

Fresh Draught - Coopers recipe

23 l ~4,6 vol-%

An outstanding beer using a hop/malt combination set to delight the most discerning draught lovers, palate cleansing freshness to the last glass.

Some physical differences when fermenting with Lager yeast:

Less foam and barely noticeable scum ring.

Less CO2 produced and longer ferment time.

Ferments more thoroughly - Lower FG achieved.

May produce an eggy smell (this will dissipate with bottle age)

Due to lower temperature and longer ferment time cleanliness and sanitation is even more important when making Lager beer.

Beer Style: Lager

Flavour profile: Malty, Hoppy, Floral, Citrus

Alcohol content (% ABV): 4.6

Colour (EBC): 13

Bitterness (IBU): 28

Volume: 23L

INGREDIENTS

1 x 1,7kg Coopers Draught

1 x 1,5kg TC Malt Extract - Light

12-25g Cascade pellets

1 x 11g Saflager W-34/70 Dry Yeast

Carbonation Drops

STEP 1: MIX

Clean and sanitize all equipment that comes in contact with the brew.

Add the Cascade Hops to 500ml of boiled water and leave to infuse for about 15mins (this works well in a large coffee plunger or similar).

Add the Coopers Draught, and the Thomas Coopers Light Malt Extract to the sanitised fermenting vessel (FV).

Add 2 litres of hot water and the strained hop infusion then stir to dissolve.

Add cold water up to the 20 litre mark and stir vigorously.

Check the temperature and top up to the 23 litre mark with warm or cold water to achieve 22°C.

Sprinkle the W-34/70 yeast and fit the lid.

STEP 2: BREW

Try to start the ferment at 22C and allow the brew temperature to drop down to 13°C - 15°C over the period of 12 to 24hrs. Fermentation has finished once the specific gravity is stable over 2 days.

STEP 3: BOTTLE

The brew is ready to bottle once the SG has stabilised over a couple of days, Gently fill clean PET bottles to about 3cm from the top.

Add 2 carbonation drops per 740ml bottle (1.5 drops per 500ml bottle) and secure the caps (use only one carbonation drop for bottles intended to be stored for a longer period).

Store the bottles upright in a location out of direct sunlight at or above 18°C.

STEP 4: ENJOY!

While we recommend leaving your bottles to condition at or above 18°C for at least 2 weeks - Lagers generally benefit from further conditioning. Any slight sulphur aroma should dissipate with further conditioning.

When ready to drink, chill the bottles upright.

The chilled beer may be poured into clean glassware, leaving the sediment behind.



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