

# FULL BOTTLE

## News

### In this Issue

- Belgian Best Sellers
- Cool Summer Cocktails

- Snakebite – A Drink with Bite!
- Summer Brewing Tips

February 07

## Belgian Best Sellers

There is nothing better than an ice cold glass of beer on a hot summer's day so we thought we would share two of our most popular Belgian style recipes with you. Belgians have been making beer since the 14th century and Hoegaarden Witbier and Stella Artois reflect this tradition of finely crafted brewing. We hope you enjoy these recipes which are in the style of these two very popular beers.



### Ingredients

- Black Rock Whispering Wheat
- 1kg Dry Wheat Malt Extract
- 15g Coriander Seeds
- 2 Tablespoons of Orange Zest
- K-97 Safale Wheat Yeast

## Hoegaarden Witbier

The original recipe for this fine Belgian witbier (white beer) dates back to 1445 and was developed by Monks in the small Belgian town of Hoegaarden near Brussels. This wonderful beer is an unfiltered Belgian White Ale with coriander and orange peel which gives a wonderful sweet and sour taste. Hoegaarden tradition states that the first Hoegaarden of the day must be finished in three gulps. The amount taken-in during the first and second gulp is of no concern as long as the third gulp completes the pint!

# COOL Summer Cocktails

During our beautiful long Australian summer months why not indulge in some deliciously decadent and cooling cocktails. If you're looking for some new recipes then may we suggest the following...



## Ingredients

- Muntons Premium Pilsner
- West Brew Converter Kit #62 (Czech Pilsner)
- 500g Wheat Malt
- Safale S04 Yeast

## Stella Artois

Did you know Stella Artois was originally a limited release Christmas beer? The word 'Stella' is Latin for 'star'. The word Artois comes from the surname of the master brewer, Sebastian Artois. In Australia, Stella Artois continues to grow in popularity and rates as the number one European lager. It is also currently the best selling premium lager in the UK beer market.

This golden Belgian brew is a signature blend of premium malt and Saaz hops. Quite malty on the mid-palate, Stella Artois is a full flavoured, superior quality beer with a rich, estery, creamy aroma, a fine clean bitterness and a hint of citric fruitiness.

**EXCLUSIVE  
FULL BOTTLE VOUCHER**

**FULL BOTTLE**

BREW CLUB

Pick up either a Black Rock Whispering Wheat or Muntons Premium Pilsner and receive a **FREE Black Rock Cooler Bag**. See your loyalty vouchers for further details.



**EXCLUSIVE  
FULL BOTTLE VOUCHER**

**FULL BOTTLE**

BREW CLUB



Pick up a Still Spirits Heat Wave Production Pack and receive a **FREE Still Spirits Liqueur Kit**. See your loyalty vouchers for further details.



**Which is the Best Spirits Yeast to Use in the Summer?**



In our opinion Still Spirits Heat Wave is the only yeast you should be using in Summer. Heat Wave has been specially formulated to produce excellent quality alcohol in hot temperatures (above 33°C). Heat Wave 6kg Production



Packs contain Heat Wave Yeast, 6kg Turbo Sugar, Turbo Clear and Z-Carbon. See your Exclusive Full Bottle vouchers for a fantastic offer on this great product.



**Which is the Best Yeast for Summer Brewing?**



Safale S04 or US-56 are fantastic yeast choices for summer. Both these yeasts are robust and give excellent results. They are available from your local Full Bottle store.



## Go Tropical with an Eskimo

The Eskimo is a fruity summer indulgence that is sure to be a favourite for anyone who loves the tropical summer taste of Malibu.

### Ingredients

- 90ml Orange Juice
- 240ml Still Spirits Coconut Rum (for best results use the Still Spirits Coconut Rum Liqueur Kit)
- 500 ml Raspberry Yoghurt
- 1/2 Pineapple
- 1 Lemon
- 1 Green Apple
- 1 Orange
- 1 Handful of Ice

### Instructions

*Add the rum, fruits, ice, juice, and yoghurt to a blender. Ensure that the orange is peeled and seedless and that the seeds have been cut out of the apple. Blend for one minute, pour into a tall glass and enjoy the cool smooth taste of the Eskimo!*

### Ingredients

- 30ml Top Shelf Tennessee Bourbon
- 30ml Top Shelf Amaretto (for best results use Still Spirits Liqueur Base C when making your Amaretto)
- 180ml of Coca Cola or Pepsi
- 1 Handful of Ice

### Instructions

*Pour the ingredients over ice in a tall glass, stir and enjoy.*

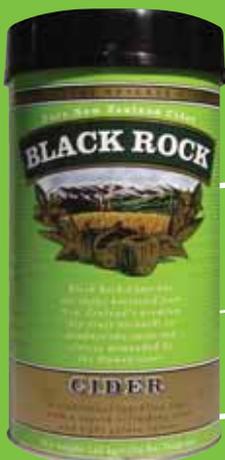
## Beam Me Up with Bourbon

For the person who loves bourbon this is the ideal summer cocktail. The Amaretto gives this summer cooler a delightful almond twist.

# Snakebite

## A Drink with Bite!

Snakebite is the name of a drink which comprises of equal parts lager and cider, with a shot of blackcurrant cordial. This drink is dangerously drinkable and extremely popular with students due to its pleasant taste and potency. In the 1990s, many British pubs refused to serve Snakebite because of how drunk people became when drinking them. This trend has died down lately, although in June 2001, former US president Bill Clinton was refused the drink when he ordered one while at a pub in Harrogate, North Yorkshire.



**EXCLUSIVE  
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**SAVE \$5 on a Black Rock Cider.**  
See your loyalty vouchers for further details.



### Ingredients

- Black Rock Lager
- Black Rock Cider
- West Brew Brew Blend #15 (Brew Booster)
- Lalvin All Purpose Yeast (Champagne Yeast)

### Instructions

- 1) Dissolve the Black Rock Lager, Black Rock Cider Kit and Brew Blend in 2 litres of hot water. Top up your fermenter to 22 litres using cool water.
- 2) Check the fermenter temperature is below 30°C and add your yeast, stirring gently.
- 3) Seal your fermenter and ferment until your hydrometer reaches 1008-1010 (approx 4-6 days).
- 4) Bottle and mature. We recommend a minimum of 3 weeks maturing time.

# Brewers BUZZ



**EXCLUSIVE FULL BOTTLE VOUCHER**

**SAVE \$50**

Pick up a 19 Litre Stainless Steel Keg System and save a **MASSIVE \$50**. See your loyalty vouchers for further details.

**Save \$50 on a Keg System**

Enjoy the convenience and superior taste of having your own 19 Litre Stainless Steel Keg System. With this keg system you can produce ready-to-drink beer in just 2-3 days. You will never have to wash or sterilise bottles again! This fantastic system is suitable for Beer, Cider or Ginger Beer and is available with either a beer gun or fridge tap system. As a Full Bottle member we would like to offer you a **massive \$50** off the recommended retail price of this 19 Litre Stainless Steel Keg System. This fantastic deal is available for a limited time only - see your loyalty vouchers for further details.

## Share your Tips?

Share your brewing tips and tricks with us and if we publish your feedback you will receive a \$20 gift voucher. You can share your ideas with us by email, mail or fax addressed to:

Nic Leach  
Email: [nic@westbrew.com.au](mailto:nic@westbrew.com.au)  
Fax: (08) 9444 0560  
Mail: PO Box 148, Osborne Park, WA 6917

## Are you the Full Bottle?

If you are not a member of the Full Bottle Club then why not sign up today. Full Bottle members receive many great member benefits including:

- Great deals with member-only promotions
- Loyalty discount vouchers
- Quarterly newsletters and much more!

**The best part is that you can become a member for FREE! Join today at your local Full Bottle store.**



## How Do I Keep My Fermenter Cool in Summer?

The ideal fermentation temperature is below 25°C so in our warmer summer months it is very important that you pay special attention to keeping your fermenter cool. The following is an easy and cost-effective way to maintain your fermenter at the right temperature.

- Get a length of towelling (or absorbent fabric).
- Wrap your fermenter with the towelling (fabric) like a skirt. Ensure the top of the skirt is above the top of the lid.
- Roll the top of the skirt over into the recess in the fermenter lid.
- Pour some cool water into the fermenter lid. This will soak the fabric and the warm air temperature will cause evaporation leaving the towel cold.
- Top up the water in the lid as required in order to keep the towel wet at all times.