



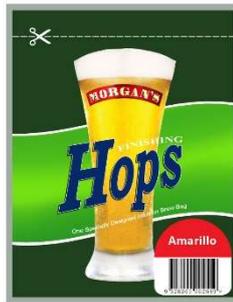
# MATILDA HOPPY LAGER



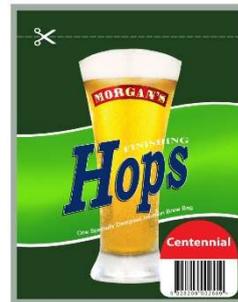
Morgan's Blue Mountain Lager



Booster Blend



Amarillo



Centennial



M54 Californian Lager Yeast

## HOW TO BREW

**MIX:** Pour 2 litres of water into sanitised fermenter and add the contents of the Morgan's Blue Mountain Lager and Booster Blend. Stir contents to dissolve and add cold water to bring the contents up to 23 litres. Use a hydrometer to record the Original Gravity. Pitch the M54 Californian Lager Yeast when the brew is between 18-20°C (NOTE: the yeast under the can lid is not required).

**FERMENTING:** Seal the fermenter with lid and airlock. Ferment at a constant temperature until the specific gravity reaches 1.010 (FG) or below. Ideal fermentation temperature is between 18°C and 20°C.

2 days out from bottling/kegging open the fermenter lid and add the infusion bag from the Amarillo & Centennial Finishing Hops to the fermenter. Leave these in the fermenter no more than 2 days.

**BOTTLING:** Gently fill clean and sanitised PET bottles to about 3cm from the top. Add carbonation drops at the rate of 1 per 330ml/375ml bottle and 2 per 740ml/750ml bottle. Sugar or dextrose may be used at the rate of 8g per litre (approximately 6g of sugar to a level metric teaspoon). Then secure the caps.

**MATURING:** Allow Bottles to stand at a temperature between 20°C and 24°C for 7 days to allow the beer to carbonate. Allow another 10 days at room temperature to fully mature. The finished beer will continue to improve with further ageing.