



Hard times ale

Written by a
DeFalco Staff
Member

This recipe is for the economy minded brewer who wants to produce a quality ale.

Makes 23 litres

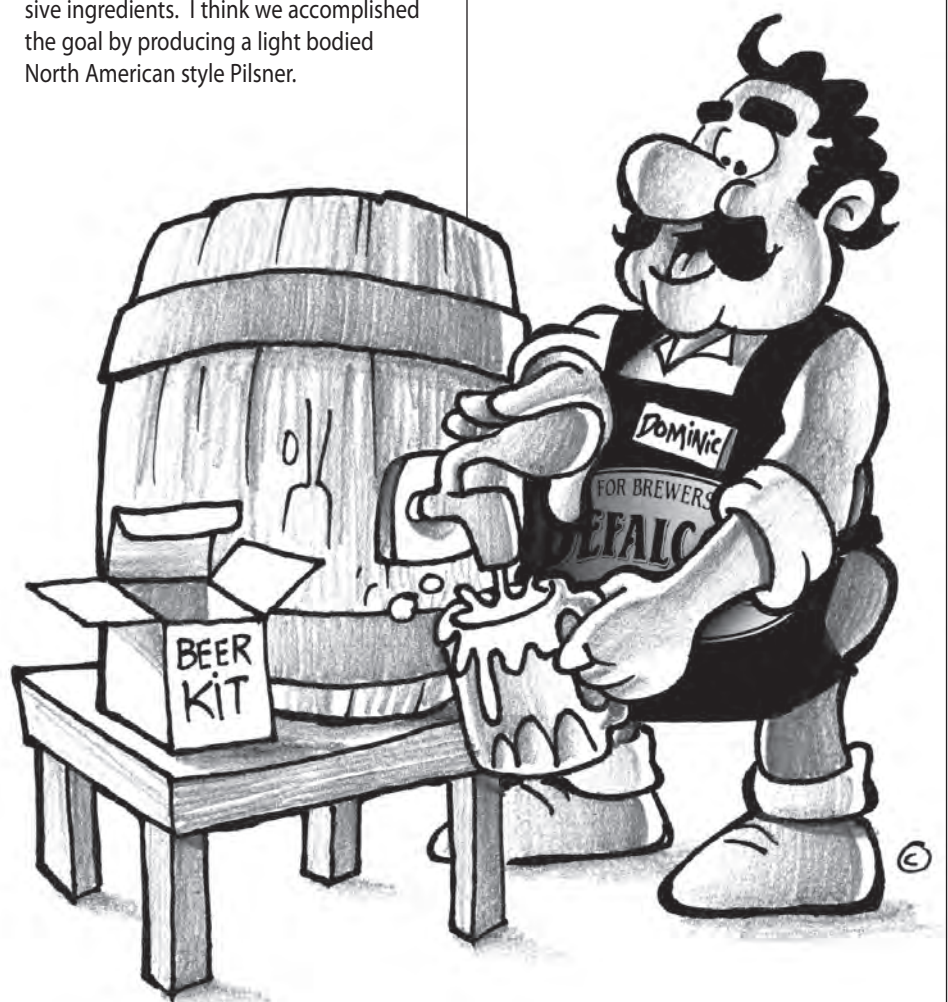
Ingredients

- 1 Pilsner Kit
- 1.2 kg Hi-malt Glucose
- 15 gm Saaz hop pellets (finishing)
- 1 pkg. dried yeast
- 3/4 cup corn sugar for priming

Procedure

1. Add malt extract and Hi-malt Glucose to 2 litres of water and boil for 15 minutes.
2. During the final 3 minutes of the boil, add the hop pellets.
3. Add the hot mixture to the primary fermentor and add water until the volume reaches 19 litres.
4. Pitch yeast when the temperature falls between 18°C to 25°C or 65°F to 78°F.
5. Continue as usual.

This recipe was conceived a few years ago in response to a challenge that we had to make a respectable beer using inexpensive ingredients. I think we accomplished the goal by producing a light bodied North American style Pilsner.



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