



EASTER RECIPE



HOP CROSS BUN BROWN ALE

YOU WILL NEED:

- 1 x Mangrove Jack's Craft Series Chocolate Brown Ale
- 1 x 1.2kg Mangrove Jack's Pure Liquid Malt Extract
- 50g Dark Crystal malt (for raisin flavour) or 50g Pale Chocolate malt (for chocolate flavour)
- Grain bag or muslin cloth for grains
- Zest of 1/2 orange
- 2 cinnamon sticks
- 1/8 tsp mixed spice
- 50g Mangrove Jack's Hop Pellets Amarillo USA or Pacifica NZ



INSTRUCTIONS:

1. Clean and sanitise your fermenter, airlock, lid and mixing paddle with Mangrove Jack's Total San Sanitiser.
2. Put the 50g of Dark Crystal or Pale Chocolate malt into your grain bag or muslin cloth and tie off the bag before adding to the fermenter.
3. Add the grain bag, cinnamon sticks, mixed spice and orange zest to fermenter.
4. Add 3L of boiling water to your fermenter.
5. Allow to sit for ten minutes.
6. Pour the Craft Series Chocolate Brown Ale into the fermenter and squeeze out the remains.
7. Add the contents of the Mangrove Jack's Pure Liquid Malt Extract and stir until completely dissolved.
8. Top up to 23L with cold water.
9. Using sanitised hands/equipment, remove the grain bag.
10. Check the liquid temperature is below 25°C (77°F), then add the contents of the yeast sachet [included in the Traditional Series Pouch].
11. Ferment at 20 - 25°C (68-77°F) for 5 days.
12. On Day 5 of fermentation, add your dry hops.
13. Continue fermenting at 20 - 25°C (68-77°F) for 5 days or until the airlock has stopped bubbling and check the specific gravity (SG) using a hydrometer. Once the SG has reached 1.006 and has been stable for 3 days fermentation is complete.
14. Your beer is ready to be bottled or kegged!