

XXXX Bitter Recipe

Instructions

Ingredients:



Dextrose



Morgans Premium Lager Yeast



Morgans Finishing Hops Cluster



Morgans Queenslander Bitter

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

Method:







Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)







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 2 L of water in kettle



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

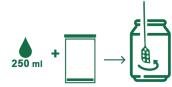




Add 1.5ltrs of boiled water to fermenter with the Dextrose and stir in vigorously to thoroughly dissolve



Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve



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





Take Hydrometer reading and pitch 15g Premium Lager Yeast and stir gently



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



When fermentation finished check with hydrometer and bottle as per normal

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