

full bottle NEWS *November 07*

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SIZZLING *Summer Brewing*

Chilled Beer, Cool Cocktails & Delicious BBQ's

In this edition of Full Bottle News we share our Brewcraft Pure Blonde recipe (the perfect summer low carb beer!) and some delicious Irish Cream recipes that are ideal for summer entertaining. Plus find out the latest news about the innovative new products making DIY beer and spirits easier than ever to enjoy.



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www.fullbottleclub.com.au

Pure Blonde

Low on carbs, big on taste.

Icy cold beers are the perfect summer quencher, however some beer drinkers are becoming more health conscious and we are often asked for low carb beer options. This easy-to-make recipe produces a light golden beer which has a full-bodied taste without a high level of carbs. Using a dry enzyme, the excess sugars are fermented out to give you a beer with a crisp clean finish, low in carbs and big on taste!



Ingredients

- Black Rock Mexican Lager
- Brew Blend # 15 Brew Booster
- Safale US-05 Yeast
- Dry Enzyme (use the enzyme under the lid of the beer kit)
- 12g Finishing Hops – Pride of Ringwood.

Brewing Tips

- 1 Ferment between 18°C - 25 °C
- 2 OG approx 1046, FG approx 1006
- 3 Approx Alc 5.5%, Final volume 21 litres.

HOW TO

REDUCE THE CALORIES IN YOUR BEER



To make a low calorie beer you need an efficient fermentation that will break down most of the sugars into alcohol.

To achieve this, use a high quality yeast with either a dry enzyme or Improzyme. In simple terms the enzymes convert the sugars to make them user friendly for the yeast to convert to alcohol.

Brewing Tips

Dry enzymes are added to the wort at the same time as the yeast. Do not add hot water as this will prevent the enzyme from working.

Improzyme is a liquid enzyme that promotes vigorous fermentation of malts and starches to give a dry clear beer. This product will maximize the alcohol produced.

BEER MARINADE

Why not try this delicious beer marinade at your next barbeque. Beer and sausages or steak has to be a winning combination!

Ingredients

- 2 onions roughly chopped
- 2 crushed garlic gloves
- 4 cups of beer
- 1 cup of olive oil
- 1 cup of tomato sauce
- 1/4 cup Worcestershire sauce
- 1/4 cup of Dijon mustard

Instructions

Place the onions and garlic in a food processor and process until smooth. Combine the onion mixture with the remaining ingredients in a bowl. This marinade is enough for 20 sausages or 10-12 large steaks. Marinate for at least 1 hour Enjoy!

Top 5 BBQ Beers

- 1 Corona
- 2 Crown Lager
- 3 Little Creatures Pale Ale
- 4 Becks
- 5 Heineken

You can download recipes for beers in a similar style to these from www.fullbottleclub.com.au

All Malt, All Flavour

The Reinheitsgebot (or as it is referred to in English, "The German Purity Law") is a regulation that originated in Bavaria in 1516. The law outlined that the only ingredients to be used in the production of beer are water, barley and hops. The law also outlined a maximum price for beer. The punishment for not abiding by the law was to have the offending beer confiscated without compensation!

All malt brews are renowned for their great flavour, strong body and great head retention. In accordance with the laws of brewing purity Brewcraft have just released their Brewcraft Ultra range. Crafted from a carefully selected blend of premium malts, hops and yeast these kits produce 23 wonderful litres of premium beer.



British Bulldog Ale

An easy drinking, smooth, dark copper coloured beer typical of the pub ales served in the north of England.



Imperial Pale Ale

A pale ale, amber in colour with a distinctive hoppy taste and malty finish. This malt brew retains its head throughout the entire glass.



Chocolate Redwood Ale

A full and refreshing porter style dark ale, rich in brown malt with a beautiful creamy head.



Muntons Gold, Premium Gold and Malt Shovel

Other all-malt kits include the Muntons Gold, Muntons Premium Gold and Malt Shovel ranges.

Deliciously Decadent Irish Cream

With Christmas just around the corner we thought we would share our favourite Irish Cream recipes. They are delicious and perfect for your guests this Christmas.

Irish Chocolatini



Ingredients

- 50ml Top Shelf Irish Cream
- 10ml Top Shelf Vodka
- 15 ml Top Shelf Chocolate Cream (or Top Shelf Swiss Chocolate Almond)

Instructions

Mix all ingredients in a shaker. Strain into a chilled martini glass and garnish with shaved chocolate. Deliciously decadent.

P.S. I Love You



Ingredients

- 25ml Top Shelf Irish Cream
- 25ml Top Shelf Cafelua
- 25ml Top Shelf Amaretto

Instructions

Pour into a glass over ice, stir well and enjoy.

Irish Coffeetini



Ingredients

- 50ml Top Shelf Irish Cream
- 20ml Top Shelf Irish Whiskey
- 10ml of strong cold coffee

Instructions

Drop some ice cubes into a shaker, add all ingredients, shake and serve.

brewers **BUZZ**



NEW Product

Still Spirits Turbo Air Still

Available
Soon



Look out for the Still Spirits Stainless Steel Turbo Air Still which will be available soon at your local Full Bottle store. This fantastic new product is a revolution in distillation equipment.

It is as simple as a kitchen kettle to operate and it also has a very stylish design. **It makes a fantastic Christmas gift for any spirit lover.**

GRAHAM RECEIVED A
\$50
voucher
FOR HIS RECIPE.

One for the Whisky Lovers!

One of our long term and loyal Full Bottle customers, Graham from SA, has very kindly agreed to share his extra special whisky recipe.

Graham affectionately describes this whisky as "smooth as mothers milk!"

Share your recipes with us.

Recipes can be emailed, mailed or faxed to Nic Leach:

Email: nic@fullbottleclub.com.au

Fax: (08) 9444 0560

Mail: PO Box 148, Osborne Park, WA 6917

Ingredients

- 1300ml of 42% spirit
- 1 sachet of Top Shelf Classic Whisky
- 250ml Sugar (white)
- 300ml Still Spirits Liquid Glucose
- 3ml Still Spirits Mellow Oak

Instructions

Dissolve the sugar and glucose into the spirit. Add the Top Shelf Classic Whisky sachet and Still Spirits Mellow Oak. Let it stand for the time it takes for you to grab a shooter glass, Sit back, relax and enjoy!

If you find this recipe a little sweet for your taste, simply reduce the amount of sugar and glucose.

Refreshingly Ginger



Brewcraft are just about to launch their new Ginger Beer Kit.

It is light in colour with a crisp ginger taste and full malty finish. This ginger delight is perfect served cold on it's own or why not add some Top Shelf Classic Gold Rum or Top Shelf Aussie Gold Rum and enjoy a Dark and Stormy .



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