



Guinness Recipe

Instructions

Ingredients:



Irish Stout Improver



Dextrose Brewing Sugar



Morgans Finishing Hops Fuggles








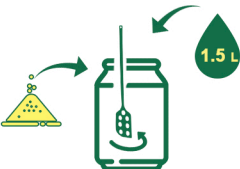




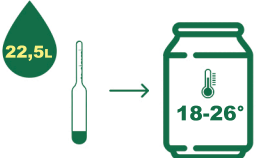
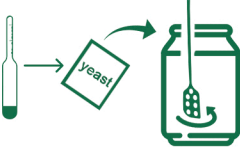

Morgans Premium English Ale Yeast



Black Rock Miners Stout

Other Ingredients: 200g of Dextrose if keggung with no secondary fermentation or bottle conditioning

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
 -  **2** Boil 3L of water in a large pot and add the Aussie Brewmakers Irish Stout Supplement and simmer for 45 minutes
 -  **3** Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents
 -  **4** Boil 2.0L of water in kettle
 -  **5** Steep Finishing Hops teabags in 500ml cup of boiled water for 10 minutes
 -  **6** Add 1.5L of boiled water to fermenter with the Dextrose and stir vigorously to dissolve
 -  **7** Add 1.5L of boiled water to fermenter with Beer Kit Tin contents, Malt Tin contents and Dextrose and stir vigorously to thoroughly dissolve
 -  **8** Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
 -  **9** Add Finishing Hops teabag and steeped water to the fermenter
 -  **10** Strain the Aussie Brewmakers Irish Stout Supplement into the fermenter – do not put solids into fermenter, only add the liquid
 -  **11** Add water to fermenter to 22.5L and test temperature – make sure it is between 18-26 degrees before pitching yeast
 -  **12** Take Hydrometer reading and pitch 15g Premium English Ale Yeast and stir gently
-  **13** When fermentation finished check with hydrometer and bottle as per normal. 4 weeks bottle conditioning is recommended. Please note, the addition of the Irish Stout Supplement to this recipe kit may result in longer fermentation times.

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

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