



Rocky Mountain American Pale Ale



x1 Morgan's Blue Mountain Lager
x1 Morgan's Master Malt Caramalt
25g Perle Hop Pellets
x2 Morgan's 12g Melba Finishing Hops
x1 Morgan's 12g Cascade Finishing Hops
x1 Morgan's Premium American Ale Yeast

Method:

- 1:** In a 10 ltr pot, bring 3 ltrs of water and the tin of Caramalt to the boil (stirring constantly).
- 2:** Add 25g of Perle Hops and boil for 30 min.
- 3:** Remove from heat and add x1 Melba finishing hops.
- 4:** Set the pot of wort in cold water to cool and pour into fermenter.
- 5:** Add Blue Mountain Lager, stir to dissolve and top up to 23 ltr with cold water. Add yeast.
- 6:** After 4 days in fermenter, add the remaining Melba and Cascade finishing hops and allow to ferment as normal.

Approx OG 1046 - FG 1012 ABV 4.5%

Mix ingredients and ferment as usual. Caution: Ensure fermentation has completed before bottling, adding only the correct amount of sugar to each bottle as overgassed bottles could explode.