

# full bottle NEWS *August 07*

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## A World of Beer

With the wonderful range of beer kits and adjuncts available to you there is literally a world of beers you can create. In this edition of Full Bottle News we share four of our best recipes with you including two international top sellers and two Australian favourites. All of these recipes are easy to make using the Brewcraft Imported range, a premium product guaranteed to produce great tasting beer.



full bottle

BREWING CLUB

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## ► International Favourites

### Heineken (Style)

A lager beer with a rich history dating back to 1868. Heineken Pilsner is one of the most popular European beers on the market. This Dutch giant is fresh, hoppy and very easy to drink.



#### Ingredients

- Brewcraft Premium Imported Dutch Lager
- Converter Kit #60 (German Lager)
- Saflager S-23 Yeast

#### Brewing Tips

- 1 Ferment below 22°C (12°C - 18°C is ideal)
- 2 OG approx 1043, FG 1008-1010.
- 3 Approx Alc 5.2%. Final volume 21 litres.

### Corona (Style)

The best-selling beer in Mexico and one of the top-selling beers worldwide. First brewed in 1925 by Cerveceria Modelo, this refreshing brew has a mild flavour with a little hop bitterness. Corona is a summer favourite and traditionally served with a slice of lime (or lemon) in the neck.



#### Ingredients

- Brewcraft Mexican Cerveza with dry enzyme
- Brew Blend #15 (Brew Booster)
- Saflager W-34/70 Yeast

#### Brewing Tips

- 1 Add an extra 500g of Brewcraft Japanese Blonde Malt (rice malt) to replicate the famous Corona Extra which uses both super light rice and barley malt in the brewing process.
- 2 Ferment below 22°C (12°C - 18°C is ideal)
- 3 OG approx 1048, FG 1012-1014.
- 4 Approx Alc 5.1%. Final volume 21 litres.

## Strongbow Cider

Cider is a delicious alcoholic beverage made from the fermented juice of apples and sometimes pears.

#### Ingredients

- Black Rock Cider
- Brew Blend #15 (Brew Booster)
- Top Shelf Pear Schnapps • 500g Lactose

#### Instructions

Add 50ml of Top Shelf Pear Schnapps to your fermenter at the end of the fermentation process. Stir gently and wait 48 hours before bottling. Final volume 18 litres.

Strongbow Cider is made in the UK and is one of the most famous and popular ciders on the market. It was originally named after the Anglo-Norman knight, Richard de Clare, who later became the Earl of Pembroke. He was called "Strongbow" because during his wars in Ireland he relied heavily on Welsh Archers.

**Our Strongbow Cider recipe replicates this popular cider which uses 90% apple and a hint of pear to produce a crisp classic cider.**



## Banshee Bourbon

*It'll have you screaming for more.*

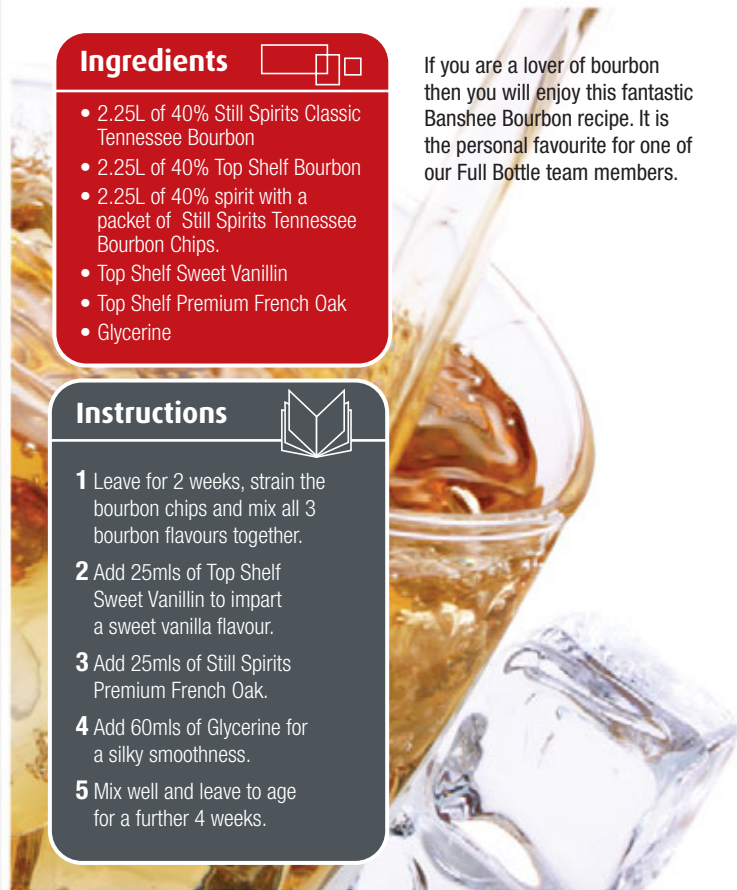
#### Ingredients

- 2.25L of 40% Still Spirits Classic Tennessee Bourbon
- 2.25L of 40% Top Shelf Bourbon
- 2.25L of 40% spirit with a packet of Still Spirits Tennessee Bourbon Chips.
- Top Shelf Sweet Vanillin
- Top Shelf Premium French Oak
- Glycerine

#### Instructions

- 1 Leave for 2 weeks, strain the bourbon chips and mix all 3 bourbon flavours together.
- 2 Add 25mls of Top Shelf Sweet Vanillin to impart a sweet vanilla flavour.
- 3 Add 25mls of Still Spirits Premium French Oak.
- 4 Add 60mls of Glycerine for a silky smoothness.
- 5 Mix well and leave to age for a further 4 weeks.

If you are a lover of bourbon then you will enjoy this fantastic Banshee Bourbon recipe. It is the personal favourite for one of our Full Bottle team members.



# Australian Favourites

## Crown Lager (Style)

Distinctive and full flavoured this Australian favourite was first brewed in 1919 as "Fosters Crown Lager" and only available to visiting dignitaries. In 1954 Fosters released Crown Lager to the public to celebrate the first visit to Australia by Queen Elizabeth II. We are so glad they did!



**Ingredients**

- Brewcraft Premium Munich Lager
- Converter Kit #42 (Australian Bitter)
- Saflager S-23 Yeast

**Brewing Tips**

- 1 Ferment below 22°C (12°C - 18 °C is ideal)
- 2 OG approx 1043, FG 1008-1010.
- 3 Approx Alc 5.2%. Final volume 21 litres.



## Redback (Style)

Redback is a wheat beer produced by Matilda Bay Brewing Company in Western Australia. It was initially a seasonal beer called "Summer Wheat" however due to its overwhelming popularity, in 1986 Matilda Bay decided to keep Redback as part of their permanent portfolio.



**Ingredients**

- Brewcraft Bavarian Wheat;
- Brew Blend #10 (Beer Enhancer)
- K-97 Wheat Ale Yeast • 10g Saaz Hops.

**Brewing Tips**

- 1 Boil 10g Saaz Hops in 300ml of water for 1 minute then turn off the heat and rest for 15 minutes. Strain and add to your fermenter after mixing up the ingredients.
- 2 Ferment between 15°C and 24 °C.
- 3 OG approx 1043, FG 1010-1012.
- 4 Approx Alc 4.9%. Final volume 21 litres.

# Schnapp It Up!

Schnapps make wonderful winter warming shooters or long refreshing cocktails. They are perfect any time of the year. The Still Spirits schnapps range includes 10 delicious flavours so schnapp them up with these fantastic recipes!



*For best results always use Still Spirits Schnapps base. It is very affordable and will give you the best results.*

## 10 delicious flavours

- Apple • Banana • Blackberry • Butterscotch
- Feijoa • Hot Cinnamon • Peach • Pear
- Pineapple • Strawberry



**Berry Berry**

**Ingredients**

- 1 part Top Shelf Banana Cream
- 1 part Top Shelf Strawberry Schnapps
- 1 part Top Shelf Crème de Cacao

**Instructions**

Pour in a shooter glass, stir and enjoy.



**Butterball**

**Ingredients**

- 1 part Top Shelf Butterscotch Schnapps
- 1 part Top Shelf Amaretto

**Instructions**

Pour the Amaretto into a shooter glass. Layer the Butterscotch Schnapps on top. For an extra touch of decadence finish with some whipped cream.



**Apple Martini**

**Ingredients**

- 1 part Top Shelf Vodka
- 3 parts Top Shelf Apple Schnapps
- A splash of fresh lime juice

**Instructions**

Mix well in a cocktail shaker and pour into a frosted martini glass. Garnish with a crisp apple slice.

# brewers **BUZZ**



## **NEW** Product

### Distillation Water Saver Pump System

**Available now**  
from your local Full Bottle store.



An innovative and affordable water saving pump for your distillation unit is now available. It will save you hundreds of litres of water per batch!

The Distillation Water Saver simply and effectively recycles your cooling water. The system includes pump, hoses, fittings and easy to use instructions. This low cost product will not only save hundreds of litres of water – it will also save you money!

# 2x Your Brew!



We know that there is nothing better than the taste of your own beer. So why not double your brew and double your pleasure by treating yourself to a 60 litre fermenter. This quality product includes a fully sealable lid, tap and airlock. Available now from your local Full Bottle store.

# WIN \$50 GIFT VOUCHER

*Do you have a favourite  
beer or spirit recipe that  
you have developed?*

Share your recipes with us and if we publish them in our newsletter or on our website you will receive a \$50 gift voucher. Recipes can be emailed, mailed or faxed to:

**Nic Leach**

Email: [nic@fullbottleclub.com.au](mailto:nic@fullbottleclub.com.au)

Fax: (08) 9444 0560

Mail: PO Box 148, Osborne Park, WA 6917

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