

BREWERS CHOICE

Monty's Black Beer

A dark beer with a complex depth of flavour. Not as roasty as a stout, and crisper than a traditional winter ale. Perfect for the moment when you step in from the cold.



You will need:

- 1 Black Cat Artisan Fresh Wort
- Stout Grain Pack
- 250g Brown Sugar
- 15g Saaz Hops (15 min boil)
- 15g Saaz Hops (0 min boil)
- Saflager S23 or MJ M54 California Lager yeast



Procedure

1. Well in advance of preparing recipe, place 5-10 litres of water in a fridge and chill*
2. Place Stout grain pack in 1 litre of hot tap water and steep for 20-30 minutes.
3. Strain the grain through a sieve into a saucepan. Rinse grain with another litre of hot water and discard the grain.
4. Add another litre of water to the saucepan and bring grain wort to the boil. Simmer 15g of Saaz hops in a boiling bag.
5. After 15 minutes turn off the heat, add 15g Saaz hops and allow to steep for a further 10 minutes. Place saucepan in a sink of cold water to cool.
6. Remove and strain liquid out of hop sock and pour wort into the fermenter. Add the Fresh Wort, Brown Sugar and top up with water (use some cold water if necessary from the fridge) to 20L at 15°C (if using Saflager yeast, otherwise add water to reach a starting temperature of 20°C if using California Lager yeast) and stir vigorously.
7. Add your chosen yeast, seal fermenter and store in cool conditions (12°C for S23 yeast, 18°C for California Lager yeast). Package the finished beer when the specific gravity is stable over two days. **

Notes:

* Use sanitised containers with lids. Use chilled water to reach a satisfactory temperature and add yeast immediately.

** Maintain a cool, even temperature in the fermenter. If temperature is too high, place your fermenter next to a brick wall or on a cement slab, or wrap it in a towel with one end in water. Use a **Brewers Choice Brewing Thermostat** and old fridge for optimum brewing conditions.

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