



WHAT IS IN THE KIT:



- 1 x** Muntons Premium Best Bitter (1.5kg) Ingredient Can
- 1 x** Muntons Maris Otter Liquid Light Malt Extract (1.5kg)
- 1 x** Crushed Light Crystal Malt (250g)
- 2 x** 100g Vacuum Sealed East Kent Goldings Hops
- 1 x** Lallemand ESB style English Ale Yeast (11g)

BREW SPECIFICATION

Volume .. 20 liters
 IBU's -39
 OG 1.040-1.045

FG 1.011
 ABV 4-4.5%
 (+0.5% if bottling with sugar)
 Colour .. 32 EBC

A flavourful, yet refreshing, English pub-style session beer. A complex interplay between malt and hops, this beer has a delicious crisp toffee/caramel malt body that stays incredibly drinkable thanks to the late additions of fresh English East Kent Goldings hops.

The specialty yeast made for the job plays well with the East Kent Goldings floral hop notes in a way that the English Bitter style is renowned for.

PRIDE OF LONDON

ENGLISH BITTER

CUT THIS OUT FOR YOUR TAP HANDLE

INSTRUCTIONS:

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

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.

PREPARE INGREDIENTS CAN

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

STEEPING SPECIALTY GRAINS

Put 2L of good-tasting water into a small kitchen bot that has a lid. Bring the water up approximately 70° c and turn out the flame. Put the provided 250g of light crystal malt into the mesh sock provided



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



and tie off the ends; make sure the malt can move around freely in the bag to ensure good flavor extraction. Let the grain soak for 30-minutes stirring occasionally. You may need to give the stove a few short bursts to bring the heat back up, but a little bit of temperature drop is fine. After 30-minutes, pull the bag out and give it a squeeze to get all the liquid out. The spent grain can then be emptied out and the bag rinsed for the next step.

MINI HOP BOIL

Bring your pot from the previous step to a gently boil. Take your washed mesh bag and add in approximately 33g of the provided East Kent Goldings (EKG) hops (about 1/3 of the 100g bag) before retying. Remember to keep them as loose as possible to allow for expansion. Add the bag of hops to the boil and stir briefly to ensure they're wet evenly and start a timer for 5-minutes exactly. After you have boiled the hops for 5 minutes, immediately turn off the heat and pull out the bag of hops. You can squeeze the bag gently to extract the leftover liquid. The spent hops can be discarded. Seal your leftover hops up and put them in the freezer for storage.

ADDING EVERYTHING TO THE FERMENTER

Take your hot boiled hop/grain mixture and pour it into your sanitised 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. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood because it harbors bacteria).

Top up your fermenter to the 20-liter mark on your fermenter with cold water. You want the beer to be below 20 °c by the time you get to 20-liters, so if its too hot as you're approaching 20L, you might want to add some ice cubes. Having some chilled tubs of water in the fridge overnight can make this easy.

PITCHING THE YEAST

Open your sachet 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.

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. Fermenting on the warmer side will encourage the yeasts expressive natural flavours, whereas fermenting at lower temperatures will result in a cleaner, more neutral tasting beer.

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 67g total of leftover hop pellets out of the freezer 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. Omit this step if you want a meltier beer or don't like the flavor hops add. Don't leave the dry hops in too long to avoid 'grassy' flavours.

KEG/BOTTLE YOUR FINISHED BEER

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this.

MYRATING



BREW DAY QUESTION?

Our friendly staff are ready to help!
EMAIL US 24/7 beer@kegland.com.au

APPEARANCE

AROMA

TASTE

OVERALL