



DIGGERS BISCUIT ALE

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Finally! The beer version of everyone's favourite biscuit. Mashed hot for a slightly sweet, full finish. All Aussie and NZ malts and hops. A malty, biscuity treat, finished with a kiss of coconut. This will transport you right back to your childhood. Your mother would approve.



WHAT IS IN THE KIT:



- 1 x Pre-milled All Grain Malts
- 2 x Lallemand BRY-97 American Ale Yeast
- 1 x 100g Melba Hops

BREW SPECIFICATION

Volume	40 litres
IBU's	20 (Est.)
OG	1.055
FG	1.010
ABV	5.5%
Colour	18 EBC

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.

2 THE MASH

Heat 40.3L of strike water to 75°C (or the correct temperature to achieve a mash temperature of 69°C). If using brewing salts, add 7.2g Calcium Chloride, 6g Gypsum (Note - these additions are based on a Reverse Osmosis base water profile). Aim for a mash pH of around 5.3

Once strike temperature is achieved, add your pre-milled malt and stir thoroughly to ensure there are no dough balls. Check the temperature – we are aiming for a mash temperature of 69°C . Adjust as needed.

Let the grain bed sit for 10 minutes, then begin recirculation. Mash for a total of 60 minutes. Preheat 15.62L of sparge water to 75°C towards the end of the mash.

Once the mash is complete, lift the malt pipe and drain the wort. Add your sparge water at 75°C to the malt pipe. Once the sparge is complete, begin the boil by turning the elements to full. You should end up with around 50L of wort for the boil.

3 THE BOIL

There is one boil hop addition for this recipe. Add 28g Melba as soon as the boil begins (60 minute addition).

Add 400g Golden Syrup 5 minutes before the boil ends.

Boil the wort for 60 minutes in total. Pay attention at the start of the boil to avoid any boilovers.

Once the boil has finished, you can transfer the wort. If using the No Chill method, simply pump it directly into your clean and sanitised No Chill cube. Otherwise, chill using your desired method and transfer to your fermenter.

4 THE FERMENTATION

Ensure that your fermenter has been thoroughly cleaned and sanitised. If using an airlock, half fill it with sanitiser at the correct dilution. Add the cooled wort to the fermenter and pitch the yeast by sprinkling directly onto the cooled wort.

If you are using temperature control, the ideal schedule for this beer is 18°C for the first 3-5 days, then raise to 20-22°C until fermentation is finished. If you do not have temperature control, then try to keep your fermenter in an area where the temperature will not exceed 20-22°C. The first 24 hours after pitching the yeast are the most critical in ensuring you do not get undesirable off flavours from fermentation.

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 24 hours after pitching.

5 THE DRY HOP

There is no dry hop required for this beer. There is however an addition of 400g toasted Dessicated Coconut. (To toast, spread on shallow tray and roast at 165°C for 7-10 minutes, stirring halfway. Cool completely before adding to the fermenter for between 2-4 days.

6 THE TRANSFER


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 then fermentation is done and the beer can be safely transferred to your bottles, cans or keg.

Do not transfer until fermentation is complete.

Please refer to the KegLand blog for guides on best practice for transferring your delicious finished beer into bottles, cans or kegging: <https://www.kegland.com.au/blog>

If kegging your beer, we recommened carbonating and dispensing at 10-12psi at 2°C for best results. If you just can't wait to try your beer, please refer to the Fast Forced Carbonation post on the blog for the best way to acheive this.



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
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