

# FULL BOTTLE

## News

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May 07

## It's the Beez Neez!

Beez Neez is a distinctive specialty honey wheat beer brewed locally by Matilda Bay Brewing Company. A combination of premium pale malted barley, malted wheat and amber honey have made this golden beer a West Australian favourite.

In response to numerous requests for a brew similar to the Beez Neez we have put together our own version of this flavoursome brew.



### Brewing Tips

- 1 Please note that the Beermakers Lager kit contains a dry enzyme sachet which you should not use in making this recipe.
- 2 Be careful when choosing your honey for this recipe – do not use eucalyptus honey as this will change the taste of your beer.
- 3 Please note that the addition of wheat malt and honey to this recipe (instead of dextrose) will make the beer finish with a higher final gravity reading - this is normal.
- 4 Ferment between 18°C and 24 °C. OG should be 1045. FG should be 1012-1014. Approx Alc 4.8%. Final volume 21 litres.
- 5 Please note the honey and dry wheat malt are added to the fermenter at the beginning of the brewing process.

### Ingredients

- Beermakers Lager
- 1kg Muntons Dry Wheat Malt
- Pride of Ringwood Finishing Hop Infusion Bag
- Muntons Gold Yeast
- 500g Honey

# Winter Warmers

As the cooler months approach it's time to think about brewing your winter stouts. Thick, rich and creamy, they are the perfect winter brew. These famous black beers from Ireland and England have a deliciously rich burnt malt flavour.



## Super Stout

Why not try our Super Stout recipe. This extra special drop is appropriately named. This is one of our favourite stout recipes, rich and creamy with the unmistakable quality and hoppy taste of the Muntons Export Stout.

### Ingredients

- Muntons Export Stout
- 1.5kg Black Rock Dark Liquid Malt Extract
- 500g Dry Corn Syrup
- 10 - 15ml Natural Liqueur Extract
- S04 Safale Yeast



### Brewing Tips

- 1 Make the final volume 18 litres instead of 22.5 litres.
- 2 Your OG needs to be 1072 and your FG 1026.
- 3 When bottling use  $\frac{2}{3}$  of the amount of bottling sugar you would normally use.

# Shooter Bar



**EXCLUSIVE FULL BOTTLE VOUCHER**

**FULL BOTTLE**

BREW CLUB

**FREE TURBO YEAST**  
Purchase 4 Still Spirits Top Shelf flavours and receive a FREE Turbo Yeast Classic valued at \$8.95.  
Available until the 15th June 2007



# WIN an MP3 Player!



**Win a 2GB MP3/WMA/MP4 Player just for being a Full Bottle member.**

With a 1.5" screen video display, this feature packed, MP3 Player is sure to impress. To be in the chance to win this fantastic prize all you have to do is return your completed competition entry form to your local Full Bottle store before 15th June 2007.

Terms and Conditions:  
Competition only open to members of The Full Bottle Club. Only one entry per member. Forms must be returned in person to your local Full Bottle store before 15th June 2007. Winner selected randomly and notified in writing by 15th July 2007. Winners name published in next newsletter.

Everybody loves shooters so we thought we would share with you some of our favourite shooter recipes. They are very easy to make and even easier to enjoy!

## Irish Espresso



### Ingredients

- 1 part Top Shelf Cafelua
- 1 part Top Shelf Irish Cream
- 1 part Top Shelf Vodka

### Instructions

Add the Cafelua and then layer the Irish Cream on top. Finally pour in the vodka. For best results we recommend using the Still Spirits Irish Cream and Cafelua Liqueur Kits.



## Bananas and Cream



### Ingredients

- 1/2 part Top Shelf Cafelua
- 1 part Top Shelf Irish Cream
- 2 parts Top Shelf Banana Cream

### Instructions

Mix all the ingredients well and enjoy! We recommend that you use the Still Spirits Cafelua and Irish Cream Liqueur Kits for the best result.



## The Alien



### Ingredients

- 2 parts Top Shelf Butterscotch Schnapps
- 1 part Top Shelf Irish Cream
- 1 part Top Shelf Melon Liqueur

### Instructions

Add the Butterscotch Schnapps first then layer the Irish Cream on top. Finally pour in the Melon Liqueur. For best results we recommend using the Still Spirits Irish Cream and Melon Liqueur Kits.



# Make Your Own Chardy!

Making your own wine is very easy and rewarding. There are some great wine kits on the market that produce fantastic tasting wines and you will also enjoy big savings

To make your own wine at home you need some basic wine-making equipment. The West Brew Wine Makers Kit retails at \$199.95 and offers exceptional value for money with nearly \$300 worth of equipment included. The kit contains all the basic equipment you need to get started.

Once you have your equipment you are ready to start making your own Chardonnay, Cabernet, Shiraz or Riesling. There are a good range of quality international wine kits available. In particular we recommend Selection Wine Kits or Vintners Reserve. The process is very easy and you will save big dollars by making your own wine. For further assistance please ask the team at your local Full Bottle store, they will be delighted to assist you. See your loyalty vouchers for a fantastic deal on the West Brew Winemakers Kit.

## EXCLUSIVE FULL BOTTLE VOUCHER

### SAVE \$48.90

Purchase a West Brew Winemakers Kit for only \$179.95 and SAVE \$20 plus get a FREE copy of Brewing Crafts valued at \$28.90.

Available until the 15th June 2007



## Contents

- 23 Litre Glass Fermenter
- 30 Litre Fermenter
- 2 Airlocks
- Tap and Sediment Trap
- Silicon Bung
- Carbuoy Stirrer
- Mixing Spoon
- Syphon
- 8mm Syphon Tube
- Wine Makers Hydrometer
- Test Jar
- 250ml Brewshield
- 30 Alfa Corks
- Twin Handle Corker
- Stick-on Thermometer

# Brewers BUZZ



## FULL BOTTLE

BREW CLUB

### NEW Products

## Nottingham Yeast



Nottingham British Ale Yeast is a single strain yeast selected from a multiple commercial culture used in the United Kingdom. It is used in hundreds of breweries worldwide and now you can use this world-class yeast in your brews too.

Nottingham Yeast has a number of advantages including its low fermentation range (14°C to 21°C) and the fact that it is a neutral ale yeast that allows the full natural flavour of the malt to develop. Try the world renowned Nottingham Yeast in your next brew – it's available from your Full Bottle store now.

**EXCLUSIVE**  
FULL BOTTLE VOUCHER



**FREE NOTTINGHAM YEAST**

Purchase either a Black Rock or Beermakers Kit and receive a FREE Nottingham Yeast valued at \$3.95

Available until the 15th June 2007

## Castlemaine Draught



One of Australia's most famous and popular breweries, Castlemaine Perkins, have just released Castlemaine Draught.

We recommend that you add a West Brew Converter Kit # 15 and a Muntons Gold Yeast to make 21 litres of this delicious Queensland Draught.

**EXCLUSIVE**  
FULL BOTTLE VOUCHER



**CASTLEMAINE DRAUGHT**  
SAVE \$3.00  
YOUR PRICE ONLY \$11.95

Available until the 15th June 2007

## 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@fullbottleclub.com.au](mailto:nic@fullbottleclub.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.



## Brewing Tips

**Q** How do I get a good head on my stouts?

**A** Add approximately 10-15ml of natural liquorice extract to your stout to give it an unbelievable head.

**Q** Why should I never use dextrose or sugar in my stouts?

**A** If you use sugar or dextrose in your stout then the consistency will be thin like an ordinary beer. We recommend that you add instead a mixture comprising of 1 to 1.5kg of Muntons Dark Dried Malt and 2 to 3 cups of dried corn syrup.

