Draught - Makes 23 Litres - 24555

See: Pours pale straw, with white head.

Aroma: Clean aroma with subtle hints of vanilla

<u>Taste:</u> Light malt flavour, with slight honey notes. Ripe yet dry finish

Malt Extract Declared Weight: 1.8kg C (x1 DOY Pouch)

EBU Range: 18-24

EBC Range: 6-10

Target ABV%: 4.4%

Dried Yeast Strain: Workhorse 5g

Fermentation Brewing Sugar Addition Required: 1kg*

Priming Sugar Required: 6g of sucrose per litre

BBE: 18 Months

<u>Ingredient Declaration:</u> Malt Extract, Barley Extract, Hop Extract, Dried Brewing Yeast

Allergen Declaration: Cereals Containing Gluten

PLEASE NOTE:





Pale Ale - Makes 23 Litres - 24550

See: Pours gold ale, with white head

Aroma: Pleasant malt aroma with soft fruit undertones

<u>Taste:</u> Lovely malt sweetness with a hint of vanilla, well balanced with hop

bitterness and clean aftertaste

Malt Extract Declared Weight: 1.8kg e (x1 DOY Pouch)

EBU: **28-36**

EBC Range: 6-10

<u>Target ABV%:</u> **4.4%**

Dried Yeast Strain: Standard Ale Yeast 5g

Fermentation Brewing Sugar Addition Required: 1kg*

Priming Sugar Required: 4g of sucrose per litre

BBE: 18 Months

<u>Ingredient Declaration:</u> Malt Extract, Hop Extract, Dried Brewing Yeast

Allergen Declaration: Cereals Containing Gluten

PLEASE NOTE:





Export Stout - Makes 23 Litres - 24551

See: Pours dark black, with tan head

Aroma: Berry fruit aroma, with a touch of coffee and chocolate

Taste: Initial sweet malt flavour smooth with full roasted malt character

throughout with dark fruits and dark chocolate notes.

Malt Extract Declared Weight: 1.8kg e (x1 DOY Pouch)

EBU Range: 30-40

EBC Range: 100-130

<u>Target ABV%:</u> **4.4%**

Dried Yeast Strain: Standard Ale Yeast 5g

Fermentation Brewing Sugar Addition Required: 1kg*

Priming Sugar Required: 4g of sucrose per litre

BBE: 18 Months

<u>Ingredient Declaration:</u> Malt Extract, Hop Extract, Dried Brewing Yeast

Allergen Declaration: Cereals Containing Gluten

PLEASE NOTE:





Blonde Lager – Makes 23 Litres - 24533

See: Pours pale gold, with a thin white head

Aroma: Sweet fruity aroma, lush apple sauce with soft hint of pineapple

Taste: Soft, light malt flavour with a hint of apple in the finish, very light

bitterness with clean, dry aftertasted

Malt Extract Declared Weight: 1.5kg @ (x1 DOY Pouch)

EBU Range: 18-24

EBC Range: 5-9

<u>Target ABV%:</u> **4.0%**

Dried Yeast Strain: Workhorse 5g

Fermentation Brewing Sugar Addition Required: 1kg*

Priming Sugar Required: 6g of sucrose per litre

BBE: 18 Months

Ingredient Declaration: Malt Extract, Barley Extract, Hop Extract, Dried Brewing Yeast

Allergen Declaration: Cereals Containing Gluten





Pilsner - Makes 23 Litres - 24554

See: Pours gold, with white head

Aroma: Delicate malt aroma, very clean

<u>Taste:</u> Crisp and dry mouth feel, with very clean, refreshing aftertaste with

lingering bitter finish

Malt Extract Declared Weight: 1.8kg e (x1 DOY Pouch)

EBU Range: 24-32

EBC Range: 6-10

<u>Target ABV%:</u> **4.4%**

Dried Yeast Strain: Workhorse 5g

Fermentation Brewing Sugar Addition Required: 1kg*

Priming Sugar Required: 4g of sucrose per litre

BBE: 18 Months

<u>Ingredient Declaration:</u> Malt Extract, Barley Extract, Hop Extract, Dried Brewing Yeast

Allergen Declaration: Cereals Containing Gluten

PLEASE NOTE:





Dark Brown Ale - Makes 23 Litres - 24552

See: Pours dark brown, with tan head

Aroma: Fruit aroma with subtle hints of chocolate

Taste: Great mouth feel, rich and fruity with good malt sweetness. Chocolate and

fruit aftertaste well balanced with the hop bitterness

Malt Extract Declared Weight: 1.8kg e (x1 DOY Pouch)

EBU Range: 22-28

EBC Range: 50-60

Target ABV%: 4.2%

Dried Yeast Strain: Standard Ale Yeast 5g

Fermentation Brewing Sugar Addition Required: 1kg*

Priming Sugar Required: 4g of sucrose per litre

BBE: 18 Months

Ingredient Declaration: Malt Extract, Barley Extract, Hop Extract, Dried Brewing Yeast

Allergen Declaration: Cereals Containing Gluten

PLEASE NOTE:



