Victoria Bitter Recipe

Instructions

Ingredients:



Head and Body Brewing Supplement



Dextrose



Morgans Premium Lager Yeast



Morgans Finishing Hops Cluster



Beermakers Bitter Ale XXX

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)



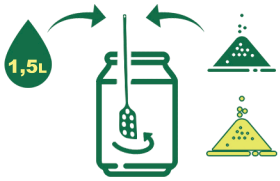
2. Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for **10 minutes** to loosen contents



3. Boil 2 L of water in kettle



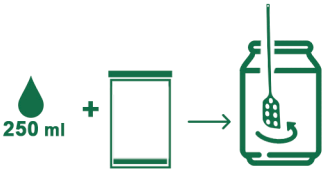
4. Steep Finishing Hops teabag in 250 ml mug of boiled water for **10 minutes**



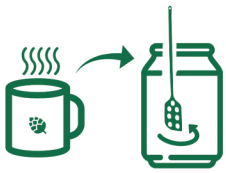
5. Add 1.5ltrs of boiled water to fermenter with the Head & Body (add slowly to avoid clumping) and dextrose, and stir vigorously to thoroughly dissolve



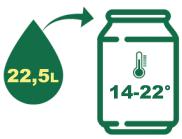
6. Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve



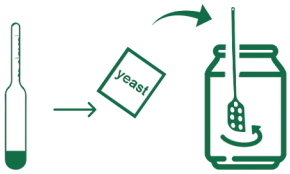
7. Pour remaining 250ml boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter



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 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

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