## 12 Gauge Stout Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19835

This recipe is an Aussie Brewmakers original. It is a big bold stout that drinks better and better with age. We call it our '12 Gauge Stout' as it is a double barrelled, loud and full flavoured dark beer with a smooth mouth-feel and deep roasted undertones. The recipe is another great introduction to experimenting with hops, wet malts and grains for the beginner or 'tin kit' brewer.

## Ingredients:



Maltodextrin

is between 18-24 degrees before pitching

veast



Grain Cracked Carapils 150a



Morgans Premium English Ale Yeast



Morgans Finishing Hops Fuggles



Coopers Liquid Malt Dark

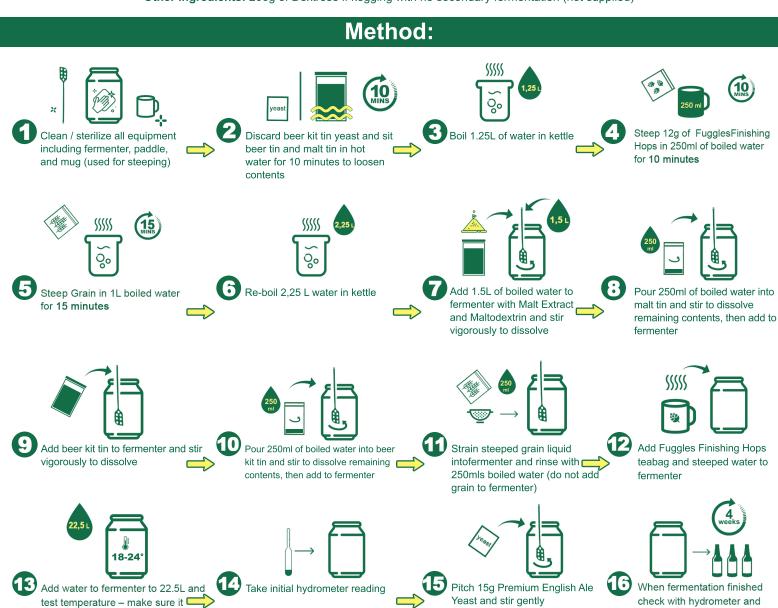


Morgans Premium Dockside Stout

bottle as per normal. Allow 4

weeks bottle conditioning.

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



N.B. If kegging, add 200g of Dextrose at step 7