



# COUNTRY BREWER

## MORE THAN JUST HOMEBREW

# RECIPE SHEET

### AUSTRALIAN BEER STYLES

<p><b><u>Boag's Premium</u></b> Wal's Blonde 1.7kg 1kg Body Brew 500g Light Booster 24g Tettnanger (Inf.)</p>	<p><b><u>Carlton Cold</u></b> Rapid Creek Pale Ale 1kg Body Brew 500g Light Booster 12g Cluster (Inf.)</p>	<p><b><u>Carlton Draught</u></b> Wal's Lager 1.7kg 1kg Brew Booster 12g Cluster (Inf.)</p>	<p><b><u>Cascade Pale Ale</u></b> Wal's Pale Ale 1.7kg 1kg Brew Booster 150g Crystal Grain 12g Ringwood (Dry)</p>
<p><b><u>Crown Lager</u></b> Wal's Pilsner 1.7kg 1kg Ultra Brew 24g Hallertau (Dry)</p>	<p><b><u>Fat Yak</u></b> Wal's Pale 1.7kg 1kg Euro Blend 150g Crystal Grain 12g Amarillo (Inf.)</p>	<p><b><u>Hahn Premium</u></b> Wal's Lager 1.7kg 1kg Brew Booster 24g Hersbrucker (Inf.)</p>	<p><b><u>James Squire Amber Ale</u></b> Rapid Creek Pale Ale 1.5kg Amber Malt Safale S-04, 150g Crystal 12g Willamette (Inf.) 12g Willamette (Dry)</p>
<p><b><u>James Squire Golden Ale</u></b> Wal's Wheat 1kg Brew Booster 150g Vienna Grain 12g Amarillo (Inf.)</p>	<p><b><u>James Squire Porter</u></b> Country Brewer Wetpak Aust. Old Porter Or Wal's Bitter 1.7kg 1.5kg Dark Liquid Malt 24g Fuggles (Dry)</p>	<p><b><u>James Squire Pilsner</u></b> Country Brewer Wetpak European Pilsner  <i>Requires 60 min Boil</i></p>	<p><b><u>Little Creatures Pale Ale</u></b> Country Brewer Wetpak American Pale Ale  <i>Requires 60 min Boil</i></p>
<p><b><u>Little Creatures Bright Ale</u></b> Wal's Blonde 1.7kg 1kg Brew Booster 150g Wheat, Safale S-04 (Opt.), 12g Perle (Dry)</p>	<p><b><u>Little Creatures Pilsner</u></b> Country Brewer Wetpak European Pilsener 150g Vienna 12g Saaz (Dry)</p>	<p><b><u>Matilda Bay Beez Neez</u></b> Wal's Wheat 1.7kg 1.5kg Wheat Malt 500g Honey 150g Wheat 12g Ringwood (Inf.)</p>	<p><b><u>Melbourne Bitter</u></b> Rapid Creek Bitter 1.7kg 1kg Brew Booster 500g Light Dark 12g Pride of Ringwood (Inf.)</p>
<p><b><u>Mountain Goat IPA</u></b> Rapid Creek Pils 1.7kg 1kg Ultra Brew 150g Munich 24g Amarillo (Dry)</p>	<p><b><u>Mountain Goat High Tail Ale</u></b> Country Brewer Wetpak English Best Bitter 24g Cascade (Dry)</p>	<p><b><u>Mountain Goat Pale</u></b> Wal's Pale Ale 1.7kg 1.5kg Light Liquid Malt 300g Crystal 12g Cascade (Inf.)</p>	<p><b><u>Pure Blonde</u></b> DeCarb Blonde</p>
<p><b><u>Redback</u></b> Wal's Wheat 1.7kg 1.5 kg Wheat Malt 12g Hersbrucker (Dry)</p>	<p><b><u>Rooftop Red</u></b> Wal's Lager 1.7kg 1kg Ultra Brew 300g Crystal 12g Hersbrucker (Dry)</p>	<p><b><u>Toohey's Draught</u></b> Wal's Pale Ale 1.7kg 1kg Brew Booster 12g Ringwood (Inf.)</p>	<p><b><u>Toohey's Dry</u></b> Wal's Dry Lager 1kg Brew Booster 12g Cluster (Inf.)</p>
<p><b><u>Toohey's Old</u></b> Wal's Old Ale 1.7kg 1kg Stout Mix 12g Willamette (Dry)</p>	<p><b><u>Victoria Bitter</u></b> Wal's Lager 1.7kg 1kg Body Brew 12g Cluster (Inf.)</p>	<p><b><u>Cascade Premium Light</u></b> Wal's Blonde 1.7kg 500g Light Booster 12g Cascade (Dry)</p>	<p><b><u>XXXX Gold</u></b> Rapid Creek Lager 500g Light Booster 12g Ringwood (Inf.)</p>

# IMPORTED BEER STYLES

<p><b><u>Worthington's</u></b> <b><u>White Shield</u></b> <i>England</i> Country Brewer Wetpak English Bitter 12g Fuggles (Inf.)</p>	<p><b><u>Stella Artois</u></b> <i>Belgium</i> Wal's Dry Lager 1.7kg 1kg Body Brew 500g Light Booster 24g Hallertau (Inf.) Saflager Yeast (Optional)</p>	<p><b><u>Grolsch Premium</u></b> <i>Holland</i> Rapid Creek Lager 1.7kg 1.5 kg Light Liquid Malt 150g Munich, 12g Saaz (Dry), 12g Tettninger (Inf.), Saflager S-23</p>	<p><b><u>Guinness Export</u></b> <i>Ireland</i> X-TRACT Black 3kg 1.5 kg Light Liquid Malt 24g Goldings (Dry)  (make up to 18 litres)</p>
<p><b><u>Kilkenny</u></b> <i>Ireland</i> X-TRACT Bitter 3kg 500g Maltodextrin 150g Crystal 12g Fuggles (Dry)  (make up to 18 litres)</p>	<p><b><u>Tusker Premium</u></b> <i>Kenya</i> Wal's Blonde 1.7kg 1kg Body Brew 150g Vienna 12g Saaz, 12g Perle (Dry) Dry Enzyme</p>	<p><b><u>Staropramen</u></b> <i>Czech Republic</i> Rapid Creek Pils 1.7kg 1kg Euro Blend 500g Light Booster 150 Vienna 24g Saaz (Dry)</p>	<p><b><u>Pilsner Urquell</u></b> <i>Czech Republic</i> Country Brewer Wetpak European Pilsner Or Wal's Pilsner 1.7kg 1kg Euro Blend 24g Saaz (Inf.) + (Dry)</p>
<p><b><u>Thirsty Dog Old Leg</u></b> <b><u>Humper</u></b> <b>Robust Porter</b> <i>United States</i> Country Brewer Wetpak Aust. Old Porter</p>	<p><b><u>Corona Cerveza</u></b> <i>Mexico</i> Wal's Dry Lager 1kg Brew Booster  No additional hops</p>	<p><b><u>Oranjeboom</u></b> <b><u>Premium Lager</u></b> <i>Holland</i> X-TRACT Pilsener 150g Vienna 12g Sticklebract (Inf.) 12g Perle (Dry)</p>	<p><b><u>Wychwood</u></b> <b><u>Hobgoblin</u></b> <i>England</i> Rapid Creek Bitter 1kg Dark Amber 150g Black, 150g Choc 12g Fuggles (Inf.)</p>
<p><b><u>Sierra Nevada Pale</u></b> <i>United States</i> X-TRACT Pale Ale 150g Munich, 24g Cascade (Dry)</p>	<p><b><u>Montieth's Celtic</u></b> <i>New Zealand</i> Rapid Creek Bitter 1.5kg Amber Malt 150g Choc 12g Fuggles (Dry)</p>	<p><b><u>Singha Lager</u></b> <i>Thailand</i> Wal's Pilsener 1.7kg 1kg Body Brew 500g Light Booster 12g Tettninger (Dry)</p>	<p><b><u>Tiger Lager</u></b> <i>Singapore</i> Rapid Creek Lager 1kg Body Brew 150g Vienna 12g Super Alpha (Inf.)</p>
<p><b><u>Heineken</u></b> <i>Holland</i> Wal's Lager 1.7kg 1kg Ultra Brew 12g Tettninger (Inf.)</p>	<p><b><u>Beck's</u></b> <i>Germany</i> X-TRACT Lager 3kg 12g Hallertau (Inf.)</p>	<p><b><u>Badger Tanglefoot</u></b> <i>England</i> X-TRACT Bitter 12g Sticklebract (Inf.) 12g Cascade (Dry)</p>	<p><b><u>Hoegaarden</u></b> <i>Belgium</i> Country Brewer Wetpak Summer Wheat 500g Honey</p>

\*These styles may benefit from the use of liquid yeasts. Ask about available strains. Optional yeast will not be exchanged for the yeast supplied on the kits.

## HOP METHODS

**Infusion Method (Inf.):** Place hops in a sterilised vessel (coffee mug will do!) and fill with boiling water. Allow to steep for approximately 10 minutes to release the flavour while you prepare the rest of your brew. Tip the entire contents of the mug into the fermenter just before you add the yeast & give it a gentle stir with a sterilised spoon. Add the yeast!

**Dry Hop (Dry):** Add hops to the fermenter after you have dissolved your other ingredients in hot water. Give a gentle stir to ensure hops are soaked, then fill to required level with cold water. Add the yeast!

**All these methods can be practiced using loose hop pellets. Added to the fermenter, most of the used hops sink to the bottom & rarely end up in the bottle. This saves unnecessary packaging & cost to you!**

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*Franchise and Agent Opportunities Available*