

BEER RECIPES

Northwestern Malt Extract Recipes are a standard among themselves. In many cases these recipes have been brought to our attention by homebrewers and retailers alike.

ALES

Ale beers are fermented with top fermenting yeast at warm room temperatures. These styles of beers are ideal for beginners and the occasional quick batch of beer. In other words Ales require less babysitting. Check out these [Ale Recipes](#).

LAGERS

Lager beers are fermented with bottom fermenting yeast for long periods of time and at lower temperatures. Check out these [Lager Recipes](#).

SPECIALTY

These are beer recipes using any combination of unusual ingredients. Speciality recipes include beers using primarily Wheat Malt, Rice Syrups, Spices, or Exotic Ingredients (pumpkin, etc.). Check out these [Specialty Beer Recipes](#).

[For malt syrup and dry malt specifications click here](#)

If you have a trusted Northwestern Malt Extract recipe that you would like to see up on this site, send email to [Northwestern Extract Co.](#) with the recipe plus your complete snail mail address.

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ALES

Ale beers are fermented with top fermenting yeast at warm room temperatures. These styles of beers are ideal for beginners and the occasional quick batch of beer. In other words Ales require less babysitting.

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German Pale Ale

6.6# - Northwestern Extract Gold Syrup

1/2 Lb - Munich Malt 10L (mash)

1 oz - Hallertau 4AAU- Boil 60 min

1 oz - Hallertau 4AAU- Boil 30 min

1/2 oz - Cascade 4.3AAU- Boil 5 min

3/4 cup - Dextrose for Priming

1 pkg - Wyeast 1007

Yield: 5 gallons

Mash Munich Malt bring total volume to 3 gallons of water and add malt extract. Heat and bring to a boil, and add hops as scheduled when wort boils. Cool wort using preferred method. Add wort to primary fermenter and add cold water to bring it to 5 gallons. Pitch yeast.

Starting Gravity: 1.052

Bitterness: 28 IBUs

Canadian Ale

3.3# - Northwestern Extract Gold Syrup
3.3# - Northwestern Midwestern Light Syrup
1/2# - Caramel 10L Grain - Steep 1 oz - Fuggles 4.3AAU - Boil 60 min
1/2 oz - Cascade 4.2AAU - Boil 10 min
3/4 cup - Dextrose for Priming
1 pkg - Wyeast 1056 or Edme Ale Yeast (started)

Yield: 5 gallons

Steep grains at 156 degreesF in 3 gallons of water for 30min. Remove from heat while adding extract. Bring wort to a boil, and add hops as schedule. Use preferred method to cool wort. Add cold water to fermenter to bring total to 5 gallons. Pitch yeast.

Starting Gravity: 1.053

Term Gravity: 1.013

Bitterness: 21 IBUs

India Pale Ale

6.6# - Northwestern Extract Gold Syrup
1/2# - Caramel 20L Grain Malt - Mash
1/2# - Pale Ale Grain Malt - Mash
1 oz - Northern Brewer - Boil 60 min
1 oz - Fuggles - Boil 40 min 1 oz - Saaz - Boil 5 min
3/4 cup - Dextrose for Priming
1 pkg - Wyeast 1098

Yield: 5 gallons

Mash grains at 153 degrees for 45 min, add to 3 gallons of water, remove from heat and add malt extract. Return to heat and bring to a boil. Add the hops when scheduled. Cool wort using preferred method. Add cooled wort to primary fermenter and add cold water for total of 5 gallons. Pitch yeast.

Starting Gravity: 1.059, Bitterness: 47 IBUs

Scottish Export

3.3# - Northwestern Extract Gold Syrup
1# - Northwestern Gold DME
1/2# - Carapils Grain -
1/2# - Pale Ale Grain -
1/2# - Caramel (Crystal) 20L -
1 oz - Fuggles 4.3AAU - Boil 60 min
3/4 cup - Dextrose for Priming
1 pkg - Wyeast 1728

Mash grains at 152 degrees for 60 min in 3 gallons of water. Add malt extract when off the burner. Once boiling, add hops when scheduled. Use preferred method to cool wort. In the fermenter add water to bring to 5 gallons. Pitch yeast.

Starting Gravity: 1.041

Bitterness: 19 IBUs

Extra Pale Ale

6.6# - Northwestern Extract Gold Syrup
1 oz - Fuggles - Boil 45 min
1 oz - Ger Herbrucker - Boil 20 min
1/2 oz - Cascade - Boil 2 min
3/4 cup - Dextrose for Priming
1 pkg - Edme Ale Yeast

Yield: 5 gallons

Bring 3 gallons of water to a boil and remove from heat while adding extract. Return to heat and bring to a boil, making sure not to scorch the extract. Add hops on schedule once the wort boils. Cool wort using preferred method. Add wort to primary fermenter and add cold water to bring it to 5 gallons. Pitch yeast.

This beer is orange in color, with a taste very similiar to many famous pale ales made in the U.S.

Starting Gravity: 1.050

Bitterness: 26 IBUs

7- Mile Red Ale

Ingredients:

6.6 pounds, of Northwestern amber malt extract
3/4 pound, 60 degree L Crystal Malt
2-1/2 ounces, Fuggles hop plugs (4.6% alpha)
1 ounce, Cascades whole leaf hops. (5%-ish alpha)

1 package, Glen-brew ale yeast

Procedure:

Steep crystal malt for 30 minutes in 150 degree water. Sparge into brew pot of hot water and add malt extract. Bring to boil and add 1 ounce Fuggles. 20 minutes later add another ounce. At the 40 minute mark, toss in the final half ounce of fuggles. (Almost threw in a full ounce, but after tasting wort, decided against it—plenty bitter at this point.) Turn off heat and add Cascades. Stirred down the hops slowly and let sit for about 10 minutes. Strain all into fermenter containing ice water. Cooled. Pitched yeast. Single stage ferment. Keg, and age a few days.

Specifics:

O.G.: 1.044

F.G.: 1.010

Primary Ferment: 10 days

Source: Karl Lutzen - The Cats Meow III

Pete's Wicked Clone

This is the recipe that Pete's Wicked Ale would send you if you requested a homebrew recipe equivalent.

Ingredients: (5 gallons)

8 oz 2-row Malt

8 oz 60 Lovibond Crystal Malt

8 oz Special Roast Malt

4 oz Chocolate Malt

6.6 lbs Northwestern Gold Malt Extract (unhopped)

1.5 oz Brewer's Gold Pellets (bittering, 60 minute boil)

1 oz Brewer's Gold Pellets (last 10 minutes)

Wyeast 1056 American Ale yeast

1/2 ounce Brewers Gold pellets (dry hopping)

Procedure:

-Add grains to a grain bag, steep in 2 Gal water at 155F for 45 mins to 1 hr, stirring occasionally. Remove grains, add extract and bring to a boil.

Total boil time 75 mins.

-Boil for 15 mins, then add bittering hops.

-Continue for 50 mins, then add aroma hops (10 mins before knockoff)

Cool to pitching temp, pitch yeast (build a starter for the yeast)

-Add dry hops after fermentation has completed, so the escaping gas will not carry your hop aroma out of the airlock. I would probably ferment in primary for a week, rack to secondary and add the dry hops after activity had subsided.

Source: George Hummel - Pennsylvania

Hazelnut Brown Ale

INGREDIENTS:

6.6 Lbs. Northwestern Gold Liquid Malt Extract

1/2 Lbs. British Pale Grain (M&F 2-row)

1/2 Lbs. British Crystal Grain (M&F)

1 Lbs Cara-Pils Grain

1 1/2 oz. Willamette or Fuggles hops- 60 min. (brewers discretion)

1 oz. Willamette or Fuggles hops- aroma (5 min. steep at end of boil)

1 tsp. Irish Moss

1 1/2 bottles all natural hazelnut flavoring (at bottling)

2 tsp. Gypsum

Wyeast British Ale

Mash grains at 160F in 1.5gal water for 60min. Yield: 5 gallons

Hazelnut flavoring is available at area gourmet and fine food dealers. Flavor to taste at bottling because many hazelnut flavorings have different strengths.

This is the recipe used to win the worldwide "Boston Beer Company's Homebrew Contest". This recipe was the standard for production of "Longshot Hazelnut Brown Ale".

Source: Doug & Vicki Parker - Florida

Belgian Strong Ale

Ingredients:

9.9 pounds, Northwestern Gold Syrup
3/4 cup, Belgian special roast malt
3/4 cup, English crystal malt (80L)
1/4 pound, light brown sugar
1/4 teaspoon, cinnamon
1 teaspoon, Irish moss
1 ounce, Fuggles pellets (boil)
3/4 ounce, Cascade pellets (boil)
3/4 ounce, Saaz whole hops (1/2 hour)
3/4 ounce, Styrian Golding pellets (1/2 hour)
2 ounces, fresh Cascade (aroma, 15 minutes)
1/4 ounce, Saaz (finish)
1/2 ounce, Olympic pellets (finish)
1/2 ounce, Cascade pellets (finish)
Wyeast #1214 Belgian

Procedure:

Steep grains in cold water until water is about to boil. Removed grains. Boil 1 hour with extract, Fuggles and Cascade, brown sugar, cinnamon and Irish moss.

Let age for fruity esters to appear.

Specifics:

O.G.: 1.083

F.G.: 1.009

Source: Joel Newkirk - from the Cats Meow III

Belgian Abby

9.3# - Northwestern Gold Malt Syrup
10 oz - Caramunich
2 oz - Mt Hood - 60 min
1/2 oz - Hersbrucker - 5 min
1 pkg - 1098 British Ale
1 pkg - 1214 Belgian Ale

Procedure:

Steep in brewing water up close to a boil and remove. Remove from heat and add extract. Bring to a boil and add hops as scheduled. Ferment in primary with package of 1098 Wyeast Rack to secondary and add 1214 Belgian Wyeast. Let set for two weeks and age in the bottle for several more. Yields: 5 gallons.

Source: John Mondschein - Pennsylvania

St. John's Porter

INGREDIENTS:

6# - Northwestern Gold Malt Syrup
1/2# - Carapils
1/2# - Caramel 60L
1/2# - Black Malt
1/2# - Chocolate Malt
1/4# - Roasted Barley
1 oz - Northern Brewer - 40 min
1 oz - Perle - 10 min
1 tsp - Irish Moss
Priming Sugar
1 - Favorite Ale Yeast

Procedure:

Steep grains for 20 minutes at 158 degrees in 1 1/2 gallons of water. Remove grains and add extract to water and bring to a boil. Add hops as scheduled, and add Irish Moss at 10 minutes before the end of the boil. Add 3 1/2 gallons of cold water to primary fermentation unit before adding hot wort. Secondary fermentation is optional.

Yield: 4 9/10 gallons

Source: Patricia Stephens - Florida

Gooseberry Stout

Ingredients:

6.6# Northwestern Dark Malt Syrup
1/2# Black Malt
1/2# Caramel 40L
1/4# Roasted Barley
2 oz - Fuggles 60 min.
1 oz - Williamette 10 min.
1 pkg - Favorite Ale Yeast

Steep grains for 20 min in 2 gallons of 155 degree water. Add extract and bring to a boil. Add hops as scheduled Use favorite ale yeast and typical priming methods.

Source: Erik Dromeshauser - Minnesota

Athens Altbier

Ingredients:

6.6# Northwestern Gold Syrup
3 oz - Chocolate Malt
8 oz - Crystal 80L
1.5 oz - Saaz Hops (leaf) 4.8% AA - 60 min
0.5 oz - Saaz Hops (leaf) 4.8% AA - 15 min
Yeast Labs - Duesseldorf Ale Yeast

Steep grains in 5 gal. water until boil. Remove from heat, remove grains, and add extract. Add boiling hops as noted.

Source: Tidmarch Major - Georgia

Simply Stout

Ingredients:

6.6# Northwestern Dark Malt Extract
1# Northwestern Porter Malt Extract
1 oz - Williamette (4.1% AA) - 60 min
1/2 oz - Williamette - 15 min
1/2 oz - Williamette - 5 min
1 tsp - Irish Moss
Munton Ale Yeast (slurry)

Follow above steps in a 3-gallon wort boil. Cool wort and add water to bring to 5 gallons, and pitch yeast slurry. Rack to secondary after 4 days. Bottle or keg when ready.

OG: 1.050

FG: 1.009

IBU: 23

Source: Ed Kamish - Minnesota

Barley Whine

Ingredients:

13.2# - Northwestern Gold
1# - Caravienne Malt
1/2# - Crystal Malt 120L
5 oz - Eroica Hop Pellets - 60 min
1 oz - Galena Hop Pellets - 60 min
1 oz - Cascade Hop Pellets - 15 min
1/2 oz - Tettnang Hop Pellets - 15 min
1 oz - Williamette Hop Pellets - 2 min
1 tsp - Irish Moss
Yeast Lab A08 or Wyeast Trappist Ale (1 qt starter)

Ground and steep grains in 2.5 gallons at 150 degrees for 30 minutes and remove. Add extract and bring to a boil. Add hops as specified above. Cool wort and bring volume to 5 gallons. Pitch yeast and ferment for 5-7 days at 70 degrees. Secondary for 10-14 days, and best if aged for 8 months at least.

OG: 1.090, FG: 1.018

Source: Tom Gordon - Michigan

ESB for me

6.6# Northwestern Gold Malt Extract
1# Caramel Malt 20L
1.25 oz - Fuggles - 60 min
1.25 oz - Kent Goldings - 60 min
0.25 oz - Fuggles - 15 min
0.25 oz - Kent Goldings - 15 min
0.50 oz - Fuggles - 0 min
0.50 oz - Kent Goldings - 0 min
Wyeast 1028

Boil in 4 gallons following the above. Batch total is 5.25 gallons, and hop pellets are removed via a strainer.
Source: Brian Grier - North Carolina

Pale American

Ingredients:

6.6# - Northwestern Gold Malt Extract

1/2# - Belgian Caravienna Malt

1/4# - Victory Malt

1 oz. - Cascade Leaf 5.5% AA - 60 min

1/2 oz. - Mt Hood Leaf 4.7 AA- 60 min

1/2 oz. - Cascade leaf - 30 min

1/2 oz. - Mt Hood Leaf - 10 min

1/2 oz. - Cascade - 0 min

Wyeast 1335 or Nottingham Dry

Steep grains, in 2 quarts of water at 155 degree for 30 min, sparge grains with 1 gallon of 170 degree water.

Add volume to 2 gallons, add extract (remove from heat) add hops as scheduled. This will make 5 1/2 gallons. Secondary fermentaion for 4 weeks.

Source: Jeff Cochran - Indiana

OG: 1.046

FG: 1.012

Russian Imperial Stout

6.6# - Northwestern Amber Extract

3.3# - Munton's Light

1# - Caramel 60L

1/4# - Black Barley (non malted)

1/4# - Black Malt (patent)

2 oz - Eroica Hops 13% - 60 min

1/2 oz - Cascade 4.1% - 10 min

1084 Wyeast

Steep grains 30 minutes. Add hops as specified. Leave in secondary carboy for at least 1 1/2 months. OG: 1.070 FG: 1.018

Source: Ed Megela - Pennsylvania (as seen in Brew Your Own, Vol 3, #6, pg37)

Good Ole Brown Ale

Ingredients:

6# - Northwestern Amber

1/2# - Caramel 40L

1 oz - Fuggle Hop Pellets - 45 min

1/2 oz - Cascade Hop Pellets - 20 min

1/2 oz - Cascade Hop Pellets - 2 min

1/2 tsp - Irish Moss

Wyeast 1056 or Dry Edme Yeast (started)

Steep grains in 3 gallons for 30 minutes and remove. Add extract and bring to a boil. Add hops as specified above. Cool wort and bring volume to 5 gallons.

Source: Northwestern Extract Co.

MFR (My First Real) Porter

Ingredients:

6# - Northwestern Gold Malt Extract

1# - Caramel 40L

1# - Chocolate Malt

2 oz. - Northern Brewer - 45 min

Wyeast 1028

Steep grains, use a 4 gallon boil. Remove as much hop pellet residue as possible. This will make 5 1/4 gallons

Source: Brian Grier - North Carolina

McKillin's Pub Stout

Ingredients:

3.3# - Northwestern Gold Malt Extract

1# - Northwestern Gold Dry Malt Extract

1/2# - Corn Sugar (in the boil)

10 oz - Roasted Barley

2 oz - Chocolate Malt

2 oz. - E. Kent Golding pellets - 5.0% AAU -60 min

Wyeast 1335 or Nottingham dry

2 tsp - Gypsum

Steep grains in 1.5 gallon at 155 degrees F for 30 minutes, sparge grain with 1 gallon of 170 degree water. Add gypsum and add extract and dextrose (remove from heat as to not scorch) Add hop pellet when boiling. Cool wort and bring the batch size up to 5.5 gallons. Bottle condition 2 weeks, cellar condition 6-8 weeks

OG: 1.038

Source: Jeff Cochran - Indiana

Mildy Simple Red

Ingredients:

6.6## - Northwestern Amber Malt Extract

2 oz. - Fuggles Hop Pellets

Dry Ale Yeast

3/4 cup - Dextrose for priming

Bring 1.5 gallon water to a boil. Remove from heat, add extract, and mix thoroughly. Once boiling add 1 ounce hops. After 35 minutes add the next ounce of hops for 10 more minutes of boiling. Remove heat after 45 minutes total. Add cold water and hot wort for total of five gallons. Pitch yeast when temp is under 78 degrees F. Ferment for 7 days or add to secondary (optional).

Source: Eric Wiederholt - North Carolina

[For malt syrup and dry malt specifications click here](#)

LAGER BEERS

Lager beers are fermented with bottom fermenting yeast for long periods of time and at lower temperatures.

[American Lager](#)
[Northwestern Extract German Bock](#)
[North American Ice Beer](#)
[Jamaican Mon Lager](#)
[Colt 97 Malt Liquor](#)
[German Pilsner](#)
[Sam Adams Clone](#)
[Octoberfest](#)
[Japanese Rice Beer](#)
[Honey Lager](#)

American Lager

3.3# - Northwestern Midwestern Light Syrup
1# - Northwestern Gold DME
1/2# - Carapils Grain - Steep
1/2 oz - Hallertau 4AAU- Boil 45 min
1/2 oz - Hallertau - Boil 15 min
3/4 cup - Dextrose for Priming
1 pkg - Wyeast 2035 - Dry Lager Yeast (started)

Yield: 5 gallons

Steep Carapils in 1 gallon of cold water up to just before boiling. Bring volume up to 3 gallons of water remove from heat, and add extract. Return to heat and bring to a boil. Add hops on schedule once the wort boils. Cool wort using preferred method, quickly. Add cold water to fermenter to bring volume to 5 gallons. Pitch yeast.

Starting Gravity: 1.038, Bitterness: 10.5 IBUs

NWE German Bock

Ingredients:

6.6 pounds -Northwestern Amber Malt Extract
1# - Munich 10L Malt
1/2# - Paul's Pale Ale Malt
1/2# - Crystal 40L Malt
1 oz - Hallertau (60 Min)
1/2 oz - Hallertau (30 Min)
1/2 oz - Hallertau (5 Min)
3/4 cup - Dextrose for priming

1 pkg - Wyeast 2206 (started)

Procedure for 5 gallons:

Mash grains at 155 degrees for 45min in 1 or 2 gallons of water. Sparge into brew pot bring wort up to 3 gallons and add malt extract. Bring to boil and add hops as scheduled. Cool using preferred method. Pitched yeast and ferment at appropriate temp.

Original Grav.: 1.061, Terminal Grav.: 1.015, IBUs: 23

Source: Northwestern Extract Co., Printed in, Homebrewing for Dummies by Marty Nachel; published by IDG Books

North American Ice Beer

Ingredients: (5 gallons)

6.6# - Northwestern Gold Malt

1/2 oz - Hallertau - (60 minute boil)

1/2 oz - Hallertau - (30 minute)

3/4 cup - Dextrose for priming

Wyeast 2035 American Lager yeast

Procedure:

Add extract for 3 gallons of water then bring to a boil. Add hops as scheduled.

Cool to pitching temp, bring total to 5 gallons. Last day of primary fermentation, allow temp. to freeze water on top and skim off ice.

IBU: 14

Jamaican Mon Lager

INGREDIENTS for 5 gallons:

3.3 Lbs. - Northwestern Midwestern Light Liquid Malt Extract

1 Lbs. - Northwestern Rice Syrup

1 oz. - Hallertau 4AAU - 30 min

1/2 oz. - Cascade 4.3AAU - 10 min

3/4 cup - Dextrose

1 pkg Wyeast 2035

Procedure:

Add extract for 3 gallons of water then bring to a boil. Add hops as scheduled.

Cool to pitching temp, bring wort total to 5 gallons.

OG: 1.032 TG: 1.008 IBU:11

Colt 97 Malt Liquor

Ingredients:

6# - Northwestern Midwestern Light

1# - Northwestern Gold DME

1/2# - Crystal malt 10L

1 oz - Hallertau 4.1AAU - 60min

3/4 cup - Dextrose for priming

Wyeast #2035 American

Procedure:

Steep grains in 1 gallon of cold water until water is about to boil. Removed grains, and add 2 gallons of water and malt extract. Bring to a boil and add hops as scheduled.

Cool wort using preferred method, and pitch yeast.

Specifics:

O.G.: 1.060

F.G.: 1.015

IBU:15

German Pilsner

Ingredients:

6.6# Northwestern Gold Malt Extract
3 cups - Northwestern Gold Dry Malt Extract
2 oz - Perle AA 8% - Boil 45 Min.
2 oz - Willamette AA 4% - Boil 5 Min.
Wyeast 2124 - Bohemian Lager
3/4 cup Priming

Boil in 3 gallons of water. Add hops as scheduled. Cool wort when finished as rapidly as possible. Add water to make 5 gallons. Ferment at 50 degrees, and rack to secondary at 1.014. Bottle at 1.010 or static.

Source: Jack Goral - Illinios

Sam Adams Clone

3.3# Northwestern UK Light Malt Extract
2# Northwestern Amber DME
1 oz - Tettnang Hop Pellets 4.4% AA - 30 min
1 oz - Hallertau Hop Pellets 3.6% AA - 10 min
Wyeast 2206

Boil in 3 gallons and follow above specs. Ferment 4-5 days and rack to secondary for 2 weeks

Source: Brian Knickrehm - The Internet

Octoberfest

6.6# Northwestern Gold Malt Extract
1/2# Caramel 30L Grain
1# Munich Grain Malt
1 oz - Hallertau 3.7% AA-60 min
1 oz - Hallertau -30 min
3/4 cup - Dextrose (priming)
Wyeast 2206 - Make 1/4 gal of starter using 1/2# Northwestern Extract Co. DME. Boil for 15 min let cool, add yeast and let stand 24 hrs.

Mash grains at 150 degrees for 30 min, add to 3 gls of water. Remove from heat and add extract. Bring to a boil and add hops as scheduled. Cool wort using preferred method, and add cold water to bring the batch up to 5 gallons. Pitch yeast starter.

OG: 1:055

IBUs: 20

This recipe won the Marzen Category at the Dixie Cup in Houston TX.

Source: Charles Sule - Louisiana

Japanese Rice Beer

3.3# Northwestern Midwestern Light Malt Extract

2# Rice Syrup

1/2# Carapils Malt

1 oz - Saaz 3.1% AA-45 min

1/2 oz - Cascade 4.3% -30 min

3/4 cup - Dextrose (priming)

Wyeast 2112 - Make 1/4 gal of starter using 1/2# Northwestern Extract Co. DME. Boil for 15 min let cool, add yeast and let stand 24 hrs.

Steep grains at 150 degrees for 30 min, add to 3 gls of water. Remove from heat and add extract. Bring to a boil and add hops as scheduled. Cool wort using preferred method, and add cold water to bring the batch up to 5 gallons. Pitch yeast starter.

OG: 1:041

IBUs: 17

Source: Northwestern Extract Co.

Honey Lager

6# Northwestern Gold Malt Extract

1# Wild Flower Honey

1/2# Carapils Malt

1 1/2 oz - Cascade Hop Plugs 6.6% AA-60 min

1/2 oz - Cascade Plug 6.6% -10 min

1 tsp - Irish Moss - 15 min

2/3 cup - Dextrose (priming)

Wyeast 2007 -

Steep grains at 150 degrees for 30 min, add to 3 gls of water. Remove from heat and add extract. Bring to a boil and add hops as scheduled. Add honey at last 15 minutes of boil. Cool wort using preferred method, and add cold water to bring the batch up to 5 gallons. Pitch yeast (starter preferred) to wort that is cooled to 65-70 degrees F. Ferment primary at 50 degrees F for 14 days and secondary at 50 degrees F for 14 days

OG: 1:045

TG: 1:011

Source: Joel Beckman - Minnesota

SPECIALITY BEERS

These are beer recipes using any combination of unusual ingredients. Speciality recipes include beers using primarily Wheat Malt, Rice Syrups, Spices, Smoke, or Exotic Ingredients (pumpkin, etc.).

[Summer Wheat](#)
[Extract Pumpkin Ale](#)
[Japanese Rice Beer](#)
[Merry Christmas! Ale](#)
[Autumn Maple Wheat](#)
[Pumpkin Ale](#)
[Berliner Weisse](#)
[Blueberry Ale](#)
[Brown Bess -Smoked Bitter](#)
[Nutty Wheat Ale](#)

Summer Wheat

6.6# - Northwestern Weizen Syrup
1 oz - Fuggles - 30 min
1 tsp - Irish Moss @ 15 minutes
4 Lbs - Frozen Blackberries
1 pkg - Edme Ale Yeast
3/4 cup - Priming Sugar

Boil extract in 1 1/2 gallons water. Add hops as scheduled. Dump hot wort with cold water to make 5 gallons. Add frozen blackberries and pitch yeast. Rack to secondary on the seventh day.

OG: 1.040, TG: 1.013, Bitterness: 9 IBUs (plenty of room for even a non-hop head.)

Source: Dan Poe - Maryland

Extract Pumpkin Ale

Ingredients:

6 pounds Northwestern Golden malt extract
1 pounds amber malt
10 ounces pure maple syrup
1-1/2 ounces Fuggles hops for 60 minutes
3 pounds sliced up pumpkin (smaller "sweet" pumpkin, not the big halloween kind)
1-1/2 teaspoon Nutmeg
1-1/2 teaspoons Allspice
2 teaspoons Cinnamon
1-1/2 ounces fresh grated Ginger root
1/2 ounce Fuggles finishing hops
Wyeast #1056 (American Ale)

Procedure:

Cut the pumpkin into 1 inch cubes, but leave out the gooey inside and seeds. Add the pumpkin for the last 10 minutes of the boil along with all the spices.

Leave the pumpkin in the primary, then rack off the pumpkin after about 4 days. Leave in the secondary for two weeks, then bottle-age for another couple of weeks Yield: 5 gallons

Source: Jamey Moss - Cats Meow III

Japanese Rice Beer

3.3# - Northwestern Gold Syrup
2# - Northwestern Rice Syrup 1/2# - Carapil Grain (Dextrine) 1 oz - Saaz 3.1AAU- 45 min
1/2 oz - Cascade 4.3AAU - 30 minutes
1 pkg - Wyeast 2112 or Dry Lager Yeast (started)
3/4 cup - Priming Sugar

Steep grain and bring volume to 3 gallons. Add extract then bring to a boil. Be sure not to scorch extract. Add hops as scheduled. Cool wort and bring volume up to 5 gallons.

OG: 1.041, TG: 1.010, IBUs: 17.5
Source: Northwestern Extract Co.

Merry Christmas! Ale

Ingredients: (for 5-1/2 gallons)
6.60 lb. Northwestern Gold LME
1.00 lb. Crystal 80L
0.50 lb. Chocolate malt
0.50 lb. Brown Sugar
0.50 lb. Honey
1.00 oz. Northern Brewer 7.8% 60 min
1.00 oz. Fuggles Leaf 3.8% 15 min
1 tsp cardamom
2 oz grated ginger
5 3 inch cinnamon sticks
Zest from rind of 4 large oranges
1 tsp Irish moss
3/4 c. Dextrose (priming)
Wyeast #1056 American ale yeast
Yeast nutrient

Procedure:

Prepare yeast starter. Crush specialty grains and steep for 30 min. Add LME, brown sugar, and bittering hops and begin boil. At 30 min, add honey, cinnamon, and cardamom and half of the orange zest and ginger. At 15 min, add Irish moss, flavoring hops, and remaining ginger and orange zest. Cool, aerate and pitch yeast. Ferment at 70-74°F. Rack to a secondary after 7 days and store at 70°F. After another 14 days, bottle beer.

Specifics: IBU: 28
Source: Philip Gravel - Cats Meow III

Autumn Maple Wheat

Ingredients:
6# - Northwestern Weizen Malt Extract
32 oz - Pure Grade A Maple Syrup
1/2# - Carapils
1/2# - Caramel 10L
1 oz - Cascade Hops 4.4% - 60 min
1056 Wyeast

Steep grains usual fashion, and add extract. Add Maple Syrup 15 minutes before end of the boil. Ferment five days in primary and two weeks in secondary.
Source: Dan Thurk - Minnesota

Pumpkin Ale

6.6# -Northwestern Gold Malt Extract
2 cans (16oz) -Cooked Pumpkin
1/4 tsp - Amylase Enzyme
1 oz - Fuggles 4.0% AA - 60 min
1 oz - Pumpkin Pie Spice - 5 min
3/4 cup - Dextrose
Wyeast 1056 - Made with 1/4 gallon of starter using 1/2# Northwestern Extract Co. DME.

Mix 2 cans of pumpkin into 1 gl of water and add amylase. Bring the mixture to 150F and let sit for 30 min. Make sure the solution is mixed very well. Then heat the mixture to 170F, turn off heat, and let settle for 30 min.

Pour off the liquid into the brew kettle, leaving as much of pulp behind. Add the malt extract and bring volume up to 3 gallons. Bring wort to a boil, add hops as scheduled. Cool wort and bring volume up to 5 gallons in the fermenter and add yeast starter.

OG: 1:052
IBU: 15

Source: Charles Sule - Louisiana

Berliner Weisse

3.3# -Northwestern Weizen Extract
1/3 lbs - Northwestern Weizen DME
2/3 lbs - Northwestern Gold DME
1 oz - Hersbrucker Pellets 2.0% AA - 30 min
1 oz - Pumpkin Pie Spice - 5 min
1 tsp - Yeast Nutrient
Wyeast 2565 - Kolsch

Boil in 3 gallons, makes 5 gallons. Add 6 fluid ounces 22% Lactic Acid at bottling.

OG: 1.035
TG: 1.011
IBU:6

Source: Jon Stika - North Dakota

Blueberry Ale

6# -Northwestern Gold Extract
1 lbs - Caramel Malt 20L
1 oz - Kent Golding Hop Plugs - 5.20% AA - 45 min
1/2 oz - Kent Golding Hop Plug - 15 min
1/2 Tbl - Irish Moss - 15min
1/2 oz - Kent Golding Hop Plug - steep at end of boil
5 lbs - crushed Blueberries 1 tsp - Ascorbic Acid (at Bottling)
7/8 cup - Corn Sugar for priming
Wyeast 1056 - American

Boil in 5 gallons. Add fruit at end of boil, and leave in primary. Remove the fruit after racking to secondary.

Source: George Nenni - Ohio

Brown Bess - Smoked Bitter

6.6# - Northwestern Amber Malt Extract
2# - Crystal 40L crushed malt
1 tsp - Gypsum
2 tsp (10 ml) - Liquid Smoke
2 oz - Fuggle Pellets - 4.5 AAU - 60 minutes
1 tsp - Irish Moss - 15 minutes
1/2 oz - E. Kent Golding Pellets -4.8 AAU - 5 minutes
3/4 cup - Priming Dextrose or 2 Primetabs per bottle
1 pkg - Ale Yeast of Choice - recommend using a starter

Steep crushed malt in 2 gallons water. Add the gypsum. Bring the water to a hard simmer and remove from heat. The total steeping time should be about 30 minutes. Then remove crushed malt. Add malt extract and dissolve well before returning to heat. Add the liquid smoke. The theory of adding the liquid smoke at this stage is to imitate the use of a smoked malt. Now return to the heat and add hop pellets as scheduled once boiling begins. 15 minutes before the end of the boil add the Irish Moss. In the fermenter pour the wort into 3 gallons of cold or ice water. Insure wort is cool before adding yeast slurry, and rack to secondary fermenter after the initial fermentation slows down.

SG: 1.054

FG: 1.020

Source: Robert Harrison - Pennsylvania

Nutty Wheat Ale

6.6# - Northwestern Wheat Malt Extract
1# - Northwestern DME Wheat
1/2# - Caravienne
1 oz - Hallertaur Hops 3.9 AAU - 60 min
1/2 oz - Hallertaur Hops 3.9 AAU - 30 min
1 tsp - Irish Moss - 10 minutes
1 oz - Hallertaur Hops 3.9 AAU - 5 min
1 cup - Priming Dextrose or 3-4 Primetabs per bottle
White Labs Hefeweizen Liquid

Steep crushed malt in 1.5 gallons water 170 degree for one hour. Then remove crushed malt. Add malt extract and dissolve well before returning to heat. Bring to a boil and add hops and Irish Moss as scheduled. Mix hot wort and cold water in fermenter to equal 5 gallons. Run 2 stage fermentation. Bottle condition 3 weeks minimum.

Source: Robert Restivo - Texas

[For malt syrup and dry malt specifications click here](#)

TYPICAL MALT SPECIFICATION

The Following is typical domestic malt syrup and dry malt specifications.

Liquid Malt Extracts

	Gold	Sparkling Amber	Trad Dark
Solids:	80%	80%	80%
Color:	5-10 deg L	10-15 deg L	15-20 deg L
OG:	11.5 deg Plato	11.5 deg P	13.5 deg P
FG:	1.6 - 2.0 deg P	2.0 - 2.6 deg P	2.6 - 3.3 deg P

All of the above is 100% barley malt and water as ingredients. Specific gravity is determined by beer style and desired alcohol level. For example, if using 40 lbs of Gold extract for one barrel of beer, the specific gravity would be 1046.

Weizen's specs are identical to Gold except: FG is 1.6 - 2.2 deg P and the ingredients are 65% Wheat Malt, 35% Barley Malt, and water.

Dry Malt Extract

	Gold	Sparkling Amber	Trad Dark
Solids:	97%	97%	97%
Color:	5-10 deg L	10-15 deg L	15-20 deg L
OG:	11.5 deg P	11.5 deg P	13.5 deg P
FG:	1.6 - 2.0 deg P	2.0 - 2.6 deg P	2.6 - 3.3 deg P

All of the above is 100% barley malt Specific gravity is determined by beer style and desired alcohol level. For example, if using 32 lbs of Gold Dry Extract for one barrel of beer, the specific gravity would be 1046.

Weizen's specs are identical to Gold except: FG is 1.6 - 2.2 deg P and the ingredients are 65% Wheat Malt, and 35% Barley Malt.

Brewers keep in mind these are a typical analysis of our products.

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