

Special Amber Ale Recipe

Instructions

Ingredients:



Dextrose Brewing Sugar 200g



Morgans Finishing Hops Goldings



Morgans Premium American Ale Yeast



Crystal Grain Cracked 150g



Coopers Liquid Malt Light



Morgans Royal Oak Amber Ale

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation

Method:









Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)



Discard Morgan's Special Kettled Royal Oak Amber Ale tin yeast and sit tin along with the Coopers Liquid Light Malt tin in hot water







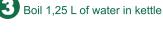


Steep 150g of Cracked Crystal Grain in 1L of boiling water for 15 minutes





Steep 12g of Goldings Finishing Hops in 250ml of boiling water for 10 minutes



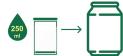


Re-boil 2,25 ltrs water in kettle





Add 1.5ltrs of boiled water to fermenter with Coopers Liquid Light Malt tin and Dextrose and stir to thoroughly dissolve



Pour 250ml boiling water into Coopers Liquid Light Malt tin and stir, then add to the fermenter



Add Morgan's Special Kettled Royal Oak Amber Ale tin to the fermenter and stir to thoroughly dissolve





Pour 250ml boiled water into Morgan's Special Kettled Royal Oak Amber Ale tin and stir, then add to the fermenter



Strain steeped Cracked Crystal grain into the fermenter and rinse with 250ml boiling water (do not add grain to the fermenter)



Add Goldings Finishing Hops bag and mug of water to the fermenter



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



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



When fermentation finished check with hydrometer and bottle as per normal

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