April Fool’s Ale

**Equipment required:**
- 2 - 1 gallon glass jugs
- Enough screw-on cap soda bottles to hold 120 oz of liquid.
- 3’-4’ - food grade 3/8” plastic tubing
- A few balloons or something similar
- Pair of pliers

**Ingredients:**
- 10 – 12oz N/A beers
- 1+ lb cane sugar
- Bread, or better yet, brewer’s yeast

**Very handy:**
- Small funnel
- Spring-type clothespin

The Fermentation Process:

Clean/sterilize a jug, and pour in 7- 12oz beers, let it go flat. It helps to swirl the jug.

Pour 2- 12oz beers into a pan and heat, don't boil. Stir in 1# cane sugar, a little over 2 cups, allow to cool.

Add to gallon jug. Add 1 teaspoon of yeast, give the jug a good swirl. Place a balloon on top of the jug, when it inflates too much, i.e., looks like it might burst or pop off, release some, not all, of the gas.

When the balloon will no longer inflate, 1-2 weeks, you have flat, warm, 6% or so, beer.

To Prime & Bottle-

Dissolve 2 Tablespoons cane sugar into a warm, flat 12oz. N/A beer, and add to the second sterilized jug.

Remove the balloon and, being careful not to aerate the beer or include the yeast from the bottom of the fermenter jug, siphon into the second jug. Use the clothes pin to hold the tube in place on the top jug.

Take plastic soda bottles, with screw off tops, clean/sterilize both bottles & caps

Siphon the primed beer into the bottles, leaving about 1” head space. Use a pair of pliers to stop and start the flow.

Wait a week or two, refrigerate until quite cool.

Have a glass ready with a capacity around 25% larger than your bottle. Open, hopefully no gusher.

In order not to disturb the yeast at the bottom of the bottle, make ONE slow, smooth pour down the side of the glass, and stop before the yeast reaches your glass.

Prost!!
Brewers notes: O.G. @ 68F 1.057, N/A beer S.G. 1.012 I checked a can that I poured out & left overnight, and boiled a 12oz can to make sure it was dead flat, added water back to 12oz., got the same reading both times. The measured F.G. @ 70F was 1.002 !!! That means ABV 7.2% ??? Should have been around 4.5% - 5% ABV, per: BeerSmith & BeerTools

I think that there are residual fermentable sugars in N/A beer. It took 2 weeks @ 68F for proper carbonation Flavor note- This resulted in a very high ABV, yeasty, dry brew with heavy cider taste, probably due to the cane sugar. I think the flavor could be greatly improved using ½# honey & ½# or less cane sugar, and brewer’s yeast.