



# Murphys Irish Stout Recipe Instructions

## Ingredients:



Dextrose Brewing Sugar



Light Dried Malt Extract



Morgans Finishing Hops Goldings



Morgans Premium English Ale Yeast



Morgans Premium Dockside Stout

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

## Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents
-  Boil 2L of water in kettle
-  Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
-  Add 1.5L of boiled water to fermenter with Light Dried Malt Extract (add slowly to avoid clumping) and Dextrose then stir vigorously to dissolve
-  Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  Add Finishing Hops teabag and steeped water to the fermenter
-  Add cold water to the fermenter to 22.5L and test temperature make sure it is between 18-26 degrees before pitching yeast
-  Take Hydrometer reading and pitch 15g Premium English Ale Yeast and stir gently
-  When fermentation finished check with hydrometer and bottle as per normal.

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