



Great Northern Super Crisp Lager

Instructions

Ingredients:



Morgans Dry Enzyme



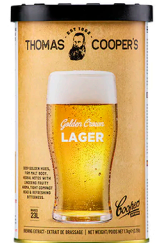
Morgans Finishing Hops Cluster



Mangrove Jacks M54 Californian Lager Yeast



Morgans Master Malts Extra Pale



Thomas Coopers Series Golden Crown Lager

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

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard Coopers Series Crown Lager tin yeast and sit tin along with the Morgan's Master Malts Beer Enhancer tin in hot water for 10 minutes to loosen contents
-  Boil 2L of water in kettle
-  Steep 12g of Cluster Finishing Hops in 250ml of boiled water for 10 minutes
-  Add 1.5L of boiled water to fermenter
-  Add contents of the Coopers Series Crown Lager tin and the Morgan's Master Malts Beer Enhancer (Extra Pale) to fermenter and stir to thoroughly dissolve
-  Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  Add Cluster Finishing Hops teabag and steeped water to fermenter
-  Add water to fermenter to 22.5L and test temperature – make sure it is between 18-22 degrees before pitching yeast
-  Take initial hydrometer reading and then pitch 11g MJ's M54 Californian Lager Yeast and the dry enzyme and stir gently
-  Allow a further 5-7 days to ferment when using dry enzyme
-  When fermentation is finished check with hydrometer and bottle as per normal. Bottle conditioning of 3 to 4 weeks is recommended

N.B. If keggling, add additional 200g of Dextrose at step 6