

Hop Gobbler

As the name might suggest, this recipe takes inspiration from a popular commercial Ruby Beer, which lies at the hoppy end of BJCP Style; Northern English Brown Ale 11.C. Classic English hops (Fuggles and EKG) and Chocolate Malt combine to supercharge the English Bitter kit. The chocolate malt grain requires some extra preparation time but the final result makes it worth the effort. Most brewing specialist stores offer cracked grain or you can crack it yourself by placing in a plastic zip-lock sandwich bag and using a rolling pin.

Flavor Profile:

Color: Brown

Bitterness: Medium/High

Body: Medium

Approx. Alcohol Volume: 5.2% ABV

Carbonation Method: Natural

Ingredients

1.7kg English Bitter

1.5kg Thomas Coopers Amber Malt Extract

500g (1.1 lb) Light Dry Malt

100g (3.5 oz) Chocolate Malt

100g (3.5 oz) Crystal Malt

25g (1 oz) Fuggles Hop Pellets

25g (1 oz) East Kent Goldings (EKG) Hop pellets

Coopers commercial ale yeast, English Ale yeast or yeast with the kit

Coopers Carbonation Drops



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were this easy.*

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DIY BEER *Coopers*

Made to 23 liters (6 gallons).

STEP 1: MIX

Crack the grains by placing in a plastic zip-lock sandwich bag and using a rolling pin, add to 2 liters of just boiled water, steep for 30 mins, remove the grains then bring the liquid to the boil. Take off the heat and add 10g (1/2 oz) of fuggles pellets then let sit with a lid on for about 15 to 30 mins. Dissolve the Light Dry Malt using the boiled liquid rather than plain hot water. Add the contents of the IPA beer kit and dissolve. Add cold water up to the 20 liter mark and stir vigorously. Check the brew temperature and top up to the 23 liter mark with cold or warm water to get as close as possible to 21°C (69°F). Sprinkle the dry yeast and fit the lid.

STEP 2: BREW

Try to ferment as close to 21°C (69°F) as possible. After day 3, or once the foam has collapsed back into the brew, add the remaining 20g (1 oz) of the fuggles hop pellets. Fermentation has finished once the specific gravity is stable over 2 days.

STEP 3: BOTTLE

Bottle once the SG readings are stable over a couple of days. Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place.

STEP 4: ENJOY

Allow to condition for at least 2 weeks in the bottle. This brew will benefit from bottle age.

Expect the alcohol content to be around 5.2% ABV.