



Special Indian Pale Ale Recipe

Instructions

Ingredients:

Use yeast supplied with beer kit



Mangrove Jack's Beer Finings



Morgans Finishing Hops
Hallertau



Coopers Liquid Light Malt



Thomas Coopers Series IPA

Other Ingredients: 200g of Dextrose if keging with no secondary fermentation or bottle conditioning

Method:

-  **1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  **2** Sit the beer kit tin and malt tin in hot water for 10 minutes to loosen contents
-  **3** Boil 1,7L 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 then stir to thoroughly dissolve
-  **6** Pour remaining 250ml boiled water into the tin and stir to dissolve the remaining contents, then add to the fermenter
-  **7** Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  **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
-  **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** When fermentation finished check with hydrometer a bottle as per normal.
-  **13** When fermentation finished check with hydrometer, add beer finings as per instructions on pack and bottle as per normal.

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

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