

Full Bottle News

August 2005



FULL BOTTLE

BREW CLUB

Welcome to our latest edition of Full Bottle News. If you are a new member then welcome to the club. We're sure that you will be delighted that you've chosen to join us, especially when you start reaping the rewards of the special member only discounts. This edition contains lots of product information, a member only competition and some great savings for all our valued members.

Enjoy!

Black Rock THE BREWERS CHOICE

Black Rock produces one of the finest ranges of beer kits on the market. With 13 varieties available, the range caters for all tastes.

Black Rock brewing malt is made using the very finest high quality brewing ingredients sourced from New Zealand. These ingredients are prepared for use by you using traditional brewing methods at the Black Rock Brewery.

Black Rock's combination of brewing expertise and fine ingredients ensures a consistently premium quality malt which has made Black Rock one of the leading personal brewing brands in the world.

In Brewing Crafts you will find over 30 recipes using the Black Rock range...some of the favourites are listed below.



1.7kg
RRP \$17.95



1.5kg
RRP \$15.95

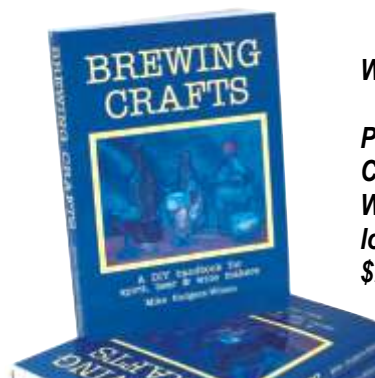
Some Black Rock Recipe Ideas...	
Boag's Premium	Australian Premium Pale Lager
Cascade Pale Ale	Australian Pale Ale
Hahn Ice	Australian Pale Lager
Holy Smoke Stout	A strong pure malt stout in the Guinness tradition with plenty of body and flavour and an alcohol level over 7%
Little Creatures Pale Ale	A West Australian Pale Ale favourite
Miller Draught	Pale Lager from USA
San Miguel Pale Ale	Pale Lager from Philippines
Steinlager	Pale Ale favourite from New Zealand
Toohy's New	Australian Pale Lager

So next time you're in why not pick yourself up some Black Rock. It's a great product and the team at your local store will be delighted to help you with the ingredients you may need to make your favourite style of brew.

Better Beer Hint Beer Gets Better With Ageing

Homebrew improves greatly with bottle ageing. It will not go off in the bottle at all...beer that is 6 months in the bottle tastes much better than beer that is only 1 month old. Try it...you'll be amazed at the difference.

If you are drinking your beer as fast as you are making it you won't have a chance to do this so why not increase your production for a while and try this tip with a 2 Brew Fermenter. See your membership discount vouchers for a great deal on a 2 Brew Fermenter.



Want more tips and recipes?

Pick up your copy of *Brewing Crafts* by Mike Rogers-Wilson - available at your local Full Bottle store for just \$28.90.

TASTY APPLE CIDER

Apple Cider is often a brew that is overlooked but you can get a beautiful tasting drink by following these simple instructions for Summer Cider.

Ingredients

- 1 can Black Rock Cider
- 1 pack of Brew Blend #15 - Brew Booster
- 6 fresh apples cut in half with the core removed

The choice of apples is up to you....different varieties produce different tasting ciders. Green apples will make a sharp cider. Sweet eating apples will make your cider smoother. Golden delicious will add glorious colour. A mix of all 3 types of apples will also make a beautiful drink.

Method

1. Mix the cider kit with 2 litres of very hot water. Then add 10 litres of cold water.
2. Hang a nylon straining bag over the mixture in the fermenter.
3. Coarsely grate the apples (including the skin) into the bag.
4. Tie the bag closed and drop it in the fermenter.
5. Top up to 18 litres with cold water, then add the yeast.
6. Final SG will be about 1004.

THE A,B,C TO BETTER LIQUEURS

Still Spirits is a market leader when it comes to creating authentic liqueurs and spirits. They have an extensive range of products with almost every conceivable flavour available. One of the things that we love about the Still Spirits range is the base products that are available to ensure that you get a premium drink that is close to the original. These products have been on the market for about a year and they are already a favourite for our seasoned customers.

There are 5 base pack products available

- Base A - \$3.50
- Base B - \$3.50
- Base C - \$3.50
- Schnapps Base - \$3.95
- Cream Liqueur Base - \$4.95

These Base Packs are used in place of liquid glucose and sugar. Still Spirits have also made it easy to know which base to use by using a colour coding system that matches the flavours to the base pack. The A, B and C Bases have a red coloured band, the Schnapps base has a blue band and the Cream Base has a purple band. They are easy to use...to make your spirits even better why not give them a try!

For more information about the Still Spirits range please refer to Still Spirits Spirits & Liqueurs brochure available from your local Full Bottle Store. It contains a useful easy-reference chart matching the base products to the flavours.

WINTER WARMERS

Drink Suggestions to Get You Into High Spirits this Winter

Still Spirits recently added 9 new flavours to their quality range. We thought a few drinking suggestions may show you just how enjoyable these new flavours can be!

Firstly using **Top Shelf Grande Paris** why not try either the fashionable "Cosmopolitan" or the long-time "B52" favourite.

B52

- 1 shot Top Shelf Grande Paris
- 1 shot Top Shelf Cafelua
- 1 shot Top Shelf Irish Cream

Carefully pour into a short glass, over the back of a spoon, the Cafelua, then the Irish Cream then the Grande Paris. Serve without mixing.

Cosmopolitan

- 2 parts Top Shelf Vodka
- 1 part Top Shelf Grande Paris
- 1 part cranberry juice
- A dash of lime

Add ingredients to a shaker with ice. Shake and strain into a cocktail glass.

Using the **Southern Haze** why not try the **Alabama Slammer**

Alabama Slammer

- 1 part Top Shelf Amaretto
- 1 part Top Shelf Southern Haze
- 1 part Top Shelf English Gin
- 3 parts Orange Juice

Add ingredients into shaker with crushed ice. Shake and strain into shot glass and serve.

Finally, why not try the delicious **Caranilla Cream** in this fabulous **Landslide**.

Landslide

- 1 part Top Shelf Banana Cream
- 1 part Amaretto
- 1 part Caranilla Cream

Pour all ingredients, into a shot glass, over the back of a spoon.



FAVOURITE BEER RECIPES

This time in our “Favourite Beer Recipes” we have chosen four very diverse brews. Firstly, we have the popular Little Creatures Roger's Style a distinctive and interesting Amber Ale...very popular. We have the James Squire Porter Style recipe that is a deliciously rich and dark brew. We also have the fantastic wheat beer, Redback Style a pleasure to drink at any time and finally the timeless classic Caffrey's Style. These are available along with many other popular recipes so why not ask the advice of the team at your local Full Bottle store they'll be able to provide you with expert advice and many other fantastic recipes.

LITTLE CREATURES ROGER'S STYLE RECIPE

This brew has developed a huge following...an Amber Ale with an interesting mix of malts. Very difficult to describe but worth a try...you're sure to enjoy this brew.

The ingredients for the Roger's Style recipe are:

- Black Rock East India Pale Ale;
- S-04 Yeast;
- 250g Corn Syrup;
- 500g Premium Dark Dried Malt Extract; and
- 10g Cascade Hops.

Bottle Shop Price	RRP \$145.05
Recipe Price	RRP \$35.80
Brewers Saving	\$109.25



JAMES SQUIRE PORTER STYLE RECIPE

For flavours of roasted barley, wheat and a hint of bitter malt chocolate, combine these ingredients to produce a deep coloured rich brew with a delicate complexity and finesse, similar to the famous James Squire Porter.

The ingredients for the James Squire Porter style recipe are:

- 2 Malt Shovel Deep Roast Ale;
- 250g Chocolate Grain;
- 15g Fuggles; and
- Saflager S-23 Yeast.

Bottle Shop Price	RRP \$142.03
Recipe Price	RRP \$45.95
Brewers Saving	\$96.08



REDBACK STYLE RECIPE

Redback is a South German Wheat Beer style that is enormously popular. This recipe is one of our “best sellers.”

The ingredients for the Redback style recipe are:

- Brewcraft Bavarian Wheat;
- Brew Blend # 10;
- K97 Safwheat Yeast; and
- 10g Saaz Hop Pellets.

Bottle Shop Price	RRP \$221.39
Recipe Price	RRP \$30.95
Brewers Saving	\$190.44



CAFFREY'S STYLE RECIPE

This brew has a very pleasant malty flavour. A delicious rich and creamy ale.

The ingredients for the Caffrey's Style Recipe are:

- Muntons Yorkshire Bitter;
- Converter Kit #70;
- 500g Light Malt Extract; and
- Muntons Premium Gold Yeast.

Bottle Shop Price	RRP \$157.08
Recipe Price	RRP \$41.75
Brewers Saving	\$115.33



Full Bottle Members Get a Better Deal

FULL BOTTLE MEMBER DISCOUNT VOUCHERS.

You'll see that we have also sent you some special Full Bottle Member Discount Vouchers. There are 3 in total including a fantastic Member Only promotion for 2 Brew Fermenters. **To secure your discount you will need to present the vouchers at your local Full Bottle store before 4th September 2005.**

While you're there don't forget to drop in your Malt Shovel Pack draw entry form too! If you have any brewing tips you'd like to share or would like assistance at all please feel free to contact our Member Coordinator, Lynda Braine on **9444 0468** or email Lynda at lynda@westbrew.com.au

Happy Brewing!

FULL BOTTLE WINNERS

Congratulations to the following Full Bottle members who are the winners of our Whisky Profile Kit Competition.

- David O'Reilly, Yokine
- Arthur Gray, Brentwood
- Kim Ovens, Meekatharra
- Craig Lomax, Toodyay

These members won this prize simply by returning their draw entry to their Full Bottle store. It's so easy, make sure you put in your entry for the new competition....you could be one of our next winners!



MALT SHOVEL PACKS UP FOR GRABS

All Full Bottle members can enter this quarter's prize draw simply by returning their draw entry form to their Full Bottle home store. The prizes this quarter are a Malt Shovel Brewers Kit...which includes:

- 4 Malt Shovel Brewing Kits
- 2 S-04 Safale Yeasts and
- A Limited Edition James Squire T Shirt

It's a great prize valued at over \$100 so make sure you get your entry coupon in as soon as possible!

DOUBLE YOUR BREW Using Our New Improved 2 BREW FERMENTER

We now have in stock a new improved 2 Brew Fermenter...You can make up to 60 litres of your favourite drop in this fermenter. It comes complete with a fully sealable lid, tap and airlock.

Twice the pleasure

RRP \$79.95

NEW WINE PRODUCTS



Winexpert, a world leader in wine kit manufacturing, have just launched their Selection Estate Series Crushendo. These are ultra premium wine kits which enable you to enjoy the experience of making the equivalent of a \$60 commercial bottle of wine for only \$7.70 per 750ml bottle.

There are 2 kits currently available **Corvina Classico Di Veneto** and **Santa Ynez Valley Syrah**. Each kit comes with a **Crushendo™** grape pack to add more flavour and body intensity than ever before.

California Santa Ynez Valley Syrah

This wine has an enhanced deep colour and full bodied flavour with aromas of blackberry, smoke, plum and "jammy" fruit. It also has a hint of black pepper spiciness lurking in its velvety tannins. Delicious flavours of blackberry, blueberry, herbs, black currant toast and vanilla.

Included in the kit is toasted powder oak. This means that you can get the effect similar to that created by winemakers who age their wine in oak barrels. The addition of oak imparts warm, toasty, vanilla flavours and fragrances which, when properly balanced, can contribute greatly to the overall character of the wine. Oak can even improve the early drinkability of certain wines.



In the range there is also the **Corvina Classico Di Veneto**.

Corvina Classico has lush, intriguing aromas of ripe red cherries and raspberries, delicate hints of almond, toast and spice and a richly tannic finish that has the fruit lingering on your palate for many minutes.

Both of these ultra-premium 18L kits are available now from selected Home Brew Specialty stores.