

Notes

Edition 2.5

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Design a Brew

The Beer Kit that
YOU Design
Your Beer Your Way

**Brewing Instructions
&
Recipe Ideas**

Includes space for your own
recipes and notes

Base	Grain tea bags	Hop tea bags	Yeast & extras
Wheat Beer Traditional			Historically these were added but could be left out
2 x no.1	1 x no.1	1 x hallertau	Into fermenter 5gm coriander, 1/4 orange zest, 1/4 lemon zest DAB yeast
Dunkel wheat Dark wheat beer			Historically these were added but could be left out
2 x no.1	1 x no.1 1 x no.5	1 x hallertau	Into fermenter 5gm coriander, 1/4 orange zest, 1/4 lemon zest DAB yeast
Wheat beer modern			
2 x no.1	1 x no.1	1 x styrian goldings 1 x cascade	DAB yeast
Dark wheat beer modern			
2 x no.1	1 x no.1 1 x no.5	1 x styrian goldings 1 x cascade	DAB yeast
Strong Pale Ale Burton style			
2 x no.2	3 x no.2 1 x no.3	1 x styrian goldings 1 x cascade	DAB yeast
Bock Bavaian style dark lager			
2 x no.2	1 x no.1 1 x no.3 1x no.5	1 x hallertau	DAB yeast

(unless a different temp is specified on your yeast instruction) and pitch your yeast. The design a brew yeast can be simply sprinkled over and stirred in but refer to your yeast for any variations to this

Place your fermenting bin in a warm place ideally 18 - 24 oC with the lid loosely covering it to allow the gas to escape.

Using your hydrometer fermentation will be over when a stable reading below 1.014 is achieved although the exact figure will depend upon your recipe

At the end of fermentation siphon your beer into either reusable glass beer bottles priming at a rate of 1/2 a level teaspoon of glucose powder per pint bottle or into a suitable beer pressure keg priming according to the manufacturers instructions.

Glucose powder gives much less sediment in a bottle than granulated sugar but as another alternative why not experiment with priming with other types of sugar such as golden syrup or honey again some recipes may specify this.

If you are bottling we also have a great range of beer bottle labels for the finishing touch to your hand crafted ale

Place your keg or bottles in a warm place as per the primary fermentation for 3 days to condition before moving to a cooler area to clear.

When clear your beer is ready for drinking but the maturing time to drink it at it best will depend upon your recipe but as a guide the heavier and darker the brew the more it will benefit from a few weeks ageing but try it now so that you can taste the difference as it matures after all it is there to be drunk

Start planning your next brew

Recipe Ideas

On the next few pages we have a description of the bases and grain teabags and some of the hop teabags. This is intended to help you in formulating your own recipes. We also have ranges of other ingredients that can be added for some real unique brews.

There are also some recipes to get you started and show some of the classic combinations as well as few brand new ones !!

Although these recipes cover a wide style of beers you do not have to stick with these recipes while they will give you a great beer the idea is that you can tweak them or just design your own after all it is your beer your way, design a brew.

Do you have a recipe that you are particularly proud of?

Why not let us know and we can include it in our next recipe sheet

Bases

1.5kg pure hopped malt extract

No.1 Wheat colour >11 EBU bitterness 28 EBC

Blended wheat malt and barley malt extract ideal for making wheat beers when using 2 cans or adding one can with darker bases to give different textures to other beers

No.2 Light colour 10 EBU bitterness 30 EBC

Perfect base for lagers or blending with darker bases for lighter/paler ales

No.3 Medium colour 30 EBU bitterness 40 EBC

Ideal medium coloured bitter base, can also be blended with darker bases to give a richer texture or lighter bases for light ales.

No.4 Medium-Dark colour 50 EBU bitterness 40 EBC

Great dark bitter style base perfect on it's own for Victorian style dark coloured ales or blended with a darker base to soften it.

No.5 Dark colour 95 EBU bitterness 20 EBC

Perfect for mild/porters etc dark colour but lighter hops makes it softer

No.6 Extra dark colour 255 EBU bitterness 55 EBC

Fully dark black base perfect for great stouts but can be used with lighter bases to make light stouts (porters) and black ales etc.

Any of the bases can be blended together to give an incredible range of options.

Look at the colour and bitterness specs which will be useful when formulating your recipe

Colour & bitterness are typical average analysis

Yeasts

Design a brew premium genuine brewers yeast

We also stock an excellent range of yeasts including:

Safale SO4, Nottingham ale yeast tubs, Gervin English ale & Muntons premium Gold & Wyeast liquid yeasts

Base	Grain tea bags	Hop tea bags	Yeast & extras
Old Pheasant Beaters			
1 x no.1 1 x no.3	6 x no.4 2 x no.5 1 x no.7 - last 15mins only	1 x challenger	DAB yeast 1 x 500gm light spray malt
Grumpy Granddad			
1 x no.4 1 x no.5	1 x no.1 2 x no.3 1 x no.4 1 x no.5	1 x challenger 1 x styrians	DAB yeast
Ole lager (toreador special)			
2 x no.2	1 x no.1 1 x no.3	1 x hallertau	DAB yeast 2lb jar golden syrup Into fermenter
Goblin in Hob nail boots			
2 x no.3	1 x no.5 2 x no.4	1 x fuggles 1 x styrian goldings	DAB yeast
Belgium Bimbo (a bit of a blonde)			
2 x no.2	3 x cara malt 1 x amber	1 x challenger 1 x styrians	DAB yeast & in fermenter 750gm glucose powder, 250gm light liquid honey
First of the Flowers			
1 x no.3 1 x no.4	1 x no.1 3 x no.4	1 x styrian goldings 1 x challenger	DAB yeast

Base	Grain tea bags	Hop teabags	Yeast & extras
Elderberry porter			
2 x no.5	1 x no.1 1 x no.3 1 x no.5	1 x fuggles	DAB yeast 250gm dried elderberries in fermenter
Coffee Beer			
2 x no.3	1 x no.1 1 x no.3	1 x fuggles	DAB yeast 1 x coffee teabag
Coffee Porter			
2 x no.5	1 x no.1 1 x no.3 1 x no.5	1 x fuggles	DAB yeast 1 x coffee teabag
Soverign Ale 4.8%			
1 x no.2 1 x no.3	8 x no.4	1 x fuggles 1 x goldings	DAB yeast 1 x 500gm light spraymalt
Watchitt ale			
2 x no.3	1 x no.7	1 x fuggles	DAB yeast
Vicars delight Vespers light 4.3%			
1 x no.2 1 x no.3		1 x styrians	DAB yeast Make to 36 pts
N'owt so queer			
1 x no.3 1 x no.4	5 x no.4 2 x no.6	1 x fuggles	DAB yeast 1 x beer enhancer
All Ale to the Abbott			
2 x no.3	2 x no.4 1 x no.7	2 x goldings	DAB yeast

Grain Teabags

No.1: Crushed torrefied wheat

Main use - head retention also adds body, clean refreshing taste

No.2: Crushed amber malt

Main use - lighter alternative to crystal in bitters and excellent in darker ales typical colour 65 EBC

No.3: Crushed Cara malt

Palest of crystal malts with more sweetness and caramel flavour without the colour or harshness typical colour 30 EBC

No.4: Crushed crystal malt

classic British ale malt adds body texture flavour and colour good for balancing high hop levels typical colour 145 EBC

No.5: Crushed chocolate malt

excellent for colouring without the burn of roast barley also adds chocolate flavour ideal in dark ales, porters etc typical colour 1060 EBC

No.6: Crushed black malt

excellent for colouring without the burn of roast barley so better when sweeter stouts/porters and dark ales etc typical colour 1280 EBC

No.7: Crushed roast barley

Main use - colouring, also imparts bitter taste and burn texture as in Irish stouts typical colour 1220 EBC

Hop teabags range includes

Goldings

Classic British hop with great flavour & wonderful aroma Typical AA 5.1%

Fuggles

Classic British hop with great flavour especially for bitters or darker ales typical AA 4.2%

Challenger

Excellent general purpose hop similar to goldings for bittering & aroma typical AA 7%

Saaz

Classic Czech pilsner hop, it's great aroma make it popular in many beer styles typical AA 3.5%

Hallertau

Classic German Lager hop with great flavour & aroma typical AA 2.6%

Styrian Goldings

Slovenia, originally bred from fuggles, widely used in lagers & less malty ales typical AA 5.2%

Recipes

Base	Grain teabags	Hop teabag	Yeast & extras
German style Lager			
2 x No.2	1 x no.1, 1xno.3	1 x Hallertau	Design a brew yeast
Czech style lager			
1 x no.1 1 x no.2	1 x no.1	1 x saaz	Design a brew
Bostin Mild Ale			
2 x no. 5	1 x no3 1 x no.2	1 x fuggles	Design a brew
Very Extra Stout			
2 x no6	1 x no 3 1 x no.5 1 x no.7	1 x challenger	
Milk Stout			
2 x no.6	1 x no.3 1 x no.6	1 x fuggles	DAB yeast 250gm lactose in bucket or to taste
Ginger Beer			
2 x no.3	1 x no.3	1 x challenger	Root ginger bruise & add to fermenter
Porter			
2 x no.5	1 x no.3 1 x no.5 1 x no.1	1 x fuggles	DAB yeast
Chocolate Stout			
1 x no.5 1 x no.6	2 x no.5 1 x no.1	1 x fuggles	DAB yeast

Base	Grain tea bags	Hop teabags	Yeast & extras
Cornish style ale			
1 x no.1 1 x no.3	1 x no.3 1 x no.2 1 x no.1	1 x fuggles 1 x styrian goldings	DAB yeast
Burton style bitter			
2 x no.3	1 x no.1 1 x no.2 1 x no.3	1 x challenger 1 x fuggles	DAB yeast Oak chipping (optional for oak cask texture)
Winter Warmer Spiced Ale			
2 x no.3	1 x no.3 1 x no.1 1 x no.5		DAB yeast 1 x 250ml BV mulling syrup
Spring Ale - 1			
1 x no.1 1 x no.2	1 x no.1	1 x cascade	20gm lemon grass add to last 5 mins of simmer and rack into fermenter
Elderflower summer sun			
1 x no.1 1 x no.2	1 x no.1	1 x cascade	DAB yeast 25gm elderflower into fermenter
Ebulum (elderberry ale)			
2 x no.5	1 x no.1 1 x no.3	1 x fuggles	DAB yeast 250gm dried elderberrys in fermenter