

THE BREW SHOP

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HOW TO....

BREW BOTTLE SHOP BEERS...

NOTE: THESE RECIPES DO NOT DUPLICATE THE NOMINATED BRAND BUT GIVE YOU A STARTING POINT FOR MAKING BEERS SIMILAR TO THESE STYLES.

IMPORTED CLASSICS.

Duvel

Devil Brew a classic Golden Ale with complex fruity flavour

Yeast	Safbrew T58
Temp	18 -24 degrees
Ingredients	ESB Lager 1.7kg Coopers Light Malt 1.5kg Glucose 1kg
Hops	Cara Infusion pack 200g 2 x 15g Saaz – Dry Method

Make 20 litres

Asahi

Japanese dry beer

Yeast	Saflager S23
Temp	12 -18 degrees
Ingredients	ESB Lager 1.7kg Extra light Malt 0.5kg #10 Brew Enhancer light grain infusion pack
Hops	15g Saaz – Dry Method 15g Hallertau Standard

Make 23 litres

Kronenbourg

A strong tasting hoppy lager

Yeast	Saflager S23
Temp	12 -18 degrees
Ingredients	ESB Pilsner 1.7kg Coopers light Malt 1.5kg Light grain infusion pack 200g
Hops	15g Saaz – Dry Method 15g Hallertau Standard

Make 23 litres

Newcastle Brown Ale

A dry malty ale with a huttly caramel taste

Yeast	Safale S-04
Temp	16.-24 degrees
Ingredients	ESB Pilsner 1.7kg Coopers light Malt 1.5kg Chocolate Infusion Pack 200g Soft Brown Sugar
Hops	15g Fuggles – Dry Method

Make 23 litres

Chimay Bleu

A Trappist ale from the Abbey de Notre-Dame

Yeast	Safbrew T58
Temp	18 -24 degrees
Ingredients	ESB Lager 1.7kg Light Dried Malt 1kg Honey 250g Soft Brown Sugar 400g Black grain infusion pack 200g
Hops	15g Hallertau – Dry Method 12g Goldings – Standard

Make 23 litres

Hoegaarden

Belgium White wheat beer

Yeast	Safbrew T58
Temp	18 -24 degrees
Ingredients	ESB Wheat 1.7kg Wheat Dried Malt 1kg Coriander Seeds 20g Orange Zest 20g
Hops	15g Hallertau – Dry Method

Make 23 litres