

DIY BEER *Coopers*

2013 Coopers Extra Strong Vintage Ale

Back in 1998, Coopers drinkers were introduced to the Strong Ale style (19.A of the BJCP Style Guidelines) with the first release of Coopers Extra Strong Vintage Ale (ESVA).

ESVA is a high alcohol, high bitterness, flavorsome beer, which may be consumed young while holding excellent prospects for developing with bottle age. When young, it displays a blend of esters and hop aromatics with some alcohol heat and a firm bitter finish. Aging should see the esters, hops and alcohol meld together, the bitterness soften and toffee/sherry like characters develop.

You may like to add a small amount of specialty grain and dry hop with your favorite variety (Nelson Sauvín, Fuggles, Saaz, Hallertau, Hersbrucker, Cascade, Perle and Magnum were used in previous vintages).

Ingredients

- 1.7kg Australian Pale Ale beer kit
- 1.7kg Real Ale beer kit
- 300g (10 oz) Crystal Malt grains (optional)
- 1kg (2 lbs) Dextrose
- 25g (1 oz) Centennial hop pellets
- 25g (1 oz) Citra hop pellets
- 25g (1 oz) Chinook hop pellets
- 11g BRY-97 American West Coast Yeast (or Commercial Coopers Ale yeast or both sachets of yeast under the lid of the brew cans or yeast of your choice)



***If only all DIY projects
were this easy.***

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STEP 1: BREW

Soak the crushed crystal grains in 2 liters of water at 150–170 °F (65–77 °C) for 30 minutes and then remove the grains from the water. Place the strained liquid onto the stovetop and bring to the boil. Remove from the heat, add 25g of Centennial hops and let steep for 30 minutes. Cool the liquid by placing pot in a sink of cold water for about 15 minutes then strain into a fermenting vessel. Add the contents of the two brew cans plus dextrose and stir to dissolve. Fill with cool water to the 18 liter mark, stir vigorously and check the brew temperature. Top up to the 21 liter mark with warm or cold water (refrigerated if necessary) to get as close to 18C as possible. Sprinkle on the dry yeast (or stir in if using Coopers commercial ale yeast culture) and fit the lid. Try to ferment at 18C.

After about 3 days, dry hop with the remaining hops.

STEP 2: BOTTLE

The brew may be bottled only after the SG readings are stable over a couple of days – it should finish around the 1008 to 1012 mark. Sturdy reusable glass bottles, designed for storing beer, should be used if planning to keep some of the brew in bottle beyond 18 months. Prime at the normal rate or use 1 carbonation per 12 oz bottle. Allow to condition at or above 18C for at least 2 weeks before tasting.

STEP 3: ENJOY

The final alcohol content should be approximately 7.5% ABV.