



# Cascade Light Recipe

## Instructions

### Ingredients:



Light Dried Malt Extract  
500g



Morgans Finishing Hops  
Cascade



Black Rock Lager

Use yeast supplied with beer kit

**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)
-  Remove the yeast under the tin lid and set aside for later. Sit the beer kit tin in hot water for 10 minutes to loosen contents
-  Boil 2L of water in kettle
-  Steep Finishing Hops teabag in 250 ml mug of boiled water for 10 minutes
-  Add 1.5L of boiled water to fermenter with Light Dried Malt Extract (add slowly to avoid clumping) then stir vigorously to dissolve
-  Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add 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 14-22 degrees before pitching yeast
-  Take Hydrometer reading and pitch 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 5