



# RECIPE CHART



BEER STYLE	MORGAN'S BEER TIN	ADDED SUGARS	FINISHING HOPS	MORGAN'S YEAST	approx ABV%
<b>International</b>					
Corona	Canadian Light	1kg Body Blend + 400g Dextrose	Dr Rudi*	Premium Lager	4.6
Heineken	Blue Mountain Lager	1kg Light Dry Malt + 250g Dextrose	Hallertau*	European Lager	4.7
Kilkenny	Royal Oak Amber	1kg Ultra Blend + 150g Dextrose	Fuggles*	English Ale	4.3
Pilsner Urquell	Golden Saaz Pilsener	1kg Ultra Blend	Saaz*	European Lager	4.4
Erdinger Wheat	Golden Sheaf Wheat	1.5kg Master Malt Wheat	Hallertau*	Wheat	4.7
<b>Local</b>					
Crown Lager	Blue Mountain Lager	1kg Ultra Blend +250g Dextrose	Pride of Ringwood*	Premium Lager	4.9
Great Northern	Australian Lager	1kg Body Blend	Pride of Ringwood*	Premium Lager	4.7
XXXX Gold	Queensland Gold	500g Body Blend	Cluster *	Premium Ale	3.5
VB	Australian Bitter	1kg Body Blend + 250g Dextrose	Pride of Ringwood*	Premium Ale	4.6
Tooheys Old	Australian Old	1kg Ultra Blend	Goldings*	Premium Ale	4.4
Tooheys Extra Dry	Australian Blonde	1kg Booster Blend + 250g Dextrose	Cluster*	Premium Lager & Dry Enzyme	4.6
<b>Craft</b>					
Little Creatures Pale Ale	Pacific Pale Ale	1.5kg Master Malt Wheat + 300g Dextrose	2 x Cascade**	American Ale	5.2
Fat Yak	Pacific Pale Ale	1.5kg Master Malt Extra Pale	2 x Nelson Sauvin, 1xCascade**	American Ale	4.6
Pacific Ale	Pacific Pale Ale	1.5kg Master Malt Wheat	2x Galaxy, 1x Cascade**	American Ale	4.6
Little Creatures Rogers'	Royal Oak Amber	500g Light Dry Malt	1xCascade, 1xNelson Sauvin**	American Ale	3.5
James Squire Golden Ale	Blue Mountain Lager	1.5kg Master Malt Extra Pale	1 x Amarillo**	Premium Ale	4.6
150 lashes	Pacific Pale Ale	1.5kg Master Malt Wheat	1 x Amarillo 1xCascade **	American Ale	4.6
Modus Operandi IPA	Frontier IPA	1.5kg Master Malt Extra Pale	1x Simcoe, 1xCitra, 1xChinook **	American Ale	4.6
Modus Operandi Red IPA	Frontier IPA	1.5kg Master Malt Caramalt +1.5kg Dextrose	1x Cascade 1x Mosaic 1x Galaxy **	American Ale	7.4

Note: If kegging, add an extra 200g of Dextrose per 23 litre batch to correct alcohol percentage.

\*Follow instructions on pouch unless dry hopping on day 4 of fermentation.

\*\* Dry hopped on day 4 of fermentation



MORGAN'S BLENDS



MORGAN'S HOPS RANGE



MORGAN'S PREMIUM YEAST

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