

## EQUIPMENT & EXTRA INGREDIENTS: YOU WILL NEED...

### ESSENTIAL EQUIPMENT

- 30L fermenting vessel and lid with tap and airlock
- Large spoon
- Thermometer
- Detergent and sanitiser

### OPTIONAL EQUIPMENT

- Hydrometer and jar
- Hop bag or hop ball
- 5 litre jug
- Heat pad, temperature controller, fridge

For more brewing information and recipes, visit [www.brickroadbrewing.com](http://www.brickroadbrewing.com)

### ADDITIONAL FERMENTABLES & HOPS

Please refer to your label or to this sheet for additional ingredients required, and for optional additions to build your own beer style

### WATER TREATMENT

Ideally, remove any chlorine from your water. Advanced brewers may wish to adjust water chemistry.

# BRICK ROAD

Classic  
RANGE

## BREWING INSTRUCTIONS

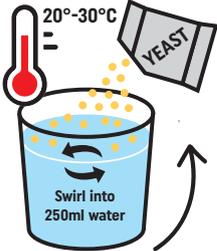
For the Classic Beer Kit Range

ADDITIONAL FERMENTABLES REQUIRED

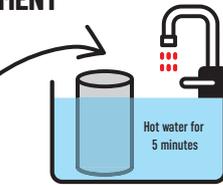


## STAGE 1: MIX AND FERMENT

**a) Warm the cans.** Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour.



**b) Rehydrate the yeast.** Fill a clean glass with 250ml of water at 20-30°C. Open the yeast sachet and tip contents into the glass. Swirl around gently for 30 seconds.

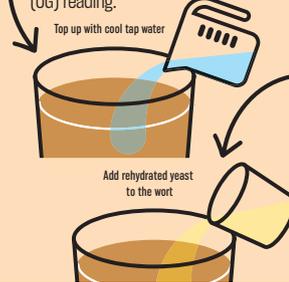


**c) Clean and sanitise.** Thoroughly clean and sanitise 30L fermenter and all equipment that will be in contact with the wort.



**d) Mix.** Open the cans and other fermentables and pour the contents into the sterilised fermenter, or into the 5L jug. Add 2L of boiling water and mix until smooth. Pour from the jug into the fermenter.

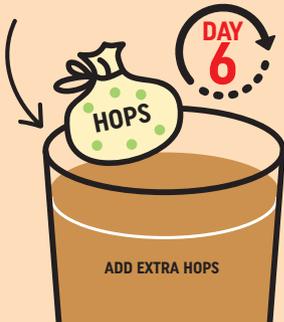
**e) Top up with water.** Top up with cold tap water to chosen volume, stirring well. Add any other ingredients like Dry Malt Extract, sugar and steeped hops. Option to take an original gravity (OG) reading.



**f) Add the yeast.** Stir vigorously to oxygenate the wort. Before adding the yeast, wort should be no warmer than 25°C. Add the rehydrated yeast and stir gently into the wort. Ideally ferment at 18-22°C (16-24°C is okay). Lower temperatures will prolong fermentation, higher temperatures will be quicker, but may produce off-flavours.

## STAGE 2: DRY HOP (not required for all beerstyles)

Add any Dry Hops around Day 6 of fermentation



### NOTE: HAZY PALE ALE Double Dry Hop

Dry Hop 50% of your hops on **Day 3**, and the other 50% on **Day 6**.

This will help create haze and juiciness from biotransformation of the hops during fermentation.

## STAGE 3: BOTTLE OR KEG

**After about 10 days**, the airlock should stop bubbling. Wait 3 more days to complete fermentation. Days to complete fermentation. Option to check gravity - if gravity remains constant for 3 days, fermentation is complete.

Once fermentation is complete, bottle or keg your beer. If bottling, clean and sanitise bottles. Use about 1 tsp sugar or two carbonation drops per 750ml bottle. Bottle condition for 3-4 weeks at room temperature. Sample your beer, and leave for longer if it still tastes like green apples (acetaldehyde). Pour gently as sediment will settle at the bottom. Once your beer is tasting good, chill the remaining bottles. They will be good for 3-4 months, if they last that long!

For more brewing information and recipes, visit [www.brickroadbrewing.com](http://www.brickroadbrewing.com)

**Tips:** You will brew excellent beer following the basic instructions if you focus on three things: **sanitation, temperature control and allowing time for fermentation and conditioning.** We recommend you start with the simple recipe and once mastered move on to more complex recipes.



## FERMENTABLES REQUIRED FOR: IPA

For a **West Coast IPA** we recommend you add: **1.5kg Brick Road Extra Light malt extract** PLUS **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

For a **Lower strength IPA** add: **1kg Brick Road Extra Light Dry malt extract**

For a **Session IPA** add: **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

### DRY HOPS REQUIRED:

For the citrus, fruity aroma and flavour of an American West Coast IPA, add at least 30g (up to 200g) of American hops like Centennial, Cascade, Citra or Amarillo. For more piney notes add Columbus or Tomohawk. For an Australia IPA add hops like Galaxy or Vic Secret. For a NZ IPA use Riwaka, Nelson Sauvin or Motueka.



## FERMENTABLES REQUIRED FOR: HAZY PALE ALE

For a **Hazy Pale Ale** add: **1.5kg Brick Road Extra Light malt extract**

For a **Lighter Pale Ale** add: **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

### DRY HOPS REQUIRED:

For the citrus, juicy fruit aromas of a Hazy Pale Ale, add at least 60g (up to 200g) of New Zealand and Australian hops like Cascade, Citra, Galaxy, Riwaka, Nelson Sauvin or Motueka.

**NOTE:** For hop biotransformation (haze and juiciness) add 50% of your dry hops at day 3 of fermentation. Then add the remaining 50% at day 6 or within 2-3 points of your expected final gravity.



## FERMENTABLES REQUIRED FOR: PACIFIC PALE ALE

For a **Pacific Pale Ale** add: **1.5kg Brick Road Extra Light malt extract**

For a **Lighter Pale Ale** add: **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

### DRY HOPS REQUIRED:

For the tropical and stonefruit aromas of a Pacific Pale Ale, add at least 30g (up to 200g) of American, New Zealand and Australian hops like Cascade, Citra, Galaxy, Riwaka, Nelson Sauvin or Motueka.



## FERMENTABLES REQUIRED FOR: GOLD LAGER

For a **Gold Lager** add: **1.5kg Brick Road Extra Light malt extract**

For a **Lighter Gold Lager** add: **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

### OPTIONAL DRY HOPS:

For more flavour, dry-hop with 30g or more of NZ hops like Riwaka, Nelson Sauvin or Motueka for a stonefruit and citrus flavours, or Australian hops like Galaxy or Vic Secret for tropical fruit flavours.



## FERMENTABLES REQUIRED FOR: GOLD DRAUGHT

For a **Gold Draught** add: **1.5kg Brick Road Extra Light malt extract**

For a **Lighter Gold Draught** add: **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

### OPTIONAL DRY HOPS:

For added tropical or citrus flavour, you can add 30g of NZ hops like Riwaka or Nelson Sauvin, or Australian hops like Pride of Ringwood or Galaxy.



## FERMENTABLES REQUIRED FOR: DRY LAGER

For a **Dry Lager** add: **1.5kg Brick Road Extra Light malt extract**

For a **Lighter Dry Lager** add: **1kg Brick Road Extra Light Dry malt extract** (OR 1kg dextrose)

### OPTIONAL DRY HOPS:

For more flavour, dry-hop with 30g or more of NZ hops like Riwaka, Nelson Sauvin or Motueka for stonefruit and citrus flavours, or Australian hops like Galaxy or Vic Secret for tropical fruit flavours.



## FERMENTABLES REQUIRED FOR: OLD DARK ALE

For a classic **Old Dark Ale** add: **1.5kg Brick Road Light malt extract** (OR Amber or Dark for extra colour)

For a **Lighter version** add: **1kg Brick Road Light Dry malt extract** (OR Amber or Dark for extra colour, or 1kg dextrose)

Add a further 500g of lactose for extra sweetness without more alcohol.



## FERMENTABLES REQUIRED FOR: BROWN ALE

For a **Brown Ale** add: **1.5kg Brick Road Amber malt extract**

For a **Lighter Brown Ale** add: **1kg Brick Road Amber Dry malt extract** (OR 1kg dextrose)

### OPTIONAL DRY HOPS:

Finish with 30g of your favourite Australian, NZ or English hops for extra flavour.



## FERMENTABLES REQUIRED FOR: AMERICAN PORTER

For an **American Porter** add: **1.5kg Brick Road Dark malt extract** PLUS **1kg Brick Road Dark Dry malt extract** (OR 1kg dextrose)

For a **Lower Strength Porter** add: **1kg Brick Road Dark Dry malt extract** (OR 1kg dextrose)

### OPTIONAL DRY HOPS:

Finish with up to 100g of American hops like Cascade, Citra or Columbus for resin, earthy hop aromas.



## FERMENTABLES REQUIRED FOR: WHEAT BEER

For a **classic Wheat Beer** add: **1.5kg Brick Road Wheat malt extract**

For a **Lighter Wheat Beer** add: **1kg Brick Road Wheat Dry malt extract** (OR 1kg dextrose)

### OPTIONAL DRY HOPS:

This wheat beer has a lot of flavour from the wheat malt and special yeast. But to add even more floral, earthy flavours you could add 30g or more of noble hops like Hallertau, Saaz, Tettnanger or Hersbrucker.

