



Roger's real ale

Written by a DeFalco Staff Member

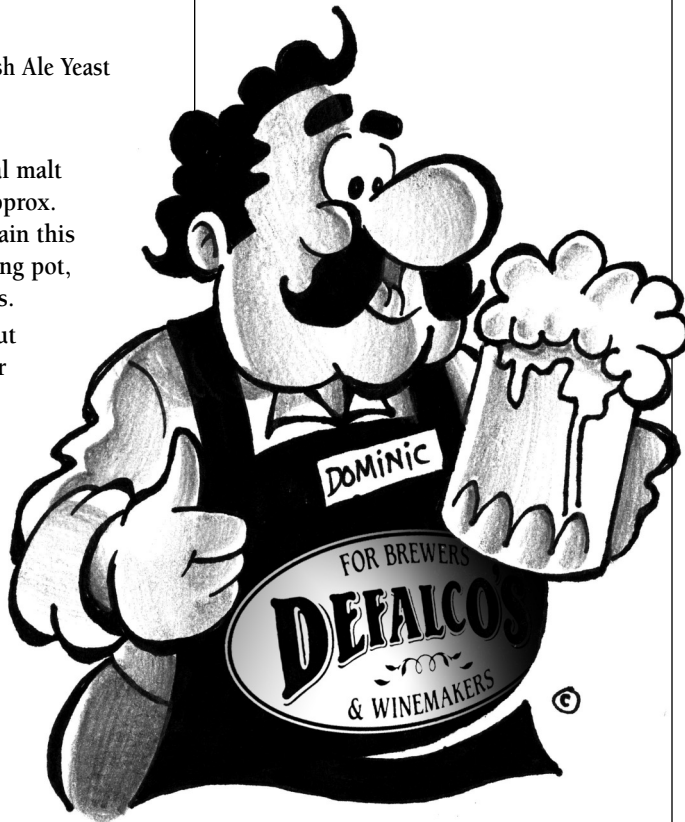
This is an easy to make recipe for anyone who wishes to go beyond the beer produced from kits.

Ingredients to make 5 Imperial Gallons / 23 litres

- 3 kg. Light Dry Malt (hold back 1 1/2 cups for priming)
- 2 1/2 cups Crystal malt
- 50 gm. Cascade hop pellets (boiling)
- 17 gm. Willamette hop pellets (finishing)
- 2 1/2 tsp. water salts
- 1 tsp. Irish Moss
- 2 pkg. Nottingham English Ale Yeast

Instructions

1. Bring cracked crystal malt just to the boil in approx. 2 litres of water. Strain this "tea" into your boiling pot, discarding the grains.
2. Stir dry malt in about 2 litres of cold water to dissolve.
3. Mix the dissolved malt, Cascade hops and water salts, in the "Crystal malt tea".
4. Boil for 1 hour.
5. In the last 15 minutes of the boil add the Irish Moss.



6. In the last 5 minutes, add the Willamette hops.
7. Transfer immediately (through a strainer) into your primary fermentor containing 2-3 gallons of cold water. Top up with cold water to 23 L (5 gal) mark (inside ridge of pail).
8. Check the specific gravity. It should be around 1.045.
9. Check the temperature and pitch the yeast when ready (68° - 75°F) (20° - 23°C).
10. Ferment at about 68°F until the foam subsides, usually 3-4 days.

11. Rack to a secondary fermentor.
12. Check the gravity in about one week. When the readings are stable for 2-3 days, you are ready to bottle. Mix the 1 1/2 cups dry malt in 1 1/2 cups cold water. Bring to a boil, then stir it into the beer as you rack it into another container just prior to bottling.
13. Bottle and leave to condition at room temperature for 1-2 weeks, then store it in a cool dark place for a few more weeks, or until it tastes right to you.

The finishing gravity was about 1.020. Perhaps I could have pushed it lower with aeration and/or enzyme additives, but I like the residual sweetness as it is.

The beer is a light amber colour, with excellent body, pleasing hoppiness, and low carbonation. These properties make it similar (except in colour) to an English Pale Ale. I like it but will probably experiment with more bitterness in the next batch.

P.S. DO NOT SERVE THIS BEER TOO COLD. 55°-60°F IS ABOUT RIGHT.

A version of Charlie Papazian's Righteous Real Ale

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