



Hales British Bulldog Bitter Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19845

This recipe is an Aussie Brewmakers original. It is an old favourite of ours and has been re-named and released as a recipe kit in honour of my daughter Hayley. The name comes about following a vigorous game of British Bulldog in the school yard in September 2015 that left Hayley with two broken arms. It is a 'gutsy' bitter that on first taste is like a stiff arm to the face and if you are not careful it will leave you plastered. The recipe is another great introduction to experimenting with hops, malts and grains for the beginner or 'tin kit' brewer. It is the perfect brew to ease the pain of an ambulance and hospital bill when your daughter goes full British Bulldog. Enjoy!

Ingredients:



Beer Improver
Brewing
Supplement



Dextrose



Cracked
Crystal Grain



Morgans Premium
Lager Yeast












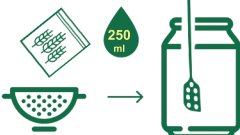
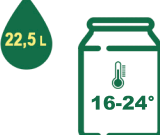




Morgans
Finishing Hops
Fuggles



Coopers
English Bitter

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

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard beer kit tin yeast and sit beer tin and malt tin in hot water for 10 minutes to loosen contents
-  Boil 1.25L of water in kettle
-  Steep 12g of Fuggles Finishing Hops in 250ml of boiled water for 10 minutes
-  Steep Grain in 1L boiled water for 15 minutes
-  Re-boil 2 L water in kettle
-  Add 1.5L of boiled water to fermenter, then add Beer Improver (add slowly to prevent clumping) and 200g Dextrose Supplement, stir vigorously to thoroughly dissolve
-  Add Coopers English Bitter tin contents to fermenter and stir thoroughly to dissolve
-  Pour 250ml of boiled water into beer tin and stir to dissolve remaining contents, then add to fermenter
-  Strain steeped Cracked Crystal Grain liquid into fermenter and rinse into fermenter with 250mls boiled water (do not add grain to fermenter)
-  Add water to fermenter to 22.5L and test temperature – make sure it is between 16-24 degrees before pitching yeast
-  Take initial hydrometer reading
-  Add Fuggles Finishing Hops bag and steeped water to fermenter
-  Pitch 15g Premium English Ale Yeast and stir gently
-  When fermentation finished check with hydrometer and bottle as per normal. Allow 3 weeks bottle conditioning.

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