

EASY RECIPES



If you have a favourite commercial beer, we'd like to help you make a similar style.

Here are 30 recipes that are easy to drink & even easier to make.

All products mentioned in this brochure are available from Australian Home Brewing. (See page 2 for details)



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

Ask for these brands by name.

GREAT BEER RECIPES

If you like any of the great beers mentioned in this sheet, try the recipe under it's name.

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.

NOTES ABOUT THE RECIPES

BREWBLEND

The code numbers #10 through to #30 refer to BREWCRAFT brand BREWBLEND. These are mixtures of brewing sugars that will greatly improve basic beer kits. The malt we use is premium quality brewing malt that gives much better results than confectionary malt as used by others.

KIT CONVERTERS

The code numbers #40 through to #74 refer to BREWCRAFT brand KIT CONVERTERS. These are special mixtures of additional ingredients including hops & premium brewing malt that change basic beer kits into special styles of beer.

HOPS

Where the recipe specifies additional hops, mix them with a litre of water & cook as directed. You can then add this directly to your brew or strain it & use the liquid only as you prefer. Straining cuts down the sediment & reduces the effect of the hops slightly. Panty hose material is good for straining.

HOP EMULSION

BREWCRAFT brand HOP OIL EMULSIONS add pure hop flavour & aroma directly to your finished beers without adding bitterness. There are 6 superb varieties & no cooking, preparation or extra work is required. All you need to do is add drops to the bottles before applying the crown seal. Use half the dose if you are bottling in stubbies.

YEASTS

In some recipes, MUNTONS or SAF yeasts are specified. These yeasts will give you a considerable improvement in the flavour of your beer & you will find the yeast settles very firmly in the bottom of the bottle.

ALCOHOL CALCULATOR

To work out the alcohol in your beer

- 1 measure the **original gravity (OG)** of your brew before fermentation
- 2 measure the **final gravity (FG)** of the finished beer on the day you bottle it.
- 3 Select the column that has your **FG** in the top box
- 4 Go down that column to the row that has your **OG** in the left hand box
- 5 Read the alcohol %age of your beer in the box where row & column cross. This figure includes an allowance for the extra alcohol produced by the priming sugar in the bottle.

	FG																	
OG	5	6	7	8	9	10	11	12	13	14	15	16	17	18				
28	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7	2.6	2.5	2.3	2.2	2.0	1.9				
29	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7	2.6	2.5	2.3	2.2	2.0				
30	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7	2.6	2.5	2.3	2.2				
31	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7	2.6	2.5	2.3				
32	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7	2.6	2.5				
33	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7	2.6				
34	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9	2.7				
35	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0	2.9				
36	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2	3.0				
37	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3	3.2				
38	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4	3.3				
39	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6	3.4				
40	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7	3.6				
41	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9	3.7				
42	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0	3.9				
43	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1	4.0				
44	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3	4.1				
45	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4	4.3				
46	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6	4.4				
47	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7	4.6				
48	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8	4.7				
49	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0	4.8				
50	6.8	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1	5.0				
51	6.9	6.8	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3	5.1				
52	7.1	6.9	6.8	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4	5.3				
53	7.2	7.1	6.9	6.8	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5	5.4				
54	7.4	7.2	7.1	6.9	6.8	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7	5.5				
55	7.5	7.4	7.2	7.1	6.9	6.8	6.7	6.5	6.4	6.2	6.1	6.0	5.8	5.7				

(Continued on page 2)

TO MAKE A BEER FROM COLUMN 1 , START WITH THE BEER KIT IN COLUMN 2 & MAKE IT WITH THE INGREDIENTS IN THESE COLUMNS					
1 BEER STYLE	2 BEER KIT	BREWBLEND OR KIT CONVERTER	MALT EXTRACT	YEAST	OTHER STUFF
BASS	Muntons IPA Bitter	#15		Muntons Prem Gold	2-4 drops East Kent Goldings hop emulsion in each bottle
BOAGS PREMIUM	Black Rock Lager	#60	500g light	Saflager	
BUDWEISER	Beermaker Czech Pilsner	#20		Saflager	2-4 drops Saaz hop emulsion in each bottle
CAFFREYS	Muntons Yorkshire Bitter	#70	500g light	Muntons Prem Gold	
CARLTON COLD	Rebellion Cold	#15			
CASCADE PALE ALE	Black Rock Pale Ale	#40			
CASCADE PREMIUM	Black Rock Dry Lager	#60	400g light	Saflager	
COOPERS PALE ALE	Black Rock Pale Ale	#15		Safale	
CORONA	Beermakers Mexican Cerveza	#15			
CROWN LAGER	Beermakers Munich Lager	#40			
EMU BITTER	Beermakers XXX Bitter	#42			
FOUREX	Beermakers XXX Bitter	#42			15g Golden Cluster hops simmered in water for 1 min. 600g
GROLSCH PREMIUM	Beermakers Dutch Lager	#15		Saflager	2 drops Hallertau hop emulsion in each bottle
GUINNESS	Muntons Export Stout	#74	500g dark	Muntons Prem Gold	10ml liquorice extract FINAL VOLUME 15 LITRES ONLY
HAHN ICE	Black Rock Pale Ale	#10			
HEINEKEN	Beermakers Dutch Lager	#60		Saflager	
KILKENNY	Muntons Yorkshire Bitter	#20		Muntons Prem Gold	5g Fuggles hops simmered in water for 1 min. FINAL VOLUME 20 LITRES ONLY. 2-4 drops Goldings hop emulsion in each bottle.
MACKISON STOUT	Muntons Export Stout	#30			FINAL VOLUME 20 LITRES ONLY
McEWANS SHILLING ALE	Muntons Traditional Bitter	#70		Muntons Prem Gold	
NEWCASTLE BROWN ALE	Beermakers Newcastle Brown Ale	#72		Safale	
PILSNER URQUELL	Muntons Export Pilsner	#62	500g light	Saflager	
REDBACK	Beermakers Bavarian Wheat	#10		Safwheat	10g Saaz hops simmered in water for 1 min
RESCHES DINNER ALE	Beermakers Dinner Ale	#15			
SOUTHWARK PREMIUM	Black Rock Lager	#10			
STEINLAGER	Black Rock Lager	#50			
STELLA ARTOIS	Muntons Premium Pilsner	#62	500g wheat	Saflager	
TOOHEYS NEW	Black Rock Colonial Lager	#10			
TOOHEYS OLD	Beermakers Old	#25		Safale	
VICTORIA BITTER	Beermakers Draught	#42			
WEST END DRAUGHT	Beermakers Draught	#15	300g wheat		

(Continued from page 1)

Save the yeast you get with your kits. You can use them to double the yeast dose next time you make a beer with the same yeast. This will improve that beer too.

FERMENTATION TEMPERATURE

Kit yeasts will ferment between 18° & 30°C. You will get best flavour between 18° & 22°C.

Muntons Gold (Mun Gold) & SAF yeasts ferment between 10° & 30°C. However, for best flavour, keep Saflager between 10° & 18°C. & Mun Gold & Safale between 16° & 23°C.

Ask your supplier how to keep your fermenter cool in Summer.

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.

WESTBREW DISTRIBUTORS

HELP & ADVICE (08) 9444 0468

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