Recipe Packs are the next step in kit brewing. Depending on the recipe, they contain various combinations of beer kits, liquid malt extracts, brewing sugars, specialized yeasts & noble hops to create an entirely different class of beer.

(Not included are cleaning & sterilizing agents, carbonation drops or crown seals).

Recipe & finings are included in each pack.

Flemish Phoenix
A light bodied Belgian-style blonde ale.  
Estimated ABV: 6.5%.  
Makes 20 litres

Bushy Vale Pale Ale
A pale ale full of character; malty with a marked herbal hop profile.  
Estimated ABV: 5.2%.  
Makes 20 litres

Death-By-Chocolate Stout
A double chocolate stout with heavy notes of roasted malts and dark chocolate.  
Estimated ABV: 5.3%.  
Makes 20 litres

Erdinger-Style Wheat Beer
A flavourful wheat beer, reminiscent of the famous German Erdinger Kristallweiss.  
Estimated ABV: 4.7%.  
Makes 20 litres  
Note: fermentation temperature will have a significant effect on the flavour of this beer. The beer should ferment between 15 & 24˚C. At the low end of this range the beer will have more clove-like flavour notes, while at the high end there will be more banana in the flavour profile. Temperatures between 15 and 24 degrees Celcius will produce a mixture of the two.

Mad Hatter Dark Ale
A robust and flavourful dark ale, slightly dry and fruity.  
Estimated ABV: 4.6%.  
Makes 20 litres

These Recipe Packs are sold exclusively by Brew For Africa www.BrewForAfrica.co.za / info@BrewForAfrica.co.za / 011 949 1009