



Steinlager Recipe

Instructions

Ingredients:



Brewing Supplement
Beer Improver
1kg



Morgan's Premium
Lager Yeast



Morgan's
Finishing Hops
Dr. Rudi



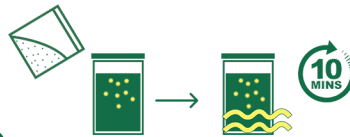
Black Rock
NZ Company Bitter

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 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



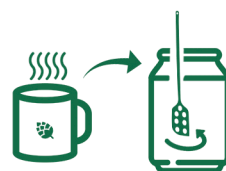
5 Add 1.5L of boiled water to fermenter with Beer Improver (add slowly to prevent clumping) and stir vigorously to dissolve



6 Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve



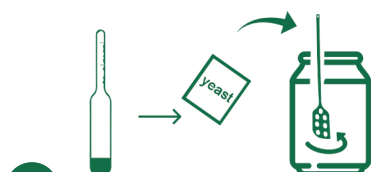
7 Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter



8 Add Finishing Hops teabag and steeped water to the fermenter



9 Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 14-22 degrees before pitching yeast



10 Take Hydrometer reading and pitch 15g Premium European Lager Yeast and stir gently



11 When fermentation finished check with hydrometer and bottle as per normal

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