

## Recipe for Pre-Enclosure Herb Flavoured Ale

1 kg malt extract

1 kg of brown sugar

1 spoon of yeast

1 oz of yarrow, nettles and 20 juniper berries

Makes 5 gallons (40 pints)

### Process

Mix malt extract with 1 gallon of hot water, and stir in sugar to dissolve. Meanwhile in 2 gallons of hot water boil the herbs (yarrow, nettle and juniper berries) for an hour.

In a big bucket strain and mix the malt and herb water. Add 2 gallons of cold water to make it all lukewarm for the yeast. Add the yeast. For a stronger brew add a sachet of brewers yeast, otherwise activate a spoon of bread yeast in 200ml of warm water with a spoon of sugar. When it is frothy add to the ale. Cover the bucket, and leave in a warm place. After 10 days it is probably ready to siphon into a 5 gallon brewing barrel (or you can use plastic pop bottles.) Leave for 2 weeks and it should be ready!

*Bristol  
Radical History Group  
presents*

# *King Gone!*

*a pre-enclosure herb flavoured  
plaque-ale*



more recipes and  
commoned art: [www.stuffit.org](http://www.stuffit.org)