

TALK to your BEER

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SIMPLE STEP BEER

A Malt-Extract Beer for Beginners
by Fred Eckhardt, all rights reserved

MAR 5 1983

Portland, Oregon

This is a simple all-malt beer quite suitable for someone making their first batch of beer. The result is five U.S. gallons or 20-litres in the bottle, and the beer is quite remarkable. Our calculations will assume an extra half-gallon, for loss during the brewing process. This will be an almost single-stage ferment. The effective Original Gravity of this beer will be about 1053 (13.1°B) or a little lower depending on your malt extracts.

INGREDIENTS

Estimate volume 5-US gallons (20-litres)

1 x 3.5-lb tin best quality Pale Hopped Malt
Extract (1.6-Kg)

1 x 3.5-lb tin Pale, dark or amber malt extract
(for more color in finished product use darker
2nd tin of extract).

10-15 gm good aromatic hop pellets, such as
Hallertauer, Saazer, Cascade or Fuggles. Add
as described later.

Water Treatment: probably none if your water is
not high in Calcium Carbonates, and if it is boil
it to reduce that. Most water is satisfactory
for making this type of malt extract beer.

Yeast: Red Star Ale Yeast. Two packets.

EQUIPMENT: Large kettle for boiling about 2½-
3 gallons; open primary fermenting vessel of
6-10 gallon capacity; plastic cloth;
carboy, 5-gallon capacity; fermentation lock,
Siphon hose. Food grade clear plastic tube, 1"
Inner Diameter (ID), 4-ft long (1.25m, ID 25mm),
plastic pail, about 1-gallon capacity, bottles,
bottle capper.

Two tins of hopped malt extract will produce a beer that is a little hoppier than what you may be familiar with in American beers, but it's time--you'll love the extra hoppiness. For still more aromatic hoppiness, which is almost totally lacking in hopped malt extracts you should add the extra hop pellets listed above and in the manner described later.

PROCEDURE

A. PREPARING THE WORT FOR FERMENT.

1. Sterilize everything that will touch your beer with Sodium Hypochlorite: 2 Tblspn/USgal.
2. Soak the tins of malt extract in hot tap water for about half an hour to soften the syrup by warming it.
3. Bring about 3-gallons of water to a boil in your large kettle. When the water is relatively warm, and your tins of malt extract have been softened in warm water, open them and pour the

(continued)

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after three years of receiving our publications and the education in them, he couldn't see his way clear to try selling them (no risk to him) then I'd have to ask more for his and other such subscriptions. (I raised the rate for that group to \$15. I really don't want to train retailers to their sole profit--my only product is information, and I need to earn something from that. This man told me he does the same thing with Zymurgy and Home Fermenter Digest. I'd like to state that without the information pushers like myself and the other two above, we'd all still be making prohibition-style beer in a crock. The retailers would then be making less money, because you, the customer, would not need much from them, but the sugar companies would love them to death, ditto Fleishman's Yeast. If asking extra money from retailers in return for training them in selling their wares is bad, then I plead guilty. Information is my only product. In truth I'd rather see you buy my publications from the retailer, so I'd have a lot more time to write which is where I get my kicks. Incidentally I haven't raised my rates for retailers who have tried to sell Amateur Brewer publications and been unsuccessful.

Sad news from Minneapolis, Don Crenshaw, Newsletter editor of the Home Foam League published their last issue of SUDS and quietly folded their tents--the Home Foam League is no more. "Drastic declines in attendance and general lack of interest made us realize that we were flogging a dying, if not dead, horse." Judging from Crenshaw's newsletters the HFL should have had a great future. The local club, the Oregon Brew Crew, has had similar problems, and one of the things they did was to plan the year's program carefully, with classes and a number of tastings of commercial beers. We have had the good fortune to be sponsored by both local retailers, and the meetings are alternated between the two establishments, with occasional side jaunts to here and there. Perhaps it takes a larger population center than Minneapolis/St Paul or Portland Oregon to have a successful club. What's really needed is a good leader, but when that person's enthusiasm wanes (as it must after a year or so) then the club suffers. John DeBenedetti, Ann McCallum (retailers) and myself have acted as advisers to the Brew Crew, but none of us has taken over leadership, the club must succeed or fail from its own efforts, and this has had the result of finding several members to assume leadership for a year each. I think it wise if no one person dominates. Leadership rises only where there is need. We all mourn the loss of even a small brew club.

CLASSIFIEDS

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