



Redback Recipe

Instructions

Ingredients:



Morgans Premium Wheat Beer Yeast



Morgans Finishing Hops Hallertau



Wheat Grain Cracked 150g



Morgans Master Malts Extra Pale



Morgans Premium Golden Sheaf Wheat

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
 -  Discard Beer Kit tin yeast and sit the Beer Kit tin and the Malt tin in hot water for 10 minutes to loosen contents
 -  Boil 1.5L of water in kettle
 -  Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
 -  Steep 150g of Cracked Wheat Grain in 1L of boiled water for 15 minutes
 -  Re-boil 2.5L of water in kettle
 -  Add 1.5L of boiled water to fermenter with Malt tin contents and stir to dissolve
 -  Pour 250ml boiled water into Malt tin and stir to dissolve remaining contents, then add to fermenter
 -  Add Beer kit tin contents to fermenter and stir to dissolve
 -  Pour 250ml boiled water into Beer kit tin and stir to dissolve remaining contents, then add to fermenter
 -  Add Finishing Hops teabag and steeped water to the fermenter
 -  Strain steeped grain liquid into fermenter and rinse grain over fermenter with 500ml boiled water (do not add grain to fermenter)
 -  Add cold water to the fermenter to 22.5L and test temperature make sure it is between 18-24 degrees before pitching yeast
 -  Take Hydrometer reading and pitch 15g Premium Wheat Yeast and stir gently
 -  When fermentation finished check with hydrometer and bottle as per normal
- N.B. If kegging, add 200g of Dextrose at step 7