



Aussie Brewmakers

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Fat Yak - '1/2 Yak' Clone Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19810

This recipe is another Matilda Bay favourite of Aussie Brewmakers – the Fat Yak clone, or as we like to call it the '1/2 Yak' as it is not quite as 'hoppy' as the commercial variant. This recipe is a great introduction to experimenting with hops and grains for the beginner or 'tin kit' brewer.

Ingredients:

- 1 x 1.7kg Coopers Australian Pale Ale
- 1 x 1kg Aussie Brewmakers Head & Body
- 200g Dextrose
- 15g Finishing Hops - Nelson Sauvignon (steeped)
- 1 x 150g Aussie Brewmakers Crystal Grain - Cracked (steeped)
- 1 x 12g Finishing Hops – Cascade (dry hop)
- 1 x 15g Premium Ale Yeast

Other Ingredients:

- 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

1. Clean / sterilize all equipment including fermenter, paddle, mug and jug (used for steeping)
2. Discard beer kit tin yeast and sit tin in hot water for 10 minutes to loosen contents
3. Boil 1.25L of water in kettle
4. Steep Nelson Sauvignon Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
5. Steep Cracked Grain in 1L jug of boiled water for 15 minutes
6. Re-boil 2L water in kettle
7. Add 1.5L of boiled water to fermenter with Head & Body (add slowly to prevent clumping) and Dextrose and stir vigorously to dissolve
8. Add Coopers Australian Pale Ale tin contents to fermenter and stir to dissolve
9. Pour 250ml boiled water into beer tin and stir to dissolve remaining contents, then add to fermenter
10. Strain steeped crystal grain liquid into fermenter and rinse grain with 250ml boiled water (do not add grain to fermenter)
11. Add Nelson Sauvignon Finishing Hops teabag and steeped water to fermenter
12. Add cold water to fermenter to 22.5 litres and test temperature – make sure it is between 18-24 degrees before pitching yeast
13. Take initial hydrometer reading and then pitch Premium Ale Yeast and stir gently
14. On day 2 or 3 of ferment add Cascade Finishing Hops teabag to fermenter and gently stir in with sterilized paddle (dry hop)
15. When fermentation is finished check with hydrometer and bottle as per normal.

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