



Hahn Premium Recipe

Instructions

Ingredients:



Morgans Premium European Lager Yeast



Morgans Finishing Hops Hersbrucker



Morgans Premium Blue Mountains Lager



Morgans Master Malts Extra Pale

Other Ingredients: Additional 200g of Dextrose if keggung with no secondary fermentation (not supplied)

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 and malt tin in hot water for **10 minutes** to loosen contents
-  **3** Boil 2.25ltrs 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 and stir to thoroughly dissolve
-  **6** Pour 250mls boiled water into the malt 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** Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  **9** Add Finishing Hops teabag and steeped water to the fermenter
-  **10** Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 14-22 degrees before pitching yeast
-  **11** Take Hydrometer reading and pitch 15g Premium Lager Yeast and stir gently
-  **12** When fermentation finished check with hydrometer and bottle as per normal

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