

# Australian Sparkling Ale (EX)

Coopers has been making their flagship Sparkling Ale since 1862, although the formulation has changed over the years. Presently the beer will have brilliant clarity if decanted, but publicans often pour most of the beer into a glass then swirl the bottle and dump in all the yeast. In some bars, the bottle is rolled along the bar! When served on draught, the brewery instructs publicans to invert the keg to rouse the yeast. A cloudy appearance for the style seems to be a modern consumer preference. Always naturally carbonated, even in the keg. A present-use ale, best enjoyed fresh.

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Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

## RECIPE STATS

**Est. SG:** 1.051

**Est. FG:** 1.012

**IBU:** 34

**SRM:** 4

**ABV:** 5.1%

## INGREDIENTS

6.75 lbs Golden Light DME

1 lbs Maris Otter Malt

0.5 lbs Thomas Faucet Crystal 45 Malt

0.5 lbs White Wheat

1 oz Magnum Hops

1 oz Galaxy Hops

Wyeast London Ale III (1318) or White Labs Dry English Ale (WLP007) or Safale English Ale (S-04)

## BREWDAY NOTES

## BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag<sup>1</sup> and add ¼ to ½ of your extract<sup>2</sup>. Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons<sup>3</sup> and pitch yeast.

## HOP ADDITIONS

1 oz Magnum @45 min

0.5 oz Galaxy @10 min

0.5 oz Galaxy @0 min

## FERMENTATION

Ferment at 65-68°F

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<sup>1</sup> You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

<sup>2</sup> Why not add all of it? All that LME in 3-4 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization and makes the boil management a little trickier.

<sup>3</sup> Pre-cooling 2-3 gallons of water to use for topping up will get the wort to pitching temperature faster.