

MAKING BETTER BEERS



Regular kits make good beer.

However . . . If you make some simple changes, you will make beers that are very much better.

Here's how you can do it.

All products mentioned in this brochure are available from Westbrew Distributors. (See page 2 for details)



We give you a MONEY-BACK GUARANTEE on selected brands.

Ask for these brands by name.

It's easy to improve the taste of any kit beer. Your first step is simple . . . DON'T USE SUGAR

When you follow directions to use cane sugar with your beer kit (any form of sucrose - white, brown, demerara, raw etc) it leaves behind a cidery or fruity taste which clashes with the malt flavour. This is not a pure beer taste.

This means that if you use sugar in your brews, they will not taste as nice as they should. Glucose (dextrose) and malt are far superior beer ingredients which always give you a pure beer taste.

Why do the kit manufacturers tell you to use sugar?

It's simple. You can get sugar anywhere. If the kit manufacturers told you to use glucose which is not so easy to find, this might slow down sales of the kits. This is understandable and as long as you realise how much better your beers will be if you use glucose & malt, it does not matter what they suggest in their instructions.

When you are buying brewing sugars for your beer, always look at the list of ingredients. If it includes sucrose (ordinary sugar), we suggest you don't buy it.

BY THE WAY - You can use ordinary sugar to prime your bottles. The total amount used at this stage is only 200g & this is not enough to affect the taste of the beer.

Glucose or malt powder can be used but you need to change the amount you put in the bottles. Also . . . the powders tend to get stuck in the neck of wet bottles. Therefore, to keep the process simple & easy, this is the only time we recommend the use of ordinary sugar.

What's better than sugar

We have developed a range of pre-mixed brewing sugars (premium quality brewing malt, glucose & corn syrup) that you can add to all your beers instead of the sugar that is usually suggested by the kit manufacturer in the first place.

Note that we do not use confectionary malt as is used by others. Our malts are specifically made for brewing & they really do give better results.

These mixes are called **BREWCRRAFT BREWBLEND**s and you will improve all your beers by using them instead of sugar. They give more flavour, more body & they improve the head.

There are several different mixtures & you simply choose the one that suits the type of beer you want to make. The following information will help you choose.

Recipe suggestions ®

We have also suggested a recipe for you to try each **BREWBLEND & KIT CONVERTER**. These recipes are not copies . . . we are sure you will notice differences between the beer you make and the original. They are

simply similar styles of beer which we believe you will like very much if you are keen on the original. In fact, we often find that brewers prefer these recipes.

BREWCRRAFT BREWBLEND

#10 BREW ENHANCER

This is a neutral blend of glucose & corn syrup. Use it instead of sugar to give your beer a pure taste & a creamy mouth-feel.

® **COLD/ICE BEER** Make a Rebellion Cold Beer with 1kg of #10 Brew Enhancer.

#15 BREW BOOSTER

This is a lightly malted blend of malt, glucose & corn syrup that adds flavour to your beer & at the same time improves the mouth-feel & head. It can be used instead of sugar in any kit beer.

® **FOSTERS** Make a Beermakers Lager kit with 1kg of #15 Brew Booster

#20 MALT PLUS BOOSTER

This is a richly malted blend of malt, glucose & corn syrup. It gives your beer a rich & satisfying flavour with a delightful creamy finish on your palate. Use this instead of glucose to convert a regular kit beer into a great beer.

® **CARLTON DRAUGHT** Make a Beermakers Draught kit with 1kg of #20 Malt Plus Booster.

#25 STOUT BOOSTER

This is specially made from malt & corn syrup to add lots of body & flavour to kit stouts. Use this instead of sugar or glucose in any kit stout & reduce the water to 18 litres to make a really satisfying drink.

® **COOPERS STOUT** Make a Black Rock Stout kit with 1kg of #25 Stout Booster. Make it up to 18 litres only.

#30 MILK STOUT BOOSTER

This also includes lactose with the malt & corn syrup to give you the rich bitter-sweet taste of a classic milk stout when you add it to any good stout kit. Again, the suggestion to cut your brew back to 18 litres works well.

Making special beers, easily

What about making special beer styles that don't come in kits? For example, you might like to make a beer like a genuine German lager. All you have to do is add what we call a Kit Converter to a regular beer kit and before you know it, you have made a really special beer.

We import special hops from Europe, England, America and New

Zealand and we use a selection of malts and grains that are needed to get the particular flavours of these special beers. We have put them together in simple kits so that you can make the style you want with only 5 to 10 minutes extra work.

These special kits are called **BREWCAST KIT CONVERTERS**. They could not be easier to use. Simply mix the kit with water in a saucepan, bring it to the boil and add it to your regular beer kit in the fermenter.

BREWCAST KIT CONVERTERS

#40 AUSTRALIAN LAGER

The classic Australian lager with a quality boost. A premium lager, creamy and smooth with excellent malt and hop character. Additional Australian aroma hops give this great beer that extra quality boost that is noticeable in several "Premium" Lager styles on the market these days. Add it to lager or Munich lager kits.

® **HAHN PREMIUM** Make a Beermakers Lager kit with a #40 kit .

#42 AUSTRALIAN BITTER

Better than the classic Aussie Bitter with improved head and a smooth texture. The extra bite of hops is accompanied by some fine hop aroma. Additional malt is used to balance these characteristics. Add to Pilsner, bitter or draught kits.

® **BOAGS STRONGARM BITTER** Make a Black Rock Pilsner with A #42 kit.

#44 AUSTRALIAN SPECIAL BITTER

Like a Fosters Special or a Toohey's Blue, but noticeably better. Again, we have used hops and malt to great effect but in this beer, malt levels are subtle and special attention has gone into enhancing the colour. Add to Pilsner, draught or bitter kits.

® **FOSTERS SPECIAL BITTER / TOOHEY'S BLUE** Make a Beermakers Draught with a #44 kit.

#50 NEW ZEALAND LAGER

Again, we use genuine hops, this time from New Zealand to make this terrific malty Steinlager style. These hops have excellent levels of bitterness as well as aroma and flavour and they really enhance this beer. Add to lager or Pilsner kits.

® **STEINLAGER** Make a Black Rock lager with a #50 kit.

#60 GERMAN LAGER

A rich malty lager with the magnificent aroma of real German hops. When you drink this one, the taste in your mouth and the aroma in your nose combine to make a wonderful drinking experience. Add to lager or Munich lager kits.

® **DAB LAGER** Make a Beermakers Munich Lager with a #60 kit +500g Muntons light malt powder.

#62 CZECH PILSNER

A classic malty Pilsner style. Genuine Bavarian hops provide unmistakable aroma. Pilsner is the style on which many Australian beers are modelled. There's nothing quite as good as the original but this comes close. Add to Pilsner or lager kits.

® **CLASSIC BAVARIAN PILSNER** Make a Beermakers Czech Pilsner with a #62 kit +500g Muntons light malt powder.

#64 CONTINENTAL DARK LAGER

This is the famous Bock style, rich dark and smooth with superb flavours and aroma of German hops and chocolate coloured malted barley. This is one where the extra malty barley grain flavours really give the beer a whole new dimension. Add to lager or Munich lager kits

® **CLASSIC GERMAN BOCK** Make a Muntons Premium Lager with a #64 kit +500g Muntons dark malt powder.

#70 ENGLISH BITTER

The typical colour of a good English bitter is a deep coppery amber. We've used special malted barley to give colour to this beer which also has a beautiful blend of English hops and malt. Add to draught, bitter or ale kits

® **BEST BITTER** Make a Black Rock NZ Draught with a #70 kit +500g Muntons light malt powder.

#72 BROWN ALE

Additional malt and roasted barley give a rich flavour to this beer. It is a delightful light brown colour and has the subtle bite of a classic brown ale. Add to lager, draught or bitter kits.

® **CLASSIC ENGLISH BROWN ALE** Make a Black Rock Colonial Lager with a #72 kit +500g Muntons dark malt powder.

#74 IRISH STOUT

Additional malt and grain flavours to add to any stout kit. Add this one to a stout kit, plus 500g of extra malt and 500g of corn syrup. Make the final volume up to 18 litres and it is perfect for lovers of good Irish stout. Add to any good stout kit.

® **CLASSIC IRISH STOUT** Make a Beermakers Irish Stout with a #74 kit +500g Muntons dark malt powder +500g corn syrup. Make this brew up to 18 litres only.

It's all really easy

Just talk to the people in your store about the beers you specially like & they will be happy to help you with a combination of ingredients that will knock your socks off.

PRODUCT AVAILABILITY

All products mentioned in this brochure are available from **WESTBREW**. We have a store & a **MAIL ORDER** service. You can order by phone or on our web site. See below for all details.

HELP & ADVICE

If you would like some advice or if you have any questions, please don't hesitate to call us. We all have expert advisers on the team and you can be sure we will give you good answers that are practical and not loaded with "bull".

Our internet web site is full of helpful information & recipes for making tremendous beers. There is also a comprehensive on-line shop for each state.

If you have any problems getting supplies, contact us for advice about the nearest good supplier or to take advantage of our mail order service. Have a look on the web site or call for details.

WESTBREW DISTRIBUTORS

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