

# full bottle NEWS *April 09*

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# Sizzling Summer

## Enjoy the summer heat

It's been a long hot Summer and when the heat is on nothing is more refreshing than a chilled beer, icy glass of chardonnay or long summer cocktail. In this edition of Full Bottle News we share our hottest product and recipe ideas including lo-carb beer options so you can not only feel great but look great too!



Beer



Spirits



Cocktails



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[www.fullbottleclub.com.au](http://www.fullbottleclub.com.au)

# LO-CARB SALES SKYROCKET



They are spruiked as a healthy alcoholic option and sales of lo-carb brands such as Pure Blonde, Hahn Super Dry and Bondi Blonde have soared by 250% in the past year. The sector is worth \$150 million a year nationally. In fact, Pure Blonde, by Foster's, is the fastest-growing beer by volume in Australia.

*There is a healthy debate as to whether these beers really are a healthy option. Some question as to the "healthiness" of these products but we simply love the taste. Why not try our latest favourite recipes.*

## California Dreaming

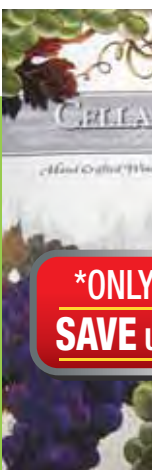
*Brewcraft and Cellar Craft International are delighted to introduce a new range of wine kits developed specifically for the Australian and New Zealand market.*

Cellar Craft is dedicated to bringing innovative high quality products to the market – they were the first to introduce **virgin crushed grape skin** packs in their premium red wine kits.

The New California Reserve range has 5 flavoursome reds (Cabernet, Merlot, Syrah, Old Vine Zinfandel and Pinot Noir) and 4 delicious whites (Chardonnay, Pinot Grigio, Riesling and Sauvignon Blanc).

**AVAILABLE NOW**

From Brewcraft Osborne Park & Joondalup.



**4 Easy Steps**



## Dark Knight

A robust dark beer of mid strength that has a hint of sweetness and some lovely liquorice flavour back notes.

### Ingredients

- Black Rock Bock
- Dry Enzyme
- Dextrose
- Nottingham Yeast
- Liquorice
- Corn Syrup
- Finings

### Brewing Tips

- 1 When gravity reaches 1008 or below add Corn Syrup and Finings. Leave 24hrs then bottle or keg.
- 2 Final Volume 21 Litres Ferment 18-24°C
- 3 OG approx 1030 FG 1006-1008
- 4 Approx Alc. 3.3%



**\*ONLY \$40.00  
SAVE \$10.00**

**HOT DEAL**

## West Coast Blonde

A thirst quenching lo-carb beer with great body and head retention. The saaz hops give an extra special flavour and aroma.

### Ingredients

- Black Rock Dry Lager
- Dextrose
- Nottingham Yeast
- Saaz Finishing Hops
- Corn Syrup
- Finings

### Brewing Tips

- 1 When gravity reaches 1008 or below add Corn Syrup and Finings. Leave 24hrs then bottle or keg.
- 2 Final Volume 21 Litres Ferment 18-24°C
- 3 OG approx 1030 FG 1006-1008
- 4 Approx Alc. 3.3%



**\*ONLY \$30.00  
SAVE \$10.00**

**HOT DEAL**

\* Conditions apply. Hot Deals available with your Hot Deals vouchers. See your vouchers for further conditions and details.

## California Dreaming Special

Includes your choice of Cellar Craft International California Reserve Wine Kit plus the Vintners Harvest Wine Making Starter Kit. The Vintners Harvest Wine Making Starter Kit contains all the wine making equipment and tools you need to produce your own fantastic vintage.

Choose from Cabernet, Merlot, Syrah, Old Vine Zinfandel, Pinot Noir, Chardonnay, Pinot Grigio, Riesling or Sauvignon Blanc.

**\$249.95  
UP TO \$90**

**HOT DEAL**

**1**

### Primary Fermentation

Sterilise the equipment. Mix your wine pack contents and ferment for 6-8 days.

**2**

### Secondary Fermentation

Check your gravity readings. Transfer to a 23L sterilised carbuoy and ferment for 12 days.

**3**

### Stabilising and Clearing

Rack to a sterilised fermenter. Stir and add remaining ingredients. Rest for 15 days to clear.

**4**

### Bottling

Rack wine into sterilised fermenter. Syphon into sterilised bottles. Cork and age for 3-6 months.

For more detailed instructions please refered to your Cellar Craft International Wine Kit.

## Make Your Own No-Carb Spirits

You never have to worry about the carbohydrate content of vodka since distilled spirits contain no carbohydrates. We thought we would share some of our favourite recipes with you.

PURCHASE ANY 4 STILL SPIRITS TOP SHELF FLAVOURS AND RECEIVE A

**\*FREE TOP SHELF VODKA**



### Pear Vodka



#### Ingredients

- 1050mls 40% alcohol
- 12mls Top Shelf Vodka
- 50mls Top Shelf Pear Schnapps
- 5mls Glycerine

Delicious with a splash of grapefruit juice and a squeeze of lime.

### Orange Vodka



#### Ingredients

- 1050mls 40% alcohol
- 12mls Top Shelf Vodka
- 50mls Top Shelf Triple Sec
- 5mls Glycerine

Feeling cosmopolitan – mix your orange vodka with Raspberry Vodka and Cranberry Juice.

### Caranilla Cream Vodka



#### Ingredients

- 1050mls 40% alcohol
- 12mls Top Shelf Vodka
- 50mls Top Shelf Caranilla Cream
- 5mls Glycerine

Enjoy the delicious vanilla and caramel flavours of this decadent drop.

### Citrus Vodka



#### Ingredients

- 2.25L 40% alcohol
- 50mls Top Shelf Citrus Vodka
- 5mls Glycerine

Add bruised mint leaves, fresh lime, soda and sugar to create a refreshing Citrus Mojito.

# brewers **BUZZ**



## Hot Product



New strains of wine yeast are continuously being isolated and adopted by commercial vineyards, but as with so much regarding winemaking, they remain a closely guarded secret.

Vintner's Harvest entered into an exclusive yeast strain screening program with a leading yeast and ingredient supplier to the European commercial winemaking industry. After two years of extensive research we are delighted to announce the launch of their professional wine making yeasts. These premium wine yeasts offer the home wine making enthusiast a new level of quality.

**AVAILABLE NOW**

From Brewcraft Osborne Park & Joondalup.



Kegerator  
Double Font

**\*ONLY \$799  
SAVE \$100**



## HOME IMPROVEMENTS

Impress your family and friends with your own fantastic double font kegerator. They are the perfect addition to any home and at our Brewcraft Osborne Park and Joondalup stores we are currently offering a red-hot \$100 discount, but only whilst stocks last. Come in and see firsthand how wonderful cool, chilled beer can be.



**Have you visited  
our new showroom  
in Osborne Park?**

In late 2008 we opened our brand new Brewcraft Osborne Park Store. The store has easy parking and a sparkling new showroom with a huge range of products and equipment. We have also extended our Saturday opening hours. Make sure you come in and see us soon

## Opening Hours

Mon-Fri 8.30am – 5.00pm  
Saturday 8.30am – 3.00pm



## Are you the Full Bottle?

Join Australia's largest free brewing club and receive some great member benefits including:

- Full Bottle Newsletters
- Special Discount Vouchers and Promotions
- Product Updates
- Member-only Competitions



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