

Aztec Gold

Coopers Mexican Cerveza is an excellent choice for those wanting to make a mid-strength beer. Combine with Coopers Light Dry Malt to produce a mouth filling beer with a smooth palate and an alcohol content of approximately 3.8% ABV. The subtle hop aromatics and bitterness will appeal to those who prefer to “Drink a Mid”.

Flavor Profile:

Color: Gold

Bitterness: Medium/Low

Body: Medium

Approx. Alcohol Volume: 3.8% ABV

Carbonation Method: Natural

Ingredients

1.7kg Mexican Cerveza

500g (1 lb) Light Dry Malt Extract

Coopers Carbonation Drops



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

For further information email info@casadiabrew.com

For wholesale inquiries email sales@bsghandcraft.com



DIY BEER Coopers

Made to 23 liters (6 gallons).

STEP 1: MIX

Dissolve Light Dry Malt in 2 liters (1/2 gallon) of hot water. Add Coopers Mexican Cerveza and dissolve. Fill fermenter with cool water to the 23 liter (6 gallon) mark and stir. Sprinkle supplied yeast over the wort surface. Try to keep the ferment temperature at 21°C (70°F).

STEP 2: BREW

Generally, a 1.7kg Beer Kit mixed with 250g-500g of other fermentable sugar to a volume of 23 liters (6 gallons) will produce a mid-strength beer. To avoid the risk of over carbonation - glass bottles may explode. Only bottle your brew when the fermentation process is complete. Fermentation is complete when the density of the brew remains constant over 2 days.

STEP 3: BOTTLE

We recommend the use of PET bottles or reusable glass bottles designed for storing beer. For information about kegging consult your local retailer. Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place. Add carbonation drops at the rate of 1 per 330ml/375ml (12 oz) bottle and 2 per 740ml/750ml (24 oz) bottle. Store the bottles out of direct sunlight at 18°C or above for at least 1 week while secondary fermentation occurs. Your beer can be consumed after 2 weeks. Bottles may be stored (conditioned) for long periods of time (3 months or more). Conditioning should improve flavor, reduce the size of the bubbles and make the yeast sediment more compacted.

STEP 4: ENJOY

While we recommend leaving your bottles to condition at or above 18°C (65°F) for at least 2 weeks - you may find that your brew benefits from further conditioning. Mid-Strength Beer is very popular with experienced brewers. It may be served cloudy or as a bright beverage.