
Mike's Recipes

Note: Recipes are given as a loose framework only; individual brewing techniques and substitutions will greatly influence your end product. Substitutions are at the discretion of the individual and as such are highly encouraged in the pursuit of creativity and good taste.

American Pale Ale

1 lb. Medium Crystal Malt
6 lbs. Light Dried Malt Extract
1 oz. Cascade Hops (Boiling)
2 oz. Cascade Hops (Finishing)
White Labs California I Ale Yeast

This is a good basic recipe with which much creativity can be applied. I like to steep my grains @ ~140° but again, the choice is yours.

Chewy Stout

1 lb. Dark Crystal Malt
½ lb. Roasted Barley
¼ lb. Black Patent Malt
6 lbs. Light Dried Malt Extract
½ lb. Malto-Dextrine Powder
2 oz. Hops (Boiling)
White Labs Irish Ale Yeast

I purposely left off a particular type of hops to use. I would choose something with a high Alpha Acid content, but hey, that's me.

Samwise Hefeweizen

1 lb. Wheat
6 lbs. 55/45 Wheat/Barley Dried Malt Extract
1 oz. Cascade Hops (Boiling)
White Labs American or Bavarian Hefeweizen Yeast

This is an excellent framework to use in making fruit additions.

Mikey Mead

This one is in a category of its' own. You will have a hard time finding commercially available Mead to sample. Mead can basically be described as honey wine. Add honey at a ratio of ~2 to 3 lbs. per gallon of water used. I don't fully boil my wort, but I do heat and hold at a high enough temperature to kill any wild yeast, which may exist in the honey.

Mead is a creation where you can really let your imagination run wild. Fruit and/or spice additions are the key to making some excellent stuff. Nearly any wine or champagne yeast can be used to ferment your concoction. I like to add some lemon juice to mine to provide a bit of acidity to counterbalance the sweetness. My personal preference on yeast is a high attenuator that will provide a dry finish.

Mead is a beverage that is mentioned throughout history. There are connections mentioned between Mead and fertility. While that may not necessarily be true, the trial and error process could prove to be exciting. I fully recommend doing some research into this stuff. I promise it will be a fascinating journey.

Conclusion

I hope this information has been helpful. If you have suggestions, or would like to submit recipes of your own, feel free to e-mail me at the link on the main page.