



Skinny Blonde Recipe

Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19840

This recipe is an Aussie Brewmakers original. It is a 'take' on the low-carb, blonde style of beers – but with a bit more flavour and mouth-feel from the hops and grain. We call it our Skinny Blonde and it is well worth a try if you are watching those carbs but still enjoy a beer! This recipe is another great introduction to experimenting with hops and grains for the beginner or 'tin kit' brewer.

Ingredients:



Beer improver
1 kg



Morgans Premium
American Ale Yeast



Morgans
Premium
Dry Enzyme



Morgans
Finishing Hops
Saz



Cracked
Light Grain



Morgans
Australian
Gold

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard Coopers Canadian Blonde tin yeast and sit tin in hot water for 10 minutes
-  Boil 1,25 L of water in kettle
-  Steep 12g of Saz Finishing Hops in 250mls of boiling water for 10 minutes
-  Steep Cracked Light Grain in 1ltr boiling water for 15 minutes
-  Re-boil 2ltrs water in kettle
-  Add 1.5L of boiled water to fermenter, then add Beer Improver (add slowly to prevent clumping) and stir vigorously to thoroughly dissolve
-  Add Coopers Canadian Blonde tin contents to fermenter and stir thoroughly to dissolve
-  Pour 250ml of boiled water into beer tin and stir to dissolve remaining contents, then add to fermenter
-  Strain steeped Cracked Light Grain liquid into fermenter and rinse grain with 250mls boiled water (do not add grain to fermenter)
-  Add water to fermenter to 22.5L and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  Take initial hydrometer reading
-  Add Saz Finishing Hops teabag and mug of water to fermenter
-  Add 3g Morgans Dry Enzyme to fermenter and stir gently
-  Pitch 15g Premium American Ale Yeast and stir gently
-  When fermentation finished (may take 5-7 days longer than normal due to addition of the Dry Enzyme) check with hydrometer and bottle as per normal.

N.B. If kegging, add 200g of Dextrose at step 7

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