

# MORGAN'S

## Rocky Mountain American Pale Ale



- x1 Morgan's Blue Mountain Lager
- x1 Morgan's Master Malt Caramalt
- 25g Perle Hop Pellets
- x2 Morgan's 12g Melba Finishing Hops
- x1 Morgan's 12g Cascade Finishing Hops
- x1 Morgan's Premium American Ale Yeast

#### Method:

- 1: In a 10 ltr pot, bring 3 ltrs of water and the tin of Caramalt to the boil (stirring constantly).
- 2: Add 25g of Perle Hops and boil for 30 min.
- 3: Remove from heat and add x1 Melba finishing hops.
- 4: Set the pot of wort in cold water to cool and pour into fermenter.
- 5: Add Blue Mountain Lager, stir to dissolve and top up to 23 ltr with cold water. Add yeast.
- 6: After 4 days in fermenter, add the remaining Melba and Cascade finishing hops and allow to ferment as normal.

Approx OG 1046 - FG 1012 ABV 4.5%

Mix ingredients and ferment as usual. Caution: Ensure fermentation has completed before bottling, adding only the correct amount of sugar to each bottle as overgassed bottles could explode.