



Barefoot Radler Recipe

Instructions

Ingredients:



Maltodextrin
250g



Light Dried
Malt Extract
250g





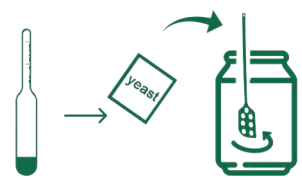
Dextrose
Brewing Sugar
1kg



Dextrose
Brewing Sugar
1kg

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** Sit the beer kit tin in hot water for 10 minutes to loosen contents
-  **3** Boil 1,7 L of water in kettle
-  **4** Add 1.5L of boiled water to fermenter with Maltodextrin, Light Dried Malt Extract (add slowly to avoid clumping) and Dextrose whilst stirring vigorously to dissolve
-  **5** Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  **6** Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 14-22 degrees before pitching yeast
-  **7** Take Hydrometer reading and pitch yeast and stir gently
-  **8** When fermentation finished check with hydrometer and bottle as per normal

N.B. If kegging, add 200g of Dextrose at step 4