



# BOYS TO THE YARD RASPBERRY MILKSHAKE IPA

Sub-style of the infamous NEIPA, the Milkshake IPA boasts all the same tropical fruit flavours with the added twist of a creamy smoothness that makes it more akin to a diner milkshake!

This brew can be configured to your personal tastes. In this one, we take 1.25L of Schweppes® Raspberry soft drink and add it at bottling/kegging to get the fruit flavours, but you could easily swap it for your favourite fruit-flavoured soft drink: mango, orange, lime, pineapple – sky's the limit!

## INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

### 1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

### 2 PREPARE INGREDIENT CANS

Fill your kitchen sink with water as hot as your tap water goes and put your three cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

### 3 ADDING EVERYTHING TO THE FERMENTER

Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too.

## BREW SPECIFICATION

Volume	.....	23 liters
IBU's	.....	- 42
OG	.....	1.068-1.071
FG	.....	1.019-1.021
ABV	.....	6.4-6.6% (+0.5% if bottling)
Colour	.....	-20 EBC

# KegLand

## WHAT IS IN THE KIT:



1 x Muntons Brewmaker's IPA (1.8kg)  
Ingredient Can

2 x Muntons Export Lager (1.5kg)  
1 x Lactose (500g)

1 x 100g Vacuum Sealed Hops  
(El Dorado unless substituted)

2 x Lallemend New England American  
Ale yeast (2x11g)

1 x Vanilla bean or high-quality essence (1 bean or 1tsp) and  
1 x Raspberry soft drink 1.25L (or anything that sounds interesting and fruity!)

CUT THIS OUT FOR  
YOUR TAP HANDLE



To purchase the recipe kit Bishop Tap Handle Use QR Code Below



Pour the syrupy contents of both cans into the fermenter along with the full lactose pack. A sanitised silicone spatula can be used to get the rest of the syrup out. Rinse out the cans with 1L of boiling water and use that water to mix up the syrup in the fermenter.

Top up your fermenter to the 23-liter mark with cold water. You want the beer to be below 20°c by the time you get to 20-liters, so if it's too hot as you're approaching 19L, you might want to add some ice cubes.

## 4 PITCHING THE YEAST

Open your sachets of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

## 5 FERMENTING YOUR BEER

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°c (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt and a temperature controller. In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

## 6 DRY HOPPING

When the bubbling of the airlock stops (usually about a week after adding yeast), it's time to dry hop your beer for maximum hop flavor and aroma. Take your 100g of hops and vanilla bean/teaspoon and sprinkle them evenly and gently into your fermenting beer. Make sure you only open the fermenter wide enough and long enough to do this quickly – bacteria are the enemy here and you don't want the outside air and all its bacteria-filled dust getting into your batch of beer. After letting the dry hop pellets soak in your beer for 3-4 days, it's time to bottle/keg.

## 7 KEG/BOTTLE YOUR FINISH BEER

Once your beer has finished fermenting and dry hopping done, gently pour the cold bottle of soft drink into the fermenter without excess splashing, if keggling, this can be added straight to the keg. Please refer to our detailed beginners guide for tips on how to do this.



**MY RATING:**

1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

**BREW DAY QUESTION?**

Our friendly staff are ready to help!

EMAIL US 24/7  
beer@kegland.com.au



**RASPBERRY SODA NOT YOUR STYLE?**

**NOT YOUR PROBLEM!**

This recipe works great with most 1.25L fruit sodas you'll find in the fizzy-drink aisle at woolies/coles. Lime sodas make a key lime pie style beer, pineapple makes a tropical Piña Colada-esque beer.

You could even try them all by dosing your pint glass instead before pouring your beer!

Have a look at the range of options by clicking this link!