



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.

Web: www.thebrewshop.com.au
Email: sales@thebrewshop.com.au

IMPORTED STYLES.

<p><u>BECKS</u> Morgans Golden Saaz Pilsener #20 Malt Plus 12g Saaz Hops – Standard 12g Saaz – Dry Method</p>	<p><u>HEINEKIN</u> Brewcraft Dutch Lager #15 Brew Booster 12g Tettnanger Hops Standard Method</p>	<p><u>CAFFERYS</u> Thomas Coopers India Pale Ale 1kg Light Powdered Malt 500g Maltodextrin 12g Fuggles Hops – Quick Boil 12g Fuggles Dry</p>
<p><u>STELLA ARTOIS</u> Muntons Export Pilsener #10 Brew Enhancer 500g Light Powdered Malt 12g Hallertau Hops – Standard 12g Hallertau Hops – Dry</p>	<p><u>CORONA</u> **Brewcraft Mexican Cerveza 1kg Dextrose 12g Super Alpha Hops Standard Method</p>	<p><u>DAB</u> Brewcraft Czech Pilsener #10 Brew Enhancer 500g Light Powdered Malt 12g Hallertau Hops – Standard 12g Hersbrucker Hops -Standard</p>
<p><u>PIRONI</u> Beermakers Cold #15 Brew Booster 12g Tettnanger - Standard 12g Saaz – Dry Method</p>	<p><u>HOVELLS</u> Thomas Coopers Aust. Bitter #22 Amber Blend 12g Hersbrucker – Quick Boil 12g Hersbrucker – Standard</p>	<p><u>GUINNESS</u> Brewcraft Irish Stout x 2 500g Maltodextrin 24g Ringwood Hops Standard Method</p>
<p><u>PILSENER URQUELL</u> Morgans Golden Saaz Pilsener 1.5kg Morgans Extra Pale Malt 24g Saaz Hops – Quick Boil 12g Saaz – Dry Method</p>	<p><u>BASS</u> Muntons Yorkshire Bitter #20 Malt Plus 2 x 12g Goldings Hops Standard Method</p>	<p><u>WARSTEINER</u> Morgans Golden Sheaf Wheat #18 Wheat Mix 2 x 12g Hallertau – Standard 12g Saaz – Dry Method</p>
<p><u>GROLSCH</u> Brewcraft Dutch Lager 1kg Light Powdered Malt 12g Hallertau – Quick Boil 12g Hallertau - Standard Method</p>	<p><u>KILKENNY</u> Black Rock NZ Comp. Bitter 1kg Light Powdered Malt 12g Fuggles – Quick Boil 12g Fuggles – Standard</p>	<p><u>LOWENBRAU</u> Brewcraft Munich Lager 1kg Light Powdered Malt 12g Hallertau – Standard Method 12g Saaz – Dry Method</p>
<p><u>BUDWEISER</u> Brewcraft Czech Pilsener #20 Malt Plus 12g Saaz Hops - Standard 12g Saaz – Dry Method</p>	<p><u>NEWCASTLE BROWN</u> Brewcraft Newcastle Brown #20 Malt Plus 12g Fuggles - Standard 12g Goldings - Dry</p>	<p><u>PALE ALE</u> Royal Oak Amber Ale #22 Amber Blend 12g Cascade – Standard 12g Cascade – Dry Method</p>

****Any beer pack used in these recipes contains a Dry Enzyme. Be absolutely confident of your Final Specific Gravity reading before bottling. I.E. Must have 2 identical gravity readings over a 2 day period.**