



GOING NOWHERE FAST IPA



Morgan's Frontier IPA



1kg Dextrose



500gm Light Dry Malt



Amarillo / Centennial / Citra



Hophead Ale Yeast

HOW TO BREW

MIX: Pour 2 litres of water into sanitised fermenter and add the contents of the Morgan's Frontier IPA, Dextrose and Light Dry Malt. Stir contents to dissolve and add cold water to bring the contents up to 20 litres. Use a hydrometer to record the Original Gravity. Pitch the M66 Hophead Ale Yeast when the brew is between 18-25°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 1.008 (FG) or below. Ideal fermentation temperature is between 18°C and 25°C.

2 days out from bottling/kegging open the fermenter lid and add the Amarillo, Centennial & Citra Hops in a hop sock 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.