## [Barley Bear]

**Date:** Late 18th or early 19th century; exact date unknown.

Publication Format Manuscript

Type Drink

Ingredients barley burnt barley hops water yeast molasses

Places Nova Scotia

**Source:** Militia Regulations Book

**Institution:** Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

## Description

A recipe for brewing barley beer pasted on the pages of a book of Militia Regulations.

## Transcription

Barley bear Barley 2 pounds One pound burnt black the other [dro--] 1/4 tb hops boil[ed] with in a thin

bag, in 5 gallons of Water for 2 hours. When cool, add ½ a cup of yeast, and two quarts of molasses Ferment 12 hours and bottle the third day

Barley Bear recipe from Early Modern Maritime Recipes: <a href="https://emmr.lib.unb.ca/recipes/78">https://emmr.lib.unb.ca/recipes/78</a>