



Blackout Dark Ale Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19850

This recipe is an Aussie Brewmakers original. It is a 'take' on the Tooheys Old and Carlton Black 'Dark Ale' commercial offerings. Careful consideration should be given to over consumption of this full flavoured dark ale or a full 'blackout' will ensue. This recipe is another great introduction to experimenting with hops and grains for the beginner or 'tin kit' brewer.

Ingredients:



Dextrose
Brewing Sugar
200g



Beer Improver
1 kg



Morgans
Premium American
Ale Yeast



Morgans
Finishing Hops
Cluster



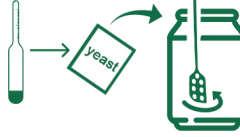
Roasted Barley
Grain Cracked
150g



Morgans Premium
Ironbark
Dark Ale

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 the yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents
-  Boil 1.25L of water in a kettle
-  Steep Cracked Grain in 1L jug of boiled water for 15 minutes
-  Steep 12g Finishing Hops teabag in 250ml cup of boiled water for 10 minutes
-  Re-boil 2L water in kettle
-  Add 1.5L of boiled water to fermenter with the Beer Improver (add slowly to avoid clumping) and dextrose then stir in vigorously to thoroughly dissolve
-  Pour 250mls boiled water into both the Beer Kit tin and the Malt tin and stir to dissolve the remaining contents, then add to the fermenter
-  Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  Strain steeped grain liquid into the fermenter and rinse grain into fermenter with 250ml boiled water (do not add grain to the fermenter)
-  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 18-26 degrees before pitching yeast
-  Take Hydrometer reading and pitch 15g Premium Ale Yeast and stir gently
-  When fermentation finished check with hydrometer and bottle as per normal.

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

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