



HOW TO.....

BREW - THE MALT EXTRACT METHOD



Making your beer from a Malt Extract takes a little longer but the end product is more than worth it. Allow at least 1.5 to 2 hours from start to finish to make these brews.

A big saucepan or boiler will be needed to make the brew using this method. A 10 litre boiler is best.

Mix the malt extract with boiling water to make a volume of 5 to 7 litres, bring all this to the boil. Once this is boiling turn it down to a roiling boil and set the stove timer for 1 hour.

The hops will be added at different times during the boil (check your recipe for hop quantities and when they are to be added.) Usually they are added in three lots. One lot of hops is added at the start of the boil when you set the timer. The next lot of hops is usually added at the ½ way mark of your boil and the final amount of hops is added at the end of the boil. Once the brew has boiled for an hour, turn off the heat and pour your mixture into your sterile fermenter and add cold water until you have a volume of 23 litres or 18 litres if you are making the MX Stout. Check your temperature and pitch your yeast.

Here are some recipes to try.

<p><u>MX AMBER.</u> 23 Litre Batch 2kg Light Liquid Malt 1kg Morgans Caramalt 25g Williamette at start of boil 10g Williamette at the ½ hour mark 15g Williamette at the finish of the boil Safale Yeast – Temperature 18°C - 22°C</p>	<p><u>MX CLUB CHOCOLATE.</u> 23 Litre Batch. 2kg Light Liquid Malt 1 x 1kg Morgans Chocolate Malt 25g Fuggles at the start of the boil 15g of fuggles at the ½ hour mark 10g Fuggles at the finish of the boil. Safale Yeast – Temperature 18°C - 22°C</p>
<p><u>MX LAGER.</u> 23 Litre Batch. 2 x Morgans Extra Pale Malt 1.5kg 25g Hallertau at the start of the boil 15g Hallertau at the ½ hour mark 10g Hallertau at the finish of the boil Saflager Yeast – Temperature 12°C - 17°C</p>	<p><u>MX AUSSIE ALE.</u> 23 Litre Batch. 3kg Light Liquid Malt 25g Pride of Ringwood at the start of the boil. 10g Pride of Ringwood at the ½ hour mark. 15g Pride of Ringwood at the finish of boil. Safale Yeast – Temperature 18°C - 22°C</p>
<p><u>MX DRAUGHT.</u> 23 Litre Batch. 2kg Light Liquid Malt 1kg Morgans Beer Enhancers 25g Cascade at the start of the boil 25g Cascade at the finish of the boil Saflager Yeast – Temperature 12°C - 17°C</p>	<p><u>MX STOUT.</u> 18 Litre Batch. 3kg Dark Liquid Malt 25g Goldings at the start of the boil 15g Goldings at the ½ hour mark 10g Goldings at the finish of the boil Safale Yeast – Temperature 18°C - 22°C</p>
<p><u>MX AUTUMN ALE.</u> 23 Litre Batch. 1 x Morgans 1.5kg Pale Malt 1 x Morgans 1.5kg Amber Malt 25g Pride of Ringwood at the start of the boil 15g Pride of Ringwood at the ½ hour mark 10g Pride of Ringwood at the finish of the boil Safale Yeast – Temperature 18°C – 22°C</p>	<p><u>MX CRYSTAL ALE</u> 23 Litre Batch. 2kg Light Liquid Malt 1kg Morgans Dark Crystal Malt 25g Golden Cluster at the start of the boil 15g Golden Cluster at the ½ hour mark 10g Golden Cluster at the finish of the boil Safale Yeast – Temperature 18°C - 22°C</p>