

# Other Beverages

CATEGORY 12

## Glog

Classification: glog

Source: A.E. Mossberg (aem@mthvax.miami.edu) 12/25/88

This is a traditional Swedish holiday drink. It cures the common cold.

### Ingredients:

- 1 quart, cheap red port
- 1 quart, cheap vodka
- 1-1/2 cups, sugar
- 4 cups, water
- 8 pods, cardamom
- 20 cloves
- 1 peel, of orange
- 2 sticks, cinnamon broken
- 1 handful, raisins
- 4 almonds

### Procedure:

Dissolve sugar in water and add the last 6 ingredients. Boil 15 minutes then add vodka and port. Bring back to boil and remove from heat. Serve warm.

## Berry Liqueur

Classification: liqueur

Source: Nicolette Bonhomme (bb13093@pbn33.prime.com) 12/21/88

### Ingredients:

- 1 quart, frozen raspberries
- 1 quart, frozen blueberries
- 1 can, frozen grape juice concentrate
- 1 quart, brandy
- sugar

### Procedure:

Soak berries, grape juice and brandy for at least one week. Strain into a jar, being sure to squeeze all juice out of fruit. Increase volume by 25-50% with a sugar syrup made from half water and half sugar. Cool syrup to room temperature before adding to liqueur mix.

## Rice Wine---Saki

Classification: sake

Source: David Herron (mailrus!ukma!davids.UUCP!david) Issue #48, 1/10/89

This recipe came from a collection of wine recipes by Raymond Massaccesi titled *Winemakers Recipe Handbook*. Various digest subscribers question the authenticity of this recipe. Sake should contain only rice---no corn sugar, grape concentrate, or honey. Authentic sake should also be inoculated with koji. There is a sake brewery in Berkeley, California, that will conduct tours for those interested in learning more about sake. Sake is discussed by Fred Eckhardt in *Best of Beer and Brewing* Vol. 1-5, available from the AHA. Koji is available from Great Fermentations of Santa Rosa.

Note to 2nd Edition: Fred Eckhardt is now putting out a brief newsletter, on an infrequent periodic basis, geared strictly toward the sake brewer. He lists various places to buy koji, sources of polished rice, commercial sake brewers, etc.

### Ingredients:

- 2-1/2 pounds, rice (husked or raw)
- 1/2 pint, grape concentrate
- 7 pints, hot water
- 2-1/2 pounds, corn sugar or honey

- 3 teaspoons, acid blend
- 3/4 teaspoon, yeast energizer
- 1 tablet, Campden
- 1 pack, sherry yeast

### Procedure:

Wash and crush rice. Place rice in nylon straining bag and place in primary. Pour hot water over rice and stir in all ingredients except yeast and energizer. Wait 48 hours. Add yeast and energizer and cover primary. Stir daily, checking gravity and pressing pulp lightly. When gravity reaches 1.050 (2-3 days), add another 1/4 pound dissolved sugar or honey per gallon. When gravity drops to 1.030 (6-7 days) strain any juice from bag. Rack to secondary. Attach airlock. Rack again in 2 months, if necessary. Bottle when ready. It is possible to continue building up alcohol by adding additional sugar until fermentation ceases. For a sweeter drink, add 1/2 teaspoon stabilizer and 1/4 pound dissolved sugar.

NOTE: Any additional sugar added should be corn sugar, not cane sugar.

## Chuck's Homemade Ozark Rootbeer

Classification: root beer

Source: Chuck Cox (bose!chuck@uunet.UU.NET) Issue #338, 1/9/90

I thought the molasses taste was a bit harsh and will try either regular molasses, or use less. I will also try substituting 2 ounces of sarsaparilla extract for 2 ounces of the rootbeer extract. This recipe makes a strong tasting rootbeer with about half the sweetness of commercial rootbeers. This was made with artificial carbonation, but it

could be adapted to make alcoholic root-beer by substituting malt extract for some of the sugar.

### Ingredients:

- 2 ounces, birch beer extract
- 10 ounces, root beer extract
- 1 pound, honey
- 1 cup, blackstrap molasses
- 1 cup, grade B maple syrup
- 1 gallon, sugar (about 8 pounds)

### Procedure:

This recipe makes 15 gallons. Mix all ingredients in a standard keg. Add water to fill keg. Carbonate. Drink.

## Nathan's Ginger Beer

Classification: ginger beer

Source:

I've been making this for many years. It is very carbonated, and quite refreshing. Also, because it has a limited shelf life (after which it explodes), it prompts lots of impromptu ginger beer parties. I call several friends to say "I'm setting off a dozen ginger beers tomorrow afternoon. Wanna come?"

### Ingredients:

- 1/2 pound, fresh ginger, peeled and grated
- 1 lemon
- 5 teaspoons, cream of tartar
- 5 cups, white sugar
- 2-1/2 gallons, water
- lager yeast

### Procedure:

This stuff is dangerous---do not make it. **WARNINGS:** Use only real champagne bottles, beer bottles will explode. If left out of fridge more than 4 weeks, bottles will explode. Do not leave in fridge more than 4 weeks after bottles start to scare you, otherwise, bottles will explode. Set off outside--corks go 60-70'. Do not let bottles sit around too long---I'm not kidding!

Peel and grate ginger. Grate lemon, squeeze, and cut remainder into slices. Boil all ingredients, mixing. Cool to 80 degrees or less and add lager yeast. Ferment 3-7 days, then bottle in champagne bottles. Wire down plastic corks. Leave out 1 week, then move to cool area. Chill and test open

1 bottle each week until they start to scare you, then put all bottles in fridge and drink within weeks.

### Specifics:

- Primary Ferment: 3--7 days
- Secondary Ferment: Couple weeks

## Romulan Ale

Classification: romulan ale, mixed drinks

Source: Karl Wolff (wolff@aqm.ssc.af.mil) Robert N. (robertn@fml.intel.com) Issues #531 and #532, 11/6/90

Robert comments that this is done in shots because the average human cannot stand up to a tall cool glass of Romulan ale; he suggests that Karl's recipe may be fit for human consumption.

### Ingredients:

Karl's recipe:

- 1 fifth Bacardi 151
- 1 fifth Blue Curaco
- 2 liters Sprite or 7-Up

Robert's Recipe:

- 1 fifth Bacardi 151
- 1 fifth Everclear
- 1 fifth Blue Curaco

### Procedure:

Mix all ingredients. Chill for approximately 3 hours and serve.

## Jasmine Tea Liqueur

Classification: liqueur, tea

Source: Paul L. Kelly (pkel@psych.purdue.edu) Issue #594, 3/12/91

This is a very nice after dinner liqueur, but you may drink it any time you want to. If the tea flavor is too strong, try steeping for a shorter time, cutting down on the amount, etc. Likewise, the amount of sugar may be a bit excessive for many tastes, so experiment.

### Ingredients:

- 1 pint, dark rum
- 1/2 cup, jasmine tea
- 1 cup, sugar syrup

### Procedure:

Steep the tea in the rum for 24 hours, and remove. Make the sugar syrup by boiling 1 cup of sugar in 1/2 cup of water (it will be VERY thick). When the syrup cools, add to the rum. It's ready to drink immediately.

## Ginger Beer

Classification: ginger beer, soda

Source: Eric Pepke (pepke@gw.scri.fsu.edu) Issue #630, 5/6/91

Every time I did not peel the ginger, the yeast did not multiply properly. There may be a causal relationship. The more you let the lemons boil, the more bitterness will be extracted from the peels. For a result a lot like Canada Dry's Bitter Lemon, increase the number of lemons to 4, let the lemons boil for about 1/2 hour, and cut back on the ginger.

### Ingredients: (for 1 gallon)

- 1 gallon, water
- 3-4 ounces, fresh ginger
- 2 lemons
- 2 cups, sugar (sucrose or brown sugar or both)
- Yeast

### Procedure:

Peel the ginger and slice into 1/8 inch slices. Mix the water with the sugar and put in the ginger. Boil an hour or so. Slice the lemons, add to the boil, and boil for about 15 minutes. Allow to cool to room temperature. Add yeast. Let the yeast grow overnight. Bottle in very strong bottles. Let sit at room temperature for about 12 hours to carbonate. Put bottles in the fridge. Open very carefully.

## Ginger Ale

Classification: ginger beer, soda

Source: Jack Schmidling (arf@ddsw1.mcs.com) Issue #709, 8/26/91

I recommend that you do not alter the recipe on the first batch. On subsequent batches you can alter the amount of ginger, sugar and vanilla to suit your own taste.

### Ingredients: (for 1 gallon)

- 1 Gallon, Water (for ale)

- 2 cups, water (for making extract)
- 2 ounces, Fresh Ginger root
- 2 cups, sugar
- 1 tablespoon, vanilla extract
- 1/8 teaspoon, yeast

### Procedure:

Slice the ginger into thin sections and add them to two cups of boiling water. Simmer this on very low heat for 20 minutes. While this is simmering, boil the gallon of water and two cups of sugar for one minute and set aside. Pour the pan with the ginger into a blender and blend on high for about one minute. Strain this extract into the sugar water. With a soup ladle, pour a few cups of the hot brew through the pulp to extract a bit more of the ginger flavor. Cool to room temperature. When cool, add vanilla. Add yeast, stir and let sit for about 30 minutes. Then bottle and age.

The simplest and least expensive bottles are one-litre plastic soft drink bottles with screw caps. These can be sterilized by rinsing in a mixture of household bleach and water and then rinsed with clean water.

After filling, the bottles should be set aside at room temperature for about 48 hours, or until hard (check by squeezing). Then refrigerate to finish the aging process.

Leaving the bottles at room temperature too long will cause overcarbonation. Using glass rather than plastic bottles can cause shattered bottles.

## Gingane

Classification: gingane beer, gingane

Source: Richard Ransom (rransom@bchml.aclcb.purdue.edu) AKA: FATHER BARLEYWINE, Issue #710, 8/27/91

If adding fruit, do so 5 minutes after you stop boil and give it 10 minutes to pasteurize a bit. Dump the whole bleeding thing into the fermenter, and strain off the fruit when passing into secondary (or just fergit the secondary and strain when bottling). I personally prefer to make a fruit extract (blend fruit and strain off juice) and add the juice to the finished product. Remember to bottle before fermentation stops, and be careful about the priming (1/2 to a maximum of 3/4 cup).

There are a couple of considerations....this stuff is high octane brew (10% alcohol and

up) and it is very similar to champagne (high gas pressure) so I would ask you to be very careful with your bottles (use \_only\_ champagne bottles) or avoid the danger of explosion and use a Cornelius keg. Don't let this stuff ferment out completely so it has a bit of residual sweetness to mask any slight off flavours...being made of sugar and ginger, it has no body to mask imperfections. Fruit is also a nice addition, either with the pre-fermented mass or in the Dutch style as a final addition a few hours (1 day tops) before bottling.

### Ingredients:

- 1-2 pounds, ginger (yes, pounds!)
- 5-7 pounds, corn sugar
- 1-2 pounds, sucrose (table sugar)
- juice of several (3) citroids (lemon, lime, grapefruit, combination of high citric fruits like lime with oranges) various additives (fruitoids, spice thangs, herbs, hops, or whatever floats yer boat)
- 2 packages, champagne yeast

### Procedure:

Chop ginger (leave that skin on!) in discs and blend with hot water. Use plenty of water, then filter homogenized ginger through several layers of cheesecloth. Squeeze dry, then add more water and squeeze again. Add water to make about 2 gallons, heat, and dissolve in sugars. Bring to boil, add citroid juices, and boil stirring frequently (to avoid excessive sugar caramelization) for about 30 minutes. Pour into fermenter containing 2 + gallons cold water carefully (to avoid hot stuff on cold glass) and add more water to make about 5 gallons. Pitch. Ferment. Bottle. Drink.

## Kvass

Classification: kvass, rye

Source: Ronald Leenes, (romix@bsk.utwente.nl) Issue #819, 2/7/92

I got this recipe from a book called diner-party a la perestrojka. I tried it once, it tasted terrible, but that was probably due to the fact that the rye-bread was almost burned.

This is more or less the description the book gives. Remember this is a recipe for non-brewers. It is a cookbook after all.

## Ingredients:

- 500 grams Rye-bread
- 8 litres, water
- 25 grams yeast (the book mentions yeast to make bread)
- 225 grams sugar
- 4 spoons of luke warm water
- 1 lemon
- 2 spoons of raisins
- 2 branches of peppermint

## Procedure:

Put the slices of rye-bread in the oven (200 degrees Celsius) for about 45 mins, until they're dried. Boil the 8 liters of water. Crumble the dried rye-bread, put it in the boiling water for about 5 mins. Let it the water, and rye-bread rest for 4 hours, covered with a tea-cloth. Crumble the yeast, 15 mins before the 4 hours are over. Mix the crumbled yeast with some sugar and the luke warm water. Let it rest for 15 mins. Filter the water-rye-bread mix in a kitchen sieve. Carefully extract all water from the rye-bread. Wash, and peel the lemon. Add the lemon-peel, the sugar, the yeast and the peppermint. Stir the solution, and let it rest (covered) for 8 hours. Sieve the solution (tea-cloth). Bottle it. Put some raisins, a bit of lemon-peel, and a fresh leaf of peppermint in every bottle, close the bottles, and keep them in a cool place.

Ready when the raisins start floating.

Sieve the stuff one more time in a tea-cloth.

Put the Kvas in the fridge 4 hours before drinking.

## Kvass

Classification: kvass, rye, bread

Source: message header lost, posted to r.c.b., 2/11/92

This recipe is from the book *Wines, Beers and Spirits* by Maurice Hanssen and Jacqueline Dineen, Baronet Publishing Co. New York, 1978.

Kvass is very refreshing on a hot summer's day and is quickly made from black bread and yeast. It is quite like weak beer and is fermented and slightly alcoholic, but must be stored in the refrigerator using corks, not screw-in stoppers or else it will go on fermenting and blow.

This, to me, looks very similar to the Sum-erian recipe which Anchor Brewery of San Francisco recreated a couple of years ago.

### Ingredients: (for 10 bottles)

- 1 pound (1/2 k), Dry Black Bread
- 24 cups, Boiling Water
- 1 1/2 lbs (3/4 k) Sugar
- 2 ounces (56g), Fresh Compressed Yeast
- 1/2 cup, Sultanas (yellow seedless raisins)

### Procedure:

Put the bread into a large container and then add the boiling water. When the mixture is lukewarm squeeze the liquid from the bread very thoroughly, making sure that the bread itself does not come through because this clouds the drink.

Add the sugar and yeast, mix, cover and leave for ten hours. Pour the drink into clean bottles, and three sultanas to each, put the corks and tie them down---then refrigerate immediately.

## Root Beer

Classification: root beer, soda

Source: Bob Gorman (semantic!bob@uunet.UU.NET) Issue #685, 7/23/91

Recipes from *Early American Life*, August 1975, Pg 12, titled "Making Your Own Soda Pop", by Caroline Kitchen Riddle.

### Ingredients: (for 2-1/4 gallons)

- 2 gallons of water
- 1 1/2 cups, honey
- 3 tablespoons, ground sarsaparilla
- 1 tablespoon, sassafras
- 1 heaping tablespoon, hops
- 1/4 teaspoon, ground coriander
- 1/4 teaspoon, wintergreen extract (Almost all natural)
- 1/4 teaspoon, yeast

### Procedure:

Place the sarsaparilla, sassafras, hops, and coriander into an enameled or stainless steel pan. Cover them with water and bring to a boil. Reduce the heat and allow them to just barely simmer for 12 hours, making sure the water does not all evaporate. Strain out the solids and add the liquid to 2 gallons of water that has been boiled and cooled to lukewarm. Stir in the honey, win-

tergreen extract, and the yeast dissolved in 2/3 cup warm water. Stir the mixture thoroughly and allow it to mellow for several hours. You can then siphon off the root beer into a clean container before bottling, or fill the bottles immediately. Makes about two dozen 12-ounce bottles.

## Ginger Ale

Classification: ginger ale, soda

Source: Bob Gorman (semantic!bob@uunet.UU.NET) Issue #685, 7/23/91

Recipes from *Early American Life*, August 1975, Pg 12, titled "Making Your Own Soda Pop", by Caroline Kitchen Riddle.

### Ingredients: (for 2--1/4 gallons)

- 2 5/8 cups, honey
- 5 cups, sugar
- 2 gallons, water
- 3 beaten egg whites
- 1 tablespoon ginger, moistened with a little water
- Juice of 4 lemons
- 1/4 teaspoon, yeast
- 1 whole lemon

### Procedure:

Dissolve the honey or sugar in 2 gallons water. Add the beaten egg whites and ginger. Bring to a boil and skim. Most of the flavor of the ginger will have been given out, so don't worry that you lose much of it in the skimming. Add the whole lemon and set the mixture aside to cool. When it is lukewarm, add the lemon juice and the yeast dissolved in 1/4 cup warm water. Stir well and let stand for a while for the sediment to settle to the bottom. Strain through a cloth into a clean container. Give it a few more minutes to settle and you are ready to bottle.

## Sima

Classification: sima

Source: Laura Tiilikainen (laura@vipunen.hut.fi) rec.food.drink, 1/15/92

Sima is a Finnish homebrew. It is mild and non-alcoholic; its main purpose is for serving to children during May 1st celebrations (the biggest carnival day in Finland). (Comments by Heikki Putknonen (putko@tolsun.oulu.fi)).

### Ingredients:

- 1/2 kilogram, brown sugar
- 1/2 kilogram, white sugar
- 2-3 lemons
- 5 liters water
- 1/4-1/2 teaspoon, yeast
- raisins and sugar for bottling

### Procedure:

Wash the lemons thoroughly and peel the yellow skin. Pour the boiling water on the lemon skins and sugars. Remove the white skin from the lemons and slice the lemons crosswise. Add the slices into the slightly cooled liquid. Let cool until the liquid is at body temperature. Add the yeast and let ferment for a day to day and a half. When the drink is bottled, remove the lemon slices and skins. Add a spoonful of sugar and some raisins to every bottle. Close the bottles loosely. After a day, tighten the caps and move the bottles to refrigerator. The drink is ready when the raisins have risen from the bottom to surface.

## Kahlua

Classification: kahlua, coffee liqueur, liqueur

Source: Eric Anderson, (randerson@cud-nvr.denver.colorado.edu) rec.food.drink, 10/28/91

This recipe has been passed on through time immemorial from college student to college student where I went to school, and was drunk late at night, often in the form of kahlua and cream, and as far as I can tell is indistinguishable from the original, and a lot cheaper.

### Ingredients:

- 4 cups, water
- 5 teaspoons, instant coffee
- 2--1/2 cups, sugar
- 1--1/2 cups, vodka
- 1 tablespoon, chocolate syrup

### Procedure:

Boil water. Add coffee. Add sugar. Simmer, 20 min. Remove from heat, add chocolate. Allow to cool. Add vodka (or don't cool if you want some of the alcohol to boil off).

## Irish Cream

Classification: liquer, Irish cream

Source: Eric Anderson (randerson@cud-nvr.denver.colorado.edu) rec.food.drink, 10/28/91

It is possible to purchase better, but this isn't bad, and is just fine for using in mixed drinks, or college students on a tight budget.

### Ingredients:

- 1 cup, Scotch whiskey
- 1--1/4 cups, half and half
- 1 can, sweetened condensed milk
- 3 drops, coconut flavoring
- 1 tablespoon, chocolate syrup

### Procedure:

Mix scotch and milk. Add 1/2 and 1/2. Add rest. Stir.

## Kwas

Classification: kvass, rye, bread

Source: Lee Katman Issue #827, 2/19/92

There are many ways of making kwas. The method varies with the locality. In Bukowina, a province of Austria where there are many Slavic folks, kwas was made with apples and had a pleasant cidery, slightly sourish taste.

I have chosen the simplest of the recipes, and you can try it, making it once for the sheer novelty of it. It is modified from a recipe of Harry Rubin and Vasily Le Gros, of the Monastery of Our Lady of Kursk, about a mile from my farm. The kwas is made at the monastery by one of the monks.

At the monastery, the priest makes it somewhat differently, using little syrup and no raisins. The result is a very sour drink.

In Bukowina, small whole apples were put in the water before boiling it, and one was put into each glass of kwas when you bought it.

### Ingredients:

- 3 pounds, stale well-baked rye bread
- 5 gallons, water
- 3 pounds, raisins
- 2 pounds, dark molasses (or honey)
- 1/2 ounce, yeast (2 packs)
- 1 tsp., whole wheat flour

### Procedure:

Cut the bread into small pieces and put them into a crock or barrel. Boil the water and pour it over the bread. Add the cut-up raisins. Cover the crock well with a tablecloth and let the liquid stand until it cools. Filter it through a napkin or towel, but do not squeeze it. Pour into the liquid the molasses (or honey); use a greater amount if you want a sweet wine. Mix thoroughly. Dissolve the yeast in 1/2 cup warm water and pour it in, and also add the flour.

Cover and place in a warm room (65 - 70). Let the must stand until it starts fermenting, then filter it. Pour it into bottles, putting two raisins into each bottle. After a few days, it should be good to drink.

## Dandelion Wine

Classification: dandelion wine

Source: Michael Yandrasits (michael@frank.polymer.uakron.edu) Issue #872, 4/27/92

I've just picked 21 pints of dandelion flowers and plan on scaling this recipe up to make 5 gallons of wine.

### Ingredients: (1 gallon)

- 4 pints, dandelion flowers (as little green as possible)
- 18 ounces, chopped sultanas (white raisins)
- 1--1/2 pounds, corn sugar
- 3 teaspoons, citric acid
- 2 campden tablets
- yeast

### Procedure:

The recipe calls for making a "dandelion tea" by steeping the flowers in a warm water for 24 hours. I've done this part and the "tea" is a yellow-brown color with a very grassy smell and taste. Is this what is supposed to happen? I've tasted and smelled the flowers very carefully and quite frankly they don't taste like much at all. Will some "magic" happen during fermentation and aging (not at all uncommon in this type of endeavor)?

## Dandelion Wine

Classification: dandelion wine

Source: Jack Schmidling (arf@ddsw1.mcs.com) Issue #873, 4/30/92

My wife and I were poring over my collection of winemaking books trying to integrate all the recipes and procedure into one that makes sense. Talk about contradictions and mommies...

Steep one day... steep seven days.

Remove all the green calices.. don't bother.

Steep in boiling water... never boil.

Don't steep at all, just ferment the whole mess.

### Ingredients:

- 4 gallons, dandelions
- 4 gallons, water
- 8 lemons
- 4 pounds, raisins
- 10 pounds, sugar
- yeast

### Procedure:

Bring water to boil. Dump in the stuff and pitch when cool.

## Absinthe #1

Classification: absinthe, liquer

Source: Originally from Jolly Pancakes (jcp@islay.dco.dec.com) Reposted by Chris Shenton (css@boa.ccsf.caltech.edu) 6/9/92

There's a book which was published a year or two ago called *Absinthe: History in a Bottle*. It covers the socio-political circus surrounding absinthe, the proto-prohibitionist attitudes of the time, and the eventual politically-expedient outlawing of the drink. Also talks about the artists, poets, writers, etc. who did drink and write about it. Fun reading. It concludes with some chemical analysis, diagrams, and finally, the author's successful search for illicit absinthe in Europe.

There was a fine article in Scientific American a couple years back which described the production of absinthe by the Pernod company, complete with their recipe. Recommended. (The recipe does involve distillation and such.)

There is also an Absinthe FAQ document that was written by Matthew Baggot.

### Ingredients:

- 1 pint, vodka
- 2 teaspoons, anise seed
- 4 cardamon pods
- 1/2 teaspoon, ground coriander
- 1--2/3 cups, sugar syrup
- 2 teaspoons, crumbled wormwood (dried)
- 1/2 teaspoon, fennel seed
- 1 teaspoon, marjoram
- 2 teaspoons, chopped angelica root

### Procedure:

Place vodka in large jar with tight fitting lid. Add wormwood and shake well; steep 48 hrs and strain out. Crush seeds and pods in mortar. Add them and all remaining spices to vodka and steep in a warm place 1 week. Filter and sweeten. (The sugar syrup mentioned above is your standard simple syrup.)

## Absinthe #2

Classification: absinthe, liqueur

Source: Originally from Jolly Pancakes (jcp@islay.dco.dec.com) Reposted by Chris Shenton (css@boa.ccsf.caltech.edu) 6/9/92

### Ingredients:

- 1 cup, vodka
- 1 teaspoon, crumbled wormwood
- 2 tablespoons, chopped peppermint leaves
- 1 piece, lemon peel, 3/4" x 2"
- 1/3 to 1/2 cup, sugar syrup

### Procedure:

Steep wormwood in vodka for 48 hours. Strain out and add peppermint leaves and lemon peel. Steep for 8 days, strain and sweeten. Smells good but is more bitter than #1.

## Absinthe Wine

Classification: absinthe, liqueur

Source: Originally from Jolly Pancakes (jcp@islay.dco.dec.com) Reposted by Chris Shenton (css@boa.ccsf.caltech.edu) 6/9/92

### Ingredients:

- 2 teaspoons, peppermint
- 2 teaspoons, thyme
- 2 teaspoons, hyssop
- 2 teaspoons, sage
- 2 teaspoons, dried wormwood
- 2 teaspoons, lavender
- 2 teaspoons, marjoram
- 2 pints, port

### Procedure:

All herbs are dried.

Steep herbs one week, filter and bottle. My notes describe this as "bitter, aromatic and potent".

## Ersatz Kahlua

Classification: kahlua, coffee liqueur, liqueur

Source: Yashodhara Pawar (yp02+@andrew.cmu.edu) 6/12/92

### Ingredients:

- 3 ounces, medium to dark roast coffee, finely ground
- 2 3/4 cups, Vodka, 80 proof
- 3/4 cups, Brandy, 80 proof
- 4 teaspoons, Good quality instant coffee
- 1 tablespoon, Vanilla extract
- 1 teaspoon, Chocolate extract
- 1 teaspoon, Glycerine (at most pharmacies)
- 1 drop, Red food colouring (optional)
- 7/8 cups, Distilled water
- 1--3/4 cups, Granulated sugar

### Procedure:

Place the ground coffee in a large wide-mouthed glass bottle. Add the vodka and the brandy. Allow the mixture to sit approximately 18 to 20 hours. Use coffee filters to remove the coffee from the alcohol -- discard the spent grounds. Add the instant coffee, the extracts, the glycerine, and the food colour to the mixture. Set aside.

In a scrupulously clean pan, boil the water. Add the sugar, stirring rapidly. When the

sugar is dissolved, remove from heat. Allow the sugar syrup to return to room temperature.

Add the syrup to the alcohol mixture. Store in a tightly capped glass bottle. The liqueur is better when aged for 3 or more months.

## Elderberry Wine

Classification: elderberry wine

Source: J. Wyllie (slk6p@cc.usu.edu) 8/25/92

This recipe comes from "The Art of Wine-making."

Try adding 8 ounces dried banana.

### Ingredients: (for 1 gallon)

- 6 ounces, dried elderberries
- 1 pound, raisins
- 1 gallon, water
- 2 pounds, white granulated sugar
- 1/2 teaspoon, yeast nutrient
- 3 level teaspoons, acid blend
- 1 campden tablet
- wine yeast

### Procedure:

Chop raisins. Add Wine Arts antioxidant at bottling (after a long time!)

### Specifics:

- O.G.: 1.090

## Elderberry Wine

Classification: elderberry wine

Source: Conn Copas (C.V.Copas@lut.ac.uk) 8/25/92

Elderberry wine is a misnomer, because the fruit is rarely sweet enough to make a wine with sufficient body on its own. What it is good for is providing red colour, a moderate amount of flavour, and tannin for imitation claret wines. It needs to be supplemented with something like apples, raisins, sultanas, redgrape concentrate or, for that matter, grape juice, in order to avoid making a wine which is too thin. Some fresh red fruit or freshly pressed juice is also useful to provide bouquet. If you like claret, it is hard to go past blackcurrants, as this aroma is characteristic of the Cabernet Sauvignon grape.

**Ingredients: (for 1 imperial gallon)**

- 3 pounds, fresh elderberries (any more and the tannin will be too high and you won't be able to drink it for about 7 years, like a good claret!)
- 8 pounds, fresh apples or 2 pounds, raisins, or 2 pints, grape concentrate
- 1--1/2 pounds, blackberries or 6 ounces, fresh blackcurrant juice
- 1--1/2 pounds, sugar
- oak (no more than 1 ounce)
- nutrient
- acid blend (unlikely to be required)
- water to give balance of 1 imperial gallon)
- red wine yeast (claret or bordeaux)

**Procedure:**

A standard procedure is to pulp ferment the fruit for around 5 days, strain off, then add the balance of sugar. Primary fermentation around 2-3 weeks. Rack and let settle for another 3 weeks. Optionally fine with gelatine if having clearing problems and/or tannin content is too high. When reasonably clear, add a generous dose of oak shavings and mature for 3 months, for a professional touch.

**Professor's Glogg**

Classification: glog, mixed drinks

Source: Phil Hultin (hiltin@qucdn.queensu.ca) Issue #993, 10/19/92

This is the recipe my family has used every Christmas for the last 20 years or so. It comes from Brown, D. *Foods of the World: The Cooking of Scandinavia*, Time-Life Books, New York, 1968.

The drink is quite chunky, and we usually put a small spoon in each cup to eat the raisins and almonds with. It goes to your head very sneakily and tastes really good so people tend to drink a lot of it! The Aquavit is important, the caraway flavour is noticeable in the glogg so don't substitute vodka or any such stuff.

**Ingredients:**

- 2 quarts, dry red wine
- 2 quarts, muscatel
- 1 pint, sweet vermouth
- 2 tablespoons, Angostura Bitters
- 2 cups, raisins
- 1 orange peel (without white part)
- 12 whole cardamoms, bruised in mortar & pestle

- 10 whole cloves
- 1 piece, about 2" fresh ginger
- 1 stick cinnamon
- 12 ounces, Aquavit
- 1--1/2 cups, sugar
- 2 cups, whole blanched peeled almonds

**Procedure:**

Mix all the ingredients up to and including the 1 stick of cinnamon in a 6--8 quart enamel pot. Let stand, tightly covered, at room temperature for at least 12 hours. Shortly before serving, add Aquavit and sugar. Mix well. Heat rapidly to full boil. Remove from heat as soon as mixture boils. Add almonds. Serve hot, in small cups.

**Kumiss**

Classification: kumiss

Source: Tom Brady (BRADY@VTVM1.CC.VT.EDU), Mead Digest #111, 4/8/93

The following information is taken from The Compleat Anachronist #5: The CA Guide to Brewing. This is a publication of the Society for Creative Anachronism, an international organization dedicated to the recreation of the arts and sciences of the middle ages.

First, a definition : Kumiss is a Russian and Mongolian fermented milk beverage (originally mare's milk). (sounds appetizing, no?)

**Ingredients:**

- 12 oz. fresh milk
- 4 oz. water
- 150 grains brown sugar
- 24 grains yeast (about 1.5 grams) [no specific yeast type mentioned - T.]
- 15 grams lactose (milk sugar)

**Procedure:**

Dissolve the lactose in the water, add it to the milk, mix the yeast and brown sugar thoroughly, adding a little of the milk mixture to make it a thin paste, then add that to the rest of the milk solution and stir well. Bottle this in very strong bottles (champagne bottles are recommended) and hold at 50 - 60 degrees F. Each day wrap each bottle individually in several layers of cloth before shaking the bottle gently for about ten minutes to prevent the casein from coagulating. The cloth is necessary as a safety precaution, as there is a great deal of

CO2 buildup inside the bottle and it might explode. The kumiss should be ready in three to five days.

Hints: use sweet, cream-free milk. Agitate the bottles at least three times a day, uncork each bottle once a day to release gasses and then recork it and at least twice a day set the bottle upright to allow the gasses to gather at the top. When opening the bottle, take extreme care lest the bottle explode or the cap take to the skies violently - or into someone's face - Kumiss is a very touchy beverage!

**Grandfather's Glogg**

Classification: glogg

Source: Jan Lien (lien@lysator.liu.se), rec.food.drink, 11/22/92

**Ingredients:**

- 1 bottle Red wine
- 1/2 bottle Madeira
- 3-5 clove, alternatively 2-3 teaspoon ground cardamon
- 1-2 pieces cinnamon
- 10 to 15 cl sugar (about 3.5 to 5 us fl.oz)
- shredded peel of 1/4 lemon, without the white part. Organic for your own health.

**Procedure:**

Mix wine and spices, and heat it under cover some minutes on low heat - DO NOT BOIL. Add sugar, lemon peel and stir. Keep on heat and covered for a few more minutes. Serve with raisins and almonds. (You have to throw the almonds in boiling water for maybe a minute, and peel of the brown 'coating'. They should be white for use with glogg.)

**Dull Clear Beer**

Classification: clear beer, Zima

Source: Mike Gerard (mgerard@engin.umich.edu), HBD Issue #1093, 3/9/93

There is a recipe in *Cat's Meow* called "Sima" (page 274) that calls for brown sugar and priming sugar bittered with lemons. It sounds like this new "Zima" is priming sugar with lemons (or something similar).

Result: A clear beer with no body (what a great marketing strategy)!

**Ingredients:**

- 5 gallons water
- 1 lb rice
- 1 lb corn sugar
- 4 lbs priming sugar
- 1 oz cheap hops
- yeast
- priming sugar

**Procedure:**

Boil hops alone for 1 hour (there's nothing to be added to the water/wort). Ferment. Add priming sugar.

**Irish Cream Liqueur**

Classification: Irish cream, liqueur

Source: Gary Nazelrod (terr01@sep.vitro.com), r.f.d., 4/20/93

This recipe is not only easy to make, but is amazingly close to the commercial brands.

**Ingredients:**

- 3 eggs
- 1 tablespoon vanilla
- 2 teaspoons coconut extract
- 3 tablespoons chocolate syrup
- 1 14-oz can sweetened condensed milk
- 2 cups Irish whiskey

**Procedure:**

Combine all ingredients in blender for 3 minutes. Refrigerate until thick, approximately 3-4 weeks.

**DIY Bailey's Irish Cream**

Classification: Irish cream, Bailey's Irish Cream, liqueur

Source: Claire Sanford (claire@NeoSoft.com), r.f.d., 4/18/93

This recipe is the simplest thing in the world to prepare.

Use Irish whiskey - it tastes better ;<. I've found that a mild whiskey like Crested 10 Old is better; however, you can experiment to suit your own taste.

**Ingredients:**

- 14 oz can evaporated milk
- 14 oz can condensed milk
- 2 teaspoons glycerine
- Just under 1 tablespoon coffee powder
- 1 1/2 cups whiskey

- 1 tablespoon water
- 1 teaspoon vanilla essence

**Procedure:**

Whisk everything together for 10 minutes.

**Sahti**

Classification: sahti, indigenous beers

Source: Simo Juvaste (sjuva@cs.joensuu.fi), r.c.b., 5/7/93

After posting some information on using rye malts in beer and on Finnish 100 % rye-malt low-alcoholic beer, kotikalja, I got several requests to post a recipe for Finnish sahti. I guess that the motivation for the requests was that Michael Jackson in his *New World Guide to Beer* mentions sahti as one of the most special beers in the world.

Since sahti is traditionally brewed by each household themselves, there is no a single accurate recipe for sahti. Each brewer has his/hers own version, and since the recipe isn't in a written form but as a "awareness of the process", the recipe usually varies more or less between the brews.

**Ingredients: (for 35-60 litres)**

- 20 kg sahti malt mix, a mixture of pale barley malt and pilsner malt and possibly some dark caramel will do well
- 2 kg dark rye malt
- juniper twigs
- yeast (traditionally baking yeast)

**Procedure:**

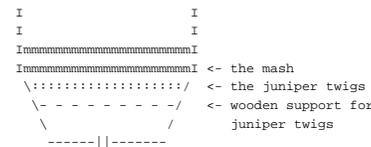
This recipe is for 35-60 liters of sahti, smaller batches can be made by using the ingredients in smaller amounts.

**Mashing**

Put the malts to one or several big enough but not too deep containers, two 40 liters containers will do well. Add ~5 litres of boiling water, stir well. During next ~6 hours: twice an hour add ~2.5 liters of boiling water and stir. The amount of water and time are approximate. This method will not keep the temperature near the optimal 65-68, but I believe that the time will do the thing. A hot place to mash would probably raise extract rates, though I don't know if it is worth it. Insulating the containers would also help.

**Filtering**

The junipers are used for filtering the mash. The filtering device should be big enough to fit all of the mash. Traditional Finnish filtering device, "kuurna" is a U-shaped longish device. The profile is about as follows, the dimensions about 150x40x30 cm (lwxhx)



Of course, any filter will do. The 20 kg batch fits well on a 40 cm x 150 cm filter consisting of a layer of juniper twigs. About 3-5 cm layer of junipers is thick enough.

Boil the junipers for a while before laying them to the filter. Put the mash to the juniper filter. Allow to filter, rinse with boiling water to add to the required volume of the wort. 40-50 liters of wort gives fairly good sahti. Allow to filter. Boil the wort for a while. Filter the wort again through the juniper-mash filter, rinse with boiling water.

The wort is ready.

**Variations**

The juniper taste can be strengthened by using juniper's boiling water to the mashing. This is quite a usual routine, but it gives quite a strong juniper taste and most people will dislike it until they get used to it. To remove the juniper taste one can use something else as a filter. Straws are the traditional alternative to juniper twigs.

The less water in the wort, the stronger sahti. Also, the first wort to come out of the filter can be used to produce stronger sahti, the rest to produce thinner sahti. The more important party the stronger sahti, the more important drinkers the stronger sahti. A not-so-strong sahti is usually called "naistensahti", women's sahti.

The amount of rye can be varied. E.g. 20 % instead of the above 10 % would give a bit stronger rye taste.

The yeast used can affect on the taste. The Finnish baking yeast is quite effective and it will give quite a sour taste. I don't know how beer yeasts will do. I believe that those would do well. Anyway the sourness is quite characteristic for sahti.

All instructions given above are approximate. I myself would consider it dull to make beer or sahti using same recipe (or any accurate recipe) every time. Perhaps other Finnish readers of this news-group (or HBD) could give some other sahti recipes.

I was also asked about suggestions how to use sauna in brewing. A warm sauna (60-70 C) is an excellent place to mash since it is easy to keep the mash at desired temperature however long you want to. Besides, sauna has been traditionally considered as the cleanest place of a Finnish household.

## Finnish Sahti

Classification: sahti, rye, Finland, juniper  
Source: Jukka Heino (jheino@ntc01.tele.nokia.fi), r.c.b., 3/7/94

Sahti is a traditional Finnish beverage. It's close to some sort of strong beer but it has some considerable differences. Normally, sahti is not bottled to bottles that can keep the pressure and that's why sahti has quite low CO<sub>2</sub> content. For making sahti you need normal equipment for making full mash beer. Here is a recipe for making a small patch.

Adding hops to sahti is not necessary. Many traditional recipes don't include hops.

### Ingredients:

- 5 kg barley malt
- 1/2 kg rye malt
- 7.5 l water (for making the mash)
- juniper branches or berries
- hops
- ale yeast

### Procedure:

Put all barley and rye malt to a big kettle. Add 1.5 litres of water of temperature about 40 degrees centigrade. Add another 1.5 litres of water every half an hour. Stir the mash when you add more water. Every time, the added water should be warmer than previously added. The last 1.5 litres should be boiling.

Boil the mash shortly and stir it continuously. (This is the biggest difference between making beer and sahti.) The mash should become a bit reddish in colour.

Put the juniper branches on the bottom of the lauter tun and add the mash. Recirculate the first turbid run off to get clear wort. Sparge slowly with boiling water. (The use of boiling water is another major difference between making sahti and beer.) Collect 12 litres of wort. Original gravity of the wort should be about 1100. Take 1/2 litres of wort and cool it to 25 C temperature and pitch the yeast. Boil the rest of the wort quickly and add hops. Cool the boiling wort rapidly to pitching temperature (25 C), put it in the fermentation bin and add the starter culture. It is better to keep the fermentation temperature below 20 C. So the fermentation takes a longer time but the taste is better.

Let the sahti ferment for about a week so that the specific gravity is around 1030 - 1040. It should still have a bit sweet taste. Bottle the sahti to bottles with easily openable caps and put in a cool (10 C) place. You should let the extra CO<sub>2</sub> out from the bottles for every second day or you may use loose caps. After a few days you should taste the sahti. When the sweetness is optimal (it depends on your taste), fix the caps and put sahti in a cold place. The lagering temperature should be close to freezing point but not below. Let it mature for some days.

Drink and enjoy. Optimal serving temperature is about 8 C.

## Ginger Ale

Classification: ginger ale, soda

Source: Jeff Benjamin (benji@fc.hp.com), HBD #1635 1/19/95

Helpful Hints:

This stuff retains a lot of unfermented sugar, so it can be explosive if you're not careful. Make it in small (~1 gal) batches and drink within a month or so. Used gallon juice jugs make great small fermenters. You can use more ginger (up to 3-4 oz per gallon) to get spicier ginger ale. The spicier batches take a little more to age, but are tastier IMHO (but then, I like lots of spicy stuff). The jury is still out on whether it is necessary to peel the ginger. I peel it simply because it's easier to grate that way. Don't second guess the fermentation time, and don't be worried if the air lock is still perking after 48 hrs. If you let it go past 48 hrs, you will probably end up with some-

what flat, not-very-sweet soda. Please don't use regular beer bottles. Champagne bottles are much stronger. 2l PET bottles work very well because you can squeeze them to see how carbonated they are, and relieve pressure if you're worried. Make sure you store the ginger ale in the fridge. This will help minimize any unwanted further fermentation.

### Ingredients: (for 1 gallon)

- 1 gallon water
- 1 pound white sugar (either granulated or corn will do)
- 1/2 oz cream of tartar
- 1 oz grated ginger
- 1 lemon
- your favorite ale yeast

### Procedure:

Boil water, stir in sugar, cream of tartar, ginger, and zest of lemon (yellow part of peel). Cool to pitching temperature (<75F), add juice of lemon. Transfer the whole mess to a sanitized fermentation vessel, pitch yeast, and cap with an airlock.

Bottle after 48 hours, using strong bottles (champagne or 2l soda pop bottles work well). Let condition at room temperature for 2-3 days, then refrigerate.

## Coffee Liquer

Classification: coffee liquer, kahlua

Source: Stuart Mennitt (smennitt@oasys.dt.navy.mil), r.c.b., 12/14/94

This recipe is from *COFFEE: A guide to Brewing and Enjoying* by Kenneth Davids. My personal suggestions are shown in brackets.

### Ingredients:

- 1 part water
- 1 part finely ground coffee
- 1 part brown sugar
- 1 part 90 or 100 proof vodka
- 1 inch fresh vanilla bean per cup ground coffee
- 1 tsp glycerin per cup ground coffee, optional

### Procedure:

Use a filter cone or pot to make the coffee. Slit the vanilla bean and add it to the water: bring the water just to boiling and simmer for 15 minutes, covered. Remove the vanilla bean and reserve. Pour the hot

water over the coffee slowly, making sure to wet all the grounds. Pour the resulting concentrated coffee through the grounds a second time. [use resulting super-brew as the 1 part measure, not the original 1 part water. Just brew with equal parts water and coffee and use the resulting liquid as the 1 part.]

[what works better is to make the coffee Turkish style in a big sauce pan, bring it up to 190-200F, let it steep for a while, then strain it into a collander lined with cheesecloth and a giant paper filter, available at places that use those giant brew urns]

Immediately dissolve the sugar in the hot concentrate. Add the vodka and the reserved vanilla bean, and refrigerate in a sterilized, stoppered bottle for a few days. Taste: when you can begin to distinguish the vanilla flavor, discard the vanilla bean and store the liqueur in a second bottle, or pour and serve. If you're impatient, substitute vanilla extract for the bean. Add 2 or 3 drops per cup of vodka any time after you've brewed the coffee. If you want your liqueur to have the very heavy body of the commercial product, add the glycerine before refrigerating. Variations: Substitute light rum for the vodka, or add a dash of tequila to every cup of rum or vodka.

The simple addition of chocolate turns coffee liqueur into Mocha Liqueur. Thoroughly mix one part hot water and one part unsweetened cocoa powder. Add 1/2 tablespoon of this mixture to every cup of the finished coffee liqueur, and mix thoroughly.

[1] Styles of coffee liqueurs differ. Before making your own, I suggest you determine which style you prefer: Kahlua, for example, is heavy-bodied and based on a dark-roast coffee; others, like Tia Maria or liqueurs based on Kona coffee, use a lighter roast. If you prefer Kahlua, use a dark-roasted coffee and go a little heavier on the vanilla and (if you use it) glycerin; if you prefer one of the liqueurs based on a lighter roast, use a medium-roast, acidic coffee, like a Costa Rican

## Yuppy Guppies Alcoholic Lemonade

Classification: cooler, lemonade, lemons  
Source: Matthew Sorell (msorell@bass.gmu.edu), r.c.b., 4/25/95

I am currently brewing a batch, based on "Two Dogs", an Adelaide (Australia) brew from one of my old locals. I have made up the recipe and it needs some refinement, the recipe below is based on observations from the current batch, using 10 lbs of sugar and 24 lemons it's a bit thick, so for this recipe I've toned things down. The primary fermentation is now on day 9 and still going strong (as you'd expect with this much sugar).

As I said, a preliminary taste test on the weekend showed the result to be a little thick but the sugar is still fermenting and it could take a while yet. I will be happy to update anyone interested in the result. Does anyone know if I needed the yeast nutrient? I added this after reading Papiarian's comments on making mead.

### Ingredients:

- 6-10 pounds of cane sugar (I'm not that fussy)
- 12-24 lemons, sliced up, or put through a food processor, including the peel
- 0-2 oz fresh ginger, crushed
- 1 teaspoon yeast nutrient
- 1 package ale yeast (I'm using Cooper's Ale Yeast)
- Water to make up 5 gallons of wort

### Procedure:

I boiled a gallon of water, added the sugar, lemons and ginger and let it go for about 20 minutes, added the yeast nutrient and then strained the hot wort into a glass carboy with cold water added to make up the volume, pitching dried yeast when cool, ie standard ale procedure. I use iodine sanitising solution for all equipment.

## Lemon Cider

Classification: lemonade, lemons, raisins  
Source: John Dittmann (jason@world.std.com), r.c.b., 4/20/95

This is a recipe from the book *Popular Lithuanian Recipes*, Josephine Dauzvardis, Lithuanian Catholic Press, Chicago, 1955.

### Ingredients: (for 1 gallon)

- 8 lemons
- 1 C raisins
- 2 Gallons boiling water
- 2 1/2 lb Sugar
- Champagne yeast

### Procedure:

Wash and slice lemons. Remove seeds. Rinse raisins. place in fermentation vessel. Pour on water. When cooled pitch yeast. When fermentation slows remove fruit and rack to secondary. After a week filter and bottle. I have not tried this recipe yet, but plan to in the near future. I will update with results. If anyone else tries this please let me know how it turns out and the processes used.

## Cranberry-Ginger Ale

Classification: cranberry soda, ginger ale, soda

Source: John Glaser (glaser@widlar.ece.arizona.edu), HBD Issue #1784, 7/18/95

### Ingredients: (for 1 gallon)

- 3.25 qts water
- 1 cup honey
- 1oz freshly grated ginger
- 3cups cranberry juice (yes, pure juice, not that juice cocktail stuff!)

### Procedure:

Dissolve honey in water. Bring to boil, and add ginger. Simmer 30 min. Cool to room temp or colder, and mix in cranberry juice. Bottle, chill, and carbonate. Use 50 psi if you want to recap. Delicious! It even has a little head retention.

## Garlic Lover's Soda

Classification: garlic soda, soda

Source: John Glaser (glaser@widlar.ece.arizona.edu), HBD Issue #1784, 7/18/95

That Red-Dog-drinkin' Devil spoke to me thru those beer-stealing aliens and made me write this.

### Ingredients: (for 1 gallon)

- 4 qts water
- 1 cup honey
- 5 minced fresh garlic cloves

### Procedure:

Dissolve honey in water. Bring to boil, and add garlic. Simmer 10 min. Cool to room temp or colder. Bottle, chill, and carbonate. Use 50 psi if you want to recap. Now if you have read this far, go check yourself into a nut house for even thinking of making

something this disgusting. Yecch! Eew!!!  
(And I'm a garlic lover, too!)

### Kvass I

Classification: kvass, rye, Russian kvass, black bread, ethnic brews

Source: mikaline@aol.com, r.c.b., November 17, 1994

These are from the Old Country, so use at your own risk. When I was an undergraduate & Bud came out with the screwtop quart, kvass had a brief vogue, but real dark rye was hard to find!

#### Ingredients: (for 1 gallon)

- 1 loaf dry dark rye bread (approx 24 slices)
- 1-1/2 gal boiling water
- 3 c sugar
- 2 pkgs yeast
- 1/4 c golden raisins

#### Procedure:

Put bread in a tea towel & tie bundle securely with string. Put bundle in crock & pour in boiling water. Cover & let set until water is lukewarm. Remove bundle & let drip into clean pan. Pour drip water back into crock, making sure no bread is in the water. Add sugar, then yeast, stir & cover. Set in a warm place 10 to 12 hours.

There will be a slight yeast settlement. Pour the clear liquid into a jug & add raisins. Cork the bottle or put a lid on the jar, but not too tightly, or the cork will blow. Refrigerate for 5 days, then strain before serving. Yield will be about a gallon.

### Kvass II

Classification: kvass, rye, dark bread, Russian brew, ethnic brews

Source: mikaline@aol.com, r.c.b., November 17, 1994

#### Ingredients:

- 1 lb dried out sliced black bread
- 24 c boiling water
- 3 c sugar
- 2 oz fresh yeast
- 1/2 c golden raisins

#### Procedure:

Put bread into a big pan or earthenware crock & pour boiling water over it. Allow to cool till lukewarm, then carefully squeeze the liquid from the bread & strain the liquid through a muslin cloth so the kvass will not be cloudy. Add the sugar & yeast, stir & cover. Let stand 10-12 hours.

Pour the kvass into clean bottles & add 2 or 3 raisins to each. Cork & tie down & refrigerate immediately. If not chilled at once it will continue to ferment and shatter the bottle if it cannot blow its cork.

### Kvass III

Classification: kvass, kvast, rye, dark bread, Russian brew, ethnic brews

Source: mikaline@aol.com, r.c.b., November 17, 1994

#### Ingredients:

- 2 lb dark rye bread
- 1 oz yeast
- 8 oz sugar
- 1 oz mint
- 2 oz raisins
- 16 pints water

#### Procedure:

Cut the bread into slices & bake in a moderate oven until crisp. Place bread in a large saucepan & pour in boiling water. Let stand for 3 to 4 hours. Strain off liquid & combine with yeast & mint. Cover with a cloth & allow to ferment in a warm place for 6 hours. When the first froth appears, strain again & pour into bottles containing 1 or 2 raisins in the bottom. Cork firmly (or use beer bottles with screw caps) & store in a cool place for 3 days before serving.

### Gertie's Crabapple Liquer

Classification: liquer, crabapple liquer, spirits

Source: Darren George (Darren.George@UAlberta.CA), September 14, 1995

This recipe is basically a sophisticated version of a 'Yuckflux' (which, for those of you not educated in Alberta, involves an extremely large pail, several kilos of fruit, several bottles of alcohol, and a baseball bat), but is much, much better.

Instead of crabapples, you can also use chokecherries (with scotch); raspberries (with rum), or saskatoons (with gin). I've also tried cantelope (with vodka), which wasn't bad, and plum (with vodka), but this turned out rather prunish tasting.

#### Ingredients: (for 1 quart)

- 4 quarts crabapples
- 4 cups sugar
- 3 cups vodka

#### Procedure:

Take a 4 quart mason jar, and fill it with crabapples that have been washed and quartered (you could take the stems and cores out, but it makes no difference and is a lot more work). Add 4 cups of sugar and three cups of vodka. Store the jar on its side, turning once every day for 16 days to get the sugar to dissolve. After 16 days, filter out the fruit bits (Gertie recommends using a knee-high nylon stocking, as this can be suspended for a few days to get every last drop out), and bottle. This recipe can be done on nearly any scale from 1 qt. to 4qt. (I've never seen a mason jar more than 1 gallon), and two bottles of vodka will normally yield about five bottles of liqueur.

### Ginger Ale

Classification: ginger ale, soda, soft drink

Source: Lincoln T. Cat (linc@halcyon.com), r.c.b., 8/21/95

Warning: I've made this several times. The first time I used Beck's bottles, and several exploded. Since then I've used Champagne bottles with corks. If you use beer bottles (and I don't suggest you do) keep them COOL, and even then be prepared for the worst! The problem is the yeast ferments the cane sugar in the bottle, producing the desired carbonation, but continues to ferment until the bottle explodes.

#### Ingredients: (for 1 gallon)

- 1 cup cane sugar
  - 1 lemon, cut into disks, with peel
  - 1 gallon, boiled water
  - 1 oz thinly sliced fresh ginger root
- Yeast: 1/4 - 1 tsp dry ale yeast

#### Procedure:

The process is to boil water, add honey and/or cane sugar. Boil the sugar and water

with ginger & lemon for 15-30 minutes. Cool and add yeast, and bottle immediately.

## Mint Kvas

Classification: kvass, rye, bread, mint kvass

Source: Dave Vaness (vaness@bowler.dacc.wisc.edu), r.c.b., September 22, 1995

The following quotation and recipe are from *Russia* of the Time-Life Foods of the World series.

“For drink the peasant diet had kvas, which was much like the ‘small beer’ of Western Europe. It could be made from grain and malt, but was often made from leftover dark bread soaked in hot water and allowed to ferment for a few hours; sugar, fruit or honey was customarily added as a sweetener. The finished brew could be drunk on the spot or bottled for later use; in some households a part of the brew served as a fermented stock for soups. Homemade kvas is somewhat effervescent and only slightly alcoholic. It has never enchanted many non-Russians, but it had an important place in the peasant diet. It was cheap and the yeast suspended in it, like the vegetables in shchi [cabbage soup] or borshch (beet soup), formed a nutritious supplement to a limited diet.”

### Ingredients: (for 6 cups)

- 1 pound day-old black bread or Danish pumpernickel
- 2 tablespoons active dry yeast
- 1 cup sugar
- 1/4 cup lukewarm water (110 - 115F) 1/4 cup lukewarm water (110 - 115F)
- 2 tablespoons fresh mint leaves or 1 tablespoon crumbled dried mint
- 2 tablespoons raisins

### Procedure:

Preheat the oven to 200F. Place the bread in the oven for about 1 hour, or until it is thoroughly dry. With a heavy knife, cut and chop it coarsely. Bring 6 quarts of water to a boil in an 8-quart casserole and drop in the bread. Remove from heat, cover loosely with a kitchen towel, and set it aside for at least 8 hours. Strain the contents of the casserole through a fine sieve set over another large pot or bowl, pressing down hard on the soaked bread with the back of a large spoon before discarding it.

Sprinkle the yeast and 1/4 teaspoon of the sugar over the 1/4 cup of lukewarm water and stir to dissolve the yeast completely. Set aside in a warm, draft-free spot (such as an unlighted oven) for about 10 minutes, or until the mixture almost doubles in volume. Stir the yeast mixture, the remaining sugar and the mint into the strained bread water, cover with a towel, and set aside for at least 8 hours.

Strain the mixture again through a fine sieve set over a large bowl or casserole, then prepare to bottle it. You will need 2 - 3 quart-sized bottles, or a gallon jug. Pour the liquid through a funnel 2/3 of the way up the sides of the bottle. Then divide the raisins among the bottles and cover the top of each bottle with plastic wrap, secured with a rubber band. Place in a cool -- but not cold -- spot for 3 - 5 days, or until the raisins have risen to the top and the sediment has sunk to the bottom. Carefully pour off the clear amber liquid and re-bottle it in the washed bottles. Refrigerate until ready to use. Although Russians drink kvas as a cold beverage, it may also be used as a cold-soup stock in okroshka (chilled vegetable soup with meat) or botvinia (green vegetable soup with fish).

## Negus: Grandma Lipshitz Secret Mulled Wine Recipe

Classification: mulled wine

Source: John H. Grant (74444.3034@compuserve.com), HBD Issue #1596, 12/5/94

This festive recipe comes from Eric at Defalco's in Ottawa. Eric writes: “One of my fondest childhood memories was of the sleigh rides we would take at Christmas time. Family and friends would all go out for hours on a horse drawn sleigh. My grandmother would stay at home and prepare a secret recipe of Negus (mulled wine) which had been in the family for generations. We would all come home and thaw ourselves by her fire while the grown ups would proceed to get ‘weird’ on grandma’s special brew. That spicy aroma which permeated my grandma’s house will always be the smell of Christmas to me. Now that I’m an adult, a Christmas party wouldn’t be complete without my Grandma’s Negus. To make a long story short, on a recent visit to my grandmother’s house I found the recipe and took it. It was discovered missing and I have since been disowned by my fam-

ily. I thought I’d pass on the recipe to you in hopes of being invited over this Christmas.”

### Ingredients:

- 1 1/2 cups water
- 2 1/2 cups sugar
- 4 dozen whole cloves
- 6 sticks of cinnamon
- 3 crushed nutmeg
- peel of 3 lemons and 2 oranges
- 4 cups hot lemon or lime juice
- 4 bottles of red wine

### Procedure:

Add to the water the sugar, cloves, cinnamon, nutmeg, and citrus peels. Boil for 5 minutes. Strain the syrup into a large pot, and add the citrus juice. Heat well. Add the 4 bottles of wine (this is going to be a good recipe isn’t it!). Keep covered on lowest heat. Serve with lemon slice and/or cinnamon stick.

## Amaretto

Classification: liquer, amaretto

Source: Kevin Fons (KFONS@china.qgraph.com), HBD Issue #1611, 12/22/94

### Ingredients:

- 2 Cups Sugar
- 2 Cups Water
- 2 Cups Vodka
- 2 Cups Brandy
- 1 Ounce Almond Extract

### Procedure:

Combine sugar and water in a medium sauce pan, bring to a boil. Reduce heat and simmer uncovered for 10 minutes, stirring occasionally. Remove from heat. Stir in liquor and extract. Transfer to tightly covered bottles. Makes 6 Cups.

## Irish Cream

Classification: liquer, cream liquer, Bailey’s, Irish cream

Source: Kevin Fons (KFONS@china.qgraph.com), HBD Issue #1611, 12/22/94

**Ingredients:**

- 1-3/4 Cups of your favorite liquor (Irish Whiskey, brandy, rum, bourbon, scotch)
- 1 (14 oz.) Can Sweetened Condensed Milk (not evaporated)
- 1 Cup (1/2 pint) Whipping or Light Cream
- 4 eggs
- 2 tablespoons chocolate flavored syrup
- 2 teaspoons instant coffee
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

**Procedure:**

In a 6 cup blender, at low speed, combine all ingredients. Blend until smooth. Store in a tightly covered container in the refrigerator, up to one month. Shake or stir before serving.

**Brandy**

Classification: spirits, brandy

Source: Mike Aesoph, (aesoph%ncemt.ctc.com@ctcga.ctc.com), HBD #1902, 12/6/95

Just thought I would post a Brandy Recipe given to me by a friend. Give it a try.

It's really kind of disappointing brewing anything but beer. Wine, Brandy, liquors and other stuff generally don't require boiling... No boiling, no good smell. As a matter of fact, a wine making friend of mine says, "There's no such thing as a bad bug!"

**Ingredients:**

- 3 Qt Fruit
- 3 Gal. Water at 112F
- 1 Small Cake Champagne Yeast
- 10# Sugar, best is Cane, not Bee
- 3 Quartered Lemons

**Procedure:**

Stir once everyday for 7 days. Add 4# raisins. Let stand 21 days and remove fruit and siphon. Let stand 5 days, siphon and bottle.

**Root Beer**

Classification: soda, soft drink, root beer

Source: Keith McLeod (furry@opus.freenet.vancouver.bc.ca), r.c.b., 1/25/96

This recipe came out of an American book so it likely uses those small gallons. I haven't tried this one yet, but I can't see any reason not to bottle it and will try it one day.

**Ingredients:**

- 1 1/2 lb burdock roots
- 1/2 cup corn kernels roasted until browned
- 2 oz dried sassafras or sassafras roots
- 2 oz hops
- 5 gal water
- 2 1/2 lb white or brown sugar
- 1 pkg self-starting wine yeast
- yeast nutrient

**Procedure:**

Burdock is a big leafed plant that grows abundantly in the country or in vacant city lots, but digging its roots will require a strong back. Rinse roots thoroughly so that no dirt remains (discard the leaves). Cut the roots into pieces, place into a large pot with the corn, sassafras, and hops. Cover with 3 gallons of water.

Bring the mixture to a boil, cover the pot and allow to boil for 20 minutes. Strain into a large fermenting vessel and add enough additional water to make 5 gallons and add the sugar (specific gravity should be about 1.025 which should equate to an alcohol content of about 3% , and acceptable for root beer).

When the temperature of the liquid reaches 70 degrees stir in the yeast nutrient and stir in, then sprinkle the yeast over but do not stir. cover and let stand overnight.

Stir in the yeast, recover and allow to ferment for 2 days before chilling and drinking. The beer probably will not be clear by then, but should taste delicious.

**Strawberry Wine**

Classification: wine, strawberry wine

Source: Douglas Thomas (thomasd@uchastings.edu), Mead Digest #478, 5/14/96

**Ingredients:**

- 12# strawberries
- 12 oz molasses
- 2tsp yeast nutrient
- 2tsp acid blend
- 1tsp pectic enzyme
- champagne yeast

- 2 gallons water
- 2# dark brown sugar
- 6# light brown sugar

**Procedure:**

0. Added to half gallon of the water, boiled and cooled, then stirred into the must of strawberries and water this is the beginning batch, made like any standard wine.

Week #:

1. 2lbs brown sugar to 2 cups water boiled cooled, and fed to wine
2. same as above
3. 2lbs. white sugar to one cup water fed.
4. 2lbs. brown sugar to one cup water fed.
5. 1lb white sugar to one cup water.
6. 1lb brown added to racking, plus 1/2 tsp tannin.

When this has stopped bubbling add 3 campden tablets and let settle for 1 week naturally. Rack again, fine with gelatin, and let sit for another week. Finally add 1/4 - 1/2 oz american un-toasted oak chips and let age in carboy for 2 months. When this is sufficiently clear, bottle, and there you have it.

**NA Beer**

Classification: non-alcohol beer, low alcohol beer

Source: Wade Wallinger (WAWA@chevron.com), HBD Issue #1710, 4/20/95

My father is no longer able to consume alcohol, and has become quite the partaker of na beer. as a rule, the americans are again way behind the europeans in terms of quality. I wanted to homebrew a beer that he could drink AND enjoy.

**Ingredients: (1 gallon)**

- 1/2# carapils (mashed by 'steeping' in 1 gallon of water as it heated)
- 1/2oz hallertau hops (3.1% alpha, 15 min boil)
- 1/2oz hallertau hops (3.1% alpha, 1 min boil)
- 1 packet of ale yeast (dry)

**Procedure:**

I let this sit for about two weeks in a gallon jug with an airlock at room temp (about 70f) - no airlock activity. It took two weeks to 'clear' enough to comfort me that it was time to bottle. I used 1 oz corn sugar in 1/2 cup water to prime. OG was 1.010, FG was 1.009 (well within the repeatability of the test, I believe).

Well, my father visited for easter, and rated the beer to be as good as the european versions he has come to enjoy. A homebrewing buddy of mine also enjoyed the taste, and wants to make a batch for himself for the summer afternoons when he needs to retain his composure. The beer primed wonderfully. the only drawback is that the sediment does not become firm, and is difficult to keep from the glass when pouring from the bottle.

**Specifics:**

- OG: 1010
- FG: 1009

**Sloe Gin**

Classification: liqueur, sloe gin

Source: Sutart Binnie (pssao@csv.warwick.ac.uk), r.c.b., 9/22/95

Try and get hold of a copy of *Straightforward Liqueur Making* by Gerry Fowles. Its full of good recipies.

**Ingredients:**

- 16 ounces (450g) sloes
- 1 bottle (700ml) gin
- 9 ounces (250g) sugar
- 1 teaspoon (15 ml) glycerine

**Procedure:**

Rinse the sloes and prick each one a dozen or so times. (alternatively freeze for 2 weeks then defrost) Place all the ingredients in a suitable container and shake at regular intervals for a period of 6 to 8 weeks. When the liqueur has acheived a deep red colour remove the sloes and allow to mellow for a further month. As an alternative to sloes you can also use damsons.

**Raspberry Wine**

Classification: raspberry wine

Source: Desmond Power (des@jeeves@engr.mun.ca), r.c.w. 9/19/96

I just tasted a raspberry wine that I have had settling for about 5 weeks now, it is based on a number of recipes that I got from the net and from my homebrew store. I combined all the recipes together to get this...

**Ingredients: (23 liters)**

- 18 lb. Red Raspberries (store bought)
- 2.5 t Yeast Nutrient
- 2.5 t Yeast energizer
- 2.0 t Acid Blend
- 2.5 t Pectic Enzyme
- 1 t Grape Tannin
- 3 cans frozen concentrated apple juice
- 6-8 lb. Sugar (to bring sg up to 1.090)
- 1 packet Lavelin 1118 Yeast (I think this is the correct number)

**Procedure:**

I checked the acid on this, and it worked out to roughly 6.7%, assuming it did the acid titration right (I just bought the kit a little while ago)

The problem with raspberry wine is getting rid of the seeds. I read a post some time back explaining how the raspberry seeds can give the wine off flavours if left in the wine for extended periods. I used the following procedure...

Freeze and thaw berries. Mash berries in a bucket and add pectin enzyme. Wait two days then remove juice from pulp (this is the difficult part). To do this, I scooped the pulp into cheese cloth and tied it up in bags. The 18 lbs of berries required about 6 1.5'x1.5' cheeze cloth squares wrapped up. I then squeezed most of the juice from the pulp (don't throw the pulp away yet).

Add the rest of ingredients and bring sg up to 1.090 with sugar. Add yeast AND pulp bags to the must. While the must is fermenting over the next 5 days, squeeze pulp bags daily to remove extra flavour and colour from pulp. Remove pulp bags (squeeze out wine) and rack when gravity has dipped to 1.005 or less.

Then, you can rack every three weeks until clear (or follow whatever procedure you normally follow). I fined with gelatin last week to remove most of the extra yeast and the wine is quite clear now.

The wine is quite nice now, if you like raspberries. The wine has a nice raspberry flavour but it isn't too overwhelming. I'll probably bottle soon so I can start a batch of blueberry wine.

**Specifics:**

- OG: 1.090

**Chicha**

Classification: chicha, corn beer, central america, native america

Source: Scott Kaczorowski (kacz@delta1), HBD Issue #2224, 10/10/96

Bill Ridgely posted to the HBD about two years ago (?) regarding another one of his beery adventures: Chicha (corn beer).

Chicha is made in South and, to a lesser extent, Central America. Unlike African opaque beer, it is not brewed commercially, but instead is made and served in what sound to me like wee tiny brewpubs. An abbreviated version is also made in people's kitchens. Chicha is consumed whilst still fermenting and so is low in alcohol. It is often spiced and may also be served with fruit.

With Bill's help and a little patience, a friend and I recently completed a batch. This was a very interesting and satisfying endeavour which included growing and malting the corn used. Every step of the process was very simple, and I highly recommend attempting this at home. My second crop of corn is about to come in and the results were good enough that I will be doing this again in the near future.

**Ingredients: (for 1-1/2 gallons)**

- 1.5 lbs jora (malted corn)
- 1 lb piloncillo (akin to brown sugar)
- Spices
- Nottingham dry yeast

**Procedure:**

Mash for 90 minutes at 160F.

We did two 1.5 gallon batches, each spiced differently (one with curacao/coriander, the other with allspice/cinammon). We would rather have used a higher proportion of jora, but on brewday we discovered that our ability to determine the weight of things is seriously imparied. Instead of the 4.5lbs we thought we had, we found we had only 3lbs of jora.



Rather than readjust (the OG would have been more appropriate at ~1.045 in any case), we added more sugar, a course of action that was inspired by homebrewed Weizen as much as anything else.

The result is a very tasty beverage, pretty big all the way around on corn, and yet the flavor is quite subtle. Be warned that chicha is at its peak 2 to 4 days after pitching while it still retains some sweetness and body. Once the chicha ferments out, you are left with a fairly bland beverage that reminds me of iced tea more than anything else. If I'd been thinking (chicha lends itself to gulping), I would have kegged the stuff on the third day after pitching and stuck it in the fridge.

While we took the trouble to grow our own (blue) corn, I see no reason why one could not start with good ol' yellow corn from the grocery store (domestic 20-row?) In fact, I plan on doing this if only to see what kind of chicha it makes.

More details are available on the Chicha page.

**Specifics:**

- OG: 1.055
- FG: 1.012

