

Good Websites

www.sdatlas.org

www.sdswoot.com (The new website- would love some feedback)

Nettle Recipe #1

750g nettle tops
4 litres water
450g brown sugar
Juice of two lemons

Nettle #2 (This is a much stronger beer)

10lb young nettles (the top six leaves or so, easy way to measure is 10 carrier bags full)
40 pints water
10 lemons, (juice them and then cut off the rind)
5lb demerara sugar
1lb white sugar
5oz cream of tartar
1.5 oz yeast (baking yeast is fine)



Method

Rinse the nettles, drain and boil in the water for 15 minutes. containing the lemon juice, lemon rind (no pith), sugars and cream of tartar. Stir vigorously and allow to cool to blood temperature. Strain into a fermentation vessel,

Sprinkle the yeast over the top, cover the vat loosely with a cloth and leave for 24 hours. Replace the cloth with an airlock and leave to ferment for a further 3-4 days.

Strain and bottle with a ½ teaspoon of white sugar per container.

Leave for at least seven days before drinking. Serve chilled.

Nettle #3

5 gallons of water
3 bags of nettle tips
2 lemons, juiced
2 oranges, juiced
3kg sugar
100g cream of tartar
Yeast (Girvan 5 is good, but if I haven't any I just use bread yeast, beer yeast or even my rye leaven!)

Large dandelion root, chopped (optional)

Large ginger root, chopped (optional)

Don't use both the dandelion and the ginger, use either or none!

Method

Boil the water - either in batches or get a brewing boiler (a 6-gallon one is good for doing 5 gallons as you get less splashing).

Put the nettle tips in a large tub (at least 6 gallons), and pour the boiling water over them. Leave to infuse until cooled to around 35-36C (usually takes a couple of hours).

Strain back into your boiler (or a multitude of pots!). Add the lemon and orange juice, the sugar and the cream of tartar. Heat gently and stir until the sugar has dissolved - do not boil - and then transfer into a brewing vat.

Leave to cool to about 20C (overnight is usually best), then pitch the yeast. If using leaven, I spread it on a piece of toast and then float the toast on the liquid.

Cover the vat loosely with muslin and leave to stand in a warm place for about three days. (Or use a brewing heater set to 20C.)

Carefully skim any scum off the surface, then rack the beer into beer bottles, taking care not to disturb the sediment. Leave to condition for a week or so, then serve cold.

Mugwort Beer- Recipe from Pascal Baudar-

<http://www.urbanoutdoorskills.com/>

1 gallon water (NOT tap water which contains chlorine and other chemicals such as fluoride, etc...)

3/4 pound brown sugar

6 ounces Molasses

1/2 ounce dried mugwort herb

yeast (I used a pale ale yeast)

NOTE: Make sure you keep EVERYTHING clean at all times, I clean all my materials with bleach beforehand (rinse at least 3 times after using bleach). Whenever you need to use something for making your beer (such as spoon, funnel, etc... ALWAYS clean it first.

Boil the mugwort, molasse and sugar in a large pot for 20 minutes. Keep the lid on.

Place the pot in cold water to cool it down (you may need to change the water a few times) or better, pour some ice in the water to cool it down faster. Keep the lid on when cooling the pot so you don't get contamination from bacteria, etc. When lukewarm add yeast. Clean funnel/seeve then drain into fermenter. Place airlock and ferment for 10 days. Siphon into

bottles and prime with $\frac{1}{2}$ teaspoon brown or white sugar. Close bottles somewhere cool. Ready to drink in 2 weeks, but 3-4 for better taste & carbonation.