



# 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



Grain Cracked Carapils  
150g



Morgans Premium English Ale Yeast



Morgans Finishing Hops Fuggles



Coopers Liquid Malt Dark



Morgans Premium Dockside Stout

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

### Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  **2** Discard beer kit tin yeast and sit beer tin and malt tin in hot water for 10 minutes to loosen contents
-  **3** Boil 1.25L of water in kettle
-  **4** Steep 12g of Fuggles Finishing Hops in 250ml of boiled water for 10 minutes
-  **5** Steep Grain in 1L boiled water for 15 minutes
-  **6** Re-boil 2,25 L water in kettle
-  **7** Add 1.5L of boiled water to fermenter with Malt Extract and Maltodextrin and stir vigorously to dissolve
-  **8** Pour 250ml of boiled water into malt tin and stir to dissolve remaining contents, then add to fermenter
-  **9** Add beer kit tin to fermenter and stir vigorously to dissolve
-  **10** Pour 250ml of boiled water into beer kit tin and stir to dissolve remaining contents, then add to fermenter
-  **11** Strain steeped grain liquid into fermenter and rinse with 250mls boiled water (do not add grain to fermenter)
-  **12** Add Fuggles Finishing Hops teabag and steeped water to fermenter
-  **13** Add water to fermenter to 22.5L and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  **14** Take initial hydrometer reading
-  **15** Pitch 15g Premium English Ale Yeast and stir gently
-  **16** When fermentation finished check with hydrometer and bottle as per normal. Allow 4 weeks bottle conditioning.

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