

Terry Fritz's

**Old Beer Brewing Notes From The
Past...**

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Brew 1

STARTED
BOTTLED

initial Grav. 1.0
Final Grav. 1.0

ingredients

3 lb amber dry malt extract powder

3 lb corn sugar

1 oz northern brewers hops (pellets)

$\frac{1}{2}$ lb pale ale malt grain

1 packet EDME active dried yeast

$\frac{1}{2}$ teaspoon salt

To Make

purify 5 gal of water with charcoal filter
for 24 hours

bring 2.5 gal of water to $\geq 160^{\circ}\text{F}$ and pour
in brewery with 3 lb of dry malt extract and
stir until dissolved then add $\frac{1}{4}$ oz of hops

bring 1.5 gal of water to boil and add
2.5 lb sugar, $\frac{1}{2}$ oz hops, $\frac{1}{2}$ teaspoon of salt, and
 $\frac{1}{2}$ lb crushed malt grain. boil for 30 min
and add remaining $\frac{1}{4}$ oz hops.

after additional 15 min pour in brewery
and stir well

wait for temperature to reach 100°F x 4 hours
and sprinkle yeast on top, wait 10 min and
stir thoroughly

specific gravity 1.045-1.050

~~note: bubbling~~

add water to 1" of top of brewery and
install lid.

note: bubbling will be very vigorous use long tube
in jug of water to prevent mess.

use 3oz ($\frac{1}{2}$ cup) for priming before bottling

not real good

#1

② wrong hops

The northern brewer's hops were so strong
and overpowering.

BREW 2

STARTED 5-9-84
BOTTLED 5-17-84

Initial GRAVITY 1.051
Final GRAVITY 1.007

3 lb² Amber dry malt extract (Powder)

3 lb² corn sugar

1 oz Styrian Goldings hops (Pellets)

$\frac{1}{2}$ lb pale ale malt grains

$\frac{1}{2}$ teaspoon Salt

1 packet EDME active dried yeast

1. Purify 5 gallons of water with charcoal filter for 48 hours.
2. Into empty brewer place 3 lb² malt extract, $2\frac{1}{2}$ lb² sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ oz hops, and 3 gallons Hot water ($>150^{\circ}$). Stir well.
3. Into boiling pan place 1 gallon cold water, $\frac{1}{2}$ oz hops, and $\frac{1}{2}$ lb crushed malt grain. To crush malt place in thick plastic bag and crush with hammer.
4. while stirring bring to 155° and then remove from heat and wait 15 minutes.
5. Bring to boil and boil for 30 minutes.
6. Add $\frac{1}{4}$ oz hops and boil 10 more minutes.
7. Place pan in cold water and cool mixture until warm.
8. Pour Liquid into brewer and discard the remaining mush in the pan.
9. When temperature of brew drops to 100° sprinkle yeast in and wait 15 minutes and then stir very well.
10. Let ferment until bubbling practically stops.
11. Separate brew from yeast at bottom of brewer and clear with $\frac{1}{2}$ oz of gelatin dissolved in hot water and LET SETTLE FOR 1 day. \leftarrow Don't DO!!
12. Prime with 3 oz sugar, bottle, and drink.

real Good warm or cold
LASTS x 1 month Very mellow

#2

Quit good

②

was drinkable in 1 day
well balanced and mild taste
aged at 1 mo was a little coffee like
but still good

was great warm when new
but aged had to be chilled

Brew 3

started 6-13-84
bottled 6-22-84

init Grav. 1.058
final Grav. 1.008

3 lb~~x~~ Amber dry malt extract powder

3 lb~~x~~ corn sugar

1 oz Styrian Goldings hops (pellets)

$\frac{1}{2}$ lb Pale Ale malt grains

$\frac{1}{2}$ Teaspoon salt

1 packet SuperBräu brewers yeast

1. Purify 5 gallons of water for 24 hours
2. Into empty brewer place 3 lb~~x~~ malt extract powder; 2 $\frac{1}{2}$ lb~~x~~ sugar, $\frac{1}{2}$ Teaspoon salt, $\frac{1}{4}$ oz hops, and 3 gallons hot ($>150^{\circ}$) water. Stir and mix well.
3. Into boiling pan place 1 gallon cold water, $\frac{1}{2}$ oz hops and $\frac{1}{2}$ lb crushed malt grain.
4. While stirring bring to 155° and then remove from heat and wait 15 minutes.
5. bring to boil and boil for 30 minutes
6. add $\frac{1}{4}$ oz hops and boil for 10 more minutes
7. Place pan in cold water and cool mixture until warm.
8. Pour liquid part into brewer and discard the remaining mush in the pan.
9. when temperature of Brew drops to 100° sprinkle yeast in and wait 15 minutes and then stir very well.
10. Let ferment until bubbling practically stops.
11. Prime with 3 oz sugar for bottles or 1 oz for plastic bags and put in containers.
12. ready in about 4 days

~~infected~~

very bad

very acid

Bad after taste

Very Alcoholic or poisonous?

improved much after Aging 2 months but
Lacks hop taste

Brew 4

STARTED 6-26-84
BOTTLED 7-7-84

INITIAL 1.055
FINAL 1.008

- 3 lbs Amber dry malt extract
- 2 lbs corn sugar
- $\frac{1}{2}$ lb Pale Ale malt grains
- 1 Teaspoon salt
- 1 oz Cascade hop pellets
- 1 packet ARAUNER YEAST TOP Fermenting
- 5 gallons Purified water

1. Bring $2\frac{1}{2}$ gallons of water to boil and add $\frac{3}{4}$ oz hops and $\frac{1}{2}$ lb crushed malt grain and boil for 50 min. *salt
2. add $\frac{1}{4}$ oz hops and boil for 5 more minutes.
3. Strain clear HOT Liquid AND place in brewer.
4. into brewer place 3 lbs malt extract, 2 lbs sugar and enough boiling water to fill brewer. stir well.
5. when temp $\leq 100^{\circ}\text{F}$ add yeast, wait 10 min, and stir well.
6. Ferment until bubbling stops. ~~too early.~~
7. ~~prime with 2 oz sugar~~

★ BEST MALT EXTRACT BEER

BEST Beer

Very very good

Hops Little strong
should have had hops in
brewer to help smell

MUST be in bottles For best
Flavor

Brew 5

STARTED 8-22-84
BOTTLED 8-31-84

init 1.062
Final 1.010

Ferm. Temp. 80°F
78°

3 lbs Amber Dry malt Extract powder

2½ lbs Corn Sugar

½ lb Pale Ale Malt grain

½ lb Brown Rice

1 oz Cascade hop pellets

¼ cup Molasses

1 tsp Salt

1 pkt Arauner yeast (top fermenting)

5 gal GOOD water

1. With blender crush ½ lb malt grain, ½ lb Rice, ¾ oz hops, and 1 tsp Salt + ¼ cup molasses.
2. place above into large pot and add 2½ gal water
3. Bring to boil and let boil for 60 minutes
4. use fine cloth to strain the clear liquid into the brewer and discard the remaining mush.
5. Add 3 lbs Malt Extract powder, 2½ lbs sugar, ¼ oz crushed hop pellets, and enough boiling water to fill brewer. stir very well.
6. When the temperature reaches 100°F or less add yeast, wait 10 min., and stir very well.
7. ferment until bubbling stops
8. Put ½ tsp of sugar into each bottle and siphon beer into bottle from brewer and cap.
9. ready in 4 weeks.

Drunk First BOTTLE STRAIGHT FROM Fermenting
STAGE yeasty and Flat BUT still GOOD! hic.

rice mellow very much.

molasses may not do good BUT will have to see,
besides being yeasty, sweet and Flat at 3 days,
should be quite good.

At one week, still good warm hopt flavor
coming out well. Still yeasty and will
have to age more. molasses taste good now,
tamm good beer 9-11.

BREW 6

Brewed 9-11-84
BOTTLED 9-17-84

START \approx 1.043
END \approx 1.005

5 lbs Pale Malt Grain 1 pkt Edme Beer Yeast
 $1\frac{1}{2}$ oz Saaz Hops
~~1 tsp Baking Powder~~ OK
 $3\frac{1}{4}$ oz Sugar
5 gal Filtered Water

- ~~1. Dissolve baking powder into water.~~ OK
2. Into $3\frac{1}{2}$ gal stock pot place $2\frac{1}{2}$ gal water, grain bag and 5 lbs crushed grain. Grain may be finely crushed in blender.
3. While stirring, bring temperature to $145-150^{\circ}\text{F}$ and maintain this temperature for ~~45~~⁶⁰ minutes. Stir often.
4. Remove grain bag and spent grain. Boil wort for 1 hour.
5. In another container boil $1\frac{1}{4}$ oz hops for 30 minutes then add $\frac{1}{4}$ oz hops and boil 5 more minutes. Strain liquid into brewer.
6. After boiling wort let stand for 30 minutes and siphon clear liquid into brewer.
7. Add remaining water to boiling pot and bring to boil. Let stand 30 minutes and siphon into brewer.
8. Make up remaining volume with boiling water.
9. Let cool to less than 100°F and thoroughly stir in yeast and ferment.
10. When fermentation has stopped, siphon into bottles with $\frac{1}{2}$ tsp sugar and cap.

\$9.00

Do not use Baking powder or anything else!!
grain bag mistake!! use colinder and cheese
cloth. must be SPARGED!!

had to add 2 lbs of sugar for SG 1.040 / 5gal
originally 1.024 / 5gal

~~Add hops to boiling wort and pour into brewer through
cheese cloth - don't wait!!~~

~~After boil~~

$1\frac{1}{4}$ oz hops in beginning $\frac{1}{4}$ oz last 5 min.

cooled in sink for a time and let GOO settle
Then siphoned off clear Liquid. don't worry about
little Liquid left over.

boiled additional water but was about 1 gallon short.

Fermentation:

very foamy very very very very Active, had to
redrill brewer vent to $\frac{3}{8}$ " to prevent it blowing
up, either grain or yeast very good probably
grain.

very very Light body made too thin

9-21 very light different TASTE BUT OK as a
Light Beer.

EXPERIMENT A ~~BOTTLED~~ 9-20-84

6 oz PALE ale MALT GRAIN

Pinch GYPSUM

MADE 1.4 QUARTS

$$\frac{6}{16} \cdot 30 \cdot \frac{4}{1.4} = 32 \text{ points}$$

STARTED MASHING 7:25

25 minutes

7:50 end point

should be able to SPARGE with $\frac{1}{2}$ volume

final SG. 1.038ND

SPARGER MUST HAVE SCREEN
BOTTOM

Boils AT 200°F

Hops AT BOTTOM seem to cushion Boil

AT full boiling volume very little smell while boiling

Ordinary hot TAP WATER used

PUT compressed hops in whole OK

boiled one hour

Added 1 hop pellet Last 5 min.

FG \approx 1.035

$\approx \frac{1}{20}$ oz hops

After boiling cool to room
TEMP

TESTED 12-3-84

Exelent Head

Exelent Bubbles

very very light

no AFTER TASTE

cloudy

color is too pale

too watery

7

START 9-19

INIT 1.056

BOTTLED 9-25

FID 1.029

5%

21 bottles

5 lbp Pale Ale Malt Grain

 $\frac{1}{2}$ lb M.D.P. Quick Brown Rice $\frac{1}{2}$ lb Kalston Instant Whole Wheat Hot Cereal

1 oz Cascade Hop Pellets

↑ very bad $\frac{1}{4}$ cup Malassis $\frac{1}{2}$ tsp Gypsum1 pkt ~~Atrunner Top Fermenting Ale Yeast~~ EDME BEER YEAST

Irish Moss

3 oz Priming Sugar

1. Into $3\frac{1}{2}$ gal. stock pot place crushed malt grain, rice and wheat with Gypsum and enough water to cover mash.
2. Mash at 150°F until endpoint is reached.
3. Squeeze off wort to maximum boiler capacity.
4. add molassis, 7oz hops, and Irish moss. ~~now~~
5. ^{hard rolling 90} boil for 60 minutes. Add last $\frac{1}{2}$ oz hops for last 5 min. of boil.
6. Cool wort and let settle.
7. Siphon off clear liquid into fermenter. Add enough boiling water to fill fermenter and let cool.
8. Add yeast and ferment
9. prime bottles ^{with} and add $\frac{1}{2}$ TSP sugar and siphon beer into bottles.

DON'T POWDER MALT Grain! — Just Break in two,
 DON'T USE ANYTHING BUT MALT grain!
 use chees cloth over bucket to SPARGE
 use TAPE TO hold,

1.72/gal

Added grains made sparging very very difficult
Lost almost $1\frac{1}{2}$ gallons RICE SCREWED UP BAD!

Final brewing volume $2\frac{1}{8}$ gallons

bubbling only lasted about 36 hours

Small brewer Leaks AIR a little

Final gravity 1.020 Added grains
didn't turn to sugar

should be pretty good. $\frac{36}{2\frac{1}{8}} = 17$

don't use rice!!

10-2 doesn't taste real good

12-3 Nice color but cloudy
Nice head and bubbles

Strong grainy taste very "course"
Taste OK once you get used to it
a "real man's" flavor

Brew 8

START 9-26-84
BOTTLED 10-9-84

INIT 1.044
FINAL 1.005

5.2%

For 5 gal.

5 lbs Pale Ale Malt Grain

1 oz Cascade Hops

2 lbs Sugar

1 pkc Arammer Ale Yeast

$\frac{1}{2}$ tsp Gypsum

$\frac{1}{2}$ tsp Irish Moss

6 gal Purified Water hot TAP water

Added
 $\frac{1}{8}$ cup Molasses

1. Crush Malt Grain to small pieces and put into pot with $\frac{1}{2}$ tsp. Gypsum and enough water to cover mash.
2. While stirring raise temperature to 150°F and maintain until starch endpoint has passed.
3. With cheese cloth tatted over top of bucket sparge of 3 gal. of wort with hot water.
4. Add $\frac{7}{8}$ oz Hops and $\frac{1}{2}$ tsp ^{Irish moss} ~~Gypsum~~ and boil for 60 min. add $\frac{1}{8}$ oz hops last 5 min.
5. Cool wort and let settle. Then siphon off clear liquid into brewer. Add 2 lbs sugar.
6. Fill brewer to within 2" of the top with boiling water. Cover wort and let cool.
7. Add Yeast and ferment for 7 days after bubbling stops.
8. add $\frac{1}{2}$ tsp sugar to each bottle and siphon off beer into bottles and cap. Shake to mix sugar and let set for 4 weeks.

STIRRED MASH CONSTANTLY FOR 1 hour
WORT 30PTS NOT 36

SPARGING WENT WELL
COLD BREAK WENT WELL

TOOK 5 hours 1 MASH

EVERYTHING WENT WELL 1 SPARGE
EXCEPT SPECIFIC GRAVITY
WAS 30 NOT 36 2 BOIL

1 REST

Added $\frac{1}{8}$ cup Molasses
to Brew

TASTE OK FROM BREW-IV

BREW 9

STARTED 12-7-84

INIT. 1.045

BOTTLED 12-24-84

Final 1.004

5 lbs Pale Ale Malt Grain

1 oz Cascade Hops

3 ~~lb~~ ^{lb} Sugar

1 pkt Edme Active Dried yeast

$\frac{1}{2}$ tsp Gypsum

$\frac{1}{2}$ tsp Irish Moss

2'00 1. Crush malt grain in blender to small pieces and place in pot with $\frac{1}{2}$ tsp gypsum and enough water to cover mash.

2'30 2. While stirring raise temperature to 150°F and maintain until starch endpoint has passed. (45-60 min.).

4'45 3. With cheese cloth tapped over top of bucket sarge off 3 gal. of wort with hot water. 45 pts 3 gal

5'30 4. Add $\frac{7}{8}$ oz hops and $\frac{1}{2}$ tsp Irish Moss and boil for 60 min. Add $\frac{1}{8}$ oz hops last 5 min.

7'00 5. Cool wort and let settle. Siphon off clear liquid into brewer and add 3 ~~lb~~ ^{lb} sugar.

6. Fill brewer to within 2" of the top with boiling water. Cover wort and let cool.

7. add yeast and ferment for 4 days after bubbling stops.

8. add $\frac{1}{2}$ tsp sugar to each bottle and siphon beer into bottles and cap. shake to mix sugar and let sit for 4 weeks.

BREW 9

STARTED 12-7-84

INIT. 1.045

BOTTLED 12-24-84

Final 1.004

5 lbs Pale Ale Malt Grain

1 oz Cascade Hops

3 ~~lb~~ ^{lb} Sugar

1 pkt Edme Active Dried yeast

$\frac{1}{2}$ tsp Gypsum

$\frac{1}{2}$ tsp Irish Moss

2'00 1. Crush malt grain in blender to small pieces and place in pot with $\frac{1}{2}$ tsp gypsum and enough water to cover mash.

2'30 2. While stirring raise temperature to 150°F and maintain until starch endpoint has passed. (45-60 min.).

4'45 3. With cheese cloth tapped over top of bucket sarge off 3 gal. of wort with hot water. 45 pts 3 gal

5'30 4. Add $\frac{7}{8}$ oz hops and $\frac{1}{2}$ tsp Irish Moss and boil for 60 min. Add $\frac{1}{8}$ oz hops last 5 min.

7'00 5. Cool wort and let settle. Siphon off clear liquid into brewer and add 3 ~~lb~~ ^{lb} sugar.

6. Fill brewer to within 2" of the top with boiling water. Cover wort and let cool.

7. add yeast and ferment for 4 days after bubbling stops.

8. add $\frac{1}{2}$ tsp sugar to each bottle and siphon beer into bottles and cap. shake to mix sugar and let sit for 4 weeks.

