



## RECIPE

### YOU WILL NEED:

- 1 x Mangrove Jack's Brewer's Series NZ Pilsner (includes yeast) - 10672
- 1 x Mangrove Jack's Pure Liquid Malt Extract Light 1.2 kg - 40230
- 8 ml Still Spirits Top Shelf Citrus Vodka Flavouring - 30139

### INSTRUCTIONS:

1. On the brew day, clean and sanitise your fermenter, airlock, lid and mixing paddle with Mangrove Jack's Total San Sanitiser.
2. Add 3 L of boiling water to your fermenter.
3. Pour the contents of the Mangrove Jack's Brewer's Series NZ Pilsner pouch into the fermenter and squeeze out the remains.
4. Add the contents of the Mangrove Jack's Light Liquid Malt Extract pouch and stir until completely dissolved.
5. Top up to 23 L with cold water.
6. Check the liquid temperature is below 25°C (77°F), then add the contents of the yeast sachet.
7. On day 7 of fermentation, add 8 ml Still Spirits Top Shelf Vodka Flavouring.
8. Leave to ferment for a further 2-3 days or until the airlock has stopped bubbling, then check the SG using a hydrometer. If fermentation is complete, the SG should be equal to or below the value indicated on the Brewer's Series carton.
9. Continue your brew per the instructions on the Brewer's Series carton.



## RECIPE

### YOU WILL NEED:

- 1 x Mangrove Jack's Traditional Series Rustic Brown Ale (includes yeast) - 10424
- 1 x Mangrove Jack's NZ Brewer's Series Golden Ale (includes yeast) - 10673

### INSTRUCTIONS:

1. On the brew day, clean and sanitise your fermenter, airlock, lid and mixing paddle with Mangrove Jack's Total San Sanitiser.
2. Add 3 L of boiling water to your fermenter.
3. Pour the liquid malt extract from the Mangrove Jack's Rustic Brown pouch into the fermenter and squeeze out the remains.
4. Add the contents of the Mangrove Jack's Brewers Series Golden Ale pouch and stir until completely dissolved.
5. Top up to 23 L with cold water.
6. Check the liquid temperature is below 25°C (77°F), then add the contents of both yeast sachets into the fermenter.
7. Ferment per the instructions included on the back of the Mangrove Jack's Brewer's Series carton.





## RECIPE

### YOU WILL NEED:

- 1 x Mangrove Jack's Brewer's Series Blonde Dry (includes yeast) - 10676
- 1 x Mangrove Jack's Pure Liquid Malt Extract Light 1.2 kg - 40230
- 25g Galaxy Hops
- 25g Nelson Sauvignon Hops

### INSTRUCTIONS:

1. On the brew day, clean and sanitise your fermenter, airlock, lid and mixing paddle with Mangrove Jack's Total San Sanitiser.
2. Add 3 L of boiling water to your fermenter.
3. Pour the contents of the Mangrove Jack's Brewer's Series Blonde Dry pouch into the fermenter and squeeze out the remains.
4. Add the contents of the Mangrove Jack's Light Liquid Malt Extract pouch and stir until completely dissolved.
5. Top up to 23 L with cold water.
6. Check the liquid temperature is below 25°C (77°F), then add the contents of the yeast sachet.
7. On day 7 of fermentation, add the 25g each of Galaxy and Nelson Sauvignon Hops. Do not stir (the hops will break up and disperse naturally).
8. Leave to ferment for a further 2-3 days or until the airlock has stopped bubbling, then check the SG using a hydrometer. If fermentation is complete, the SG should be equal to or below the value indicated on the Brewer's Series carton.
9. Continue your brew per the instructions on the Brewer's Series carton.



## RECIPE

### YOU WILL NEED:

- 1 x Mangrove Jack's Brewer's Series American Pale Ale (includes yeast) - 10671
- 1 x Mangrove Jack's Pure Liquid Malt Extract Light 1.2 kg - 40230
- 25g Mosaic Hops
- 25g Simcoe Hops

### INSTRUCTIONS:

1. On the brew day, clean and sanitise your fermenter, airlock, lid and mixing paddle with Mangrove Jack's Total San Sanitiser.
2. Add 3 L of boiling water to your fermenter.
3. Pour the contents of the Mangrove Jack's Brewer's Series American Pale Ale pouch into the fermenter and squeeze out the remains.
4. Add the contents of the Mangrove Jack's Light Liquid Malt Extract pouch and stir until completely dissolved.
5. Top up to 23 L with cold water.
6. Check the liquid temperature is below 25°C (77°F), then add the contents of both yeast sachets into the fermenter.
7. On day 7 of fermentation, add the 25g each of Mosaic and Simcoe Hops. Do not stir (the hops will break up and disperse naturally).
8. Leave to ferment for a further 2-3 days or until the airlock has stopped bubbling, then check the SG using a hydrometer. If fermentation is complete, the SG should be equal to or below the value indicated on the Brewer's Series carton.
9. Continue your brew per the instructions on the Brewer's Series carton.

