additional 7 days at 60-63 F.

Merry Christmas! Ale

Classification: spiced ale, holiday beer, christmas ale, extract

Source: Philip Gravel (pgravel@MCS.COM), r.c.b., 9/13/95

Here's one that I've shared with other people and gotten favorable comments on. Brew it by the middle of October so that it has a couple of months to age so the spices to mellow out.

Ingredients: (for 5-1/2 gallons)

- 6.60 lb. Northwestern Gold LME
- 1.00 lb. Crystal 80L
- 0.50 lb. Chocolate malt
- 0.50 lb. Brown Sugar
- 0.50 lb. Honey
- 1.00 oz. Northern Brewer 7.8% 60 min
- 1.00 oz. Fuggles Leaf 3.8% 15 min
- 1 tsp cardamom
- 2 oz grated ginger
- 5 3 inch cinnamon sticks
- Zest from rind of 4 large oranges
- 1 tsp Irish moss
- 3/4 c. Dextrose (priming)
- Wyeast #1056 American ale yeast
- Yeast nutrient

Procedure:

Prepare yeast starter. Crush specialty grains and steep for 30 min. Add LME, brown sugar, and bittering hops and begin boil. At 30 min, add honey, cinnamon, and cardamom and half of the orange zest and ginger. At 15 min, add Irish moss, flavoring hops, and remaining ginger and orange zest. Cool, aerate and pitch yeast. Ferment at 70-74°F. Rack to a secondary after 7 days and store at 70°F. After another 14 days, bottle beer.

Specifics:

- IBU: 28 (Rager)

Gak & Gerry's Batch #75: Pepper Pale for Paris

Classification: pepper beer, spiced beer, jalapeno, all-grain

Source: Richard Stueven (rstueven@net-com.com), r.c.b., September 27, 1995

Here's a winner from my notebook.

I'm usually pretty critical of my own beers, but I've gotta say this one blew away absolutely every microbrewed chili beer I've ever tasted! Forget about Ed's Cave Creek...my #75 hurts Real Good and makes you thirst for more.

Ingredients:

- 7.0 pounds British two-row
- 0.5 pounds British light caramel
- 35 grams Cascade (4.9%) - 60 minutes
- 28 grams Cascade (4.9%) - 20 minutes
- Wyeast American Ale yeast
- 10.5 ounces chopped jalapenos (in secondary)

Procedure:

Mash-in 2.75 gallons water at 130F

Rest at 122F for 45 minutes

Rest at 152F for 60 minutes

Sparge to 6.5 gallons

Boil 90 minutes, adding hops listed above

Chill, whirlpool, and rack

So far so good, eh? This was a fantastic beer even before I carbonated it. But you asked for jalapenos, so here goes...

Added 10.5 ounces chopped jalapenos into the secondary. Next morning, Gerry noticed spots of mold on top, so kegged, carbonated, and tasted...

...HOT! But it really does taste like a good beer too.

Peppers mellowing day by day. Should be outstanding in 2 weeks if the mold doesn't come back.

And guess what? The mold didn't come back, and the beer was well received by all. Be advised, it was HOT AS HELL! If I ever brew something like this again, I'll use one can (3.5 ounces) of peppers instead of three. Also, that mold growth was a surprise...I'll need to sanitize the peppers somehow, probably by parboiling them before dropping them in the secondary.

Three Hour Tour Ginger Pale Ale

Classification: pale ale, ginger, spice ale, extract

Source: gruber@gwis2.circ.gwu.edu, October 4, 1995

Ingredients:

- 8 lbs. Alexander's Pale Malt Extract
- 1/2 lb. crystal malt
- 1/4 lb. toasted malt
- 1 1/2 oz. Northern Brewer hops - 6.4%
- 1/2 oz. Cascade hops - 5.9% (finishing)
- 1/2 oz. Cascade hops - 5.9% (dry)
- 3/4 oz. fresh grated ginger
- 1/2 tsp. Irish moss
- pkg. Wyeast 1056 - American Ale Yeast
- 1 1/4 cup pale dried malt extract (priming)

Procedure:

Put on Axis: Bold as Love by Jimi Hendrix. Steep crushed grains in muslin bag.

When water boils, add malt extract and Northern Brewer hops. After 45 minutes, add Irish moss and ginger. Add Cascade hops during final two minutes of boil. Allow to steep for few minutes, cool wort in Scottie's Patented Wort Chillin' Device. Sparge into fermenter. Pitch yeast when cool. Ferment for about 1 week in primary and rack to secondary fermenter. Dry hop with 1/2 oz. Cascades Allow to sit for 1-2 weeks. Prime with DME dissolved in 1 pint of water. Bottle and enjoy!

Specifics:

- OG: 1.056
- FG: 1.012
- Alcohol: 5.8%
- Tastes - Bittery and very fruity. The ginger is very subtle, but noticeable.

Mega Gingered Holiday Ale

Classification: spiced ale, christmas ale, holiday beer, extract

Source: Paul Baker (bakerp@amhsgwy.jp1.nasa.gov), HBD Issue #1630, January 13, 1994

All of the great tasting holiday ales available last year have inspired me to make my own this year. I choose to make my first holiday ale a traditional one.

The fermentation went normally and I bottled after two weeks. It has been in the bottle for six weeks now.

So here's the problem: the ginger is completely overwhelming. It dominates the flavor profile so much that only a touch of cinnamon can be found. The orange peel is nonexistent and the slightly dry finish that the honey should have added is not there. In fact this holiday ale starts and ends with mega ginger. None of the other spices have a chance of coming though. Hopefully, the ginger will mellow with age, but I am finding it difficult to be optimistic.

Ingredients:

- 7 lbs. light DME
- 1/2 lb. light crystal malt
- 1/2 lb. chocolate malt
- 1 lb. orange blossom honey
- hops (don't have the specifics on hand, about 28 IBUs)
- BrewTek Belgian Ale #2 from slant (1 qt. starter)
- 1-1/2 oz. fresh grated ginger
- 9 inches cinnamon stick

- 1-1/2 tsp. grated orange peel

Procedure:

Add 1 oz. fresh grated ginger, 6 inches cinnamon stick, and 1 tsp. orange peel in last 15 minutes of boil. Before bottling simmer 1/2 ounce ginger, 3 inches cinnamon, and a 1/2 tsp. orange peel (simmer for 5 minutes and then strained the resulting tea through a coffee filter and added it to the bottling bucket.)

Winterbrew

Classification: spiced ale, holiday beer, winter ale, extract

Source: Steven M Verdekel, (steven@cyber.cyber.net), HBD Issue #1638, 1/23/95

I'm new here, but I have been brewing beer for a good 4 years now. You guys all seem to be a little advanced in your techniques compared to me; an extract/grain brewer. This is good. I will learn new things here. Here's a recipe that I brewed earlier this winter and found it to be one of my better recipes. Give this a try if you like dark, robust, malty brews.

Ingredients:

- 7 lbs. dark malt extract
- 1 lb. Crystal malt
- 1/2 lb. Chocolate malt
- 1/4 lb. Black Patent
- 1 lb. honey (clover)
- 4 tsp. nutmeg
- 10 inch Cinammon stick
- 1 1/2 oz. Helletaur hops (bittering)
- 1/2 oz. Helletaur hops (finishing)
- 1 lb. bakers chocolate
- 14 grams Australian ale yeast

Procedure:

The O.G. on my batch was a healthy 1.065, but as you probably have guessed...the final gravity wasn't anywhere near 0...which was good. It is the adjuncts and unfermentables in this batch that give it that special holiday/winter character. I will definanely try this batch again...but before next winter!

Christmas Ale

Classification: holiday beer, christmas ale, spiced ale, extract

Source: Jeff Ireland (jeff@BluDolphin.com), r.c.b., 11/3/95

I am sure that there are more than enough people out there who know how to make a great Christmas brew. This is my first attempt at it and I have bought all of the ingredients needed, but I am not really sure on how to deal with the spices. Here is a list of my ingredients and potential spices.

Ingredients:

- 7lbs. British Pale Malt Extract
- 1lb. Belgian Pale Ale Malt Grain
- 1lb. Light Crystal Malt (10L)
- 8oz. Belgian Biscuit
- 4oz. Dark Belgian Crystal (80L)
- 1lb. Dark Brown Sugar (boil w/ extract)
- 2oz. Hallertauer pellets 3.1% AA
- 1oz. Saaz 3.7% AA
- Wyeast #1214
- Coriander
- Ginger
- Dried Orange Peel (very strong)
- Allspice

Procedure:

I am planning to put some of spices about 15 min. before the end of the boil and then add some at the end. If you have any recommendations on how much I should add, please post or send me mail. I have looked at so many recipies and there are so many diffret expreemes. I don't want to over spice it, or under spice it.

Liquid Fruit Cake

Classification: spiced ale, christmas beer, holiday beer, partial-mash

Source: Alan Folsom (folsom@ix.net-com.com), r.c.b., 11/7/95

Well, everyone seems to be looking for holiday ales. Here's one I made last year that turned out well, I've started this year's batch.

My notes say the OG last year was 1.060 which seems awfully low, and is probably a mistake. This year I measured about 1.080. The low hopping rate gives a fairly sweet beer that lets the spices shine through, some may want to up this a bit.

Ingredients:

- 3 lbs Pale Ale Malt
- 1 lb 40 degree Crystal
- .5 lb Wheat Malt
- 3 oz Chocolate Malt
- 3.3 lb Light Liquid Malt Extract (I used Munton & Fisson)
- 3 lb Laaglander Light DME
- 2 lb Orange Blossum Honey
- 5 HBU bittering pellets, I used Styrian Goldings (60 minutes)
- 1/2 oz Flavor Hops (Styrian Goldings Again, 15 min)
- 4 grams Nutmeg
- 4 grams Mace
- 2 inches Cinnamon Stick, broken up
- 2 inches Vanilla Bean, split
- Zest of 5 medium Oranges
- 3 grams Nutmeg (dry spice in secondary)
- 2 inches Cinnamon Stick (dry spice in secondary)
- 2 inches Vanilla Bean (dry spice in secondary)
- ale yeast

Procedure:

Generic Ale yeast. I used Brewtek CL-170 last year, but was in a hurry and used Wyeast 1056 this year.

A lot of stuff, eh? Mashed the grains at 122 degrees for 30 minutes, at 152 degrees for 1 hour. Sparge, I collected about 3 1/2 gal and added the various other extracts for the boil. Spices, honey, and orange was added for last 15 minutes of the boil. After primary, add the rest of the grains to secondary, and let set for a week or two.

Specifics:

- OG: 1060+

Irish Christmas Stout

Classification: stout, spiced ale, christmas beer, holiday beer, spiced stout, extract

Source: Johnny Yen (juanyen@tezcat.com), r.c.b., 11/3/95

Here's a holiday stout I did that turned out beautifully.

Make the appropriate substitutions with what you have. Note: The ginger will seem like too much at first-- there's a quarter pound of it in there! But it mellows a lot as it ages, and blends with the other spices. 8 weeks is recommended, but it is already

quite good at 4 weeks. I added nutmeg to the mix, too. Also, be very careful with simmering the honey. It boils over very easily. Use a double boiler if you have one, or improvise; put one pan in another, bottom one filled with water. Or substitute the brown sugar you already have. Cheers!

Ingredients:

- 4 pounds, Mountmellick Irish Stout Extract
- 3 pounds, Munton and Fison Amber DME
- 1/2 pound (2 cups) Crystal Malt (60 Lovibond)
- 1/4 pound (1 cup) Black Patent Malt
- 1 ounce Bullion hops (bittering)
- 1/2 ounce Hallertau hops (finishing)
- 1 pound Clover honey
- 12 inches Cinnamon sticks or 6 teaspoons ground cinnamon
- 4 ounces Ginger root, freshly peeled and grated
- 2 teaspoons of Allspice
- 1 teaspoon Cloves
- 4 grated rinds from medium size oranges
- 1 package WYeast #1084 Irish Stout Yeast

Procedure:

Simmer honey and spices in covered pot for 45 minutes. Add cracked grains to 2 gallons cold water and bring to a boil. As soon as boiling starts, remove grains with a strainer. Add malt extracts and bittering hops and boil for 55 minutes. Add finishing hops and boil for 5 more minutes. Remove from heat. Stir in honey and spice mixture and cool. Strain into fermenter containing 3 gallons cold (previously boiled) water and pitch yeast (when cool). After vigorous primary fermentation subsides, rack into secondary. Bottle with 7 ounces corn sugar or 1-1/4 cups DME when fermentation completes.

Puppy's Surprise Spiced Wheat Ale

Classification: wheat ale, spiced wheat, orange peel, all-grain

Source: Bryan Maloney, bjm10@cornell.edu, r.c.b., 2/18/96

This is inspired by a commercial brew, "Blue Moon Ale", which claims to be "Belgian" but tasted more like a spiced

Weizen. My wife liked it enough to want to try to do something similar, but with more clove aroma. Looking over the ingredient list on the bottle and doing a little reading led to the following.

Since the original claimed to be “Belgian” in inspiration, I’m planning to use “Belgian” malts. However, with all the wheat and the oats, will the pale malt have enough enzymatic activity? Should I switch to klages or even to 6-row.

I specified “sweet orange peel” for this recipe mostly from warnings I read against a “Sunkist taste” from ordinary orange peel. Is it really that big a difference? I’ve heard of sweet orange (mediterranean) peel in baking, so I’m not confused about what this ingredient is. I’ve never compared “eating” peel to “sweet” peel in cooking, so I don’t have direct experience with how big a difference there really is.

I intend to pre-boil my water, dropping the calcium to around 55ppm and carbonate to 40ppm. While I don’t do this for my dark ales, I think it will be necessary for this one.

Ingredients:

- 3 lb. (1.35kg) Belgian pale malt
- 5 lb. (2.25kg) Belgian wheat malt
- 2 lb. (900g) rolled oats
- 3 HBUs Styrian Golding hops (60 minute boil)
- 1.5 HBUs Styr. Golding hops (30 minute boil)
- 0.5 oz (14g) Kent Golding hops (finish)
- 0.5 oz (14g) sweet orange peel (30 minute boil)
- 0.25 oz (7g) sweet orange peel (10 minute boil)
- 0.75 oz (21g) crushed coriander (finish)
- Wyeast Weihestephen (#3068)
- 0.5c (120ml) corn sugar
- gypsum or calcium carbonate

Procedure:

Boil oats in 3 gallons (11l) water until gelatinized. Replace lost volume with cold water and adjust temperature to 125F (52C). Add malts. Stir slowly until grist is completely mixed into water. Measure pH and adjust to 5.3 with gypsum.

Heat to 130F (55C) if temperature has fallen too low and rest at this temperature 45 minutes, stirring every 15 and boosting temperature as needed.

Boost temperature to 150F (65C) and rest 2 hours, stirring every 15 minutes and heating to 150F (65C) every 30 minutes.

Sparge with 4 gallons (15l) water, pH 5.7, 170F (75C).

Cinnamon Honey Ale

Classification: spiced beer, cinnamon, pale ale, extract

Source: Al Phillips (alpha1@ix.netcom.com), r.c.b., 11/6/95

Ingredients:

- 0.75 lb. Crystal 40L
- 3.00 lb. Honey
- 6.00 lb. Amber Malt Extract Syrup
- 1.00 oz. Northern Brewers 7.0% 60 min
- 0.50 oz. Cascade (leftover) 5.7% 60 min
- 1.50 oz. Tettnanger (leftover) 4.5% 20 min (aroma)
- 1 tb cinnamon at end of boil
- ale yeast

Procedure:

Crystal malt steeped at 150 for about 1 hour.

Specifics:

- OG: 1.065
- FG: 1.017
- Alcohol: 6.8%
- IBU: 42.5

Countryside Ginger

Classification: ginger beer, spiced beer, extract

Source: James Rigney (rigneyja@worldnet.att.net), r.c.b., 5/19/96

Just finished a recipe with ginger that follows. Nice summer drink, kind of lemony in taste. Hope you like it.

Ingredients:

- 2 - 3 pound bags, Muntons spray-dried plain light malt (Unhopped)
- 1 pound, crystal malt (40L) cracked
- 3 ounces, fresh ginger coarse-grated (boil)
- 1 ounce, Saaz hop pellets (boil)
- 1 tsp, Irish moss
- 1 ounce, fresh ginger coarse-grated (finishing)

- 1 ounce, Hallertauer hop pellets (finishing)
- Coopers Brewery ale yeast, 1 pkg. (7 gms) dry
- 1 < cup, Light dried malt (to prime)

Procedure:

Put crystal malt into a hop bag, and fill large stew pot > full of cool water. Heat to about 1700 F. Remove the grains. Add dry malt, 3 ounces ginger and Saaz hops. Boil for one hour.

At 45 minutes, (15 minutes before end) add Irish moss.

At 50 minutes, (10 minutes before end) add Hallertauer hops and rest of ginger.

Sparge to another large stew pot and back to original to remove grains and hops.

Sparge to 5 gallon fermenter = full of cool water and pitch yeast.

Maple Brew

Classification: maple beer, extract

Source: Jeremy D. Pike (jpik@moose.uvm.edu), r.c.b., 4/12/96

At bottling it seemed like all I could smell and taste was alcohol and hops. But on a second taste I think it’ll turn into a very good beer in a month or two. (I’ve been known to be wrong many many times before, though) I hope SOME maple flavor comes through. Next time, I’ll rack to a secondary after 2-4 days (lots of trub and gunk). Anyone have comments on this recipe? Especially those who have brewed a similar beer before, let me know if there are any obvious boo-boos I’ve made!

Ingredients:

- 6 lb. extra light LME
- 0.5 lb. wheat malt
- 0.25 lb mild ale malt
- 1 pint grade A med. amber maple syrup (freshly made)
- 5 gallons maple sap (4% sugar?---I measured SG at 1.015)
- 1.5 oz. Kent Goldings hops plugs (5%)
- 0.5 oz K. G. hops plugs (finish)
- 1 tsp irish moss
- Muntons dry ale yeast

Procedure:

I boiled and cooled 4 gal. of the sap to sterilize. The remaining gallon, I added my grains, steeped to just below boiling 15 min and strained.

I then added the malt extract, half the maple syrup and boiling hops. After half an hour of boiling, I added the rest of the maple syrup and the irish moss. 3 min before the end I added the finish hops.

I cooled in an ice bath and added the wort to the 4 gal. sterile sap and aerated and pitched my yeast.

Specifics:

- OG: 1.070
- FG: 1.010

Holiday Porter

Classification: porter, spiced beer, extract

Source: Daniel Fernandez (daniel.fernandez@solar.org), r.c.b., 10/5/95

All the beer I make is from dry malt extracts and specialty grains. I don't have the time to do, or the space to set up for, all grain brewing.

I like to use Maple Syrup if possible (if I've got the cash, about \$7 a quart) for dark beer. Not for the flavor, as a quart doesn't effect flavor much if at all, but because I've found it enhances attenuation, how complete the fermentation ends (something in it the yeasties like). The beer generally ends up more "dry" if I use maple syrup. I like clean malt character without sweetness. The beer I'm describing ferments out to 1.004, that is a clean ferment for the amount of grains used.

Ingredients:

- 3 lbs Amber Dry Malt Extract
- .25 lbs Black Patent Malt, crushed
- .5 lbs Chocolate Malt, crushed
- .5 lbs 60 lovibond Crystal, crushed
- .5 lbs Klagus 2 row malt, crushed
- .5 lbs Roast Barley, crushed
- 1 quart Grade C Amber Maple Syrup
- 2 oz Perle hops, pellets
- 1 pkg Whyeast Scottish Ale liquid yeast
- 2 Tbs Cinnamon
- 2 Tbs Allspice
- 2 Tbs Cloves
- 1 Tbs Nutmeg

Procedure:

Put the grains in a BIG grain bag so they have plenty of room to allow water to flow between after they swell up. Put the grain bag in the cold water and bring the heat up to 160 degrees F. "Steep" the grains like a big teabag. Mix the grains around by squishing the outside of the bag with a spoon, lift the bag out to drain the water with the goodies into the pot. Mix squish and drain the stuff every 5 minutes for an hour. DON'T let the temperature exceed 170 degrees F during the steep to keep tannin extraction (creates a bitter flavor, especially with roasted and black grains) to a minimum. Pull out the grains and set them in a colander that hangs in the rim of your pot and pour a half gallon of clean water through them (preferred), or put them in a colander in a bowl so you can capture the stuff that runs out and add it back to your boil.

I use pellet hops. Keep them in the fridge and use them as soon as possible. When done steeping the grains I add the first batch of hops (1 oz for this beer) and bring the water to a boil. Turn off the burner, add the Malt extract and stir it in till completely dissolved. Turn the heat back on, bring to a boil and check the clock. Depending on style you'll add different hops at different times. This recipe calls for 1 oz Perle at 60 minutes and 1 oz Perle at 30 min. You put the 60 min oz in first, then when there is 30 min left to the boil you add the second oz (add the spices here and maple syrup at end of boil for this beer). Boiled hops add the bittering character, some recipes call for hops at end of boil (sometimes called knockoff) which add aromatic character, some at transfer to secondary which really contributes to herbal or floral aromatics. A note regarding the boil, though a watched pot never boils, an unwatched pot of boiling wort will boil over - WATCH IT.

Cooling and Transferring to Primary: Folks use all kinds of containers and techniques to cool and ferment, its a matter of choice. This is what I do. Transfer the pot to my kitchen sink, fill the sink with ice and cold water. Put 2 gallons of fermentation temp water (yes I chill water for lagers, I have been called compulsive) in a sanitized bottling bucket. Add the wort when it is cooled to fermentation temp and add water to 5 gallons (measure and make gallon marks on the outside of your bucket using tap water). I fill the bucket to about 1/2 inch

above the 5 gal mark because the valve at the bottom of the bucket is about 1/2 inch above the bottom. Let it set for 30 minutes for solids to settle to the bottom of the bucket. Drain the wort into a 5 gal carboy leaving the solids (trub) at the bottom of the bucket. I use glass to keep characteristics from the last fermented batch, which plastic can retain, from getting into the next batch. Add (pitch) the yeast starter and set up a blow off tube.

Primary Fermentation: When the yeast starts working you'll get a bunch of foamy gack (krausen) blowing out the tube. When the krausen subsides replace the blow off tube with an airlock. When the airlock activity slows (one bubble in 2 seconds for ale temp, one in 6 seconds for lager temp) use a racking tube to transfer (siphon) the stuff to a secondary fermentation carboy splashing as little as possible to minimize oxygenation.

Secondary Fermentation: Here's where you add dry hops for secondary, sometimes spices or fruit. At lager temps I prepare hop pellets by boiling 16 of water, adding the pellets to the hot water, and pouring the green goo into the secondary fermenter before racking. At low temps pellets can float around the top like rabbit pellets and never really break up. At ale temps just toss them in. The action of racking often adds a trace of oxygen, fermentation picks up just a little, and/or forces some carbon dioxide out of solution, and the airlock activity may pick up a little.

I do a secondary fermentation primarily for dry hopping and to help clarify the final brew (my beers normally have a light dusting of yeast at the bottom when finished instead of a 1/4 inch of murk found in some homebrews). I let it set a day or two after fermentation is complete and the hops (if I used any have settled). Rack to the bottling bucket and DON'T SPLASH - minimize oxygenation. If I dry hop I have a fine nylon netting which I sanitize and put over the end of the racking cane before transferring to the bottling bucket.

Bottling: Carefully add 3/4 cup corn sugar boiled in 16 oz water to the bottling bucket and stir without splashing with a long sanitized spoon getting agitation from top to bottom of the bucket to ensure consistent priming. Bottle it.

Bottle Conditioning: Bottle condition, to develop carbonation and such, at the appropriate temperature. Room temp for

ale, lager temp for lager. Ales need 1 1/2 to 2 weeks (sometimes less if you're desperate), lagers from 3 to 4 weeks.

This is my beer making ritual. I've been doing it just like this for over 3 years with never a spoiled batch. Always drinkable, often great, and sometimes excellent results. Every experienced homebrewer develops their own brewing rituals and preferences for ingredients and equipment. The matter of which is better is largely subjective.

Merry Christmas! Ale

Classification: spiced beer, extract

Source: Philip Gravel (pgravel@MCS.COM), r.c.b., 10/5/95

Here's one that I've shared and has gotten favorable comments.

Ingredients:

- 6.60 lb. Northwestern Gold LME
- 1.00 lb. Crystal 80L
- 0.25 lb. Chocolate
- 0.50 lb. Brown Sugar
- 0.50 lb. Honey
- 1.00 oz. Northern Brewer 7.8% 60 min
- 1.00 oz. Fuggles Leaf 3.8% 15 min
- 1 tsp cardamom
- 1-1/2 oz grated ginger
- 5 3" cinnamon sticks
- Zest from rind of 4 large oranges
- 1-1/2 tsp Irish moss
- 3/4 c. Dextrose
- Wyeast #1056 American ale yeast
- Yeast nutrient

Procedure:

Prepare yeast starter. Crush specialty grains and steep for 15 min. Add LME, brown sugar, and bittering hops and begin boil. At 30 min, add honey, cinnamon, cardamom and ginger. At 15 min, add Irish moss, flavoring hops, honey, and orange zest. Cool, aerate and pitch yeast. Ferment at 70-74°F. Rack to a secondary after 7 days and store at 70°F. After another 14 days, bottle beer.

Specifics:

- IBU (Rager): 28

Holiday Ale

Classification: spiced ale, holiday ale, christmas beer, all-grain

Source: Rick Gontarek (gontarek@voicenet.com), HBD Issue #2272, 11/12/96

Ingredients:

- 4 lbs. Klages 2-row pale malt
- 3 lbs. Irek's German Pils malt
- 1 lb. crystal malt (40L)
- 2 lbs. wheat malt
- 1 lb. Victory malt
- ~4 lbs. roasted pumpkin flesh
- 2 oz Willamette hops (boil)
- 1/2 oz. Saaz hops (finishing)
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ground cloves
- 1L starter, Wyeast 1007 German Ale Yeast

Procedure:

I have a 10 gallon Gott cooler with a Phil's Phalse bottom. I added 3.0 gallons of 54degC water to the crushed grains and stabilized the temp at 50degC for 30 minutes. Then I added 1.0 gallons of boiling water along with the pureed pumpkin (heated to around boiling) and got the temp of the mash to 65degC. I held this temp in the cooler for just under 90 minutes. Iodine test confirmed starch conversion. I added 1 gallon of boiling water to mash out, let the grain bed sit undisturbed for 10 minutes, gently recirculated about several quarts of the runnings, then sparged with 4-4.5 gallons of 77degC water over a period of about 40 minutes. I collected 7 gallons (just about all my pot will hold). After the sparge, I measured the gravity and got a temperature corrected value of 1.042.

English Strong Spice Ale

Classification: strong ale, spiced ale, all-grain

Source: Edward J. Steinkamp (ejs0742@dop.fse.ca.boeing.com), HBD Issue #2273, 11/13/96

I am brewing the following English Strong Spice Ale on Thursday and would like to invite some comments on the recipe. Specifically, I would like comments on the

spice schedule since I have not brewed a spice beer like this before.

Ingredients:

- 12 lbs 2-row pale (Gambrinus)
- 1/8 lb chocolate
- 1/8 lb roasted barley
- 1.5 lb munich (gambrinus)
- 1/2 lb victory
- 1/2 lb malted wheat
- 1/2 lb carapils
- 1.5 oz Chinook 60 min
- 1/2 oz Hallertauer 10 min
- 1/2 oz Hallertauer 1 min
- 1 tsp Irish moss for 15 min
- Wyeast London ESB #1968
- 1/2 oz. Ginger
- 9 inches of cinnamon stick
- 1 oz sweet orange peel
- 1/4 tsp Nutmeg
- 1/4 tsp Cloves

Procedure:

Mash using single-step infusion mash at 153 degrees F. Sparge as usual. Hop according to times listed. Ferment at 65-70, rousing after to 3 days to extend fermentation. Rack to secondary at 50-55 for two weeks. Add spice tea to secondary. To do this, combine spices with boiling water and steep for 3 minutes. Add tea with spices to fermenter.

Specifics:

- Target OG: 1070

Hazelnut Brown

Classification: brown ale, spiced ale, hazelnut, Longshot, extract

Source: Kurt Meyer (ubrewit@csra.net), HBD Issue #2276, 11/15/96

I made a similar recipe to the Longshot, except I wanted it to be richer, and a little less hazelnut. I based mine on a nut brown recipe (Millers) with honey (1 lb.) instead of brown sugar and used 1 bottle of T. Noiro Hazelnut liqueur extract at bottling. Myself and a few friends said they liked it better because of its balance.

Since then I have gotten the original recipe from my rep. at Northwestern Extracts.

This is how I received the recipe, as you may notice no alpha ratings for the hops so your guess is as good as mine. The T. Noiro should be available at your favorite

H.B. store or they can order it if they buy from L.D. Carlson.

Ingredients:

- 6.6 lbs N.W. Gold liq. extract
- 1/2 lb. M&F pale ale malt
- 1/2 lb. M&F crystal malt (60 L ?)
- 1 lb. Cara-pils
- 1.5 oz. Willamette (or Fuggle) 60 min. boil
- 1 oz. Willamette or Fuggle (aroma) 5 minute steep
- 1 tsp Irish Moss (15 min from end)
- 1.5 bottles All Natural Hazelnut Flavoring at bottling
- 2 tsp. gypsum
- Wyeast British Ale

Procedure:

Mash grain at 160 F.

Honey Basil

Classification: spiced beer, honey basil, basil, all-grain

Source: William Pettit (Willardpet@aol.com), Brewery, 11/6/96

I have brewed this beer, 4 times this year, each time changing the recipe. This one was a good one. It won best of show, 1996 Oregon Homebrewing festival in Albany,OR.

Ingredients:

- 8 pounds pale malt
- 3 lbs. crystal(40L)
- 4 lbs. munich
- Mt Hood 1 oz. boil
- Mt Hood 1 oz 45 minutes
- Wyeast, American ale # 1056
- 1 lb. honey
- 1 oz. FRESH basil

Procedure:

Mash at 122 F. for 20 minutes, 150 F. for 45 minutes. Add honey and basil at the end of the boil.

Pumpkin Beer

Classification: pumpkin beer, spiced ale, all-grain

Source: Tim Robinson (timtroyr@ionet.net), r.c.b., 10/20/96

Everybody seems to be clamoring for a pumpkin beer. (Obviously for the season.) Mike Uchima and I started messing with this near the end of summer and exchanged notes. Frankly, we both hated working with canned pumpkin in the mash. I did it in the boil once over a year ago and got VERY hazy beer with a pumpkin-concrete slab at the bottom of the primary. This time around, I cheated and used Lorann Oil. It's sold at many specialty shops. The local brewshop is also a specialty coffee, spice and cookware shop and the owner is also a brewer. (Mecca Coffee in Tulsa. If you're ever there, it's a fun store.) Anyway, be careful with that stuff. The guy at the store suggested just a couple drops for 5 gallons. He wasn't kidding. I put in a small dribble (4-5 drops?) and it tastes more pumpkiny in the boil than using the 3 cans of pumpkin I did before. I think one of the 1/2 oz bottles of oil would do 30 gallons easily. Maybe more.

My previous beers where I used clove have been overly clovy, so I've been trying to be careful. I don't think I'll really know the spice flavor until it's finished. Anyway, I'm tossing this out to the brewing community before I really know if it's any good.

If you are an extract brewer, I'll take a stab at some substitutions for you: Instead of 10# of grain, use 2-3 kg light malt extract (depending on how strong you want this). Use 1.5# Crystal 20L instead of the smoked, crystal 40L and honey malts. Take 1/4# of that 20L crystal and get it soggy and then put it over hickory smoke (I'll leave construction of that to your imagination since I just rig something with a colander, pie-pan and charcoal starter) then dry the grains at 150 in your oven or use a food dryer. Keep the chocolate malt to give some redness to the beer.

Ingredients:

- 10 lb. American 2-row
- 1/4 lb. Hickory Smoked Grains
- 1/2 lb. Crystal Malt (40L)
- 1/2 lb. Honey Malt (20-30L)
- 1/2 lb. Dextrine Malt
- 1 oz Chocolate Malt

- 1/4 oz. Cascade Hops (5.5AA) 60 minutes
- 1/2 lb. Dark Brown Sugar
- 1/2 several drops Lorann Pumpkin Oil
- 2 tsp. Cinnamon - 60 minutes
- 2 tsp Ginger - 60 minutes
- 2 tsp Allspice - 60 minutes
- 2 tsp Nutmeg - 60 minutes
- 6 Whole Cloves - 60 minutes
- 1 tsp. Irish Moss - 30 minutes
- 1/4 oz. Herzbrucker Hallertau Hops (2.2AA) 30 Minutes
- 1/4 oz Herzbrucker Hallertau Hops (2.2AA) 10 Minutes
- ale yeast

Procedure:

Mash 3 gallons water at 142F. Add grains and stabilize at 132F for 20 minutes. Add 2 gallons boiling water to raise temp and stabilize at 158 for 45 minutes. Mash-out to 170F and sparge with 3 gallons 170F water. Boil down to 5.75 gallons. (My brew setup requires a little extra for assorted losses.)

Specifics:

- OG: 1.057

Pumpkin Ale

Classification: pumpkin ale, spiced beer, all-grain

Source: Mike Uchima (uchima@mcs.net), r.c.b., 10/21/96

This stuff smelled really weird in primary. Stinky. The bad smell eventually went away, and by bottling time it actually tasted OK, though the spice flavor was nearly gone (that's why I added more spice at bottling time). IMO it came out pretty good, though it could have used more pumpkin flavor.

The sparge got stuck 3 times; I had to cut the grain bed and recirculate to get it going again. Next time I plan to use some rice hulls (and *more* pumpkin).

Ingredients: (for 3 gallons)

- 4 lbs 6-row pale malt
- 1 lb 2-row malt
- 8 oz "Biscuit" malt
- 4 oz "Special B" malt
- 1 can (29 oz) pumpkin
- 6 oz brown sugar
- 1 oz Northern Brewer 7% AA (60 minutes)
- 2 tsp McCormick pumpkin pie spice



- Wyeast #1056 (American ale, 1 pint starter)
- 3.5 oz brown sugar (priming)
- 1/2 tsp pumpkin pie spice (at bottling)

Procedure:

Mash-in at 122F; hold for 50 minutes. Boil pumpkin for 30 minutes in about 2 qts water; add to mash, and raise to 156F; hold for 45 minutes. Mash-out 168F. Boil for 60 minutes, adding spice 10 minutes before end. Pitched/fermented at 64F.

Specifics:

- OG: 1.054
- FG: 1.012