



KegLand

WHAT IS IN THE KIT:



- 1 x FRESH³ Stout (Fresh Wort Kit)
- 1 x Topaz - (100g Pellet Hop)
- 1 x Simcoe - (100g Pellet Hop)
- 1 x West Coast (BRY-97) Yeast x 11g

MAMBA INDIA BLACK ALE

BREW SPECIFICATION

Volume	20 litres
IBUs	51
OG	1.064
FG	1.014
ABV	6.5%
Colour	63 EBC

Our take on a really roasty toasty malt backed Black IPA / Inda Black Ale with some serious hop bite that balances out well with every sip. We kit this recipe with Lallemand Yeast and prefer to hit the low end of fermentation temperature. Between 16°C and 18°C fermentation temperature for a smoother drop, or go higher for an estery hop backed snake bite.

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

2 ADD FRESH³ STOUT (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your Stout Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Pour the entire contents of your room temperature Stout Fresh Wort Kit into your fermenter. Super Kill Ethyl Sanitiser is ideal for this.

3 TOP UP YOUR FERMENTER WITH WATER

Add sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 20 litres in your fermenter.

4 PITCH THE YEAST

Ideally, the temperature of the wort should be 18°C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to below 18°C.

Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of the yeast sachet to your fermenter by gently sprinkling the yeast across the top of the wort. If desired, the wort can be gently stirred after 20 minutes or so.

15 FERMENT YOUR BEER

This step is the most important to get great tasting finished beer. Half fill your airlock or blow-off jar with no-rinse sanitiser at the correct dilution.

If you are using temperature control, the ideal schedule for this beer is 19°C for the first 4-6 days, then raise to 22°C once fermentation is almost complete until fermentation is finished. Raising the temperature at the end of fermentation is known as a diacetyl rest, and is important to ensure full attenuation and to allow the yeast to clean up the off flavours that can be produced as a result of fermentation.

If you do not have temperature control, try to maintain the fermentation at between 18°C - 24°C until fermentation is nearly complete, at which stage the fermenter can be moved somewhere warmer for the diacetyl rest.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

Note that if you are using a pressure capable fermenter you will get the best results at around 10-12psi. Allow pressure to build up with a spunding valve

16 DRY HOP

Feel free to experiment with the dry hop - different times and temperatures will often give different results. For the best results, add the dry hops (100g Topaz and 100g Simcoe) at the end of fermentation for at least 48 hours.

The amount of hops added during the dry hop stage can be varied according to your taste. The remaining hop pellets can be placed in the freezer in a zip-lock bag or vacuum sealed bag for a future brew.

17 KEG/BOTTLE/CAN YOUR FINISHED BEER

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring. To determine that fermentation has finished, check the gravity over three consecutive days. If it is stable across three consecutive days then fermentation is done and the beer can be safely transferred to your bottles, cans or keg.

Do not transfer until fermentation is complete.

Bottling your beer: Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Please refer to our detailed beginners guide for bottling from a fermenter here:


<https://www.kegland.com.au/blog/post/a-beginners-guide-to-bottling-homebrew>

Kegging your beer: We would suggest carbonating and dispensing at 10-12 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blog/post/how-to-keg-your-beer-a-basic-guide>

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blog/post/how-to-can-your-beer-a-beginners-guide>



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

.....

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
beer@kegland.com.au