



Millers Chilli Recipe

Instructions

Ingredients:



Dextrose
Brewing Sugar
200g



5 x Hot Chilli's
(cut into rings,
don't use stalks)



Morgans
Premium Blue
Mountains Lager

Use yeast
supplied with
the beer kit

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** Remove the yeast supplied under the beer kit tin lid and set aside for later. Sit the beer kit tin in hot water for 10 minutes to loosen contents
-  **3** Boil 1.75ltrs of water in kettle
-  **4** Add 1.5L of boiled water to fermenter with Dextrose then stir to thoroughly dissolve
-  **5** Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  **6** Pour 250mls boiled water into the malt tin and stir to dissolve the remaining contents, then add to the fermenter
-  **7** Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 14-22 degrees before pitching yeast
-  **8** Take Hydrometer reading and pitch yeast and then add chilli's to fermenter and stir gently
-  **9** Add Finishing Hops teabag and steeped water to the fermenter
-  **10** When fermentation finished check with hydrometer and bottle as per normal

N.B. If kegging, add 200g of Dextrose at step 4