



HOW TO....

ADD FINISHING HOPS TO YOUR BREW.

METHODS.....

STANDARD METHOD

Place Hops in a sterilised vessel ie: a coffee mug, and fill with boiling water. Allow to steep for approximately 10 minutes to release the flavour while you prepare the rest of your brew. Tip the whole contents of the mug into the fermenter just before you add the yeast and give it a good stir with a sterilised spoon or paddle. Add your yeast and stir again.

DRY HOP METHOD

Add hops to the fermenter after you have dissolved your other ingredients in hot water. Stir to ensure Hops are soaked through, then fill fermenter to required level with cold water and add your yeast.

QUICK BOIL METHOD

Using a saucepan, dissolve your brewing sugar in 2 litres of water and bring it to the boil. Add the Hops and continue to boil for 10 to 15 minutes. If you intend to use other hops using the standard method, you may use this hot liquid instead of a coffee mug ie: Upon completion of the 10 to 15 minute boil remove saucepan from the heat and add the other hops and allow to steep for 10 minutes just like the standard method. This hot liquid now becomes your hot water for your brew.

YEAST TEMPERATURE

Just because the can from your recipe has the style 'Lager' printed on the front, it will more likely be supplied with ale yeast. If you want to brew the true lager style you can purchase a Lager Yeast to ferment your brew.

N.B. A genuine lager yeast will need to be brewed cold in between 8°C and 17°C. Lagers brewed at warmer temperatures with these yeasts produce inferior beers with off flavours, odours and sulphury characteristics.

So how do I keep it cool?

The old school method. We have successfully brewed beers in the middle of summer in an old fridge, even though the fridge is not working. The old fridge becomes a big esky. Morning and night we rotated a series of 2 litre Coke bottles of frozen water. We found that we could achieve temperatures down to 13°C but you must keep the ice up to it.

The easy way. A thermostat controller on a working fridge or freezer makes life a lot easier with a working temperature from 0°C to 20°C were you can brew any beer successfully time after time. Fresh ingredients and sterile beer equipment make good beer. Temperature controls and good yeast make great beer.

Remember, when using the Ale Yeast supplied with the Beer Pack, brew between 20°C and 24°C.

You can also change the base beer pack in the recipe if you wish to tailor the beer more to your taste.