

full bottle NEWS

February 08

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Let the good
times roll!

Summer is here and it is the season for sharing chilled beers, mouth-watering cocktails and fine spirits with family and friends. This edition is all about letting the good times roll. Check out our delicious Golden Ale recipe, our truly top shelf whisky recipes or get in the party mood with our Yäegar cocktails. Plus we share some tasty tapas recipes and our top 5 summer products to ensure your brewing success.



Beer



Spirits



Cocktails



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Delicious

This hybrid beer has the delicious drinkability of a lager, perfect for our hot days and the enticing richness of an ale (perfect for any day!). Similar to the James Squire Golden Ale this one is a definite winner. The addition of Amarillo hops gives this wonderful drop a balanced bitterness with a floral and slightly citrus aroma.

Ingredients

- Muntons Premium Lager 1.5kg
- Black Rock Light Liquid Malt 1.5kg
- 250g Cracked Carapils Malt
- 250g Dried Wheat Malt
- 25g Amarillo Hops
- Safale US-05 Yeast

Brewing Tips

- 1 Boil 1 Litre of water, add Carapils grain. Simmer gently for 20 mins.
- 2 At 19 mins add 25g Amarillo Hops, gently simmer for 1 min only.
- 3 Turn off the heat, rest for 15 mins, strain liquid to combine with other ingredients.
- 4 Final Volume 21 Litres. Ferment between 18 - 24C.
- 5 OG approx 1044. FG 1010. Approx Alc 5.1%.



Golden Ale

Whether your taste in beer is lagers or ales you are sure to love this fantastic recipe because it offers the best of both worlds.



We like this recipe so much we have created a special label. You can download this for free at www.fullbottleclub.com.au

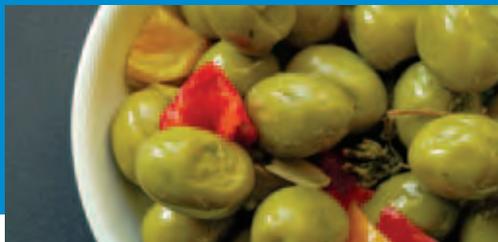


Drinking Partner

Are you looking for the ideal food to serve with your Golden Ale?

Golden Ale is perfect with many summer foods so why not try our quick, easy and tasty tapas recipes.

Fried Olives



- 50g Plain Flour
- 2 Eggs lightly beaten
- 1 Tbs Milk
- 95g Breadcrumbs fresh
- 105g Parmesan finely grated
- Pinch of Cayenne Pepper
- 470g of Spanish Stuffed Olives rinsed and drained

Instructions

- 1 Combine egg and milk in a bowl.
- 2 Combine breadcrumbs, parmesan and cayenne pepper in another bowl.
- 3 Dip olives in flour to lightly coat. Then dip in egg/milk mixture before rolling in breadcrumb mix.
- 4 Heat extra light oil in a deep pan to 190°C. Add olives in batches and cook for 30 seconds.
- 5 Drain and serve.

Prawn, Chorizo & Lemon Skewers



- 1 Tbs fresh lemon juice
- 1 Tbs Spanish olive oil
- 1 Tsp Dijon mustard
- 1 Tsp Caster Sugar
- 1 Tsp fresh thyme leaves
- 10 pickled green peppers, drained and rinsed
- 20 medium green prawns deveined with tails in tact
- 70g Chorizo thinly sliced
- 10 thin lemon wedges
- 10 Caperberries
- Olive oil spray

Instructions

- 1 Whisk together the lemon juice, oil, mustard and sugar. Allow to stand for at least 5 minutes.
- 2 Thread the peppers, prawns, chorizo, lemon wedges and caperberries onto skewers. Season with salt and pepper.
- 3 Preheat a chargrill on high. Spray the skewers lightly with olive oil
- 4 Grill for approximately 4 minutes or until cooked.
- 5 Drizzle the dressing over and serve.

Truly Top Shelf

Do you enjoy a smooth Irish Dram or a wee drop from the Scottish highlands? Would you like to impress your friends with your very own whisky bar?

If so then you will want to try our Truly Top Shelf recipes. These recipes are based on the styles of Glenfiddich, Jameson and Johnny Walker Black Label and are sure to impress you and your friends.

These 3 premium recipes are easy to make using the Still Spirits Whisky Profile Kit. Simply mix the ingredients and mature for 4 weeks to allow the flavours to fully blend and mature.



This handy kit contains

- 4 base whisky essences
- 8 flavour notes
- Caramel (to colour)
- Glycerine (to add mouthfeel)
- 10ml syringe with extension and 3ml pipette
- Detailed instruction booklet

Single Malt Scotch For those who enjoy Glenfiddich

Ingredient	Volume	Ingredient	Volume
1 Whisky Profile C	9.1ml	5 Distillers caramel	1.9ml
2 Whisky Profile B	2.9ml	6 Glycerine	13.5ml
3 Oak Cask	2.1ml	7 Alcohol (40%)	1091.6ml
4 Peat Smoke	3.9ml	Final Volume	1.125l

Blended Irish For those who enjoy Jameson Whiskey

Ingredient	Volume	Ingredient	Volume
1 Whisky Profile C	6.6ml	5 Glycerine	18.0ml
2 Whisky Profile A	1.1ml	6 Alcohol (40%)	1096.6ml
3 Oak Cask	1.2ml	Final Volume	1.125l
4 Distillers Caramel	1.5ml		

Highland Blend For those who enjoy Johnny Walker Black Label

Ingredient	Volume	Ingredient	Volume
1 Whisky Profile B	20.0ml	5 Glycerine	13.5ml
2 Oak Cask	2.4ml	6 Alcohol (40%)	1086.30ml
3 Cereal Notes	1.3ml	Final Volume	1.125
4 Distillers caramel	1.5ml		

Yäegar Bites



Still Spirits have just launched Yäegar – a wonderful herbal liqueur essence based on the increasingly popular Jägermeister.

If you haven't tried this infamous herbal liqueur then jump onboard and see for yourself why the popularity of this drink is sweeping the world. According to some sources Jägermeister (which is German for "Master Hunter") ranks no. 9 in the Top 100 list of international premium spirits.

Lochness Monster

Ingredients

- 20ml Top Shelf Yäegar
- 20ml Top Shelf Irish Cream
- 20ml Top Shelf Melon Liqueur

Instructions

Layer the ingredients in a shot glass in the following order – Melon Liqueur, Irish Cream, Yäegar.

Yäegar Bull

Ingredients

- 1 part Top Shelf Yäegar
- 3 parts Red Bull

Instructions

This drink has reached cult status around the world. Simply mix and enjoy.

Scream!

Ingredients

- 20ml Top Shelf Yäegar
- 20ml Top Shelf Coconut Rum
- 20ml Top Shelf Melon Liqueur
- Sweet pineapple juice - to taste

Instructions

Mix all ingredients vigorously in a shaker with ice. Strain over crushed ice and enjoy.

brewers **BUZZ**



Hot Product

Party Keg

Imagine taking a keg of your favourite brew to those summer barbeques and parties!



We have the ideal solution - the Party Keg Charger Kit.

The kit contains 16g CO2 bulbs (one bulb will dispense a 19 litre keg) and a plastic tap. It's easy to use and the perfect partner to either a 9 or 19 litre keg.

The 9 litre stainless steel keg is the perfect size for taking out and about. So why not treat yourself to your own party keg system and take the party with you wherever you go!

AVAILABLE NOW
from your local Full Bottle store.

Our Summer Top

5

Make your summer brewing a success with our top 5 hot summer products. Available now from your local Full Bottle store.



Visit www.fullbottleclub.com.au to download great summer beer recipes.

1

Still Spirits Yäegar.

Just released. Find out why this herbal liqueur is the latest "must-drink."

2

Brewcraft Corona Style Recipe Kit

This top selling recipe kit is perfect for a summer thirst.

3

Distillation Water Saver Pump

With our current water restrictions this affordable pump is a must-buy. Save at least 60 litres of water per 25 litre batch.

4

Still Spirits Heatwave Production Pack

Contains your Heatwave Turbo Yeast, Turbo Sugar, Turbo Clear and Z Carbon in one handy box.

5

WB 06 Saf Wheat Yeast

Ideal for summer wheat beers such as the ever popular Redback style.



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