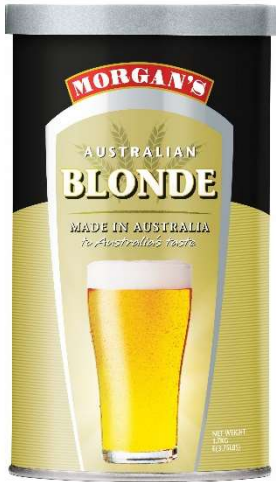




# SUMMER DRY ALE STYLE



Morgans Australian  
Blonde



Morgan's Extra Pale  
Liquid Malt



Cluster Hops



Dry Enzyme



American Ale Yeast

## HOW TO BREW

**MIX:** Pour 2 litres of water into sanitised fermenter and add the contents of the Morgans Australian Blonde & Extra Pale Malt. 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 American Ale yeast and the Dry Enzyme when the brew is between 18-24°C (NOTE: the yeast in the pouch is not required).

**FERMENTING:** Seal the fermenter with lid and airlock. Ferment at a constant temperature until the specific gravity reaches 1.005 (FG) or below. Ideal fermentation temperature is between 18°C and 24°C.

2 days out from bottling/kegging open the fermenter lid and add the infusion bag from the Cluster 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 22°C and 30°C for 5 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.