



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:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping) →
-  **2** 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 for 10 minutes →
-  **3** Boil 1,25 L of water in kettle →
-  **4** Steep 150g of Cracked Crystal Grain in 1L of boiling water for 15 minutes →
-  **5** Steep 12g of Goldings Finishing Hops in 250ml of boiling water for 10 minutes →
-  **6** Re-boil 2,25 Ltrs water in kettle →
-  **7** Add 1.5ltrs of boiled water to fermenter with Coopers Liquid Light Malt tin and Dextrose and stir to thoroughly dissolve →
-  **8** Pour 250ml boiling water into Coopers Liquid Light Malt tin and stir, then add to the fermenter →
-  **9** Add Morgan's Special Kettled Royal Oak Amber Ale tin to the fermenter and stir to thoroughly dissolve →
-  **10** Pour 250ml boiled water into Morgan's Special Kettled Royal Oak Amber Ale tin and stir, then add to the fermenter →
-  **11** Strain steeped Cracked Crystal grain into the fermenter and rinse with 250ml boiling water (do not add grain to the fermenter) →
-  **12** Add Goldings Finishing Hops bag and mug of water to the fermenter →
-  **13** Add cold water to the fermenter to 22,5L and test temperature – make sure it is between 18-26 degrees before pitching yeast →
-  **14** Take Hydrometer reading and pitch 15g Premium American Ale Yeast and stir gently →
-  **15** When fermentation finished check with hydrometer and bottle as per normal

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