

Stouter Stout - makes 18 litres

Coopers Stout has enjoyed a cult following with home brewers. Many believing it is the closest home brew style to the bottled version. Sure, it's good. You can make it better!

Ingredients

1.7kg Coopers Stout
1kg Coopers Brew Enhancer 2
Nothing Else!

Method

1. Dissolve Coopers Stout and Brew Enhancer 2 in 2 litres of hot water.
2. Fill fermenter with cool water to the 18 litre mark and stir.
3. Sprinkle supplied yeast over the wort surface.
4. Ferment temperature should be in the range 21C – 27C.
5. Bottle when specific gravity has reached 1.012 (or two readings the same over 24 hours).