

True Aussie Bitter

A bitter style that is true to popular Australian commercial bitters, light in color, clean mouth feel with a pleasant bitter finish.

Flavor Profile:

Color: Copper

Bitterness: Medium

Body: Medium

Approx. Alcohol Volume: 4.6% ABV

Carbonation Method: Natural

Ingredients

1.7kg Thomas Coopers Australian Bitter

1.5 kg Thomas Coopers Light Malt Extract

23g S-23 Lager Yeast (2x 11.5g)

Coopers Carbonation Drops



Made to 23 liters (6 gallons)

STEP 1: MIX

Mix Australian Bitter and Light Malt in 2 liters of hot water. Add cool water to the 23 liter mark and stir vigorously. Sprinkle yeast on the surface and seal. Ferment at 20°C (68°F) or less.



**If only all DIY projects
were this easy.**

For further information email info@cascadiabrew.com

For wholesale inquiries email sales@bsghandcraft.com



DIY BEER *Coopers*

STEP 2: BREW

We recommend pitching Lager yeast at 22-24°C (71-75°F) then allowing the brew to drop to as low as 13°C (55°F) over the next day or so.

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. Fermentation may take 2 to 3 weeks. Fermentation is complete when the density of the brew remains constant over 2 days. We recommend the use of a hydrometer to check the specific gravity (density) of your brew.

STEP 3: BOTTLE

Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place. 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 liter (approximately 6g of sugar to a level metric teaspoon). Store the bottles out of direct sunlight at 18°C (65°F) or above for at least 1 week while secondary fermentation occurs. Your beer can be consumed after 2 weeks. Bottles may be stored (conditioned) for long periods of time (3 months or more). Conditioning should improve flavor, reduce the size of the bubbles and make the yeast sediment more compacted.

STEP 4: ENJOY

While we recommend leaving your bottles to condition at or above 18°C (65°F) for at least 2 weeks - Lagers generally benefit from further conditioning. Any slight sulfur aroma should dissipate with further conditioning. Lagers are usually served very cold and bright. Keep your bottles standing upright and pour the brew in the one motion leaving the sediment behind in the bottle.

Expect the alcohol content to be around 4.6% ABV.