

## **Old Spiced - makes 22 litres**

“Spice up your Brew!” A touch of cinnamon gives a noticeable refreshing flavour to dark beers. Always interesting to see how many of your friends can pick something different in your “Dark”.

### **Ingredients**

1.7kg Coopers Classic Old Dark Ale  
1kg Coopers Brew Enhancer 2  
2 tspn Ground Cinnamon

### **Method**

1. Dissolve Coopers Classic Old Dark Ale, Brew Enhancer 2 and Cinnamon in 2 litres of hot water.
2. Fill fermenter with cool water to the 22 litre mark and stir.
3. Sprinkle supplied yeast over the wort surface.
4. Ferment temperature should be in the range 20C – 23C if possible.
5. Bottle when specific gravity has reached 1.008 (or two readings the same over 24 hours).