

SPECIAL KETTLED BEER KITS FROM AUSTRALIA



**MORGAN'S**



INSTRUCTION BOOKLET

# **MORGAN'S**

## **KETTLED BEER KITS**

Morgan's beer kits are produced by traditional Brewing standards where the Masters skills bring out the flavors and aromas expected in truly classic styles of beers.

## **"MASTERS BLENDS"**

If you wish to style your beer to your own particular taste, use Morgan's Master Blends for that full traditional flavor.

Master Blends are 1kg (2.2lb) concentrates of special brewing grains that allow you to tailor your special brew to taste, prior to fermentation.

Master Blends are available in: - Wheat Malt,  
Lager Malt, Caramalt, Dark Crystal,  
Chocolate Malt, Roasted Malt,  
& Beer Enhancer.

## **IMPORTANT**

Morgan's kits are the perfect balance of nature's elements and contain high levels of natural malt nutrients. These factors also make Morgan's kits ideal for the recipe brewer who wishes to tailor their beers to their own particular taste.

Your Morgan's kit has been carefully roll boiled (kettled) with hops during manufacture for final clarity and to impart a fresh hop aroma. Any further boiling should be avoided as it could result in the loss of this hop aroma.

If this kit is going to be used as a base for a special recipe where the other ingredients need to be boiled, add your Morgan's kit once the boiled ingredients have cooled to below 70°C (158°F). To create your own special brew, use Morgan's "Master Blends" for that full traditional beer flavor.

# 1 MIXING

Hygiene is very important in any beer making. Your Morgan's kit is supplied with a pure yeast culture for fermentation, any foreign yeasts or organisms present in your brew can impart undesirable flavors to the finished beer.

**Sterilize all equipment and utensils before use with home brew sterilizer or boiling water.**

**METHOD OF MIXING UP** - Dissolve contents of Morgan's kit in 4 litres (1 US gallon) of hot water - water not over 75° C (165° F). Add 1kg (2.2lbs) of sugar, malt, corn sugar or some of Morgan's Master Blends then stir to fully dissolve. Make up to 23 litres (6 US gallons) with cold water. While adding this water, stir and check with a thermometer, maybe some warmer water (or even ice) may be needed to achieve an optimum brew start temp of 25°C (77°F). Any temp between 22-30°C (71-86°F) is OK however 25°C (77°F) is the ideal starting and fermenting temperature. It is important that the yeast is added as soon as the brew is mixed. Now add the yeast and stir for 30 seconds.

# 3 BOTTLING

Be sure fermentation has finished before bottling.

Once finished, your brew should have an SG of 1005 or below. This finishing gravity may be higher if your kit has been used in a complex recipe. Unfermentables will raise the final gravity.

**Warning** - Bottle your beer only when fermentation has finished adding only the correct amount of sugar to each bottle, otherwise overgassed bottles could explode.

A Morgan's home brew concentrate makes 30 x 750ml bottles of beer (60 x 375ml). Bottles to be used should be clean and sterilized.

They should also be free from chips where the seals are applied or body scratches as these cause weakness. Add 6g (a heaped teaspoon) of white sugar to each of 30 - 750ml bottles or 3g to 375ml ones.

Now fill each bottle to the normal level, leaving proper head space.

Avoid disturbing sediment in fermenter when bottling.

Crown seal and invert bottles a few times, to dissolve priming sugar.

Label bottles and store upright to mature.

# 4 MATURING

Store bottles upright at a temp. between

22-30°C (71-86°F) for 5 - 7 days for beer to carbonate.

Allow another 10 days at room temperature for beer to mature.

Further maturing time especially under chilled conditions,  
will greatly improve the beers finish.

A watery taste will indicate immaturity. When serving, chill  
bottles thoroughly before opening, gently pour into glasses or jug,  
leaving the small sediment in the bottle.

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**Can Code:**

**Bottling Date:**

**Start Date:**

**Flavour:**

## COMMON PROBLEMS

**OVERGASSED BOTTLES:** Caused by (1) bottling too early. (2) Too much priming sugar. Providing bottles are not too overgassed and unsafe, chill as cold as possible to slow the gas release.

**FLAT BEER:** Caused by (1) Leaking crown seals. (2) Too little priming sugar. (3) Immaturity due to cold maturing conditions, warm bottles for 7 days to secondary ferment. They'll come good.

**OFF TASTE:** Caused by (1) Contamination from poor hygiene or (2) Over exposure during bottling.

**WHITE FILM:** Contaminated beer. Caused by too low fermenting temp. and/or contamination by leaving brew stand too long before bottling.

**STRONG BEER:** When a less alcoholic beer is desired, reduce the amount of sugar that is fermented. Instead of adding the usual 1kg of sugar to the brew, reduce to say, 500g and the overall alcohol percentage will be reduced by about 20%.