

full bottle NEWS

November 08

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ho ho ho!

Santa's happy this xmas

Because his Christmas beer and spirits have never been so affordable! This edition of Full Bottle News is packed full of ideas for how you can enjoy your "Christmas Spirit" for less dollars. Now you can enjoy the taste and the savings.



Beer



Spirits



Cocktails

full bottle

BREWING CLUB

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Party this christmas for less.

Entertaining this Christmas? Make sure you have these summer favourites in your keg to impress your mates. These recipes are fantastic and make great tasting beer for just a fraction of bottle shop prices.*



Corona Style

One of the best-selling beers in the world. This refreshing brew has a mild flavour with a little hop bitterness. Serve with a slice of lime.



Ingredients

- 1 Brewcraft Mexican Cerveza
- 2 Brew Blend # 15 (Brew Booster)
- 3 Safale US-05 Yeast

Brewing Tips

- 1 Add an extra 500g of Brewcraft Japanese Blonde Malt (rice malt) to replicate the famous Corona Extra which uses both super light rice and barley malt in the brewing process.
- 2 Ferment below 25C (18C - 24 C is ideal)
- 3 OG approx 1041, FG 1010-1012.
- 4 Approx Alc 5.1%. Final volume 21 litres.

Your Price
\$0.54

Bottle Shop Price
\$1.87 per stubbie

Little Creatures Pale Ale Style

This West Australian boutique favourite is bursting with aroma and hop character. Enjoy the tasty creaminess of the wheat and barley malts.



Ingredients

- 1 Black Rock Pilsner Blonde
- 2 Brew Blend # 15 (Brew Booster)
- 3 150g Dried Wheat Malt
- 4 15g Cascade Infusion Bag
- 5 15g Willamette Infusion Bag
- 6 Safale US-05 Yeast

Brewing Tips

- 1 Place Cascade and Willamette Finishing Infusions bags in a cup of boiling water and leave to stand for 10 minutes before adding to the fermenter (including bags).
- 2 Ferment below 25C (18C - 24 C is ideal)
- 3 OG approx 1048, FG 1010-1012
- 4 Approx Alc 5.5%. Final volume 21 litres.

Your Price
\$0.73

Bottle Shop Price
\$2.29 per stubbie

Becks Style

Becks is the number one exported German beer. Its crisp dry flavour makes this a delicious summer quencher.



Ingredients

- 1 Black Rock Export Pilsner
- 2 1.5kg Black Rock Light Liquid Malt
- 3 15g Hallertau Finishing Infusion Bag
- 4 15g Saaz Finishing Infusion Bag
- 5 Safale US-05 Yeast.

Brewing Tips

- 1 Dissolve the contents of both cans in 2L of boiling water in the fermenter. Stir to dissolve.
- 2 Place Saaz and Hallertau Finishing Infusions bags in a cup of boiling water and leave to stand for 10 minutes before adding to the fermenter (including bags).
- 3 Ferment below 25C (18C - 24 C is ideal)
- 4 OG approx 1051, FG 1010-1012
- 5 Approx Alc. 5.5%. Final volume 21 litres.

Your Price
\$0.74

Bottle Shop Price
\$1.66 per stubbie

An Easy Way to Make beer with more flavour!

With the addition of a Brew Blend or a Converter Kit as an adjunct to your beer pack you will make a great difference to the taste of your beer. Not only will it taste fantastic but head retention and mouth feel will be vastly improved.



So what is the difference between a converter kit and a brew blend?

The basic difference between Converter Kits and Brew Blends is that Converter kits contain hops that will give that extra dimension of flavour to your beer. From the use of different hops we can create a multitude of fine tasting international boutique beers. You might choose a German Lager, Czech Pilsner or the sweeter taste of a wheat beer. Some of the Converter Kits also contain grains that will enhance the flavour even further.

Brew Blends are a blend of brewing sugars that complement your beer pack. They will produce a far superior taste and head retention than if you were to use just plain sugar or even dextrose.

The great part about using either Brew Blends or Converter Kits is that they are easy to use. For just a few extra cents per bottle, turn your beer into a stunning brew that will impress everyone.



Drinking Partners

Did you know that you can intensify the flavours of your cooking ingredients with the help of most spirits and liqueurs? For example vodka is a great partner with tomatoes (check out our Bloody Mary Oysters recipe). Liqueurs such as Still Spirits Swiss Chocolate Almond or Rum Liqueur are a delicious addition to most desserts and Still Spirits Gin is a great addition to chicken dishes.



Bloody Mary Oysters



Ingredients

- 2 tomatoes, chopped and diced
- 1 lime, juice and zest
- 2 tablespoons Still Spirits Vodka
- 2 tablespoon Coriander leaves, finely chopped
- Dash of Tabasco sauce
- Salt and pepper to taste

Preparation

- 1 Mix all the ingredients to make a chunky sauce.
- 2 Serve cold with freshly shucked oysters.

Mustard Beer Steaks



Ingredients

- 1/2 cup dark beer (*Muntons or Black Rock Bock*)
- 2 tablespoons of soy sauce
- 2 tablespoons of brown sugar
- 1 tablespoon French mustard
- 2 cloves of garlic, crushed

Preparation

- 1 Mix the marinade ingredients in a large bowl.
- 2 Add steaks to marinade. Cover and refrigerate.
- 3 Marinate for several hours or overnight.
- 4 Barbeque steaks.

Summer alcopops

Earlier this year the tax on pre-made drinks was lifted by 70% making alcopops one of the most expensive drinks you can buy. But you can beat the tax man by making your own alcopops for a fraction of the price.*

Vodka, Lemon, Lime & Soda

The classic all-time favourite vodka pre-mix.



Ingredients

- 20mls Still Spirits Vodka
- 45mls Lemon Juice Cordial
- 45mls Lime Juice Cordial
- 250mls Soda Water

Your Price
\$0.87

Bottle Shop Price
\$2.46 per 375ml

Midori Illusion

Deliciously exotic and fruity.



Ingredients

- 20ml Still Spirits Melon Liqueur
- 10ml Still Spirits Vodka
- 10ml Pineapple juice
- 330ml Lemonade

Your Price
\$0.91

Bottle Shop Price
\$2.50 per 275ml

Raspberry Vodka Cruiser

Beware - this one goes down very easily!



Ingredients

- 30mls Still Spirits Vodka
- 30mls Raspberry Cordial
- 220mls Lemonade

Your Price
\$0.73

Bottle Shop Price
\$2.08 per 275ml

Midori Spice

Enjoy this tropical holiday favourite.



Ingredients

- 15ml Still Spirits Melon Liqueur
- 15ml Still Spirits Coconut Rum
- 30ml Pineapple Juice
- 200mls Lemonade

Your Price
\$0.88

Bottle Shop Price
\$2.50 per 275ml

* These prices are based on the current recommended full retail price of the ingredients. These prices have been compared to current online prices available from various bottle stores and were correct at the time of going to print. We recommend that you research and do your own price comparisons. It is very easy to calculate and enjoy the significant savings you will make when you make your own.

brewers **BUZZ**



Hot Product



Safbrew WB-06

Fermentis recently launched WB-06 yeast, a specialty yeast for wheat beer fermentations. This yeast produces the subtle estery and phenol flavour notes typical of wheat beers. It has a low sedimentation and a high final gravity. The recommended fermentation is 15C – 24C.



AVAILABLE NOW
from your local Full Bottle store.

Hot Tip



For a great tasting wheat beer try Black Rock Whispering Wheat with 1kg Dried Wheat Malt, 15g coriander seeds and 2 tablespoons of orange peel zest. Use the Safbrew WB-06. Simmer the malt, coriander seeds and orange zest for 15 minutes. Rest the mixture for 15 minutes, strain and add to your fermenter.

The Classic Shandy *And Other Beer Cocktails*

If you are looking for a twist on the classic glass of beer this party season, why not try one of our Beer Cocktails.



Beer Cocktails are becoming increasingly popular as we look for more and more ways to enjoy our favourite drop. The most famous beer cocktail would have to be the Beer Shandy, a mixture of beer and either ginger beer, ginger ale or lemonade. The Beer Shandy is a refreshing tasty summer alternative.

If you are feeling a little more adventurous they why not try one of the following:

Caribbean Night

Beer and 30mls of coffee liqueur. We recommend Stills Spirits Top Shelf Coffee Maria.

South Wind

Beer with a 15mls of melon liqueur. We recommend Still Spirits Top Shelf Melon Liqueur.

Black Velvet

Mix stout and champagne, half and half. We recommend the Muntons Export Stout.



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