



# Hunters Old Recipe

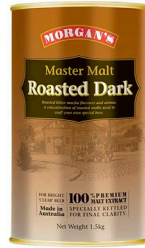
## Instructions

### Ingredients:

Use Yeast supplied with the Ale



Morgans  
Finishing Hops  
Fuggles



Morgans  
Master Malts  
Roasted Dark



Beermakers  
Old

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

### Method:



**1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)



**2** Sit the beer kit tin and malt tin in hot water for 10 minutes to loosen contents



**3** Boil 1,7L of water in kettle



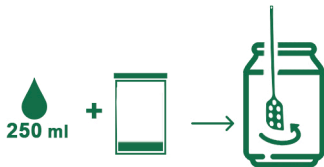
**4** Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes



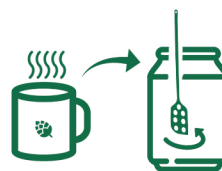
**5** Add 1.5L of boiled water to fermenter with Malt tin contents and beer kit tin contents and stir to thoroughly dissolve



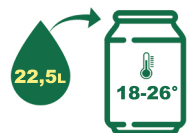
**6** Reboil 500ml of water in kettle



**7** Pour 250mls boiled water into the beer kit tin and 250mls boiled water into the malt tin, stir to dissolve the remaining contents, then add to the fermenter



**8** Add Finishing Hops teabag and steeped water to the fermenter



**9** Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 18-26 degrees before pitching yeast



**10** Take Hydrometer reading, pitch yeast and stir gently



**11** Take Hydrometer reading and pitch 15g Premium English Ale Yeast and stir gently

N.B. If kegging, add 200g of Dextrose at step 5