



# Coopers Extra Smooth Bitter Recipe

Instructions

## Ingredients:



Beer Improver  
Brewing Supplement



Molasses




Morgans Premium  
Lager Yeast





Coopers  
English Bitter


**Other Ingredients:** 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning


## Method:


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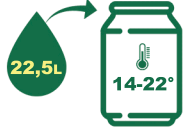
**1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
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**2** Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for **10 minutes** to loosen contents
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**3** Boil 2 L of water in kettle
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**4** Add 1.5ltrs of boiled water to fermenter with the Beer Improver (add slowly to avoid clumping) and Molasses, and stir vigorously to thoroughly dissolve
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**5** Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
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**6** Pour 250mls boiled water into the beer kit tin and 250ml into the Molasses tin and stir to dissolve the remaining contents, then add to the fermenter
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**7** Add cold water to the fermenter to 22.5 ltrs and test temperature – make sure it is between 14-22 degrees before pitching yeast
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**8** Take Hydrometer reading and pitch 15g Premium Lager Yeast and stir gently
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**9** When fermentation finished check with hydrometer and bottle as per normal.

N.B. If kegging, add 200g of Dextrose at step 5