

BREWMART

Brew with Passion



Newsletter

December 2017

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Trading Hours

Monday to Friday 10:15 to 17:00pm
Saturday 9:15 to 13:45
Closed Sunday and public holidays

Hear me!

Hear me!



I am the Brewmart town crier! I announce the news on specials, great deals, new products and everything related to brewing at Brewmart!



WE WILL BE OPEN AND TRADING DURING THE FESTIVE SEASON AS PER THE NORMAL TRADING HOURS

DECEMBER SPECIALS

Discount on elected stock, this month!



NEW AND BACK ON THE SHELF

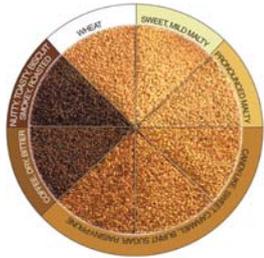


Sodium Alginate



Sulfite Test Kit

Carbonation drops



Belgian Pale Malt (Castle Malting)

- 1 Micron Cartridge
- 10 Micron Cartridge
- 5 Micron Cartridge
- 0.5 Micron Cartridge

25cm Cartridge filter, 1/4" ports



Vinometer s



Refractometer s

Muntons Premium Cellar Red



Don't miss out!
For you to get the best
out of our shops
you must actually
be here!



Don't miss out,
We both know you'll
regret it if you do!

I WANT YOU!

...in my shop

TIPS AND/OR RECIPES

WHEAT IPA

Author: Brewmart Newsletter: Dec / Jan 2017

19L All-grain Recipe

Original Gravity = 1.066

Final Gravity = 1.015

IBU = 60

ABV = 6.9%

A 2.7-liter yeast starter is recommended.

Ingredients:

5 kg Wheat malt (Castle Malting ®)

250 g Biscuit malt (Castle Malting ®)

81 g Columbus pellet hops at 12.6% alpha acids (0 min.)

28 g Centennial pellet hops at 9% alpha acids (0 min.)

50 g Cascade pellet hops at 6.5% alpha acids (0 min.)

28 g Centennial pellet hops at 9% alpha acids (dry hop)

50 g Cascade pellet hops at 6.5% alpha acids (dry hop)

1 Whirlflock tablet

11.5g BRY-97 West Coast Ale Yeast (Lallemand)



Step by Step

1. Mill the grains and mash in with a liquor-to-grist ratio of about 3:1 by weight (approximately +/- 14 L liquor).
2. Mash at 65 °C until enzymatic conversion is complete.
3. Infuse the mash with (7 L) near boiling water while stirring to raise the mash out temperature to 76 °C.
4. Sparge slowly with 77 °C liquor until the pre-boil kettle volume is around 25 L
5. The total wort boil time is 90 minutes. The first hop addition comes with 60 minutes remaining in the boil.
6. Add whirlflock or other kettle finings with 8 minutes left in the boil.
7. Add the second hop additions at flame out.
8. Chill the wort to 19 °C and aerate thoroughly.
9. The proper pitch rate is 1 packet of yeast in a 2.7-liter starter prepared in advance. Only add the yeast from the starter, not the liquid.
10. Ferment at 19 °C until the yeast drops clear.
11. At this temperature and with healthy yeast, fermentation should be complete in about one week.
12. Allow the lees to settle and add the dry hops in a hops bag. The dry hopping should be carried out around 18 °C for about a week.
13. Then add priming sugar, and bottle. Target a carbonation level of 2.5 volumes.

MAKING NON-ALCOHOLIC EXTRACT ROOT BEER

Author: Brewmart Newsletter: Dec / Jan 2017

19L Recipe

Non-alcoholic



Ingredients:

1.4 Kg Honey

900g Cane Sugar

1 Packet Dry Champagne Yeast (If Bottling)

Step by Step Making & Bottling Root Beer:

1. You will need 7.5 L of water heated to between 60° Celsius –70° Celsius. Hot water from the tap works.
2. Add Honey, Sugar and Soda Extract to the kettle and mix thoroughly. Allow mixture to stand for 15 minutes.
3. Add 11.5 L of cold water and mix again. Take a temperature reading. If the temperature has dropped below 28° Celsius proceed to step 4, if not, additional cooling time is necessary.
4. Add 5 grams of champagne yeast and mix again.
5. Bottle soda and then allow the bottles to stand at room temperature for one day.
6. Open one bottle everyday thereafter to test for carbonation. When desired carbonation has been reached move ALL bottles into refrigeration.
7. The cold will stop the yeast activity. Bottles left out at room temperature will most likely explode as the yeast continues to consume sugar and produce CO2.

Step by Step Making & Kegging Root Beer:

1. You will need 7.5 L of water heated to between 60° Celsius –70° Celsius. Hot water from the tap works.
2. 2) Add Honey, Sugar, Soda Extract & hot water to the keg. Pressurize keg with CO2 and shake mix thoroughly.
3. Add 11.5 L of cold water to the keg. Pressurize and shake keg again.
4. Put the keg in the refrigerator and carbonate
5. Please keep in mind when kegging soda you should have a special keg for soda only, as soda contaminates your lines and gaskets, causing beer to have an unmistakable soda flavour.

BASIC DRY MEAD

Author: Brewmart Newsletter: Dec / Jan
2017

Makes 4 Litres

Ingredients:

1.2 Kg Honey

0.7 tsp Citric acid

0.7 tsp Malic acid

0.7 tsp Tartaric acid

0.25 tbsp Gypsum

1 Campden tablet

2-4 tsp Fermaid O yeast nutrient

EC-1118 yeast (Lalvin)



Step-by-step:

1. Dissolve honey in enough warm water to bring the volume to just over 4 litres.
2. Add the rest of the ingredients except the campden tablet and yeast.
3. Remove 1 cup of must and heat to 26° Celsius. Pitch yeast into the warm must to make a starter.
4. Crush and add the campden tablet to the remaining 4 litres of must and cover with a cloth. Do not seal the fermenter.
5. After 24 hours add the fermenting mead starter to the 4 litres of must.
6. Attach a stopper and airlock and ferment to dryness.
7. Rack to secondary container (or glass bottles).
8. Keep secondary container full and rack every 4-6 weeks until clear.
9. Bottle at several months of age.

Thank you for reading our newsletter!