



Smokey Mountain Brow

Recipe

Instructions

Ingredients:

Use Yeast supplied with beer kit tin



Light Dried Malt Extract



Morgans Finishing Hops Hallertau



Beermakers Lager



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 2L 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 Malt tin contents and Light Dried Malt Extract (add slowly to avoid clumping), then stir to vigorously to dissolve
-  **6** Pour remaining 250ml 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 14-22 degrees before pitching yeast
-  **12** Take Hydrometer reading and pitch 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