

The Brewer's Almanac

Being the common knowledge of the brewing houses,
set down so that no man need learn it twice

Common to all houses

What this book is

Every working known to the guild, printed as the in-game Almanac prints it, including the parts it declines to print.

Where a measure is not written it is written _____. Where the thing itself is not written, its measure is, and never both at once.

The order of the working is always honest.

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1 How to read an entry

1.1 The working

Every entry ends in its working: the steps, in order, numbered from one.

1. COOK 8m	cook for 8 minutes over a lit cauldron
Wheat/3	3 wheat go in
2. CASK 5y, oak	5 years in an oak cask

Four kinds of step exist, and each prints one line:

Line	Meaning
COOK 8m	Cook for eight minutes, over a lit cauldron
MIX 6m	Stir cold for six minutes. The pot is never lit
STILL x5	Five passes through the still
CASK 5y, oak	Five years in an oak cask

The ingredient lines belong to the step above them. A step with no ingredient lines takes nothing new: a still runs on what is already in it, and so does a cask.

One aging year is five real minutes while the server runs at its normal speed. A five-year cask therefore takes twenty-five minutes. Brewing minutes are real minutes too. Slower server running lengthens these waits; time while the server is stopped does not count. Casks keep aging while their brewer is away. Aging years are a measure of cask time, separate from the seasonal calendar.

1.2 The blanks

A blank is written one of two ways, and never both on one line.

Printed	Meaning
Apple/___	The apple is named. How many is not written
___/6	Six of something. What it is is not written
STILL x___	The still is run. The count is not written
CASK ___y, oak	An oak cask. The term is not written
CASK 14y, ___	Fourteen years. The wood is not written

One unknown per ingredient line. The master brews may hide different lines in the same pot, so a single result may depend on more than one guess. Keep notes and refine one thing at a time.

1.3 What is never hidden

The shape of the working is always printed. How many steps there are, what kind each one is, in what order, and how many things go into each step. Only what sits inside a step is ever withheld.

The one exception is the last chapter. Those four are not solved. They are released.

1.4 Two things about the names

The name at the head of an entry is the drink's middle grade. A good or excellent discovery carries the drink's name. Poor attempts remain unnamed, including attempts at common workings; a failed attempt does not confirm which recipe you approached.

Bottles do not print your batch's ingredients, measures, times or numerical score. Keep your own notes. Drinking an unnamed attempt does not reveal the recipe through its message. What a brewer chooses to teach, trade or tell is their own affair.

A bottle marked Tier IV holds its beneficial effects longer. A proof that holds is still only a promise: the working must be finished before the bottle earns that mark.

A drink used as an ingredient in another working is printed under its finest name.
The book is naming the drink, not the grade you must supply.

1.5 What this book does not tell you

It does not say what a drink does when you run the still past the count written here. That is learned at a still, and it is worth learning.

It does not say which drinks reward a hard push with anything other than strength and a rough edge.

Nothing in this book states that something cannot be done, or that a search is finished.

2 The Commons

Eleven workings, printed in full, holding nothing back. They grant no effect of any kind. They are serviceable and they are plainly inferior, and every one of them can be made by anybody who reads this page.

Printed in full does not mean given to you. Every measure, every time and every wood is on the page, and a bottle worth the name still has to be made properly. Count what goes in. Watch the clock. Use the cask the page names, because a wrong one costs you the top grade on every page here but the first.

2.1 Whitebrew

commons / all the year

1. COOK 8m
Wheat/3
2. CASK 3y, birch

2.2 Common Ale

commons / all the year

1. COOK 8m
Wheat/6
2. CASK 5y, oak

2.3 Dark Ale

commons / all the year

1. COOK 14m
Wheat/8
2. CASK 9y, dark oak

2.4 Cidre

commons / all the year

1. COOK 7m
Apple/6
2. CASK 4y, oak

2.5 Mead

commons / all the year

1. MIX 8m
Honey Bottle/3
2. CASK 4y, acacia

2.6 Herb Tisane

commons / all the year

1. COOK 8m
Grass/6
2. MIX 6m
Dandelion/8
Honey Bottle/2

2.7 Aqua Vitae

commons / all the year

1. COOK 14m
Wheat/12
2. STILL x5

2.8 Red Wine

commons / summer and autumn

1. MIX 8m
Sweet Berries/12
2. CASK 12y, oak

2.9 Mason's Ale

commons / all the year

1. COOK 16m
Short Grass/6
Wheat/12
2. CASK 5y, spruce

2.10 Root Pottage

commons / all the year

1. COOK 6m
Beetroot/3
Brown Mushroom/2
Carrot/4

2.11 Posset

commons / all the year

1. MIX 6m

Alewife's Ale/2

Egg/3

Honey Bottle/2

Milk Bucket/2

3 First Discovery

Two workings, one blank each, and the blank is a small number. These are the pages to start on.

3.1 Quickwater

first discovery / all the year

Ten measures of grain and the cellarer's brown mushroom, ten minutes over the fire, five passes through the still.

It quickens the blood, and the quickening runs longer the better it is made.

How much mushroom is not written here – but it is not many, and too much spoils the wash outright.

1. COOK 10m
Brown Mushroom/___
Wheat/10
2. STILL x5

3.2 Apple Mead

first discovery / spring and summer and autumn

One number is wanting, and only one. The rest of the page is honest.

The pot is never lit: honey and windfall are stirred cold together, ten minutes. Six years in oak, and at twelve it is vinegar.

Whatever the orchard gives, it gives less than the hive gives twice over – and it is not many.

1. MIX 10m
Apple/___
Honey Bottle/3
2. CASK 6y, oak

4 The Working Brews

Ten workings, two or three blanks each. Five of them withhold the aging term rather than a second measure. A term guessed a year either way still returns a drinkable bottle, and a brewer with three casks answers it in one sitting.

Do not assume a hidden measure is a small one. Some of these are bulk quantities.

4.1 Cellarcap

working / all the year

1. COOK 16m
Wheat/---
2. STILL x5
3. MIX 6m
Brown Mushroom/---
Red Mushroom/2

4.2 Reedwater

working / all the year

1. COOK 9m
Sugar Cane/---
2. STILL x5
3. CASK ___y, mangrove

4.3 Thornspirit

working / all the year

1. COOK 16m
Cactus/---
2. STILL x5
3. CASK ___y, acacia

4.4 Burnt Wine

working / summer and autumn

1. COOK 6m
Sweet Berries/---
2. STILL x5
3. CASK ___y, dark oak

4.5 Melon Aqua Vitae

working / summer

1. COOK 8m
 Melon Slice/24
2. STILL x___
3. MIX 6m
 Melon Slice/___
 Sugar/4

4.6 Prickling Wine

working / summer and autumn

1. MIX 6m
 Honey Bottle/2
 Sweet Berries/18
2. COOK 8m
 Sugar/___
3. CASK 8y, ___

4.7 Thornmere Cordial

working / summer and autumn

1. MIX 6m
 Sugar/___
 Sweet Berries/12
2. COOK 6m
 Sugar Cane/___
3. CASK ___y, spruce

4.8 Hippocras

working / summer and autumn

1. MIX 6m
 Vintage Red/3
 Cocoa Beans/3
 Honey Bottle/___
2. CASK 6y, oak

4.9 Birchsap Wine

working / spring

1. COOK 9m
 Apple/4
 Sugar/___
2. CASK ___y, birch

4.10 Hoarfrost

working / all the year

Begin with a cauldron filled with powder snow. Keep it unlit.

1. MIX 8m
 Sweet Berries/4
 Wheat/___
2. STILL x___

5 The Master Brews

Six workings, each with four unknowns. Every entry withholds one ingredient's identity and supplies a hint to guide the search. Its measure stays visible. The other blanks ask you to refine the working once you have found that ingredient.

An incorrect ingredient can spoil the attempt. Read the hint first, keep a record and change one thing at a time. Some pots hold more than one unknown, so agreement on one guess does not settle the rest. A master brewer earns their name by making a good result repeatable.

5.1 Wermud

master / all the year

The sweetness comes from the reed, but the notes omit whether it entered whole or refined.

1. COOK 12m
 Short Grass/___
 ___/5
2. STILL x___
3. MIX 6m
 Short Grass/___
4. CASK 6y, beaten copper

5.2 Fen-Bean Physic

master / all the year

Four common mushroom caps accompany the bean. Their colour has been omitted.

1. COOK 15m
 Fen-Bean/___
 ___/4
2. STILL x___
3. MIX 5m
 Short Grass/___
 Sugar/3
4. CASK 11y, spruce

5.3 Bragawd

master / summer and autumn

Three common mushroom caps serve as the barm in the cold pot; the brewer's chosen colour is unwritten.

1. COOK 14m
 Wheat/___
2. MIX 6m
 ___/3
 Honey Bottle/___
3. CASK ___y, oak

5.4 Palewood Reserve

master / all the year

Four measures of plain fruit soften the grain: consider branch, bush and vine.

1. COOK 14m
 ___/4
 Wheat/___
2. STILL x___
3. MIX 5m
 Snowball/___
4. CASK 8y, spruce
5. CASK 14y, pale oak

5.5 Aqua Florum

master / spring and summer

A second blossom accompanies the cornflower. Seek among the blue and purple flowers.

1. COOK 8m
 Sugar Cane/___
 Wheat/12
2. STILL x___
3. MIX 6m
 ___/3
 Cornflower/6
4. STILL x___

5.6 Dandelion Liquor

master / spring

Three measures of plain fruit temper the flowers; berries and larger fruits merit consideration.

1. MIX 6m
 ___/3
 Dandelion/___
2. COOK 9m
 Sugar/___
3. STILL x___
4. CASK 8y, birch

6 Of the Four Houses

Four drinks, one to a season. The workings are not printed. They are not withheld to be deduced either: word of them arrives in the world when it arrives, and it arrives a piece at a time.

Each page carries a name and nothing else. Whoever kept this book either did not know the working or would not write it.

6.1 Aurum Potabile

of the four houses / spring

SPRING. The Gilded Chapter of Saint Verrin has never written it down and has no intention of starting.

It is agreed by everyone and admitted by nobody that it costs a great deal of gold, and that the gold does not come out again.

6.2 Heartsblood

of the four houses / summer

SUMMER. Broached once a year at the Vintners Moot in Aelbring and never sold a mile beyond it.

It can only be made in the weeks when the fruit is full and the hives are full at the same time, which is to say: not for long, and never twice in a season by a careless house.

6.3 Lastlight

of the four houses / autumn

AUTUMN. Corran Hold breaks the seal at the Sheaf-Moot and the Hold does not say how it is done.

Only this much is ever admitted, usually by someone in drink: the fire comes first and the harvest comes LAST, which is the wrong way round from every other recipe you know, and that is precisely why yours has failed.

6.4 Emberglass

of the four houses / winter

WINTER. Beneath Karn Delve the Chandlers keep their vigil through the dark months and they are not a talkative order.

They will admit that it begins in the cold and is only later given fire, which is backwards, and they will admit that it wants VERY LITTLE of the light-fruit.

They will not say how little, and they would prefer you did not ask, because they want the rest of it for candles.

Keep the pressure down. Know when to cut.