



GUINNESS STOUT STYLE



Morgan's Dockside Stout



Morgan's Roasted Dark Malt



Goldings Hops



M15 Empire Ale Yeast

HOW TO BREW

MIX: Pour 2 litres of water into sanitised fermenter and add the contents of the Morgan's Dockside Stout and Morgan's Roasted Dark 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 Empire Ale Yeast 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 1.014 (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 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.