COOPERS BOTANIC ALE

The Coopers Brewing Team are mixing it up with the release of the limited-edition Coopers Botanic Ale, and we've got the brew-it-yourself version for you. Coopers Botanic Ale presents a delightful twist on our flagship ale with the infusion of Juniper Berries. Crafted with care, this beer unveils a rich golden hue and cloudy appearance. Fruity and floral hop aromas parade at first sip and are complemented by pine and subtle peppery notes that follow. Dry hopped with Nectaron Hops creates distinct orange peel undertones, that are perfectly balanced by a crisp bitterness. This brew will appeal to even the most sophisticated of botanical enthusiasts, or craft beer fans alike.

Beer Style	Ale
Flavour Profile	Malty, Hoppy, Herbal, Resinous, Fruity
Alcohol Content	5.8
Colour (EBC)	12
Bitterness (IBU)	40
Volume	23L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.7kg Thomas Coopers Bootmaker Pale Ale
- 1 x 1kg Coopers Brew Enhancer 3
- 2 x 500g Coopers Light Dry Malt
- 1 x 50g Nectaron Hops
- 1 x 25g Juniper Berries
- 1 × Coopers Commercial Yeast Culture (or use the supplied brew can yeast)
- 1 x 250g Coopers Carbonation Drops

1. MIX

- Clean and sanitise your Fermenting Vessel (FV) and all equipment which will come into contact with your brew.
- In a good size pot (around 5 Litres) bring 2L of water to the boil, meanwhile gently crush your Juniper Berries.
- Once water is boiling turn off the heat and add the Juniper Berries and let steep for 15 minutes.
- Strain the Juniper Berry water into your sanitised FV and add the Thomas Coopers Bootmaker Pale Ale, the Brew Enhancer 3, and Light Dry Malt and stir to dissolve.
- Top up with cool water to the 17 litre mark and stir thoroughly.
- Check the brew temperature and top up to the 23 litre mark with cool or warm water to get as close as possible to 18C.
- Add the 50g of Nectaron Hops to the FV (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- Add the Coopers Commercial Yeast Culture &/or sprinkle the brew can yeast, then fit the lid.

  Click here to view our how-to-video on Harvesting Commercial Yeast

2. BREW

- Ferment temperature should be as close to 18°C as possible.
- Once the foam has subsided and beer starts to clear, around day 6 take a gravity reading.
- Fermentation has finished once the specific gravity is stable over 2 days.
- Expected readings should finish in the range of 1012 – 1017.

3. BOTTLE

- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18°C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve in the short term.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 5.8% ABV.