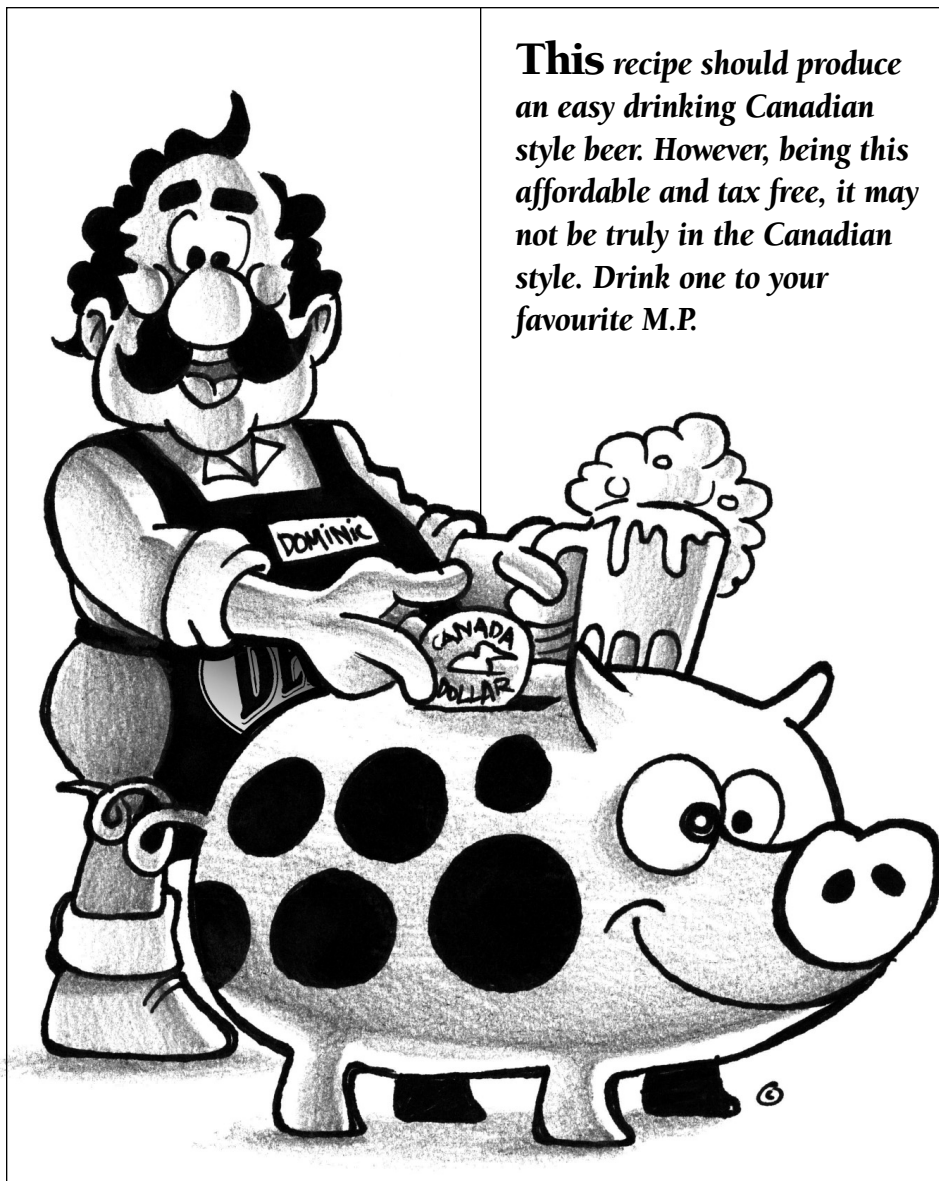




Eric's tax evasion lager

Written by a DeFalco Staff Member



This recipe should produce an easy drinking Canadian style beer. However, being this affordable and tax free, it may not be truly in the Canadian style. Drink one to your favourite M.P.

Ingredients

2.6kg (2 tubs) Unhopped Light malt extract
500g Light Clover honey
250g Crystal malt *
50g pkg Cascade hops
1 pkg yeast (fine at room temperature)
3/4-1 cup corn sugar (to carbonate)

Instructions

1. Add crushed Crystal malt to cold water and bring to a boil. When boiling commences, strain out the grains and add malt extract and honey.
2. Bring to a boil, then add 3/4 pkg (38g) of hops.
3. Boil for 45 minutes.
4. Add the remaining hops and boil for a further 15 minutes.
5. Pour into the primary fermentor and add cold water.
6. Pitch yeast when cool.
7. Bottle when fermentation is complete.

Cheers!

* Optional: As well as adding a nice malty flavour to your brew, the crystal malt will add to body, aid in head retention and add a copper to reddish glow to your beer. Try it in any of your brews!

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