



Full Bottle News

May 2005

Welcome to our 3rd edition of Full Bottle News. If you are a new member then welcome to the club. We're sure that you will be delighted that you've chosen to join us, especially when you start reaping the rewards of the special member only discounts. This edition contains lots of product information, a member only competition and some great savings for the Winter Brewer.

New Release from "XXXX,"

XXXX is the 3rd largest beer brand in Australia and the Castlemaine Brewery has just released the "Castlemaine Perkins Lager" under the "XXXX" brand.

This brew is unique and very Australian and perfect for the brewing connoisseur. It retails at \$14.95. As with all our brews it is backed by our money back guarantee so you really should try it.

We've included the Castlemaine Perkins Lager in this quarters recommended recipes so as a member you can enjoy a very special offer! Check out our Recommended Winter Recipes!

Full Bottle Winners

Congratulations to the following Full Bottle members who are the winners of the Cascade Brewers Kit Competition.

Graham Walker, Bassendean
Warren Poultney, Australind
John Darley, Scarborough; and
Chris Machin, Thornlie.

These members won this prize simply by returning their draw entry to their Full Bottle store. It's so easy, make sure you put in you entry for the new competition....you could be one of our next winners!

Better Beer Hint...For Stout Lovers

Never use sugar or dextrose in your stouts. If you do, they will be thin like ordinary beer. Add this mixture instead.

1 to 1.5kg of dark malt (liquid or powder is OK)

2 to 3 cups of dried corn syrup

When you add the water, stop at the 18 litre line. You get a little less stout but it tastes fantastic!

Want more tips and recipes? Pick up your copy of Brewing Crafts by Mike Rogers-Wilson. Available at your local specialty store for just \$28.90.

New Products for the Spirit Lover

Still Spirits have spent the last 12 months developing some wonderful new flavours. Their quality is unsurpassed. So next time you are looking for something new why not give these a try.



Top Shelf Spirits make 2.25 litres

Top Shelf Southern Haze	The best ever Southern Comfort Essence produced.
Top Shelf Absinthe	Aromatic ingredients include wormwood, aniseed, Licorice hyssop, fennel, angelica root and star aniseed

Top Shelf Liqueurs make 1.25 litres

Top Shelf Marula	Styled on Amarula Cream which is an African delicacy made from Marula berry.
Top Shelf Reverendine	Styled on Benedictine
Top Shelf Grande Paris	Styled on Grand Marnier
Top Shelf Scotch Heather	Styled on Drambuie
Top Shelf Caranilla	A mellow blend of vanilla & caramel. We love this one!
Top Shelf Banana Cream	Rich creamy bananas give this liqueur a distinctive smooth sweet flavour.
Top Shelf Chocolate Cream	Chocoholics will love this full flavoured double chocolate cream liqueur.

Last but certainly by no means least Still Spirits have just released their **Premium Whisky Profilers Kit**.

The Whisky Profilers Kit contains all the base flavour notes with which to create your own whisky bar as well as design your own whisky profile. The kit contains **4 base whisky essences, plus 8 flavour notes** along with **caramel** to colour and **glycerine** to add mouthfeel. Each kit comes with a detailed instruction booklet, 10ml syringe with extension and 3ml pipette. The Premium Whisky Profile Kit is available at a **special introductory price of \$69.95**.

Give Your Spirits a Turbo Lift This Winter with Turbo Packs

We would like to introduce to you our new Still Spirits Turbo Packs. Available in either 6kg or 8kg packs they are the perfect ingredients to ensure you get optimum results.



Each pack contains:

- Turbo Sugar (6 or 8kg);
- 1 Turbo Yeast;
- 1 Turbo Clear; and
- 1 packet of Z Carbon.

All packaged in a box ready to go!

Turbo Sugar is one of the latest developments from Still Spirits designed specifically to improve the quality of distilled spirits. The combination of sugars coupled the unique carbon varieties continuously treat and wash as it ferments. This produces a wash of unparalleled purity, up to 80% less byproducts. When this wash is distilled it provides a cleaner spirit both in taste and smell.

Turbo Yeast has a high alcohol ceiling, excellent fermentation rates. It will ferment a wash in as little as 48 hours. Turbo yeast is definitely the yeast of choice.

Turbo Clear should be used to treat the wash before distilling. It removes solids and semi-soluble compounds which can cause off-flavours. Turbo Clear will normally remove 95% of the solids within 24 hours and 98% within 48 hours.

This is an important product that you should be using so we are offering a special member introduction prices.

Carbon has the unique property of being able to absorb unwanted by-products of fermentation that can affect the taste and smell of alcohol. When you treat your alcohol with carbon, you remove these by-products and make your alcohol taste as fresh and clean as possible.

Universal Carbon is a blend of 2 carbons. The first maximises the removal of any flavours or aromas and heavier alcohols. The second removes any unwanted lighter alcohols and small organic compounds.

The Turbo Packs include all these products in a ready to go box. What's more when you buy the pack you make valuable savings. We recommend the turbo packs and are giving you the chance to **pick them up at a very special member price....**

Turbo Pack 6kg Only \$38.95 Save \$5.75

Turbo Pack 8kg Only \$45.95 Save \$5.70

Please refer to your member discount vouchers.

Win By Just Being A Member!

All Full Bottle members can enter this quarter's prize draw simply by returning their draw entry form to their Full Bottle home store. The prizes this quarter include the new Still Spirits Whisky Profilers Kit. There are several up for grabs so make sure you return your draw entry by 14th June 2005. Good luck!

Make the Job Easier...Use the Right Equipment

There are 2 pieces of equipment that we believe are quite important for the serious home brewer.

The first is a **Heater Pad**.

For Optimum results you need to make sure that your brew is kept at an optimal temperature. It doesn't get very cold in Perth however a Heater Pad is a useful addition to any Home Brewery. They are easy to use, inexpensive to run, supplying constant heat. Here are some of the other reasons why you should invest in one:

1. It ensures an even temperature for the yeast to ferment the sugars;
2. Even fermentation at the correct temperature ensures happy yeast cells which means great taste;
3. Extends your brewing season to all year round; and
4. It is easier to warm a brew to the correct temperature than it is to cool it down.

It is a great time to buy a Heater Pad because right now, as a Full Bottle member **you can get a BONUS FREE stick on thermometer (valued at \$6.95) and \$10 off the price...**see the Full Bottle promotion vouchers for further details. But be quick because this offer is only for a limited time!

The second piece of equipment we recommend is the **Super Auto Capper**.

We are offering our Full Bottle members a special promotional discount when they invest in a Super Auto Capper

Here are some of the reasons why we believe that they are a worthwhile investment:

1. Auto Cappers are safe and easy to use;
2. They make the job efficient;
3. They can cap bottles of all types – both stubbies and long necks; and
4. They can be adapted to cap champagne bottles (additional equipment required).

Right now, you can get **\$10 off a Super Auto Bench Capper** – see your member discount vouchers for further details.

Winter Beer Recipes

Winter is just around the corner so it's a perfect time to put down your Winter Brews. We've chosen 3 of our most popular recipes – Guinness, Steinlager and Kilkenny. In addition, we have a great new recipe using the new Castlemaine Lager.

These recipes give you a style of beer that we believe you will enjoy if you like the original commercial beer. As always, if you have any questions please do not hesitate to ask one of the brewing experts at your Full Bottle store. You'll also find other great recipes in our recipe brochures – available at your local Full Bottle store.



Guinness Style Recipe

For hundreds of years beer lovers have enjoyed the rich, dark, creamy and unique taste of Guinness. You can recreate your own Guinness style of beer with this great recipe.

The ingredients for the Guinness style recipe are:

- Muntons Export Stout
- Brew Blend # 74 Irish Stout Converter Kit
- Muntons Premium Gold Yeast
- 500g Dried Dark Malt and
- Liquorice extract.

Bottle Shop Price ~~RRP \$87.48~~
Recipe Price RRP \$46.30



Kilkenny Style Recipe

For centuries Kilkenny was one of Ireland's best kept secrets – then Australia discovered this lively beer with a clean refreshing taste. Make your own Kilkenny style at home and save \$\$\$.

The ingredients for the Kilkenny style recipe are:

- Muntons Yorkshire Bitter
- Brew Blend # 20 – Malt Plus Booster
- Muntons Premium Gold Yeast
- Fuggles Hops
- Goldings Hops

Bottle Shop Price ~~RRP \$132.55~~
Recipe Price RRP \$39.85



XXXX Bitter Style Recipe

XXXX is a crisp lager that has a delicate aroma and sweet fruity taste. The blend of hops produces a distinct bitter flavour with a light texture. Why not try this Queensland favourite.

The ingredients for the XXXX Bitter style recipe are:

- Castlemaine Perkins Lager
- Brew Blend # 15 – Brew Booster
- Saflager
- Pride of Ringwood Hops

Bottle Shop Price ~~RRP \$61.58~~
Full Bottle Promotion Price \$24.95



Steinlager Style Recipe

Steinlager has a distinctive grassy note and a clean crisp bitterness of green bullet hops. This lager is balanced with a dry astringent finish.

The ingredients for the Steinlager style recipe are:

- Black Rock Lager
- Converter Kit # 50 – New Zealand Lager
- Saflager S23

Bottle Shop Price ~~RRP \$132.54~~
Recipe Price RRP \$28.85

Full Bottle Members Get a Better Deal

You'll see that we have also sent you some special **Full Bottle member discount vouchers**. There are 5 in total and we've aimed to give discounts to both brewers and spirit lovers. There are discounts on the Super Auto Bench Capper, Heater Pads, the new Still Spirits Turbo Production Packs and last but not least our Fouxex Bitter Style Recipe Pack. **To secure your discount you will need to present the vouchers at your local Full Bottle store before 15th June 2005.** While you're there don't forget to drop in you member draw entry form too!

If you have any brewing tips you'd like to share or would like assistance at all please feel free to contact our member coordinator, Lynda Braine on 9444 0468 or email Lynda at lynda@westbrew.com.au.

Happy Brewing!