



Simple Beer Recipe

1lb (450g) Malt Extract/Spraymalt

1oz (30g) Hops

1 Gallon Water (8 pints)

Beer yeast

- In a large saucepan, bring 1 gallon of water to the boil.
- Add the malt extract and hops and then simmer for an hour and a half.
- Top the volume of water back up to the one gallon mark using cooled boiled water and then strain through a fine mesh into a brewing bin or fermentation vessel if preferred (although if using demijohns do not fill over the shoulder to avoid froth overflow).
- Add the beer yeast and keep in a warm (20c approx) place for 4 days, after which, syphon the beer off the yeast deposit and into strong bottles, priming the beer by adding one teaspoon of beer to each bottle prior to capping.
- Leave the beer for 48 hours in a warm location for secondary fermentation to take place and then move the beer to a cooler spot and leave for a week to clear prior to drinking.

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- Since this is a very quick and simple beer recipe, you can experiment with adding more or less hops to adjust bitterness to taste.