



XXXX Bitter Recipe

Instructions

Ingredients:



Dextrose



Morgans Premium Lager Yeast



Morgans Finishing Hops Cluster



Morgans Queensland Bitter

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

Method:

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

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