

# Full Bottle News

November 2005

Welcome to our latest edition of the Full Bottle News. If you're a new member then welcome to the club and we hope you enjoy your quarterly newsletter. Christmas is fast approaching and now is the time to prepare all your brews and stock that spirits cabinet. In this edition we review Morgans and take a look at the benefits of getting a keg system (perfect for those Christmas parties!). We have some great beer recipes for the hotter months and don't forget to enter our special Xmas prize draw to win one of 30 Morgan's Australian beer packs!

Happy Brewing!



## FULL BOTTLE

### BREW CLUB

## Morgan's Master Blend That Special Beer

For years Morgan's have been supplying the Australian home brew market with some great products. Their latest product release Master Blend Specialty Extracts is no exception and helps the brewers dream come true!

During the manufacture of all malt extracts and particularly at the malting stage, the grain is subjected to varying degrees of heating, resulting in degrees of caramelisation and flavour development. These have been packaged separately so that you can combine your selection at home and create the beer of your dreams.

Flavours previously reserved for only the best premium brews are now possible with Morgan's Master Blend Specialty Extracts. Designing different beers from scratch or simply customising a kit beer to your own taste is fun and rewarding.

There are seven specialty extracts available in the Master Blend range:



Morgan's Master Blend seven specialty extracts.



## KEG SYSTEMS Every Brewer's Dream!

If bottling isn't your thing then why not treat yourself to every brewer's dream piece of equipment - a keg system.

With a keg system you can enjoy having your favourite beer on tap and really impress your family and friends. Never again will you have the hassle of bottling. Not only that but you can have ready to drink beer in just 2-3 days.

Keg systems come with a choice of fridge taps and beer guns to complete the brewer's dream. Using the optional beer gun aerator you can pour that creamy authentic stout or dark ale. You can also use your keg system with Ginger Beer and Cider. For further information please ask one of the friendly team members at your local Full Bottle store.

### Keg System Special

Until 24th December 2005 you can get a very special Full Bottle member deal on a keg system with a bonus third keg and beer jug free. But hurry because this offer is only available whilst promotional stocks last... see your Full Bottle discount vouchers for further details.

### The Morgan Master Blend Range...

Lager Malt	Grainy, candy flavour and aroma
Caramalt	Malty, toffee, caramel flavour and aroma
Dark Crystal Malt	Caramel, nutty flavour and aroma
Chocolate Malt	Light roasted, chocolate flavour and aroma
Black Roasted Malt	Roasted, bitter mocha flavour and aroma
Wheat Malt	Full wheat, grainy flavour and aroma
Beer Enhancer	The added glucose and honey will enhance your brew without affecting the flavours of the background

The Master Blend range is available from your local Full Bottle Store and is priced at just \$10.95 each. We suggest using a Fermentis yeast with the Master Blend range for final balance in your brew.

# GINGER GRAIL

## A Tasty Alternative

Ginger beer is an old favourite and with this tasty Ginger Grail recipe you can make a great brew that is a perfect thirst quencher. In this recipe the added malt gives it a creamy smooth texture. The optional extra ginger gives it a nice bite. The alcohol strength is about 4%.

### Ingredients

- 1 can of Beermakers Ginger Beer
- 500g of Light Dried Malt
- 1kg of Dextrose
- 1 tsp of ginger powder (optional)

### Method

1. Mix the malt and dextrose together first.
2. Add 3 litres of very hot water, stir to dissolve then add the ginger beer kit and ginger powder.
3. Add cold water and bring the volume up to 18 litres (do not make up to the normal 22.5 litres).
4. Add the yeast and continue making the ginger beer in the normal way.
5. The final SG (specific gravity) will be about 1.006-1.008.



# THE PERFECT YEAST

## For Summer Brewing

For home brewers fermenting at ambient temperatures, the warmer months are the perfect time to put down a couple of ales and Fermentis have the perfect yeast to ensure brewing success. They have made their world famous yeast strains available in convenient 11.5g sachets. Easy and convenient to use, Fermentis yeasts consistently deliver the fermentation profile that will set your beer apart.

Safale S-04 and US-56 are two strains that thrive in the warmer summer months. A well-known, commercial English ale yeast, S-04 produces the well balanced fruity esters that you would expect and can be used in a wide variety of ales from stouts and porters to bitters and mild ales. S-04 forms a very compact sediment that will improve the clarity of your beer.

US-56 is the most popular yeast strain in America and is used in many of the most famous American micro-brewed beers. This yeast ferments very clean and crisp, allowing the malt and hop characteristics to dominate the beer. This yeast is extremely versatile and can be used in any ale where a more subdued yeast character is desired.

Find out more about the Fermentis range at your local Full Bottle store.

## NEW PRODUCT

### Temperature Tolerant Yeast Packs

Summer is just around the corner so it's a great time to change to temperature tolerant yeasts.

Still Spirits Temperature Tolerant Yeast is specially formulated to accommodate fermenting in warmer environments and is ideal to be used in the 25°C - 40°C range. This yeast is perfect for our summer conditions. Not only will you ensure a trouble free fermentation in warm weather but you will produce an excellent quality of distillate.

For your convenience we have put together a Temperature Tolerant Production Pack which provides the necessary ingredients to get the best quality results for your efforts.

Contents of the Pack include:

- 1 x Still Spirits Temperature Tolerant Yeast
- 3 x 2kg Turbo Sugar
- 1 x Z Universal Carbon
- 1 x Turbo Clear.

Please note when doing batches greater than 25 litres that the Temperature Tolerant yeast is the only yeast recommended for stacking. Up to 200 litres can be fermented with 8 sachets, without external cooling. This great new product is now available at your local Full Bottle store for just \$42.95. See your Full Bottle vouchers for a great member's only introductory price...

**Tip** Use your Ginger Grail as a mixer with Top Shelf Aussie Rum or Top Shelf English Gin.

# COWBOY COCKTAIL KIT

Still Spirits have just launched the Cowboy Cocktail kit. It includes all the ingredients you need including...

- 2 x twin shooter glasses
- 1 x Cream Liqueur Base Pack
- 1 x Schnapps Base Pack
- 1 x Top Shelf Butterscotch Schnapps
- 1 x Top Shelf Irish Cream

To serve:

Fill one side of the twin shooter glass with Irish Cream and the other side with Butterscotch Schnapps. Drink from both sides of the twin shooter at the same time.

The kit contains full instructions and enough ingredients (except the alcohol) to make 42 Cowboy Shooters and also contains two reusable twin shooter glasses.

\$5.00 from the sale of each kit will be donated to Variety the Children's Charity.

See your member vouchers for more details...

# SUMMER BEER RECIPES

Try out these favourite summer beer recipes. All ingredients are available at your local Full Bottle Store.

## CORONA STYLE

This Corona style recipe is light-bodied and golden with a dry Mexican Lager taste.

The ingredients for the Corona style recipe are:

- Brewcraft Mexican Cerveza
- Brew Blend # 15 Brew Booster
- W34/70 Saflager Yeast

1. Stand the can in hot water for 10 minutes in order to soften the contents.
2. Dissolve the contents of the brew can into 2-4 litres of very hot water in a sterilised fermenter. Stir to dissolve.
3. Add Brew Blend # 15 and stir really well to dissolve all the sugars.
4. Add about 10 litres of cold water and stir.
5. Top up the brew to 22 litres using cold water.
6. Make sure the temperature is between 20°C - 25°C and sprinkle W34/70 Saflager Yeast onto the surface of the liquid and stir.
7. Note your hydrometer reading, the FG should be 1010-1014. Seal the fermenter and leave to ferment.

Bottle Shop Price ~~RRP \$174.85~~  
Recipe Price RRP \$29.85  
Brewers Saving \$145.00

## CROWN LAGER STYLE

Crown Lager is one of Australia's favourite premium beers with a rich malty mid-palate taste.

The ingredients for the Crown Lager style recipe are:

- Brewcraft Munich Lager
- Converter Kit # 40 Australian Lager
- S-23 Saflager Yeast

1. Stand the can in hot water for 10 minutes in order to soften the contents.
2. Mix Converter Kit #40 with 2-3 litres of hot water and boil for 1 minute. Turn off the heat and allow to stand for 10 minutes.
3. Dissolve the contents of the brew can into 2-4 litres of very hot water in a sterilised fermenter. Stir to dissolve.
4. Add about 10 litres of cold water and stir.
5. Add the Converter kit mixture to the fermenter.
6. Top up the brew to 21 litres using cold water.
7. Make sure the temperature is between 20°C - 25°C and sprinkle S-23 Saflager Yeast onto the surface of the liquid and stir.
8. Note your hydrometer reading, the FG should be 1010-1014. Seal the fermenter and leave to ferment.

Bottle Shop Price ~~RRP \$116.55~~  
Recipe Price RRP \$30.85  
Brewers Saving \$85.70

## LITTLE CREATURES PALE ALE STYLE

A wonderful pale ale with a full hop flavour.

The ingredients for the Pale Ale style recipe are:

- Black Rock Pilsner Blonde
- Brew Blend # 15 Brew Booster
- 150g Wheat Malt
- 10g Willamette Hops
- 15g Cascade Hops
- US-56 Safale Yeast

1. Stand the can in hot water for 10 minutes in order to soften the contents.
2. Boil 15g Cascade Hops and 10g Willamette Hops in 600ml of water for 1 minute then turn off the heat and allow the mixture to rest for 15 minutes.
3. Dissolve the contents of the brew can into 2-4 litres of very hot water in a sterilised fermenter. Stir to dissolve.
4. Add Brew Blend # 15 and 500g wheat malt to the fermenter, stir really well until dissolved.
5. Add about 10 litres of cold water and stir.
6. Add Cascade and Willamette hop liquid to fermenter. You can strain the hop liquid prior to adding if you prefer. By straining the liquid you will reduce the sediment and the effect of the hops.
7. Top up the brew to 20 litres using cold water.
8. Make sure the temperature is between 20°C - 25°C and sprinkle US-56 Safale Yeast onto the surface of the liquid and stir.
9. Note your hydrometer reading, the FG should be 1012-1014. Seal the fermenter and leave to ferment.

Bottle Shop Price ~~RRP \$146.45~~  
Recipe Price RRP \$44.80  
Brewers Saving \$101.65

## HEINEKEN STYLE

This is a light fruity pilsner style of lager with an extremely pleasant taste.

The ingredients for the Heineken style recipe are:

- Brewcraft Dutch Lager
- Converter Kit # 60 German Lager
- S-23 Saflager Yeast

1. Stand the can in hot water for 10 minutes in order to soften the contents.
2. Mix Converter Kit #60 with 2-3 litres of hot water and boil for 1 minute. Turn off the heat and allow the mixture to stand for 10 minutes.
3. Dissolve the contents of the brew can into 2-4 litres of very hot water in a sterilised fermenter. Stir to dissolve.
4. Add about 10 litres of cold water and stir.
5. Add the Converter kit mixture to the fermenter.
6. Top up the brew to 21 litres using cold water.
7. Make sure the temperature is between 20°C - 25°C and sprinkle S-23 Saflager Yeast onto the surface of the liquid and stir.
8. Note your hydrometer reading, the FG should be 1010-1014. Seal the fermenter and leave to ferment.

Bottle Shop Price ~~RRP \$143.05~~  
Recipe Price RRP \$30.85  
Brewers Saving \$112.20

# Full Bottle Members Get a Better Deal

## FULL BOTTLE MEMBER DISCOUNT VOUCHERS.

You'll see that we have also sent you some special Full Bottle Member Discount Vouchers. There are 4 in total including a fantastic Member Only promotion for the Temperature Tolerant Yeast Pack. *To secure your discount you will need to present the vouchers at your local Full Bottle store before 24th December 2005.*

While you're there don't forget to drop in your Morgan's 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](mailto:lynda@westbrew.com.au)

Happy Brewing!

## FULL BOTTLE WINNERS

Congratulations to the following Full Bottle members who are the winners of our Malt Shovel Brewers Kit Competition.

- Josh Wooding, Hamersley
- Anthony Dickason, Toodyay
- Russell Cullum, Australind
- Lance Carrott, Morley



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 your entry for the new competition...you could be one of our next winners!

## 30 MORGAN'S BEER PACKS TO BE

All Full Bottle members can enter this quarter's prize draw simply by returning your draw entry form to your Full Bottle home store. **WON!**

Up for grabs this quarter are 30 Morgan's Australian Beer Packs worth \$14.95 each. There are 5 great flavours available from the Morgan's Australian Range.

With 30 prizes up for grabs make sure you get your entry coupon in as soon as possible!

## Better Beer Tip: KEEP YOUR FERMENTER COOL

If you ferment your beer at a high temperature it will taste different to beer made at cooler temperatures. The taste of beer fermented at a cooler temperature is always better, so here's a great way to keep that fermenter cool.

1. Get a length of towel (or a similar absorbent material).
2. Wrap the fabric around your fermenter like a skirt...making sure the top of the "skirt" is above the fermenter lid.
3. Roll the top of the skirt over into the recess in the fermenter lid.
4. Pour some cool water into the fermenter lid. This will soak the fabric and the hot air will cause evaporation leaving the fermenter cool.
5. Top up the water in the lid of the fermenter as required.

## BREW YOUR FIRST VINTAGE FOR CHRISTMAS



Why not brew your first vintage in time for Christmas and pick up a Winexpert Wine Kit. The kit contains all the equipment needed including a 30L fermenter with tap and airlock for the first fermentation, a 23L Glass demijohn with bung

and airlock for the second fermentation and an Auto Syphon for easy racking. Comes complete with a hydrometer, a mixing paddle, corks and quality cleaners and sterilisers RRP\$149.95. Vintners Reserve Wine concentrates start from \$89.95.



### Mezza Luna™ - Vintners Reserve "Big Red"

This is Vintners Reserve's 'Big Red' wine offering. Rich and flavourful, this purposeful blend marries intense aromas with complex flavours bursting with cherry and raspberry. It boasts dark red colours and a superb oak enhancement. It has a delightful complexity and is ready within 28 days. Mezza Luna is a powerful and lively red wine which we thoroughly recommend.



### Mezza Luna™ - Vintners Reserve "Half Moon"

Like its Selection counterpart Luna Bianca, Mezza Luna "Half Moon" is Vintners Reserve's 'great white' full, round and flavourful, with big fruit flavours and aromas. The oak provides a subtle yet noticeable balance to the fruit intensity. Big, lush and golden, Mezza Luna gives you body and complexity within the 28-day kit category.

These wine kits are of an absolute superb quality with easy to follow step by step instructions. Each kit will produce 30 x 750ml bottles of wine equivalent to a \$25 - \$30 commercial bottle and ready in just 28 days...think of the savings you can make. Both these delightful wine kits are available from your local Full Bottle store from just \$89.95 for the White and \$99.95 for the Red.