

For 5 gallons-one 3 lbs. can hop flavored malt syrup - $\frac{3}{4}$ lb. granulated sugar - one cake compressed yeast. Dissolve syrup and sugar in boiling hot water - pour into cold water to make 5 gallons - allow to further cool for two hours then add one cake yeast. Cover crock or other fermenting vessel with clean cloth. Keep in a cool dark place. Watch carefully and when bubbles of gas cease coming to surface, fermentation has been completed and liquor should be quite clear (approximately four days). Now siphon off clear liquor to another clean crock, leaving the thick sediment behind. To the liquor in the second crock add $\frac{1}{4}$ lb. granulated sugar and stir until dissolved. Fill into bottles by siphoning or pouring. Cap and immediately store in a cool dark place. The beverage will be ready for use when clear - requires one to two weeks. One crock can be eliminated if the liquid is siphoned directly into the bottles from the fermenter crock. In this case, place $\frac{1}{2}$ teaspoon sugar in each pint or one teaspoon in each quart bottle. Best consistent results can be obtained if a 5 gallon bottle is used instead of a crock for the fermenting vessel using a water seal. All vessels and tubing should be entirely clean and sanitary before use. A 2-3% warm lye solution is an excellent one for the purpose. Rinse with water after the use of the lye solution. Use of a Hydrometer is not necessary if the above directions are followed. The specific gravity at the time of bottling will, however, be 1.012 - 1.016.