



Samuel Adams Dark Ale

Recipe

Instructions

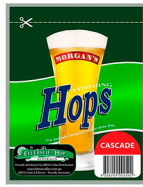
Ingredients:



Brewing Supplement
Head and Body
1 kg



Morgans Premium
Ale Yeast



Morgans
Finishing Hops
Cascade



Morgans
Finishing Hops
Hallertau



Morgans
Iron Bark
Dark Ale Beer



Morgans
Master Malt
Pale

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 2.25ltrs of water in kettle

4 Steep Finishing Hops teabag in 500ml mug of boiled water for 10 minutes

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

6 Pour remaining 250mls boiled water into the Malt tin and stir to dissolve the remaining contents, then add to the fermenter

7 Re-boil 250ml water in kettle

8 Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve

9 Pour 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter

10 Add Finishing Hops teabags and steeped water to the fermenter

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

12 Take Hydrometer reading and pitch 15g Premium Ale Yeast and stir gently

13 When fermentation finished check with hydrometer and bottle as per normal.

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

The unauthorised reproduction or distribution of this recipe instruction is not permitted without the express consent of Aussie Brewmakers