



# Kilkenny Ale Recipe

## Instructions

### Ingredients:



Brewing Supplement  
Head and Body  
1 kg



Morgans Premium  
English Ale Yeast







Morgans  
Finishing Hops  
Fuggles



Morgans Premium  
Royal Oak Amber Ale

**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** Discard yeast supplied under the beer kit tin lid and sit the beer kit tin and malt tin in hot water for **10 minutes** to loosen contents
-  **3** Boil **1.75 L** 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 Head & Body (add slowly to avoid clumping) then stir to thoroughly dissolve
-  **6** Re-boil **250ml** water in kettle
-  **7** Add contents of the beer kit tin to the fermenter and stir 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** Add cold water to the fermenter to **22.5L** and test temperature – make sure it is between **18-26 degrees** before pitching yeast
-  **11** Take Hydrometer reading and pitch **15g** Premium English Ale Yeast and stir gently
-  **12** When fermentation finished check with hydrometer and bottle as per normal.

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