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Evergreen Ale

by Mark Henry

English-Style Pale Ale

Original Gravity

1.050

Final Gravity

1.010

%Alc./Wt.

4.2

IBUs

44.8

Color SRM

6.4

Description

A smooth medium-bodied pale ale. This beer won 3rd Place in the 1996 Novemberfest Amateur Beer Competition and was a 2nd place winner in the 1998 Cascadia Cup.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.25 lb(s) flaked wheat

0.5 lb(s) brown sugar (10 min)

0.25 lb(s) Caravienne malt

1 lb(s) light dry malt extract

2 oz East Kent Golding leaf hops (30 min)

1 oz Mt Hood leaf hops (10 min)

1 tsp Irish Moss (15 min)

1 tsp Burton salts

14 g Coopers Ale yeast or

1 pkg White Labs Burton Ale yeast

1 cup(s) light dry malt extract (priming)

Instruction

1) Steep Caravienne malt in 150-180°F brewing water (amount of water to be determined by size of your pot) for 15-20 minutes. Then remove.

2) Mix in Coopers malt extract syrup, burton salt, and East Kent Golding hops, bring to boil.

3) After 20 minutes add Mount Hood hops, brown sugar and irish moss. Boil 10 more minutes.

4) Cool wort in pot, transfer to fermenter, leaving behind hops.

5) Pitch yeast when temp is <80°F, ferment at 68-72°F

6) Fermentation will take 7-10 days.

Possible substitutions: DWC Caravienne > Light Crystal malt, Dry malt extract > additional 1.5 lbs of Coopers light malt extract, Mount Hood hops > Hallertauer, Liberty, Ultra or Crystal hops, Burton salts > Gypsum

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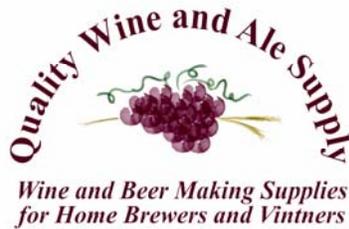
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Mark's Wicked Ale

by Mark Henry

Mild and Brown Ale

Original Gravity

1.050

Final Gravity

1.015

%Alc./Wt.

3.7

IBUs

36

Color SRM

44

Description

An American Brown Ale based on info provided by Pete's Brewing Company.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

1 lb(s) light dry malt extract

0.5 lb(s) Chocolate malt

0.5 lb(s) special roast malt

1 oz Cascade leaf hops (2 min)

1.5 oz Northern Brewer leaf hops (30min)

7 g Coopers Ale yeast or

1 pkg White Labs California yeast

0.75 cup(s) corn sugar (priming)

Instruction

- 1) Preboil your brewing water for 5-10 minutes to precipitate out any chlorine.
- 2) Put Special Roast and Chocolate malt into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.
- 3) Mix in Coopers Light malt extract and reapply heat and gently bring to boil.
- 4) After initial foaming add Northern Brewer hops. After 28 min. add Cascade hops. Boil 2 more minutes.
- 5) Cool contents of pot to 70-80°F (cool to the touch), transfer into fermenter, top up with additional water if necessary to make 5 gallons.
- 6) Add yeast and ferment at 65-72°F

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"Drop Your Kilt" Scottish Ale

by Brent Rannow

Scottish-Style Ale

Original Gravity

1.052

Final Gravity

1.015

%Alc./Wt.

3.9

IBUs

20

Color SRM

19.1

Description

A malty, full-bodied, lightly smoked ale (Extra easy to make).

Quantity Ingredients Comment

4 lb(s) Coopers Draught Kit
3.3 lb(s) Coopers Light Malt extract
0.5 lb(s) brown sugar
0.5 lb(s) Beeston Brown Malt
0.5 lb(s) crystal malt - 60°L
3 oz smoked peat malt
7 g Coopers Ale yeast or
1 pkg White Labs Edinborough yeast
1 cup(s) light dry malt extract (priming)

Instruction

- 1) Bring water to a boil for 5-10 minutes to precipitate out chlorine, then remove from heat.
- 2) Steep Brown malt, crystal, and smoked peat for 15-20 min (Water temp 150°-180°F) Then remove and discard.
- 3) Mix in Coopers Light Unhopped malt extract, bring to soft boil for 5 minutes (watch for boilover)
- 4) Add Coopers Draught Kit and Brown sugar and boil 2 additional minutes.
- 4) Cool wort in pot to room temperature. Transfer to fermenter, top up to 5 gallons if necessary.
- 5) Pitch yeast when temp is <80°F

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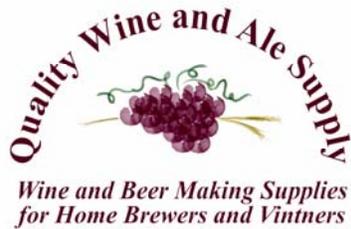
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Evergreen Bock

by Mark Henry

German-Style Bock

Original Gravity

1.075

Final Gravity

1.018-22

%Alc./Wt.

6.0

IBUs

20

Color SRM

17.3

Description

Extract version of a strong, full-bodied, lightly hopped dark lager. This beer won 2nd place in the 1997 St Patrick's Day Homebrew Competition.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

2 lb(s) light dry malt extract

2 lb(s) Munich malt

0.5 lb(s) DeWolf-Coosyns Aromatic malt

1 lb(s) dark Munich malt

0.5 oz Mt Hood leaf hops (15 min)

1 oz Mt Hood leaf hops (30 min)

1 tsp Irish Moss

1 tsp calcium chloride

7 g Coopers Ale yeast or

1 pkg White Labs German Lager yeast

1 cup(s) light dry malt extract (priming)

Instruction

Mini-mash procedures: Heat 4 ½ quarts of water to 165-170°F. Mix in grains and stabilize temp at 148-155°F. Hold temp for 1 hour. Heat 7 quarts of water to 170-175°F. After one hour dump grain into colander and slowly rinse grains with the 7 quarts of water into your brew pot. This liquid will constitute much of your brewing liquor. Add additional water to your pot to your normal boiling level. Mix in light malt extract and dry malt extract and calcium chloride, apply heat and gently bring to boil. After initial foaming add bittering hops. After 15 min. add remaining hops and Irish moss. After the boil cool contents of pot to 70-80°F (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons. Add yeast, ferment using your preferred methods. Fermentation temperatures of 48-52°F recommended with lager yeast, 65-75°F with Coopers yeast.

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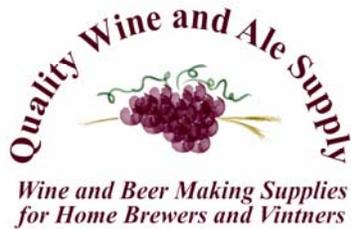
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"I Feel Better than James" Brown Ale

by Mark Henry

Mild and Brown Ale

Original Gravity

1.048

Final Gravity

1.012

%Alc./Wt.

3.8

IBUs

34

Color SRM

41

Description

A British type brown ale, similar to "Newcastle Brown".

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.5 lb(s) Chocolate malt

0.25 lb(s) flaked wheat

0.5 lb(s) Munich malt

1 lb(s) crystal malt - 40°L

2 oz Cascade leaf hops (30 min)

7 g Coopers Ale yeast or

1 pkg White Labs English Ale Yeast

1 cup(s) light dry malt extract (priming)

Instruction

1) Steep Crystal, Munich, Chocolate malts in 150-180°F brewing water (amount of water to be determined by the size of your pot) for 15-20 minutes. Then remove.

2) Mix in Coopers Light Malt Extract, hops and flaked wheat, bring to boil. Boil 30 minutes. Top up water periodically if necessary.

3) After boil, cool wort in pot, transfer to fermenter, leaving behind wheat and hops.

Pitch yeast when temperature is <80°F, ferment at 68-72°F.

4) After fermentation is complete, prime with 1 cup Coopers Light Dry Malt Extract and bottle.

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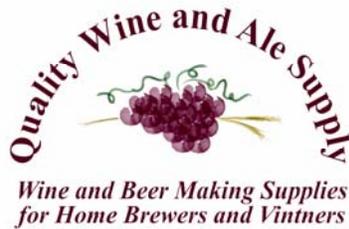
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"Instant Karma" IPA

by Mark Henry

India Pale Ale

Original Gravity

1.058

Final Gravity

1.015-18

%Alc./Wt.

4.5

IBUs

84

Color SRM

8.8

Description

An aggressively hopped, full-bodied Pacific Northwest-style India Pale Ale. Good things come to those who drink this beer!

Quantity Ingredients Comment

8 lb(s) Coopers Light Malt extract

1 lb(s) Munich malt

0.5 lb(s) Caravienne malt

2 oz Cascade leaf hops (15 min)

2 oz Columbus leaf hops (30 min)

1 oz Columbus leaf hops (2 min)

1 oz Columbus leaf hops (steep or dry hop)

2 tsp Burton salts

1 tsp Irish Moss (15 min)

7 g Coopers Ale yeast or

1 pkg White Labs California yeast (priming)

1 cup(s) light dry malt extract (priming)

Instruction

1) Preboil your brewing water for 5-10 minutes to precipitate out any chlorine.

2) Put Munich and Caravienne malt into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.

3) Mix in Coopers Light malt extract and burton salts. Reapply heat and gently bring to boil.

4) After initial foaming add 2 oz Columbus hops. After 15 min. add Cascade hops. Boil 13 more minutes and add 1 oz Columbus hops. Boil 2 more minutes, turn off heat and add 1 more oz of Columbus hops.

5) Cool contents of pot to 70-80°F (cool to the touch), transfer into fermenter, top up with additional water if necessary to make 5 gallons.

6) Add yeast and ferment at 65-72°F

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"Session Beer" Light Lager

by Mark Henry

American-Style Lager

Original Gravity

1.032

Final Gravity

1.008-12

%Alc./Wt.

2.5

IBUs

17

Color SRM

2.2

Description

A "lawnmower" beer with flavor!

Quantity Ingredients Comment

3.3 lb(s) Coopers Light Malt extract

1 lb(s) rice syrup solids

0.25 lb(s) corn sugar

1 oz Mt Hood leaf hops (20 min)

7 g Coopers Ale yeast or

1 pkg White Labs German Pilsner yeast

1 cup(s) light dry malt extract (priming)

Instruction

- 1) Bring 3 gallons of water to a boil for 5 minutes. This will precipitate out any chlorine in the water. Remove from heat.
- 2) Mix in Coopers Light malt extract, reapply heat, bring to gentle boil.
- 3) Add hops, boil for 20 minutes.
- 4) With 5 minutes remaining in the boil, mix in rice syrup solids and corn sugar.
- 5) After boil, aggressively cool to fermentation temperature and add yeast.
- 6) Primary ferment at 45-55°F (65-75° w/Coopers yeast) for 2 weeks, transfer to secondary, ferment for 2-3 weeks.
- 7) Bottle, leave at 45-55°F for 1 week. Test one bottle for carbonation. If well carbonated store bottles at 36-40°F for 3-4 weeks.

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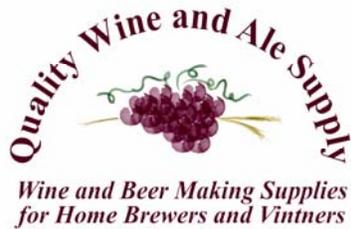
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Mary Margaret's House Ale

by Mark Henry

Stout

Original Gravity

1.043

Final Gravity

1.015

%Alc./Wt.

2.9

IBUs

50

Color SRM

261

Description

(AKA Guinness Extra Stout). Based on recipe provided by CAMRA.

Quantity Ingredients Comment

6.6 lb(s) Coopers Dark Malt Extract

1 lb(s) flaked barley

1 lb(s) roasted barley

2 oz Challenger leaf hops (45 min)

1.5 oz Target leaf hops (45 min) or

0.5 tsp Irish Moss (20 min)

7 g Coopers Ale yeast or

1 pkg White Labs Irish Ale yeast

1 cup(s) light dry malt extract (priming)

Instruction

1) Preboil your brewing water for 5-10 minutes to precipitate out any chlorine.

2) Put Roasted Barley into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.

3) Mix in Coopers Dark malt extract and flaked barley, reapply heat and gently bring to boil.

4) After initial foaming add hops. After 25 min. add irish moss. Boil 20 more minutes.

5) Cool contents of pot to 70-80°F (cool to the touch), transfer into fermenter, straining out flaked barley remains, top up with additional water if necessary to make 5 gallons.

6) Add yeast and ferment at 65-72°F

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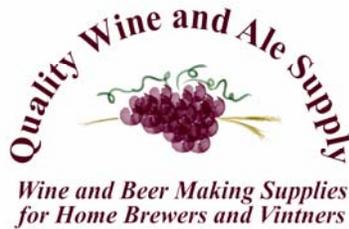
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McHenry's Scottish Ale

by Mark Henry

Scottish-Style Ale

Original Gravity

1.053

Final Gravity

1.013-18

%Alc./Wt.

4.2

IBUs

20

Color SRM

13.3

Description

An authentic lightly hopped, slightly smoky Scottish ale

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.5 lb(s) light dry malt extract

0.5 lb(s) crystal malt - 80°L

0.5 lb(s) brown sugar

1 oz Fuggle leaf hops (30 min)

2 oz smoked peat malt

1 tsp Irish Moss (15 min)

5 g calcium chloride (add prior to boil)

7 g Coopers Ale yeast or

1 pkg White Labs Edinborough yeast

1 cup(s) light dry malt extract (priming)

Instruction

1) Steep Crystal and smoked malt in 150-180°F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove malts.

2) Mix in malt extract syrup, and dry malt extract. Bring to boil, watch for boilover.

3) After hot break, add Fuggle hops and boil 30 minutes. Top up water periodically if necessary. Add Irish Moss with 15 minutes remaining in boil. Add brown sugar with 10 minutes remaining in boil.

4) Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.

5) Pitch yeast when temp is <80°F

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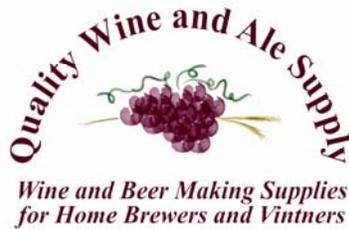
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Old Rascal Barleywine

by Brent Rannow

Barley Wine

Original Gravity

1.085

Final Gravity

1.022

%Alc./Wt.

6.6

IBUs

102

Color SRM

13

Description: A very rich, full-bodied, estery, hoppy, and high alcohol ale

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract
0.25 lb(s) DeWolf-Coysyns Biscuit malt
0.25 lb(s) DeWolf-Coysyns Aromatic malt
0.5 lb(s) Carapils
0.25 lb(s) flaked wheat
4 lb(s) light dry malt extract
1 lb(s) crystal malt - 20°L
1 lb(s) invert sugar
1 oz Cascade leaf hops (45 min)
1 oz Cascade leaf hops (dry hopped)
1 oz Cascade leaf hops (steep)
2 oz Chinook leaf hops (45 min)
1 oz Cascade leaf hops (20 min)
21 g Coopers Ale yeast or
1 pkg White Labs California yeast
0.75 cup(s) light dry malt extract (priming)

Instruction

- 1) Steep Crystal, Carapils, Aromatic, and Biscuit malts in 150°-180°F brewing water (amount of water determined by size of your pot) for 15-20 minutes. Then remove.
- 2) Mix in malt syrups and dry malt, bring to boil
- 3) After hot break add flaked wheat and Chinook hops. Add the rest of hops based on above hop schedule.
- 4) Add invert sugar with 5 minutes remaining in boil.
- 5) Cool wort in pot, then transfer to fermenter, top up if necessary to 5 gallons.
- 6) Pitch yeast when temp is <80°F

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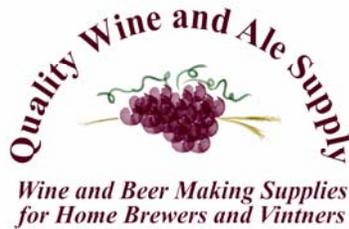
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"Overhopped" Evergreen Ale

by Mark Henry

American-Style Pale Ale

Original Gravity

1.050

Final Gravity

1.012-15

%Alc./Wt.

4.0

IBUs

45.4

Color SRM

10

Description

This American Pale Ale won 1st Place in the 1997 Cascadia Cup Homebrewing Competition. Moderately bitter, with a strong hop flavor.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.25 lb(s) Caramunich malt

1 lb(s) light dry malt extract

0.5 lb(s) Caravienne malt

1 oz Columbus leaf hops (30 min)

2 oz Cascade leaf hops (15 min)

1 oz Columbus leaf hops (2 min)

1.5 tsp Burton salts (beginning of boil)

1 tsp Irish Moss (15 min)

7 g Coopers Ale yeast or

1 pkg White Labs California yeast

1 cup(s) light dry malt extract (priming)

Instruction

1) Preboil your brewing water (recommend at least 4 gallons if pot size permits) for 5-10 minutes to precipitate out any chlorine. Mix in burton salts. Remove water from heat.

2) Put Caravienne and Caramunich malt into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.

3) Mix in light malt extract and dry malt extract, reapply heat and gently bring to boil.

4) After initial foaming add Columbus hops. After 15 min. add Cascade hops and irish moss. Boil 15 more minutes then add last addition of Columbus hops.

5) Cool contents of pot to 70-80°F (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons.

6) Add yeast, ferment using your preferred methods.

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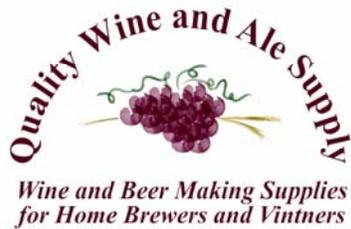
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"Pucker Up" IPA

by Mark Henry

India Pale Ale

Original Gravity

1.056

Final Gravity

1.018

%Alc./Wt.

4.0

IBUs

70

Color SRM

12

Description

A Pacific Northwest-style India Pale Ale formulated by Mark Henry. Light amber in color, full-bodied and moderately hoppy (by Pacific Northwest standards).

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract
0.5 lb(s) Victory malt or
0.5 lb(s) special roast malt or
0.5 lb(s) DeWolf-Coosyns Biscuit malt
1 lb(s) light dry malt extract
1 lb(s) crystal malt - 20°L
2 oz Centennial leaf hops (30 min)
1 oz Cascade leaf hops (2 min)
1 tsp Irish Moss (20 min)
7 g Coopers Ale yeast
0.67 cup(s) corn sugar (priming)

Instruction

- 1) Preboil your brewing water for 5-10 minutes to precipitate out any chlorine. Remove water from heat.
- 2) Put Crystal and Victory malt into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.
- 3) Mix in Coopers light malt extract and dry malt extract, reapply heat and gently bring to boil.
- 4) After initial foaming add Centennial hops. With 2 min. remaining in boil add Cascade hops.
- 5) Cool contents of pot to 70-80°F (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons.
- 6) Add yeast, ferment using your preferred methods

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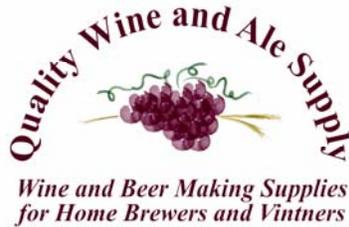
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"Nationalist's Fervor" Russian Imperial Stout by Mark Henry Stout

Original Gravity

1.104

Final Gravity

1.028

%Alc./Wt.

8.0

IBUs

79

Color SRM

264

Description: A very rich, dark, full-bodied, high alcohol stout. 1st Place winner in the 1996 Regionals of the AHA National Homebrew Competition

Quantity Ingredients Comment

9.9 lb(s) Coopers Light Malt extract
2 lb(s) dark dry malt extract
1 lb(s) crystal malt - 80°L
1 lb(s) DeWolf-Coysyns Special B malt
1 lb(s) Chocolate malt
1 lb(s) invert sugar
1 lb(s) roasted barley
1 oz Cascade leaf hops (45 min)
2 oz Target leaf hops (45 min) or
2 oz Northern Brewer leaf hops (45 min)
1 oz Cascade leaf hops (20 min)
14 g Coopers Ale yeast or
1 pkg White Labs California yeast
0.5 cup(s) light dry malt extract (priming)

Instruction

- 1) Steep Crystal, Special B, Chocolate and Roasted Barley in 150°-180°F brewing water (amount of water determined by size of your pot) for 15-20 minutes. Then remove.
- 2) Mix in malt syrups and dry malt, bring to boil
- 3) After hot break add Northern Brewer and 1 oz Cascade hops and boil 30 minutes. With 20 minutes remaining in boil add last ounce of Cascades.
- 4) Add invert sugar with 5 minutes remaining in boil.
- 5) Cool wort in pot, then transfer to fermenter, top up if necessary to 5 gallons.
- 6) Pitch yeast when temp is <80°
- 7) After fermentation is complete, bottle with .5 cups Coopers Light Dry Malt Extract. Allow to age at least 2 months.

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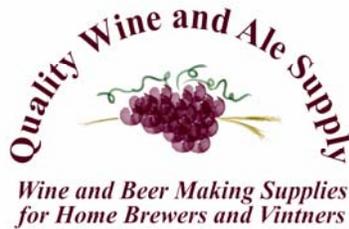
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"A Wry Smile" Rye Beer

by Mark Henry

Specialty Beer

Original Gravity

1.049

Final Gravity

1.012

%Alc./Wt.

3.9

IBUs

25

Color SRM

5.6

Description

A "mini-mash" rye beer, which scores very well with summer guests.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

2 lb(s) rye malt

1 lb(s) pale malt - 6 row

0.5 lb(s) Munich malt

1 oz Hersbrucker leaf hops (5 min)

1.5 oz Mt Hood leaf hops (30 min)

7 g Coopers Ale yeast

1.25 cup(s) light dry malt extract (priming)

Instruction

Heat 5½ quarts of water to 165-170°F. Mix in 6-row, rye and munich malt and stabilize temp at 148-155°F. Hold temp for 45 min to 1 hour. Meanwhile, heat 7 quarts of water to 170-175°F. Dump grain into colander and slowly rinse grains with 7 quarts of water into your brew pot. This liquid will constitute much of your brewing liquor. Top up pot to your normal boiling level.

Add Coopers Light malt extract, bring to soft boil. After initial foaming add Mt Hood hops. Boil for 30 minutes total. With 5 minutes remaining in the boil, add Hersbrucker hops.

Cool contents of pot to 70-80°F (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons. Add yeast, ferment using your preferred methods.

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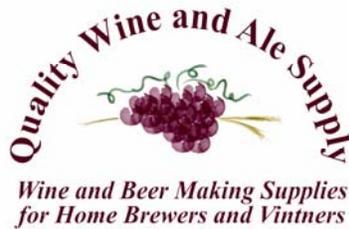
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Uncle P's Porter by Mark Henry

Porter

Original Gravity

1.052

Final Gravity

1.015-20

%Alc./Wt.

3.9

IBUs

35.8

Color SRM

121

Description: An award-winning British style Robust Porter. This is a dark amber, rich, lightly hopped dark ale.

Quantity Ingredients Comment

6.6 lb(s) Coopers Amber Malt Extract
1 lb(s) Munich malt
0.5 lb(s) crystal malt - 20°L
0.5 lb(s) DeWolf-Coysyns Special B malt
1.5 lb(s) Beeston pale chocolate malt
2 oz black malt
1.5 oz Northern Brewer leaf hops (30 min)
1 oz East Kent Golding leaf hops (10 min)
1 tsp calcium carbonate
0.5 tsp Irish Moss (10 min)
1 tsp calcium chloride
7 g Coopers Ale yeast or
1 pkg White Labs English Ale Yeast
1 cup(s) light dry malt extract (priming)

Instruction

- 1) Preboil your brewing water for 5-10 minutes to precipitate out any chlorine. Mix in calcium carbonate and calcium chloride. Remove water from heat.
- 2) Put Munich, Chocolate, Special B, Crystal and Black malt into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.
- 3) Mix in light malt extract, reapply heat and gently bring to boil.
- 4) After initial foaming add Northern Brewer hops. After 20 min. add EKG hops and irish moss. Boil 10 more minutes.
- 5) Cool contents of pot to 70-80°F (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons.
- 6) Add yeast and ferment at 65-72°F

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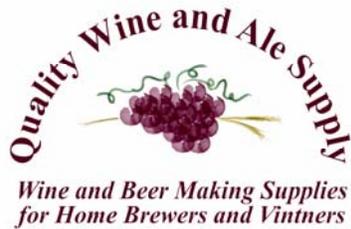
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Very Berry Honey Wheat Ale

by Brent Rannow and Mark Henry

Fruit Beer

Original Gravity

1.052

Final Gravity

1.012

%Alc./Wt.

4.2

IBUs

11

Color SRM

7

Description

Perfect for summer or for the fruit beer lover. A light refreshing fruit/wheat beer recipe. This beer won 1st Place (Fruit category) at the 1996 Brew Debut Homebrewing Competition.

Quantity Ingredients Comment

6.6 lb(s) Coopers Wheat Malt Extract
0.25 lb(s) flaked wheat
1 lb(s) crystal malt - 10°L
1 lb(s) clover honey
1 oz Styrian Golding hops (30 min)
3 oz raspberry extract (or fruit of your choice)
1 oz Liberty leaf hops (5 min)
1 tsp Irish Moss (15 min)
7 g Coopers Ale yeast or
1 pkg White Labs California yeast
0.75 cup(s) corn sugar (priming)

Instruction

Steep Crystal malt 15-20 minutes at 150-180°F, then remove. Mix in flaked wheat and malt extract, bring to boil. Add Styrian Goldings, boil 30 min. Add Irish Moss with 15 min remaining in boil. Add Liberty hops and honey with 5 min remaining in boil. Cool to fermentation temp, transfer to fermenter, straining out the flaked wheat and hops and add yeast. At bottling time add priming sugar and raspberry extract. Condition 2-4 weeks.

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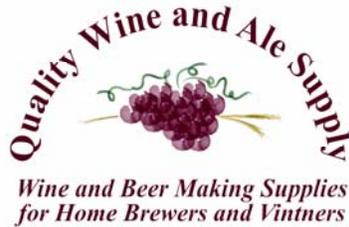
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Witless in Seattle

by Mark Henry

Belgian Witbier

Original Gravity

1.050

Final Gravity

1.012

%Alc./Wt.

4.0

IBUs

24

Color SRM

4

Description

A Northwest rendition of a Belgian White beer.

Quantity Ingredients Comment

6.6 lb(s) Coopers Wheat Malt Extract
1 lb(s) clear Belgian candi sugar (add to boil)
0.5 oz curacao orange peel (2 min)
0.5 oz Tettnanger hops (10 min)
2 oz Styrian Golding hops (30 min)
0.75 oz coriander seed (2 min)
1 pkg White Labs Wit yeast
0.75 cup(s) corn sugar (priming)

Instruction

- 1) Bring 3 gallons of water to a boil for 5 minutes. This will precipitate out any chlorine in the water. Remove from heat.
- 2) Mix in Coopers Light malt extract, reapply heat, bring to gentle boil.
- 3) Add Styrian Golding hops, boil for 30 minutes.
- 4) With 10 minutes remaining in the boil, add Tettnanger hops and candi sugar. With 2 min remaining in boil add orange peel and coriander seed (crushed).
- 5) After boil, aggressively cool to room temperature and add yeast.
- 6) Ferment at 68-75 F

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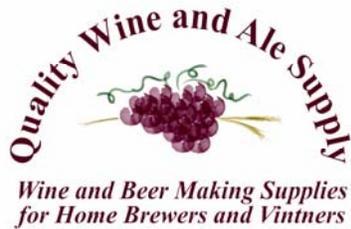
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Sierra Nevada Pale Ale Clone

by Mark Henry

American-Style Pale Ale

Original Gravity

1.053

Final Gravity

1.013

%Alc./Wt.

4.2

IBUs

33.3

Color SRM

6.96

Description

Recipe formulation information provided by the fine folks at Sierra Nevada Brewery

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.5 lb(s) crystal malt - 20°L

0.25 lb(s) Carapils

1 lb(s) light dry malt extract

0.5 oz Perle leaf hops (15 min)

1 oz Perle leaf hops (30 min)

1 oz Cascade leaf hops (2 min)

1 oz Cascade leaf hops (steeped or dry hoppe

7 g Coopers Ale yeast or

1 pkg White Labs California yeast

1 cup(s) dry malt extract (priming)

Instruction

1) Steep crystal malt and carapils dextrine malt in 150-180°F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove malts.

2) Mix in malt extract syrup and dry malt extract. Bring to boil, watch for boilover.

3) After hot break, add 1 oz Perle leaf hops and boil 30 minutes. Add 1/2 oz Perle leaf hops with 15 minutes left in boil. Add 1 oz Cascade leaf hops with 2 minutes left in boil.

4) Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.

5) Pitch yeast when temp is <80°F.

6) Dry hop 3/4 oz Cascade leaf hops 3 days before bottling.

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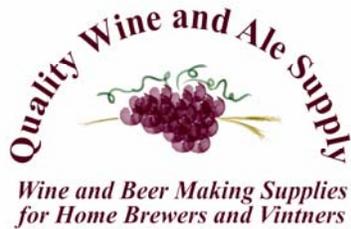
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Pyramid Snow Cap Ale Clone

by Brent Rannow

Specialty Beer

Original Gravity

1.070

Final Gravity

1.017

%Alc./Wt.

5.6

IBUs

73.8

Color SRM

66.39

Description

A hoppy, full bodied, deep amber, alcoholic seasonal brew. Recipe formulation information provided by Pyramid Brewing

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

3.3 lb(s) Coopers Amber Malt Extract

0.25 lb(s) flaked wheat

0.5 lb(s) DeWolf-Coysyns chocolate malt

1 lb(s) crystal malt - 80°L

2 oz Chinook leaf hops (30 min.)

1 oz Willamette leaf hops (30 min.)

1 oz East Kent Golding leaf hops (5 min.)

7 g Coopers Ale yeast or

1 pkg White Labs English Ale Yeast

1 cup(s) dry malt extract (priming)

Instruction

1) Steep Crystal and Chocolate malt in 150-180°F brewing water (amount of water to be determined by size of your pot) for 15-20 minutes. Then remove.

2) Mix in malt extract syrup and flaked wheat, bring to a boil.

3) After initial foaming ("hot break"), add Chinook hops and boil 30 minutes. Top up water periodically if necessary. Add other hops based on hop schedule.

4) Cool wort in pot, transfer to fermenter, leaving behind flaked wheat and hops.

5) Pitch yeast when temp <80°F.

6) Fermentation will take 7-10 days. This beer is best after aging in the bottle several months.

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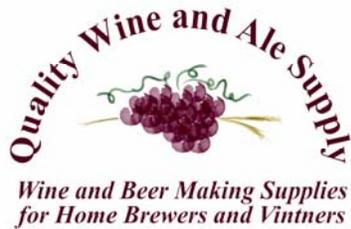
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Red Hook ESB Clone

by Mark Henry

English-Style Bitter

Original Gravity

1.053

Final Gravity

1.0135

%Alc./Wt.

4.2

IBUs

45

Color SRM

12.89

Description

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

1 lb(s) crystal malt - 40°L

1 lb(s) light dry malt extract

2 oz Fuggle leaf hops

2 oz Tettnanger hops

2 oz Willamette leaf hops or

2 tsp gypsum

0.5 tsp Irish Moss

7 g Coopers Ale yeast or

1 pkg White Labs British Ale yeast

1 cup(s) corn sugar priming

Instruction

1) Preboil your brewing water 5-10 minutes to precipitate out any chlorine. Mix in gypsum, remove water from heat.

2) Put Crystal malt into steeping bag, and steep in water for 15-20 minutes, stir occasionally, then remove.

3) Mix in light malt extract and dry malt extract, reapply heat and gently bring to boil.

4) After initial foaming add 1 oz of Willamette hops, and 1 oz of Tettnanger hops. Boil for a total of 30 gentle minutes. With 5 minutes remaining add 1 oz of Willamette hops and Irish moss. With 2 min. remaining in boil time add remaining oz of Tettnanger hops.

5) Cool contents of pot to 70-80° (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons.

6) Add yeast, ferment using your preferred methods.

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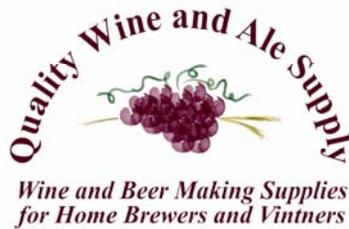
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Grant's Scottish Ale

by Mark Henry

Scottish-Style Ale

Original Gravity

1.052

Final Gravity

1.013

%Alc./Wt.

4.1

IBUs

44.3

Color SRM

10.89

Description

A dry, clean, well-hopped American amber ale

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.5 lb(s) crystal malt - 60°L

1 lb(s) light dry malt extract

1 oz Cascade leaf hops (10 min)

2 oz Cascade leaf hops (30 min)

1 tsp Irish Moss (20 min)

7 g Coopers Ale yeast or

1 pkg White Labs California yeast

1 cup(s) light dry malt extract priming

Instruction

- 1) Steep crystal malt in 150-180° brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove crystal malt.
- 2) Mix in malt extract syrup, and dry malt extract. Bring to boil, watch for boilover.
- 3) After the hot break, add first addition of Cascade hops and boil for 30 minutes. Top of water periodically if necessary. Add Irish moss with 20 minutes remaining in boil. Add remaining Cascade hops with 10 minutes in boil.
- 4) Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.
- 5) Pitch yeast when temperature is <80°F.

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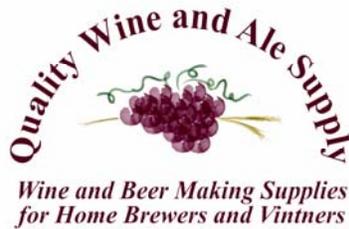
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Liberty Light Golden Ale

by Mark Henry

American-Style Pale Ale

Original Gravity

1.041

Final Gravity

1.012

%Alc./Wt.

3.0

IBUs

27.3

Color SRM

8.8

Description

A light-bodied, golden colored ale (very easy to make)

Quantity Ingredients Comment

4 lb(s) Coopers Lager Kit

1 lb(s) Coopers Light Dry Malt Extract

0.5 lb(s) corn sugar

0.5 lb(s) crystal malt - 10°L

0.5 lb(s) Carapils

1 oz Liberty leaf hops (5 min)

7 g Coopers Ale yeast or

1 pkg White Labs California yeast

1 cup(s) light dry malt extract priming

Instruction

1) Steep crystal malt and carapils in 150-180° F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove.

2) Mix in hops, corn sugar and Coopers Light dry malt extract. Heat to 180-200°F. Hold for 10 minutes.

3) After 10 minutes, remove from heat and mix in Coopers Lager Kit.

4) Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.

5) Pitch yeast when temperature is <80°F.

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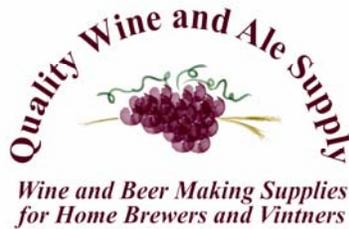
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Santa's Dilemma Ale

by Mark Bittler and Mark Henry

Specialty Beer

Original Gravity

1.060

Final Gravity

1.015

%Alc./Wt.

4.7

IBUs

42

Color SRM

19.49

Description

A Holiday ale that is not overbearing on the spices.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

1 lb(s) light dry malt extract

1 lb(s) clover honey

0.5 lb(s) crystal malt - 60°L

1 oz Ultra leaf hops (2 min)

2 oz Chocolate malt

0.5 oz dried ginger root (10 min)

1 oz curacao orange peel (10 min)

2 oz Cascade leaf hops (30 min)

1 pkg White Labs British

1 pkg 4 inch cinnamon stick (10 min)

0.75 cup(s) corn sugar priming

Instruction

- 1) Steep crystal and chocolate malts in 150-180° F brewing water for 15-20 minutes, then remove.
- 2) Mix in malt extract syrup and dry malt. Bring to boil.
- 3) After hot break add Cascade hops and boil 30 minutes. Top up water periodically if necessary.
- 4) With 10 minutes remaining in boil add cinnamon, ginger, orange peel and honey.
- 5) With 2 minutes remaining in boil add Ultra hops.
- 6) After boil cool contents of pot to cool to lukewarm (80-100°F), add to carboy and top up to 5 gallons. Add yeast, attach blowoff hose or airlock. Allow to ferment.

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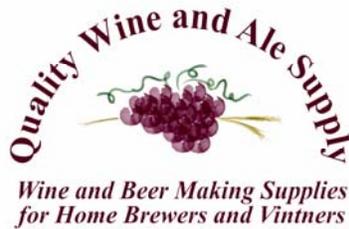
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"If I Owned Anheuser-Busch" Beer

by Mark Henry

American-Style Lager

Original Gravity

1.043

Final Gravity

1.011

%Alc./Wt.

3.4

IBUs

18.1

Color SRM

4.08

Description

A light, crisp ale that is reminiscent of a large brewery lager

Quantity Ingredients Comment

6 lb(s) Coopers Light Malt extract

1 lb(s) rice syrup solids

1.5 oz Styrian Golding hops (20 min)

1 tbsp calcium chloride

1 tsp Irish Moss

7 g Coopers Ale yeast or

1 pkg White Labs Pilsner

0.75 cup(s) corn sugar priming

Instruction

- 1) Bring water to boil for 5-minutes to precipitate out chlorine, then remove from heat.
- 2) Mix in malt extract syrup, rice syrup solids and calcium chloride, bring to soft boil.
- 3) After initial foaming (known as "hot break"), add Styrian Golding hops and irish moss and gently boil 20 minutes.
- 4) After boil, cool wort in pot to lukewarm. Transfer to fermenter, top up to 5 gallons.
- 5) Pitch yeast when temperature is <80°F.

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Alaskan Amber Ale

by Mark Henry

Mild and Brown Ale

Original Gravity

1.055

Final Gravity

1.014

%Alc./Wt.

4.3

IBUs

29

Color SRM

22.08

Description

A lightly hopped dark amber ale formulated from information provided by the fine folks at Alaska Brewing

Quantity Ingredients Comment

6 lb(s) Coopers Amber Malt Extract

1 lb(s) wheat/pale dry malt

1 lb(s) light dry malt extract

1.25 oz Cascade leaf hops (30 min)

0.5 oz Saaz leaf hops (20 min)

0.5 oz Saaz leaf hops (steep)

1 tsp Irish Moss (20 min)

7 g Coopers Ale yeast or

1 pkg White Labs Kolsch yeast

0.75 cup(s) corn sugar priming

Instruction

- 1) Bring water to a boil for 5-10 minutes to precipitate out chlorine, then remove from heat.
- 2) Mix in malt extract syrup and dry malt extract, bring to soft boil (watch for boilover).
- 3) After hot break, add Cascade hops and boil for 30 minutes. Top up water periodically if necessary. With 20 minutes left in boil add 1st Saaz hop addition and irish moss. Right at end of boil add 2nd Saaz hop addition.
- 4) Cool wort in pot to room temperature. Transfer to fermenter, top up to 5 gallons if necessary.
- 5) Pitch yeast when temperatue is <80°F.

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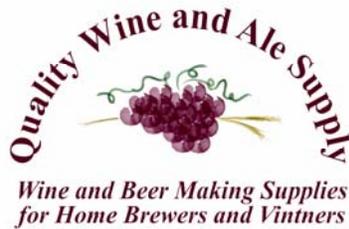
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"Hasta La Vista, Baby" Mexican Light Beer

by Mark Henry

American-Style Lager

Original Gravity

1.039

Final Gravity

1.012

%Alc./Wt.

2.8

IBUs

24.2

Color SRM

2.74

Description

A mild light ale. Add a lime, drink icy cold and think "Cancun"!

Quantity Ingredients Comment

3.3 lb(s) Coopers Light Malt extract

1 lb(s) light dry malt extract

1 lb(s) rice syrup solids

1.5 oz Hallertauer leaf hops (20 min)

1 tsp Irish Moss (20 min)

1 pkg Coopers Ale yeast

1 pkg White Labs California yeast or

0.75 cup(s) corn sugar (priming)

Instruction

- 1) Bring water to a boil for 5-10 minutes to precipitate out chlorine, then remove from heat.
- 2) Mix in Coopers malt extract, dry malt extract, bring to soft boil (watch for boilover).
- 3) After hot break, add Hallertauer hops and irish moss. Boil for 20 minutes. Top up periodically if necessary. With 5 minutes remaining in boil add rice syrup.
- 4) Cool wort in pot to lukewarm. Transfer to fermenter, top up to 5 gallons if necessary.
- 5) Pitch yeast when temp is <80°F.

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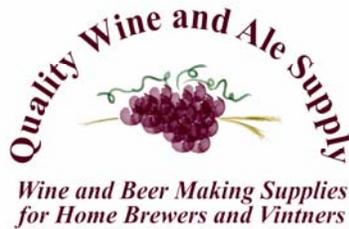
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M & T's Special by Tom Heffernan English-Style Pale Ale

Original Gravity

1.063

Final Gravity

1.016

%Alc./Wt.

4.9

IBUs

44.4

Color SRM

27.79

Description: This recipe won 3rd prize in the English Pale Ale category in the 1999 Brew Debut competition.

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

0.5 lb(s) crystal malt - 60°L

0.5 lb(s) Belgian biscuit malt

1 lb(s) crystal malt - 20°L

1 lb(s) Carapils

1 lb(s) light dry malt extract

0.25 lb(s) Beeston pale chocolate malt

0.25 oz East Kent Golding leaf hops (1 min)

0.75 oz East Kent Golding leaf hops (15 min)

0.75 oz Northern Brewer leaf hops (45 min)

1 oz East Kent Golding leaf hops (45 min)

1 pkg Coopers Ale yeast

1 pkg White Labs English Ale Yeast or

1 cup(s) light dry malt extract priming

Instruction

1) Steep grains in 150-180° F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove.

2) Mix in dry malt extract. Bring to boil, watch for boilover.

3) After hot break, add 3/4 oz Northern Brewer leaf hops and 1 oz East Kent Golding leaf hops. After another 30 minutes add malt extract syrup (Be careful not to scorch) and 3/4 oz East Kent Golding leaf hops. Add 1/4 oz East Kent Golding leaf hops with 1 minute left in boil.

4) Cool contents of pot to 70-80° (cool to the touch), put into fermenter, top up with additional water if necessary to make 5 gallons.

5) Add yeast, ferment using your preferred methods.

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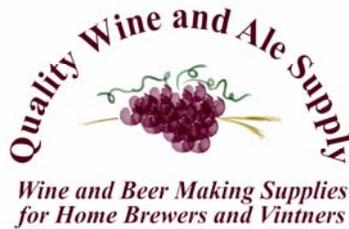
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Cascading Coopers Pale Ale

by Brewtopia Homebrew Supplies

American-Style Pale Ale

Original Gravity

1.054

Final Gravity

1.015

%Alc./Wt.

4.1

IBUs Color SRM

Description

This beer is delicious with a tremendous Cascade, grapefruit peel flavour and aroma. And what a marvellous body and residual sweetness!

Quantity Ingredients Comment

1 can Coopers Light Malt extract

1 can Coopers Lager Kit

0.125 lb(s) Malted Wheat

0.125 lb(s) Dark Crystal Malt

0.75 lb(s) Light Crystal Malt

3 oz Cascade hops

2 pkg Coopers Ale yeast

Instruction

Steep all crushed grains in 7 litres (1.5 gallons) of water from the time the water is cold right up until the boil. Remove grains and add both cans of malt extract. Boil 10 minutes and add 30g (one oz) of the Cascade hops. Boil 20 more minutes and add another 30g (one oz) of Cascade. Boil 5 more minutes and remove pot from heat and add to 14 litres (3 gallons) of water in fermenter. Sprinkle in yeast when wort is around 26°C (78.8°F). After 3 days, add last 30g (one oz) of Cascade directly into fermenter. Bottle after 12 days total in the ferment, or rack to secondary for another week or so, and then bottle. Prime with 3/4 cup of dextrose.

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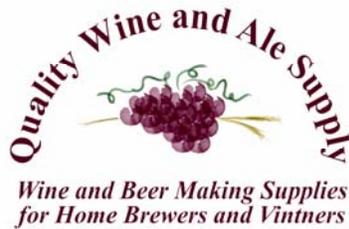
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Brian and Rob's Quick Stout

by Robert Clapper

Stout

Original Gravity

1.050

Final Gravity

1.015

%Alc./Wt.

3.7

IBUs Color SRM

Description

This is a great, quick stout.

Quantity Ingredients Comment

3.3 lb(s) Coopers Amber Malt Extract

0.5 lb(s) crystal malt - 80°L

0.25 lb(s) black malt

0.5 lb(s) Chocolate malt

1 can Coopers Stout Kit

1 oz Brewers Gold hops

1 pkg Coopers Ale yeast

Instruction

Bring all grains plus 9 litres (2 gallons) of water to 170. Pull grains and add stout kit and amber malt. At boil add Brewers Gold for 20 minutes. Cut heat and cover. Pitch rehydrated yeast. Three days in glass primary. Three days in glass secondary at 15°C (59°F). Kegged with 30psi.

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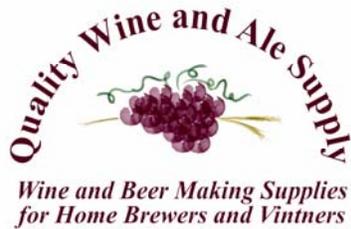
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Easy Down Under Ale

by Don Norlie

English-Style Pale Ale

Original Gravity

1.052

Final Gravity

1.015

%Alc./Wt.

3.9

IBUs Color SRM

Description

Quantity Ingredients Comment

1 can Coopers Lager Kit
0.5 lb(s) Light Crystal Malt
0.5 lb(s) toasted pale malt
1 can Coopers Real Ale Kit
1 oz Fuggle leaf hops 5 minutes
0.5 oz East Kent Golding leaf hops 30 minutes
0.5 oz East Kent Golding leaf hops dry hop
1 pkg White Labs California yeast
1 pkg Coopers Ale yeast or

Instruction

Add grains to 7 litres (11/2 gallons) water at 71°C (160°F). Steep for 30 minutes. Bring to boil. Add extracts and hops. Boil 30 min. Add finishing hops. Add cold water and wort to sanitised fermenter to 23 litres. Add yeast. Ferment out. Cheers.

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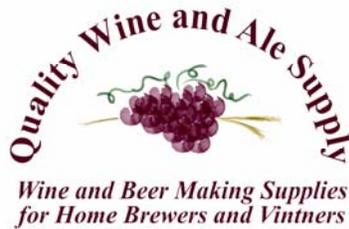
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Joe's Extra Special Stout

by Boston Brewers Supply

Stout

Original Gravity

1.064

Final Gravity

1.016

%Alc./Wt.

5.0

IBUs Color SRM

Description

Quantity Ingredients Comment

0.5 lb(s) flaked barley
1 lb(s) light dry malt extract
0.5 lb(s) roasted barley
0.5 lb(s) black malt
0.5 lb(s) crystal malt - 80°L
2 can Coopers Stout Kit
1.5 oz Northern Brewer leaf hops
1 pkg White Labs Irish Ale yeast
0.75 cup(s) corn sugar priming

Instruction

Steep grains in 9 litres (2 gallons) of cold water until the water boils. Then remove and discard grains. Dissolve all the malt extract, stir and return wort to a boil. Add the hop pellets and boil for 30 minutes. Add to 13 litres (3 gallons) of cold water in a fermenter and drop temperature to 18°C (65°F). Then pitch liquid yeast. Let ferment 4-6 days, then transfer to a secondary fermenter for an additional 10 days. Bottle and let condition at room temperature for one month and enjoy.

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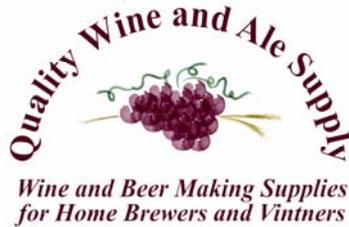
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Samuel Adams Taste Alike #1

by Gene Schulz

American-Style Pale Ale

Original Gravity

1.030

Final Gravity

1.009

%Alc./Wt.

2.2

IBUs Color SRM

Description

Very similar in taste, body and colour (where did the red come from?) to Samuel Adams, but just a hint of the flavour of Anchor Steam Beer.

Quantity Ingredients Comment

1 can Coopers Real Ale Kit

1 lb(s) Light Crystal Malt

0.75 oz Saaz leaf hops (finish)

0.75 oz Saaz leaf hops (boil)

1 pkg Coopers Ale yeast

Instruction

Steep 450gms (1lb) of crystal malt for 30 minutes in 1.9 (2 quarts) of water heated to 76°C (170°F). Strain out grains. Add the syrup from the kit, water, 22gms (3/4 ounce) of Saaz hops and boil for 30 minutes, then remove from the heat and add 20gms (3/4 of an ounce) of Saaz hops for finishing. Add the dry Coopers yeast to cooled wort in the primary. Transfer to secondary after two days. All fermentation was at approximately 15°C (59°F). Prime with 5/8 cup of corn sugar.

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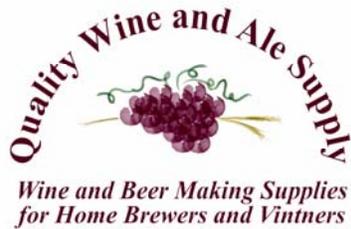
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Samuel Adams Taste Alike #2

by Winemakers Pantry

American-Style Pale Ale

Original Gravity

1.030

Final Gravity

1.007

%Alc./Wt.

2.4

IBUs Color SRM

Description

Quantity Ingredients Comment

1 can Coopers Real Ale Kit

1 lb(s) Light Crystal Malt

0.75 oz Saaz leaf hops (finish)

0.75 oz Saaz leaf hops (boil)

4 cup(s) dextrose

Instruction

Steep 450gms (1lb) of crystal malt for 30 minutes in 2 litres (2 quarts) of water heated to 76°C (169°F). Strain out the grains. Bring the water level to gallon, add the syrup from the real ale kit, 4 cups of dextrose and 28 grams (3/4oz) Saaz hops. Boil for 5 minutes. Remove the heat and add the 23gms (3/4oz) Saaz hops for finishing. Cool the pot of wort in a sink of water for 20 minutes and then add to 23gms (3/4oz) of water in a fermenter. Add the yeast from the Coopers Real Ale kit. After 7 days check the S.G. and if okay, prime and bottle.

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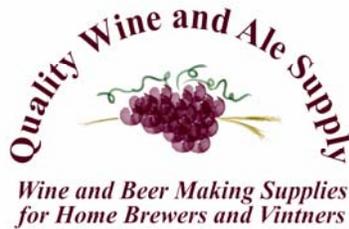
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Southwark Bitter

by Greg Lawrence

English-Style Bitter

Original Gravity Final Gravity IBUs %Alc./Wt.Color SRM

Description

Quantity Ingredients Comment

2 lb(s) light dry malt extract
1 can Coopers Real Ale Kit
1 lb(s) pale malt
1 lb(s) flaked maize
4 oz brown sugar
1 oz Pride of Ringwood hops
1 pkg Coopers Ale yeast

Instruction

Crush grains. Put into 9 litres (2 gallons) of water. Bring to 150°F. Let stand for one hour. Adjust the heat to 65°C (149°F) as necessary. Remove grains. Pour in one can of Coopers, dry malt extract, and brown sugar. Bring to a boil and boil for 30 minutes. Add hops at the last 5 minutes of boil. Chill to 21°C (70°F). Add water to top up to 22 litres (5 gallons). Pitch Coopers yeast. Ferment 1 week in primary. Ferment 1 week in secondary at 15-20°C (65-68°F). Then bottle or keg.

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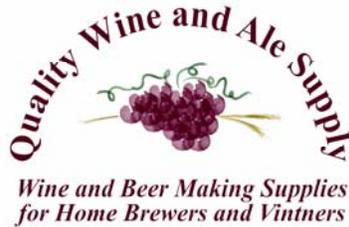
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Tasmanian Toad Spittle

by Harry Allen

English-Style Pale Ale

Original Gravity

1.052

Final Gravity

1.012

%Alc./Wt.

4.2

IBUs Color SRM

Description

Quantity Ingredients Comment

1 can Coopers Real Ale Kit

0.5 oz Saaz hops

1 tbsp non-iodine salt

1 tsp Irish Moss

1 pkg Coopers Ale yeast or

1 pkg White Labs British

4 cup(s) light dry malt extract

0.75 cup(s) corn sugar (priming)

3 cup(s) clover honey

Instruction

Add 2 litres of water to a 21-22 gallon cook pot. Crush crystal malt and add to a 2 litre (2-3 quart) cook pot. Add 1 litre (1 quart) of cold water to crushed grains. Gradually bring this mixture to a boil and immediately sparge grain into large cook pot. Add Real Ale kit, dry malt extract, salt and honey and boil for 15 minutes. Add Irish moss and boil for 15 more minutes. Add finishing hops last 5 minutes. Add hot wort and enough cold water to fermenter to make 22 litres (5 gallons) total. Cool to 26°C (80°F) or below and pitch yeast starter. Ferment, prime and bottle.

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Gary Cooper's Pale Ale

by Gary Cooper

English-Style Pale Ale

Original Gravity Final Gravity IBUs %Alc./Wt.Color SRM

Description

Quantity Ingredients Comment

1 can Coopers Real Ale Kit
6 lb(s) Honey malt
0.5 oz East Kent Golding hops 15 minutes
3 oz Light Crystal Malt
0.5 oz East Kent Golding hops 30 minutes
1 oz East Kent Golding hops 2 minutes
1 tbsp gypsum
0.25 tsp Irish Moss
1 pkg Coopers Ale yeast
8 cup(s) light dry malt extract
0.75 cup(s) corn sugar (priming)

Instruction

Add the grains to 7 litres (1 1/2 gallon) cold water and slowly apply heat to 65°C (150°F). Let seep for 45 min. Remove grains from wort and add the Coopers malt extract, 8 cups dry malt extract, 1 cup honey, 1 tsp gypsum, 15 grams (1/2oz) Kent Goldings (boil) and boil for 30 minutes. The last 15 minutes of boil add flavour hops, 15 grams (1/2oz) Kent Goldings. Remove from heat and add finishing hops for 2 minutes. Sparge the hot wort into a glass fermenter filled with 16 litres (93 1/2 gallon) cold water. Pitch the yeast when cool. Primary fermentation for 3 days. Secondary fermentation for approximately 2-3 days. Bottle after fermentation complete. Let set for 6 weeks then enjoy.

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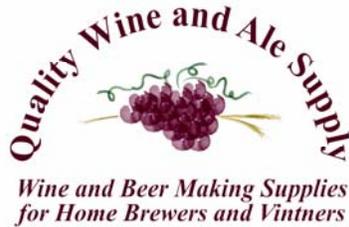
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Irish Stout

by Geoffrey Minett

Stout

Original Gravity Final Gravity IBUs %Alc./Wt.Color SRM

Description

Quantity Ingredients Comment

1 lb(s) Coopers Dark Malt Extract
1 can Coopers Stout Kit
0.5 lb(s) pearl barley
1.75 lb(s) corn sugar
0.25 lb(s) brown sugar
0.25 lb(s) flaked barley
1 pkg Coopers Ale yeast
1 sticks Licorice Stick

Instruction

Plan of Attack (Night before)

Roast pearl barley in electric oven on tray at 200deg C until brown then crack or purchase roasted cracked barley.

Boil roasted barley and simmer 1 hour until "open" (4 litres of water). Add flaked barley simmer further 1/2 hour.

Strain through cheese cloth overnight.

Boil 22 litres water. Allow to cool overnight if necessary to reduce chlorine level.

Next morning

Boil licorice sticks in 2-3 cups of water until dissolved to make 1 cup of licorice water.

Boil Brew Booster, black sugar, liquid dark malt and boiled barley water until sugar dissolved. add licorice and can of Coopers Stout (2 litres of water)

Add to fermenter with yeast and cold water. brew for normal period.

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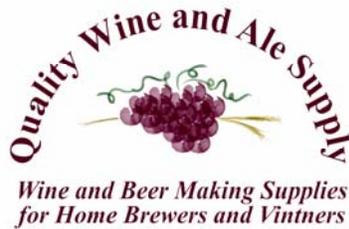
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Wally's Black and Tan

by Keith Walter

Mild and Brown Ale

Original Gravity Final Gravity IBUs %Alc./Wt.Color SRM

Description

For those who are not Stout drinkers, a Black and Tan, brewed in the bottle is a very pleasant winter drink.

My wife, mother in law and father are all particularly impressed. Keith Walter, Tea Tree

Quantity Ingredients Comment

- 4 lb(s) corn sugar
- 1 can Coopers Stout Kit
- 1 can Coopers Real Ale Kit
- 2 tbsp clover honey
- 1 pkg Coopers Ale yeast

Instruction

Plan of Attack:

Add all the ingredients to a double size fermenter (60ltr), brewing in the usual recommended manner.

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Black Dog Stout

by Jamie Davies, Queenbeyan, NSW

Stout

Original Gravity Final Gravity IBUs %Alc./Wt.Color SRM

Description

Quantity Ingredients Comment

2.2 lb(s) Coopers Dark Malt Extract
1 can Coopers Stout Kit
20 g freeze dried coffee
50 g baker's chocolate
50 g roasted barley
250 g Light Crystal Malt
1 pkg Coopers Ale yeast
0.5 cup(s) black strap molasses

Instruction

Boil 2 litres of water and add the Molasses (careful not to boil over). After 10 minutes, add the cracked crystal malt, roasted barley and bakers chocolate. Turn off the heat, put a lid on the pot and let the ingredients steep (simmer) for 1/2 hour. Stir every 10 minutes to prevent the chocolate from sticking to the bottom.

Strain the mixture into the fermenter and add the rest of the ingredients. Brew as normal from here on in.

Jamie Davies, Queenbeyan, NSW

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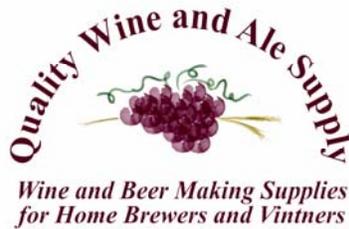
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Coopers Asian Delight

by Michael Flaherty, Stirling, ACT

Specialty Beer

Original Gravity Final Gravity IBUs %Alc./Wt.Color SRM

Description

The beer does require at least 3 months to reach its peak. However, when it is first brewed each of the flavours of honey, coriander and lime can be detected. After 3 months the flavours merge to a crisp and clean beer with a hint of fruit and honey.

Quantity Ingredients Comment

- 6 ea. Limes (juice and rind)
- 1 can Coopers Lager Kit
- 0.75 lb(s) corn sugar
- 0.75 lb(s) malto-dextrine powder
- 1 lb(s) rice syrup solids
- 3 oz corriander seed (crushed)
- 7 oz clover honey
- 1 oz Hallertauer hops (boil)
- 1 oz Hallertauer hops (finish)
- 1 pkg White Labs California yeast or
- 1 pkg Coopers Ale yeast

Instruction

Plan of Attack

Boil 5 ltrs of water in a large pot and add the contents of the Coopers Lager kit, the rice malt, dextrose, maltodextrin, coriander seeds and 30gm of Hallertau hops (loose) and boil for 30 minutes. Add the limes, honey and other 30gm of Hallertau hops (in stocking bag) and boil for a further 5 minutes and then simmer for 15 minutes.

Strain the contents for the pot into your carboy. This is easiest done by cutting the legs out of a pair of pantyhose, tying the legs up and stretching the waistband of the pantyhose over the rim over of the carboy. Pour 10 litres of cold water through the pantyhose into the carboy. Remove the pantyhose and place the hops in the stocking bag into the carboy. Top the carboy up to 23 litres and pitch the yeast when the temperature is between the recommended range of 21-27deg C.

Brewing options- Option 1

brew at 25deg C for approx. 5 days or until the specific gravity reads 1010. Dissolve one heaped teaspoon of finings in a cup of hot water and stir into the brew. Leave the clearing agent to work for at least 3 days and bottle as normal. Store for at least one week then move to a cooler place for conditioning.

Option 2

Brew at 15deg for 7 days then rack to a second carboy for a further 7 days add the clearing agent as above for at least 3 days and bottle and store as above.

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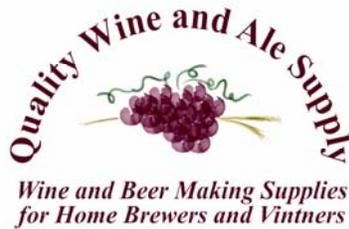
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"Say it aint so" Strike tonic Fest Beer

by David Brockington - AHA National Award Winner 1995

Vienna/Marzen/Oktoberfest

Original Gravity

1.055

Final Gravity

1.017

%Alc./Wt.

4.0

IBUs

22

Color SRM

Description

A Bavarian-style dark beer. Designed to be made as an ale, with Oktoberfest characteristics. For authentic Lager character use a medium attenuating lager yeast such as White Labs German Lager yeast

Quantity Ingredients Comment

6.6 lb(s) Coopers Light Malt extract

1 lb(s) Coopers Light Dry Malt Extract

1 lb(s) Light Crystal Malt

1 lb(s) Dark Crystal Malt

2 oz Mt Hood leaf hops beginning of boil

1 oz Mt Hood leaf hops 15 minutes remaining

1 oz Mt Hood leaf hops 1 minute remaining in

1 pkg White Labs German Lager yeast

1 pkg Coopers Ale yeast or

1 cup(s) Coopers Light Dry Malt Extract for priming

Instruction

1) Steep crystal malts in 150-180° F brewing water for 15-20 minutes, then remove.

2) Mix in malt extract syrup and dry malt. Bring to gentle boil.

3) After hot break add 2 oz Mt Hood hops and boil 30 minutes, gently. Top up water periodically if necessary.

4) With 15 minutes remaining in boil add 1 oz Mt Hood hops.

5) With 1 minute remaining in boil add last oz of Mt Hood hops.

6) After boil cool contents of pot to cool to lukewarm (80-100°F), add to carboy and top up to 5 gallons. Add yeast, attach blowoff hose or airlock. Allow to ferment. If using Coopers Ale yeast, a fermentation temp between 65-72°F is preferred. If working with White Labs German Lager yeast, the recommended fermentation temp is 52-58°F

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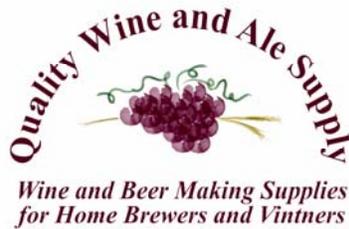
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Coopers Wheat Beer

by Mark Henry

Northern German Wheat

Original Gravity

1.039

Final Gravity

1.012

%Alc./Wt.

2.8

IBUs

17.5

Color SRM

Description

A light wheat beer with the refreshing tartness of Northern German wheat beers. A hint of a citrus nose.

Quantity Ingredients Comment

0.5 lb(s) Carapils

0.5 lb(s) corn sugar

1.5 lb(s) wheat/pale dry malt

0.5 oz Cascade hops 1 min

1 pkg Coopers Wheat Beer Yeast

Instruction

- 1) Steep Carapils malt in 150-180°F brewing water (amount of water determined by the size of your pot) for 15-20 minutes. Then remove.
- 2) Mix in hops, corn sugar and dry malt extract. Bring to soft boil. Boil 1 minute.
- 3) Remove from heat and mix in Coopers Brewmaster Series Wheat Beer kit.
- 4) Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.
- 5) Pitch yeast when temp is <80°F.
- 6) Ferment at 68-74°F

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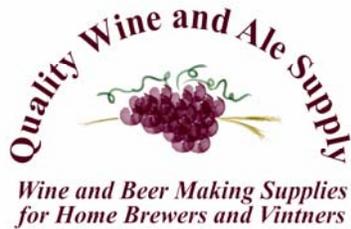
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Coopers Wheat Beer II

by Mark Henry

Northern German Wheat

Original Gravity

1.038

Final Gravity

1.012

%Alc./Wt.

2.7

IBUs

17

Color SRM

Description

A light wheat beer with the refreshing tartness of Northern German wheat beers. Very fast and easy to make.

Quantity Ingredients Comment

1 can Coopers Brewmaster Series Wheat Beer Kit

1.5 lb(s) wheat/pale dry malt

0.5 lb(s) corn sugar

1 pkg Coopers Wheat Beer Yeast

0.75 cup(s) corn sugar priming

Instruction

1) Mix corn sugar and dry malt extract in at least 2 liters of water. Heat to 160-180°F (48-58°C). Hold for 15 minutes.

3) Remove from heat and mix in Coopers Brewmaster Series Wheat Beer kit.

4) Cool wort in pot to room temperature. Transfer into fermenter. Aerate well, then top up to 5 gallons if necessary.

5) Pitch yeast when temp is <80°F (24°C).

6) Ferment at 68-74°F (18-21°C)

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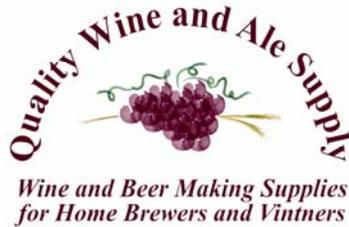
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Coopers Sunsplashed Blonde

by Mark Henry

Canadian Ale

Original Gravity

1.048

Final Gravity

1.014

%Alc./Wt.

3.6

IBUs Color SRM

Description

A slightly stronger version of some of our other thirst satisfying light summer ales

Quantity Ingredients Comment

- 1.5 lb(s) Coopers Light Dry Malt Extract
- 1 can Coopers Canadian Blonde Kit
- 1.5 lb(s) corn sugar
- 1 oz Liberty leaf hops or
- 1 oz Hallertauer hops
- 7 g Coopers Ale yeast
- 0.75 cup(s) corn sugar priming

Instruction

- 1) Heat brewing water to 150-180°F (59-75°C), amount of water determined by the size of your pot.
- 2) Add Light Dry Malt Extract, corn sugar, mix thoroughly. Heat to just below a boil. Remove pot from heat
- 3) Add Coopers Canadian Blonde Kit and hops. Mix thoroughly.
- 4) Cool wort to room temperature, transfer to fermenter. Aerate well, then top up to 5 gallons if necessary.
- 5) Pitch yeast when fermenter is cool to the touch or <80°F (24°C).
- 6) After fermentation is complete, prime with 3/4 cup corn sugar and bottle.

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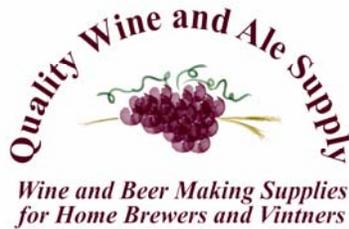
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Coopers Un-Common Ale

by Mark Henry

California Common

Original Gravity

1.050

Final Gravity

1.015

%Alc./Wt.

3.7

IBUs Color SRM

Description

A moderately-hopped, light amber beer. Traditional "Steam" beers use Northern Brewer hops, while ours uses the more widely available Hallertauer. Using the Coopers Ale yeast will give more of an ale flavor vs the White Labs yeast.

Quantity Ingredients Comment

6 lb(s) Coopers Light Dry Malt Extract
2 oz Hallertauer pellet hops
7 g Coopers Ale yeast or
1 pkg White Labs San Francisco Lager Yeast
1.25 cup(s) Coopers Light Dry Malt Extract priming

Instruction

- 1) Heat brewing water to 150-180°F (59-75°C), amount of water determined by the size of your pot. Add Hallertauer hops.
- 2) Bring water to a boil. Lightly boil for 10 minutes. Remove from heat.
- 3) Add Coopers Light Dry Malt Extract. Dissolve thoroughly.
- 4) Cool wort to room temperature, transfer to fermenter. Top up to 5 gallons if necessary.
- 5) Pitch yeast when fermenter is cool to the touch, or <80°F (24°C)
- 6) If using Coopers Ale yeast, ferment at 65-68°F (16-18°C). If using White Labs yeast, ferment between 60-68°F (14-18°C)
- 7) After fermentation is complete, prime with 1.25 cups Coopers Light Dry Malt Extract and bottle.

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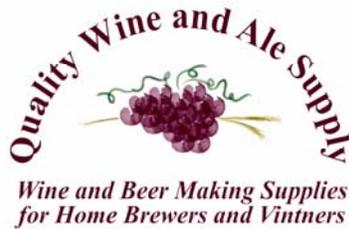
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Svend's Popular Pilsner

by Svend Nielsen

Classic Pilsener

Original Gravity

1.047

Final Gravity

1.008

%Alc./Wt.

4.1

IBUs Color SRM

Description

A full-bodied Pilsner with smooth hop flavor and bitterness

Quantity Ingredients Comment

- 1 can Coopers Brewmaster Series Pilsner Kit
- 2.2 lb(s) Coopers Light Dry Malt Extract (1 kg)
- 1 lb(s) corn sugar (500 grams)
- 1 oz Saaz hops (25 grams)
- 0.75 cup(s) corn sugar priming

Instruction

Here are Svend's production notes:

1) Heat brewing water to 150-180°F (59-75°C) amount of water determined by the size of your pot.

2) Add Light Dry Malt Extract, corn sugar, mix thoroughly. Heat to just below a boil. Remove pot from heat

3) Add Coopers Pilsner kit. Mix thoroughly.

To prepare the hops, add the pellets to about 1 litre cold water and bring to a boil, covered. Boil for 10 minutes, remove from heat and let cool. Add the hop water to the wort, straining through a large sanitized strainer, and pressing the water out of the hops with a heavy spoon.

4) Cool wort to room temperature, transfer to fermenter. Aerate well, then top up to 5 gallons if necessary.

5) Pitch yeast when fermenter is cool to the touch or <80°F (24°C).

6) After fermentation is complete, prime with 3/4 cup corn sugar and bottle.

OG is about 1.047; FG is about 1.008

This gives a more full-bodied pilsner - more like Urquell or Sam Adams - with a nice smooth hop flavour and bitterness.

Hope you like it!

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