

Stella Artois Recipe

Instructions

Ingredients:



Brewing Supplement Head and Body 1 kg



Morgans Finishing Hops Saaz



Morgans Canadian Light

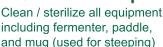
Use the yeast supplied with the beer kit

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

Method:











Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents





Boil 2L of water in kettle



Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes



Add 1.5L of boiled water to fermenter with Head & Body (add slowly to avoid clumping) and Dextrose and stir vigorously to dissolve





dissolve



Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter



Add Finishing Hops teabag and steeped water to the fermenter



Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 14-22 degrees before pitching yeast



Take Hydrometer reading and pitch yeast and stir gently



When fermentation finished check with hydrometer and bottle as per

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