

Full Bottle News

November 2006

Welcome to the Latest Edition of Full Bottle News

Finally the warm summer months are here. It's our busiest time of the year as beer, wine and spirit lovers prepare for Christmas and start brewing their favourite recipes. In this edition we review some great new products now available from your local Full Bottle store, including the delightful Mt Mellick range from Muntons and several new revolutionary products from Still Spirits. We also look at the origins of rum and give you two of our favourite rum recipes.



FULL BOTTLE

BREW CLUB

Asahi - Rising Sun!

Did you know that Asahi (pronounced "A-sa-hee") means "Rising Sun" in Japanese. We're not sure why they chose this name but we think it might be because you could quite easily sit drinking this beer until you see the "Rising Sun."

Whatever the reason behind the name, Asahi has captured over 50% of the Japanese premium lager market. It is the number 1 beer in Japan and according to some statistics, number 4 in the world! So why is it so popular?

Well it is an extremely drinkable lager with a crisp, clear taste. It's a fresh beer and very enjoyable. So, we thought that we would share with you our recipe for a lager in the same style as the increasingly popular Asahi Super Dry. We hope you enjoy!

One of the key ingredients in this recipe is the Japanese Blonde Malt. It is a pure malted rice grain extract specifically formulated for premium blonde Asian style beers. It helps make the beer lighter in colour with a clean fresh palate pleasing flavour. This malt is also gluten-free.



Asahi Style Recipe

Ingredients:

- Beermakers Lager
- West Brew Brew Blend # 10 Brew Enhancer
- 500ml Brewcraft Japanese Blonde Malt
- 12g Hallertau Hops and Infusion Bag
- 12g Saaz Hop and Infusion Bag
- S-23 Saflager Yeast

Get \$2 off this product with your Loyalty Voucher

A Taste of Ireland!

Muntons Mt Mellick range now in store!

Muntons premium beer kits are globally recognised as the best available. Muntons have delighted us by adding 2 new classic brews to their impressive range - Mt Mellick Dublin Stout and Mt Mellick Cream Ale. Both kits follow the famous Mt Mellick traditional recipes.

Suggested Mt Mellick Recipes

Mt Mellick Cream Ale: We recommend adding West Brew Brew Blend #20 and Safale S04 yeast to Mt Mellick Cream Ale for a beautiful creamy, traditional Irish ale.

Mt Mellick Irish Stout: For a traditional dark Irish stout add a West Brew Irish Stout Converter Kit #74, 500g of corn syrup and a Safale S04 yeast. If you prefer a sweeter style milk stout then use West Brew Brew Blend #30 Milk Stout Booster and Safale S04 yeast.

Get \$3 off this product with your Loyalty Voucher



The Story of Rum...

The origin of the word rum is unclear. A common claim is that the name was derived from "rumbullion" meaning "a great tumult or uproar". Another claim is the name is from the large drinking glasses used by Dutch seamen known as "rummers".

Rum plays a part in the culture of most islands of the West Indies. It has famous associations with the British Royal Navy and piracy. Rum has also served as a popular medium of exchange. Rum became an important trade good in the early period of the colony of New South Wales. The value of rum was based upon the lack of coinage among the population of the colony and due to the drink's ability to allow its consumer to temporarily forget about the lack of available creature comforts. The value of rum was such that convict settlers could be induced to work the lands owned by officers of the New South Wales Corps. Due to rum's popularity among the settlers, the colony gained a reputation for drunkenness!

So What Exactly is Rum?

Rum is a distilled beverage made from sugarcane by-products such as molasses and sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak and other casks.

Rum is produced in a variety of styles. Light rums are commonly used in mixed drinks, while golden and dark rums are appropriate for use in cocktails and cooking. Premium rums are perfect for neat consumption or on the rocks.

Still Sprints have no fewer than 9 rum flavours available and our customers often ask us which one they should choose. Well, quite simply that choice is yours however we thought that we would give you a quick overview of the range to help you make that important decision.



Two of our favourite rum recipes are the Queensland Brumby and Queensland Sunshine. They're easy to make and absolutely delicious!

Still Spirits Classics Range Premium essences emulating some of the finest spirits available in the world.	
Queensland Gold Rum	A mellow rum with subtle tones of liquorice, golden syrup and molasses. The distinctive taste of American white oak gives this rum a complex yet smooth aftertaste. A favourite with Australians.
Calypso Dark Rum	A rich, dark, molasses-style rum which first found popularity in the Caribbean. Great with rum based cocktails but most often mixed with Cola.
Classic Dark Navy Rum	A dark and sweet mellow rum styled on the "seafaring" rums of old. Often produced as overproof for better storage, and dispensed daily to improve the health and temperament of sailors in days gone by.
Dark Jamaican Rum	A smooth mellow traditional Jamaican dark rum that is full of flavour and warm to the taste. This Caribbean favourite is great with cola or dry ginger ale.

Queensland Brumby

A delicious drop that combines the liquorice tones of the Queensland Gold rum with the mellow full flavour and warmth of the Jamaican Dark rum.

- Z Carbon filtered spirit (40%) - 4L
- Still Spirits Classic Queensland Gold Rum - 1 packet
- Still Spirits Classic Jamaican Dark Rum - 1 packet

Still Spirit Top Shelf Rums Top Shelf Rums are available in 50ml bottles.	
Aussie Gold Rum	This tasty Australian style Dark Rum is rich in 'burnt sugar' and American oak flavour notes.
Dark Rum Navy Style	A mellow dark rum.
Dark Rum Jamaican Style	This essence has rich, dark, molasses tones and a traditional full Jamaican flavour.
White Rum	This Caribbean style white rum is the perfect base for long summer cocktails
Rum Liqueur	A rum based liqueur with chocolate, caramel and coffee notes. For superior results, we recommend that you use Top Shelf Liqueur Base "C" with this product. This will replace the sugar and glucose.

Queensland Sunshine

This great rum recipe will make you feel like you are on holiday. It combines the rich dark Caribbean flavours of the Calypso Rum with the unique golden sweet tones of the Queensland Gold Rum. Caution this recipe makes a beautiful long cocktail when combined with cola over ice.

- Z Carbon filtered spirit (40%) - 4L
- Still Spirits Classic Queensland Gold Rum - 1 packet
- Still Spirits Classic Calypso Rum - 1 packet

Do the HOP!

Although probably stating the obvious to most of you, the hop is the flower of the hop vine, and when used in your brewing process, its components will contribute by adding interest, quality, tastes and style to your brews.

The hop contains acidic resins and aromatic oils. The acids are the main source of bitterness in beer and the acidity (alpha acids) is measured as a percentage. A hop with 5% or less is considered low in bitterness, 6-8% have medium bittering qualities, 9-15% are considered bitter to very bitter. The oils contribute flavour and aroma and in our opinion, they are very much a part of the "whole beer experience."

Below we have listed some of the more popular types of hops and what you can expect from them. These products are available from your local Full Bottle store.



Hop	Alpha Acid %	Characteristics
Cascade	5%	All purpose bittering and aroma hop, with citrus tones. Great for American ales, Californian steam beers and stouts.
Cluster	8%	Medium bitter hop with a good aroma - great in Australian beers.
Fuggles	4%	Traditional bittering and aroma hop - good for British ales and stouts.
Goldings	5%	A slightly more bitter and aromatic hop. Use in English ales.
Hallertau	3%	Aromatic, fresh and clean. Perfect for lagers or pilseners.
Hersbrucker	4%	Aromatic spicy flavour, used in most top quality lagers.
Northern Brewer	8%	Bittering hop for amber beers or stouts - mild pleasant aroma.
Pride of Ringwood	10%	High end bitter hop with slight aromatic character.
Saaz	4%	Magnificent spicy aroma. Fantastic in your pilseners and lagers.
Tettnanger	5%	Aromatic with floral characteristics - excellent in lagers and wheat beers.
Williamette	6%	Excellent aroma-used in lagers and ales.

Tips for Using Hops

When using pellets for bitterness, boil them for 20 minutes in a litre of water, then strain and add the mixture to the brew.

When using an aromatic hop, boil for only a couple of minutes. Strain and add to your brew. You may use a combination of hops to suit your desired flavour.

You can also dry hop by adding the raw hop to the ferment. This will impart more aromatics to your brew.

A top tip from Gil, one of our regular customers - boil your hops, then put the mixture into a coffee plunger and allow it to sit until you get the flavour required. Then plunge and add the liquid to your brew.

Full Bottle Members Get a Better Deal



Enjoy the benefits of your membership by using your Full Bottle Loyalty Vouchers. This edition's vouchers include savings on Still Spirits Liqueur Kits, Muntons Mt Mellick, Brewcraft Japanese Blonde Malt and a Beermakers Fermenter Upgrade Kit. To redeem your vouchers simply present them at your local Full Bottle Store before 31st December 2006!

Are you the Full Bottle? Not a member of The Full Bottle Club?

Join for FREE today at your local Full Bottle Store. Our Full Bottle members get lots of rewards including:

- Loyalty discount vouchers;
- Quarterly newsletters;
- Member-only promotions and much more!

Join for FREE today at your local Full Bottle store - you'll be glad you did!

Paul's Secret to Great Spirits!

Paul Sommer from Clifton Park sent us a great tip to add a little decadence to your spirits.

Paul says:

"I use Capilano English Toffee (in a squeezable 475g plastic bottle). You can add to most rums, bourbon and whiskey, a 3-second squeeze (of the plastic dispensing bottle) to 700-750ml bottles of spirit. Shake to mix.

It gives the spirit a wonderful aroma, flavour and slight sweetness. There are many other flavours to try too!"

So, we hope you enjoy Paul's tip. He received a \$20 gift voucher to top up his brewing supplies.

**Share Your Recipes
and Feedback
and You Could Win!**

Have you got any brewing tips, tricks or recipes that you want to share? Or even some feedback about one of our many products. Share your brewer's secrets or feedback with us and if we publish it in the newsletter we will reward you with a \$20 gift voucher.

So tell us your thoughts by email, mail or fax addressed to:

Gail Monet

Email: gail@westbrew.com.au

Fax: 08 9444 0560

Mail: PO Box 148, Osborne Park, WA 6917

Revolutionary New Yeasts



from Still Spirits

If you are a spirits lover then you will be familiar with the Still Spirits Turbo Yeast range (in our opinion it is the best spirits yeasts range available!). Still Spirits have just relaunched their range with eye-catching packaging and two revolutionary new products:

- **Turbo Triple Distilled** - a fantastic new yeast that produces triple distilled quality alcohol.
- **Turbo Power²³** - for extreme alcohol strength. Ferments to a massive 23% ABV.

The range also includes:

- **Turbo Classic** (formerly Turbo Yeast)
- **Turbo Heat Wave** (formerly Temperature Tolerant Yeast)
- **Turbo Express** - ferments 6kg of Turbo Sugar in under 24 hours.

The Turbo range is available now from your local Full Bottle retailer.

Party Favourites Now Available as Kits!

Still Spirits have just released 5 new liqueur kits - Cafelua (Kahlua style), Coconut Rum (Malibu style), Irish Cream (Baileys style), Black Sambuca and Melon Liqueur (Midori style). Each kit contains the flavours and base required to make 1.125 litres of these classic favourites. Simply add to alcohol or vodka.

Each kit comes in a beautiful box making them the perfect gift idea. Available at your local Full Bottle Store now from only \$11.45 each.



Get \$1 off these products with your Loyalty Voucher