



‘Local Lager’

Fresh Wort Kit (FWK)



MR HOPS

A locally manufactured, value adding product we have implemented for WA legends aka homebrewers to save time and costs.

This completely traceable 20 litre unfermented liquid gold incorporates all local WA malts (Mallokup Malt), and Margaret River Hops to produce the versatile “Munich Helles Style” Local Lager, which can be used as a classic Lager, Kolsch, New World Pale Ales and in general anything brewers wish to create.

Get creative.

The specifications for this Fresh Work Kit are as follows.

- **Mallokup Malt – German Pilsner (90%)**
 - **Mallokup Malt – Vienna (4%)**
 - **Mallokup Malt – Munich (4%)**
 - **Mallokup Malt – Chit (2%)**
- **Margaret River Hops – Cluster @ 60 mins**
- **Margaret River Hops – Cluster @ 15 mins**



Directions for use:

Note this product is not in concentrate form and does not require dilution unless specific Gravity reduction is desirable for a lower ABV beer.

- **Step 1 – CLEAN** Thoroughly sanitize all your brewing equipment, including the fermenter (Plastic container with lid approx. 25/30 litre), airlock, and any utensils that will come into contact with the wort.
- **Step 2 – POUR** Carefully pour the fresh wort from the kit into the sanitized fermenter.
- **Step 3 - AERATE** the wort by shaking the fermenter briefly (Note: this step is optional), be careful not to spill, this will oxygenate the wort, which assists for yeast health during the initial stages of fermentation.
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- **Step 4 – PITCH** yeast, Sprinkle the yeast packet onto the surface of the wort.
- **Step 5 – SEAL** the fermenter with lid and airlock and place it in a cool, dark place with a consistent temperature. Recommend using a temperature controller and old fridge, set temperatures on controller as per yeast packet directions. Allow it to ferment for the recommended time, typically 1-2 weeks, or until the specific gravity reaches a consistent gravity reading for a couple of days in a row.
- **Step 6 - CONDITION** After fermentation, you can either cold crash the beer by dropping temp in fridge to settle out for 48 hours or transfer it directly to bottles or a keg for conditioning. Add priming sugar or sugar drops for bottle conditioning to achieve carbonation or set desired Co2 level on regulator for keg conditioning
- **Step 7 – ENJOY** responsibly, whilst remembering your recent purchase and patience supports Western Australian growers, manufacturers and processes, and local WA small businesses.

