LAGER

ADDITIONAL INGREDIENTS REQUIRED – RECIPE OPTIONS

Approx. % alcohol by volume (ABV)	19L (5 US GAL)	21L (5.5 US GAL)	23L (6 US GAL)
For **Lager** add: 1kg of dextrose or brewing sugar or for a fuller-bodied 100% malt beer add **1kg Brick Road Extra Light Dry** malt extract	4.8%	4.3%	4.0%
For a **Mid** or **Low Alcohol version,** add: 250g dextrose or brewing sugar or for a fuller-bodied 100% malt beer, add 250g **Brick Road Extra Light Dry** malt extract	3.1%	2.8%	2.6%

For a **Lower Carb** beer add:
A 3g sachet of glucoamylase enzyme (dry enzyme) with the yeast at the start of fermentation.
This may reduce the carbohydrate content of the resulting beer* (ABV will increase slightly)

*This malt extract is NOT lower carb. Recipe suggestions only. The addition of glucoamylase enzyme as an additional ingredient is known to reduce the carbohydrate content of beer when used correctly

Dry Hop Options: Option to finish with up to 30g of your favourite hops fo extra flavour.

Extra Yeast Options: You can use a hybrid lager yeast like Californian, or lager yeast like 34/70, S-23 or Nova for fermentation below 22°C, or a neutral ale yeast like US-05, Bry-97 for 20°C plus.

Yeast and brewing instructions under the lid.

For more recipe ideas and information, visit:
www.brickroadbrewing.com

BRICK ROAD

Distributed in New Zealand by:
New Zealand Craft Brewing Company Limited,
68 Westney Road, Māngere, Auckland 2022.

Distributed in Australia by:
New Zealand Craft Brewing Company (Au) Pty. Ltd,
12 Distribution Drive, Orchard Hills, NSW 2748.

MADE IN THE UK

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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

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.

For more brewing information and recipes, visit **www.brickroadbrewing.com**

BRICK ROAD
Classic RANGE

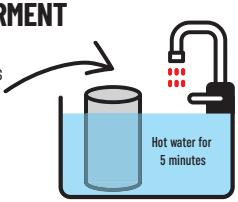
BREWING INSTRUCTIONS

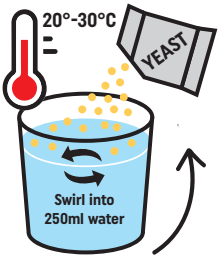
For the Classic Beer Kit Range

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.



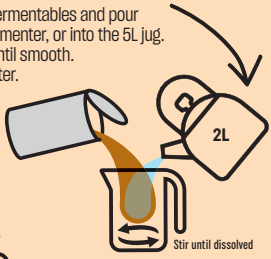


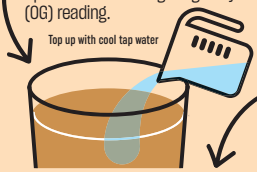
b) Rehydrate the yeast. Fill a clean glass with 250ml of water at 20-30°C. Open the yeast sachet and tip contents into the glass. Swirl around gently for 30 seconds.

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.

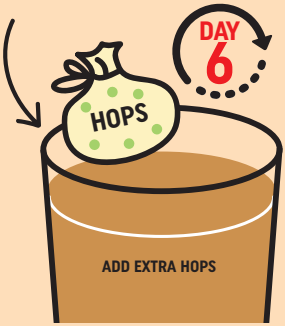




f) Add the yeast. Stir vigorously to oxygenate the wort. Before adding the yeast, wort should be no warmer than 25°C. Add the rehydrated yeast and stir gently into the wort. Ideally ferment at 18-22°C (16-24°C is okay). Lower temperatures will prolong fermentation, higher temperatures will be quicker,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

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.