

#### Blackish Brew (Brown Ale)

This was named by my daughter, Julia, who was 5 years old at the time and still Dad's little helper.

(Recipe for 20 litres)

1 Best Cellar Brown Ale beer kit (4lb.)  
1 lb. of malt extract syrup.  
1/2 oz. of Cascade hop pellets.(bittering)  
1/4 oz. of Cascade hop pellets. (finishing)

Method:

Boiled for 45 minutes with 6 litres of water and bittering hops. Turned off heat and added finishing hops for last 2 minutes. Poured into fermenter and added cold water. Added yeast when the temperature was at 78° F. Spg 1.030.

My Notes:

This was a low alcohol beer. My notes said it was real good, but I would add more hops the next time to get more bitterness.

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#### Good Friday Pale Ale

This is a brew I made on a Good Friday several years ago. I remember this one distinctly because of an episode that happen between my daughter and our neighbour's dog. It seems the dog wanted Julia to play with him in his own yard, so he dragged her by the hood across the road to his property. This gave us all a big fright but no harm was done.

(Recipe for 20 litres)

1 Best Cellar Pale Ale beer kit.  
450 ml of malt extract syrup.  
2 cups of corn sugar.  
2 teaspoons of Gypsum.  
1/2 oz. of Goldings hops (bittering).  
1/2 oz. of Cascade hops (finishing).

Method:

Boiled all ingredients except finishing hops for 45 minutes with 6 liters of water. Put the finishing hops in for the last 3 minutes. Spg. 1.039

My Notes:

The gravity is too low for a pale ale, the next time I will add more malt extract. Not enough hop bouquet. The next time I may try dry hopping.

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#### V.P. Bitter

This was an interesting brew. The brown sugar gave it a unique taste, somewhat different from your average bitter.

(Recipe for 20 litres)

1 kg Light dry malt extract  
1.5 kg. Light liquid malt extract.  
8 oz of crystal malt  
10 oz of golden yellow sugar.  
1 1/2 oz Fuggles hops (bittering)  
1/2 oz Fuggles hops (finishing)  
3 teaspoon of Burton Water Salts.

Method:

Boil with all ingredients except the finishing hops in 6 litres of water for 1/2 hour. Add finishing hops and remove from the heat. Let stand for 2 minutes then pour into fermenter. Top up to 20 litres with cold water. Check temperature, when below 30° Celsius add 2 packets of ale yeast. Ferment as usual. Spg 1.043

My Notes:

Good beer. Maybe a little too bitter. Wasn't brilliantly clear. The next time I will use Irish Moss.

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#### Billy's Bitter

A nice easy drinking beer.

(Recipe for 20 litres)

1 1/2 kg Light Dry Malt Extract  
1 1/2 kg Light Liquid Malt Extract  
1/2 cup of roasted barley  
25 g Fuggles hops  
15 g Cascade hops (finishing)

Method:

Boil with all ingredients except the finishing hops in 6 litres of water for 50 minutes. Add finishing hops and boil for 3 more minutes. Remove from the heat. Pour into fermenter. Top up to 20 litres with cold water. Check temperature, when below 30° Celsius add 2 packets of ale yeast. Ferment as usual. Spg 1.042

Notes:

Nice beer with a pronounced hoppy taste. Not happy with the clarity. It may be because I kegged it. I will use finings the next time.

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Scottish Export Ale  
Smooth tasting.

(Recipe for 20 litres)

1 Geordie Scottish Export beer kit.  
1 kg Light Dry Malt Extract.  
1/2 kg of sugar  
1 cup of crystal malt  
1/4 oz Cascade hops (bittering)  
1/4 oz Cascade hops (finishing)  
1 pkg of Geordie yeast

Method:

Boil with all ingredients except the finishing hops in 6 litres of water for 30 minutes. Add finishing hops and boil for 1 more minute. Remove from the heat. Pour into fermenter. Top up to 20 litres with cold water. Check temperature, when below 30° Celsius add yeast. Ferment as usual. Spg 1.047.

Notes:

I kegged this beer and added gelatine finings. Tasted very good. Best draught beer I've made yet. Went very quickly. Next time I will add extra hops, less sugar and more crystal malt.

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Abbey Beer  
Wicked beer!

(Recipe for 9 litres)

1 Brewferm Abbey Beer Kit  
1/2 kg Dry Light Malt Extract  
1 cup corn sugar  
1/4 oz Williamette hops.

Method:

Boiled beer kit, malt extract and sugar for 15 minutes in 5 litres of water. Turned off the heat and added the hops. Let stand for 2 minutes. Poured into fermenter. Added water to bring up to a total of 9 litres. When the temperature was under 30° Celsius the yeast was added. Spg. 1.073

Notes:

Couldn't resist to taste. Sweet, heavy and hoppy! This going to be a good one. Excellent beer!

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Black Nose Stout  
My little helper named this one. Big taste.

(Recipe for 23 litres)

2 Best Cellar Dublin Stout Beer kits.  
1 cup of roasted barley  
2 cups of crystal malt  
1 kg Light Dry Malt Extract  
1/2 oz of Fuggles hops (bittering)  
1/2 oz Fuggles hops (finishing)

Method:

Add grains to cold water. Bring to a boil. Remove grains and discard. Add rest of ingredients except finishing hops. Boil for 25 minutes. Reduce heat to a simmer. Add finishing hops and simmer for 7 more minutes. Pour into fermenter. Top up to 20 litres with cold water. Check temperature, when below 30° Celsius add yeast. Ferment as usual.

Notes:

Fermented very quickly and vigorously. Tastes good - like stout. Too bitter and too sweet maybe.

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Ironmaster Brown Ale  
This was my wife's all time favourite. Needless to say, I never got a chance to drink much of it myself.

(Recipe for 14 litres)

1 Ironmaster Brown Ale beer kit.  
1/2 kg. Dry Light Malt Extract.

Method:

Boiled in 4 litres of water for 10 minutes. Added cold water to bring up to 14 litres. Added yeast when temperature was below 30° Celsius. Spg. 1.050

Notes:

Had a very strange and harsh taste at bottling time. I had little hope for this beer at first but it turned out excellent after a couple of months aging.

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Australian Real Ale

A nice beer with little bit of hop bite.

(Recipe for 20 litres)

1 Cooper's Real Ale beer kit.  
2 cups of crystal malt.(crushed)  
3 cups of corn sugar  
1/2 kg Dry Malt Extract (light)  
2 packets of Coopers yeast.  
1/4 oz Hallertau hops.

Method:

Put crystal malt in 1 1/2 gallons of water. Bring temperature up to 150° F. Hold for 30 minutes. Bring to boil. Remove grains as soon as boil begins. Add malt, sugar and hops. Boil vigorously for 1 hour. Ferment as usual. Spg. 1.044

Notes:

Tastes good. Very good beer, very clean taste. A little bitter.

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Australian Draught

Delicious smooth beer.

(Recipe for 20 litres)

1 Coopers Draught Beer kit  
500 g Dry Malt Extract  
2 cups of white sugar  
1/2 teaspoon of Irish Moss  
1 tsp Chalk  
Wyeast Bavarian 2206 liquid yeast.  
1 oz Saaz hop pellets.

Method:

Boiled for 15 minutes. Added hops for last 2 minutes only. Chilled with a wort chiller. Fermented at 10° Celsius. Spg. 1.046

Notes:

Nice summer beer.

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Irish Lager

My try at making a Harp style lager which came pretty close to the real thing.

(Recipe for 20 litres)

1 Best Cellar Irish Lager Beer kit.  
500 g corn sugar  
4 oz crystal malt  
4 g Chalk

Method:

Steep crushed crystal malt in 1 litre of 150° F water for 1/2 hour. Full boil for 1 hour. Cool with wort chiller. Ferment.

Notes:

Close to Harp lager. Very clear, easy drinking.

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October Fest

A great-tasting German style amber lager.

(Recipe for 20 litres)

1/2 lb. toasted barley  
2 oz. roasted barley  
1/2 lb. of crystal malt  
1 1/2 kg. can of amber malt extract  
50 gm Tettanger hop pellets.(bittering)  
15 gm Hallertau hops (finishing)  
2 pkgs of dry lager yeast.

**Method:**

Put grains into 1 1/2 gallons of water. Bring temperature up to 150° F. Hold for 30 minutes. Bring to boil. Remove grains as soon as boil begins. Add malt and bittering hops. Boil vigorously for 1/2 hour. Add finishing hops and turn off heat after 3 more minutes. Ferment as usual. Spg. 1.046

Notes: Very good beer. The toasted barley is really evident in the taste.

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**Honey Pilsner**

This was a honey of a beer.

(Recipe for 20 litres)

1 kg. Light Plain malt extract  
2 cups of corn sugar  
1 cup of honey  
1 cup of crystal malt  
1/4 cup of chocolate malt  
1 oz of hops (these were wild hops, I don't know what kind, but they were very mild)  
1/2 oz of hops for finishing.  
1 tablespoon of gypsum.

**Method:**

Put grains and gypsum into 1 1/2 gallons of water. Bring temperature up to 150° F. Hold for 30 minutes. Bring to boil. Remove grains as soon as boil begins. Add malt, sugar, honey and hops. Boil vigorously for 40 minutes. Then add finishing hops and boil for 10 more minutes. Ferment as usual. Spg. 1.054

Notes: Nice crisp light taste. Needs just a tad more hops. I don't think the wild hops had much bittering power.

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