

What's Brewing

Commercial Beer Copy Recipes



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1 VICTORIA BITTER

Mangrove Jack's Classic Bitter
Brew Booster
S23 Saflager Yeast *

2. PURE BLONDE

Mangrove Jack's Classic
Blonde Lager
Brew Booster
S23 Saflager Yeast*

3. TOOHEY'S EXTRA DRY

Blackrock Lager
Brew Booster
Dry Enzyme
S23 Saflager Yeast*

4. TOOHEY'S NEW

Mangrove Jack's Classic
Gold Lager
Brew Booster
S23 Saflager Yeast*

5. CARLTON DRAUGHT

Beer Makers Draught
Brew Booster

6. CASCADE PREMIUM

Mangrove Jack's Classic
Blonde Lager
Brew Booster
P.O.R Hops (method 2)
S23 Saflager Yeast*

7. CORONA (NO LIME)

Mangrove Jack's Mexican Lager
Body Brew
Dry Enzymes
S23 Saflager Yeast*

8. CORONA (WITH LIME)

Mangrove Jack's Mexican Lager
Body Brew
10g Citra Hops (method 2)
S23 Saflager Yeast *

9. HAHN PREMIUM

Blackrock Lager
Brew Booster
12g Hersbrucker Hops (method 2)
S23 Saflager Yeast *

10. TOOHEY'S OLD

Beer Makers Old
Dark Malt Booster

11. BOAGS PREMIUM

Mangrove Jack's Classic
Gold Lager
Brew Booster
12g P.O.R Hops** (method 2)
S23 Saflager Yeast *

12. RESCHS PILSENER

Morgan's Golden Saaz Pilsener
Brew Booster
100g Crystal Grain
15g P.O.R** Hops (method 2)
S23 Saflager Yeast *

13. NEWCASTLE

BROWN ALE
Mangrove Jack's Tyneside
Brown Ale
Amber Malt Booster
SO4 Ale Yeast

14. CROWN LAGER

Mangrove Jacks Classic
Gold Lager
Brew Booster
15g P.O.R** Hops (method 1)
S23 Saflager Yeast *

15. LEFFE BLOND

Munton's Premium Blonde Lager
1Kg Light Dried Malt
500g Dextrose
25g Saaz Hops (method 2)
Safbrew T-58 Belgian Ale Yeast

16. TIGER BEER

Morgan's Canadian Light
Brew Booster
100g Lactose
Dry Enzyme
S23 Saflager Yeast *

17. GUINNESS

Munton's Export Stout
2 Kg dark malt extract
15g Fuggle's Hops (method 2)
150g roast barley
Safale S04 Yeast

18. PILSENER URQUELL

1 can Munton's Pilsener
1 Kg light spray malt
30g Saaz Hops (method 2)
S23 Saflager Yeast *

19. LITTLE CREATURES

PALE ALE 1
Blackrock Pilsener Blonde
Light Malt Booster
15g Cascade Hops (method 3)
15g Willamette Hoops (method 2)
US05 Pale Ale Yeast

20. LITTLE CREATURES

PALE ALE 2
Blackrock East India Pale Ale
1Kg Light Dried
15g Cascade Hops (method 2)
15g Amarillo Hops (method 3)
US 05 American Pale Ale Yeast

21. BECKS LAGER

Mangrove Jack's Munich Lager
1.5Kg Light Malt Can
12g Hallertau Hops (method 2)
S23 Saflager Yeast

22. HOEGAARDEN 1

ESB Hoegaarden

23. HOEGAARDEN 2

Blackrock Wheat
1Kg Dried Wheat Malt
15g Coriander Seed(grain method)
2 Tbsp Orange Zest(grain method)
Safbrew T-58 Belgian Ale Yeast

24. REDBACK

Morgan's Golden Sheaf Wheat
1Kg Wheat malt Booster
15g saaz hops (method 1)
WB06 Wheat Yeast

25. JAMES SQUIRES

GOLDEN ALE
Fresh Wort Amarillo Ale
US 05 Pale Ale Yeast

26. CARLTON COLD

Mangrove Jack's Classic
Blonde Lager
Body Brew
12g P.O.R Hops (method 1)
S23 Saflager Yeast
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27. COOPERS PALE ALE

Coopers Australian Pale Ale
Light Malt Booster
15g P.O.R* Hops (method 1)
Coopers Pale Ale Yeast starter

28. COOPERS

SPARKLING ALE
Coopers Sparkling Ale
1.5Kg Liquid Light Malt
500g Dextrose
Coopers Sparkling Yeast Starter

29. XXXX BITTER

Morgan's Qld Bitter
Brew Booster
S23 Saflager Yeast *

30. GROLSCH LAGER

Mangrove Jack Dutch Lager
Brew Booster
15g Hallertau Hops (method 2)
S23 Saflager Yeast *

31. HEINEKEN LAGER

Black Rock Lager
Brew Booster
15g Hersbrucker Hops (method 2)
15g Hallertau Hops (method 2)
S23 Saflager Yeast *

32. FOSTERS

Black Rock Lager
Brew Booster
S23 Saflager Yeast *

33. KILKENNY
Munton's Yorkshire Bitter
Light Malt Booster
15g Goldings Hops (method 1)
S04 Safale Yeast

34. CASTLE LAGER
Blackrock Lager
Brew Booster
15g Hallertau Hops (method 2)
S23 Saflager Yeast *
Dry Enzyme

35. DUVEL
STRONG BELGIAN ALE
Munton's Export Pilsener
1Kg Light Dry Malt
250g Honey (alfalfa or clover)
400g Dextrose
20g Saaz Hops (method 1)
Safbrew T-58 Belgian Ale yeast

36. CZECH BUDWEISER
Mangrove Jack's Czech Pilsener
Light Malt Booster
15g Saaz Hops (method 1)
S23 Saflager Yeast *

37. CARLSBERG
ELEPHANT BEER
Munton's Continental Lager
Brew Booster
1kg Dextrose
30g Hallertau Hops (method 2)
S23 Saflager Yeast *

38. CAFFREY'S IRISH ALE
Munton's Yorkshire Bitter
Amber Malt Booster
15g Fuggles Hops (method 1)
S04 Saflale Yeast

39. JAMES SQUIRES
AMBER ALE
Morgan's Amber Ale
Amber Malt Booster
Safale S04 Yeast

40. DAB GERMAN LAGER
Mangrove Jack's
Munich Lager
Light Malt Booster
15g Hallertau Hops (method 2)
S23 Saflager Yeast *

41. CARLSBERG
Mangrove Jack's Munich Lager
Brew Booster
15g Hallertau Hops (method 2)
S23 Saflager Yeast *

42. KRONENBOURG 1664
Mangrove Jack's Munich Lager
1.5Kg Light Malt Extract
15g Saaz Hops (method 2)
15g Saaz Hops (method 1)
S23 Saflager Yeast*

43. BOAGS
STRONG ARM BITTER
Mangrove Jack's Classic
Gold Lager
25g P.O.R Hops (method 3)
S23 Saflager Yeast*

44. CASCADE PALE ALE
Blackrock East India Pale Ale
Brew Booster
15g Cascade Hops (method 1)
Safale US05 Yeast

* This yeast temperature range 10 - 18°C

* * Pride of Ringwood Hops

USING HOPS

THREE POPULAR METHODS

1. DRY HOPPING

Dry hopping is adding the hops directly to the fermenter. Add hops to the brew at some stage during fermentation, usually when adding yeast.

2. STEEPING METHOD

Put "Tea Bag" hops in a sterilised tea cup & cover with boiling water. Leave while making your brew like normal. Tip into the brew (including bag) before adding the yeast.

3. QUICK BOIL METHOD

Put hops into a hop sock or small grain bag and add to 2 litres boiling water (pot size at least 4 litres). Simmer gently for 30 minutes. Use liquid as a starting mix in your brew. Leave hops in bag and add to brew

USING GRAINS, LEMON GRASS, OAK SHAVINGS

Any grains used in the recipe should be put hop sock or small grain bag, covered & simmered for about 15 minutes, turn heat off & leave, covered, for a further 15 minutes. Remove bag, wring it out & use liquid as a starting mix in your brew.

The name of the game is to experiment around by adding some malt & hops to your kit beer.

You'll create some of the best beers you'll ever drink.