



A CHANGE IS BREWING

STEP-BY-STEP GUIDE FOR DATA EXTRACTION

MY BREWERY

If you have any recipes (including completed brews or brews in progress) stored in 'My Brewery' which you want to keep, we recommend screenshotting or copying & pasting this information and storing elsewhere.

Start a brew

Brew Title: Coopers Sparkling Ale (23L)

Beer Style: Ale | Batch: 1

Start Date: 1 January 2018

Tags: "Coopers", "Sparkling Ale", "Sparkling Ale", "Coopers", "Sparkling Ale", "Sparkling Ale", CO

Ingredients:

- 1 x Thomas Coopers Intestore's Daughter Sparkling Ale (17g)
- 3 x Coopers Light Dry Malt (500g)
- 1 x Coopers Carbonation Drops (250g)

Directions:

- MIX: Place the Coopers Light Dry Malt in a sanitized, well drained fermenting vessel (FV). Add 2 litres of hot water, immediately place the fermenter up and swirl the contents until dissolved (about 15 sec) - this minimizes lumps. Add the Intestore's Daughter Sparkling Ale and stir. Add cold water up to the 23 litre mark and stir vigorously. Check the brew temperature and top up to the 23 litre mark with hot or cold water (whichever if necessary) to get it close or possible to 21C. Stir in the Coopers commercial yeast culture yeast or sprinkle the brew on dry yeast then fit the lid.
- BREW: Try to ferment in the 18C to 21C range. Although Ale yeast can ferment at very high temperatures (as high as 40C), the closer the brew is to 21C the clearer the flavour and aroma. Fermentation has finished once the specific gravity reading is stable over 2 days.

3. BOTTLE

Quilly fill clean PET bottles to about 5cm from the top. Add 2 carbonation drops per bottle and secure the caps (use only one carbonation drop for bottles intended to be stored for a longer period). Store the bottles upright in a location out of direct sunlight at or above 18C.

4. ENJOY

After at least two weeks, check for sufficient carbonation by squeezing the PET bottles. Bottles kept unrefrigerated should improve with age. When ready to drink, chill the bottles upright. The chilled beer may be poured into clean glasses, leaving the sediment behind. Repeat the alcohol content to be approximately 3.2% ABV.

Temperature (°C): 21 | Fermentation (Days): 15

Vital Statistics:

Colour	Bitterness	Body	Carbonation Method
04L	medium high	Heavy	Natural
Original Gravity: 1050	Final Gravity: 1011	Approx Alcohol Level: 45.6% ABV	

Photos: ADD A PHOTO

So that's it. Pretty simple right? Now why not share your brew recipe with your facebook friends & make sure other Brewer's Guild members can see it too.

1. You can screenshot this information by the following processes depending on your device.

Windows Desktop Computer/Laptop

- Use the 'Snipping Tool' found under Accessories and then save your file.
- Or use the keyboard shortcut 'PRINTSCREEN' this will create a copy of your screen and you'll then need to open a program such as Word, Paint etc to then paste the image by 'CTRL + V), then save your document/file.

Mac Desktop Computer/Laptop

- Use the 'Grab' tool found under Utilities and then save your file.
- Or use the keyboard shortcut 'COMMAND + SHIFT + 3' and the file will automatically save to your desktop.

Apple Mobile/Tablet Device

- Press and hold the 'Power' button (side of device) and click the 'Home' button (front of device) at the same time. Your screenshot will be automatically saved within Photos.

Samsung, Google, Windows, HTC Mobile/Tablet Device

Depending on model of your device it will be one of the two options.

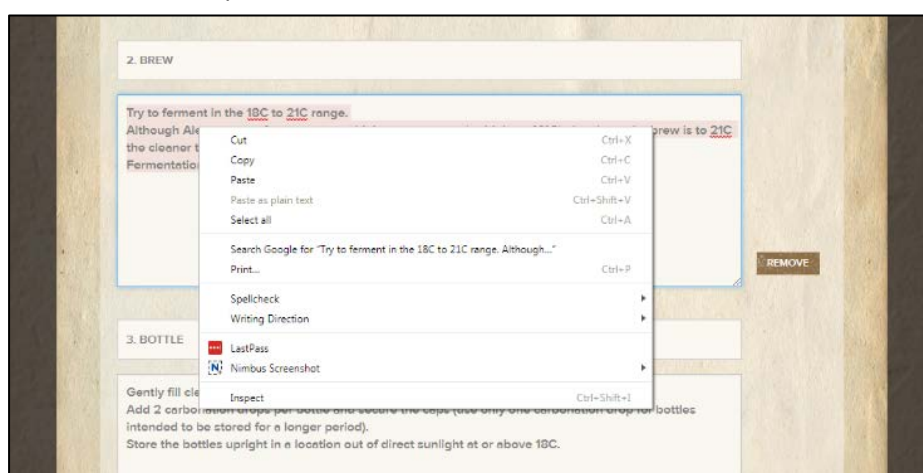
- Press and hold the 'Volume Down' button (typically side of device) and the 'Home' button (front of device) at the exact same time. Your screenshot will be automatically saved within Gallery/Photos/My Files.
- Or press and hold the 'Volume Down' button (typically side of device) and the 'Power' button (opposite side of device) at the exact same time. Your screenshot will be automatically saved within Gallery/Photos/My Files.

2. You can copy & paste the contents of each field into a word processing document/notes etc. This is your best option if you intend on digitally editing this information at a future date with ease. Please see the following processes for how to copy and paste depending on your device.

- Select the Recipe you'd like to view - it can be any recipe including current brew, my to brews or a completed brew. If the recipe is currently brewing you can simply select 'Edit This Brew' alternatively if it has not been brewed or if it is a completed brew select 'Brew Now'.
- This will then open the recipe page which has editable fields.

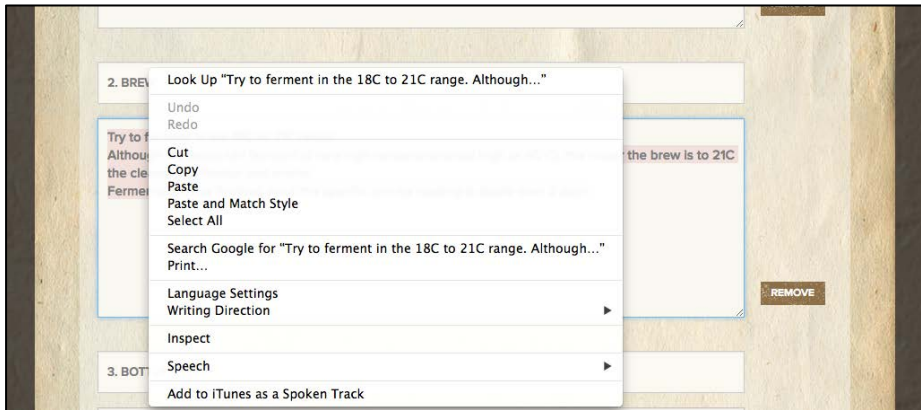
Windows Desktop Computer/Laptop

- Highlight text within each field (or highlight entire page noting this will copy across all button text) and right-click to select 'Copy', open a word processing document/notes and then right-click to select 'Paste.'
- Or use the keyboard shortcut 'CTRL + C' to copy, open a word processing document/notes and then 'CTRL + V' to paste.



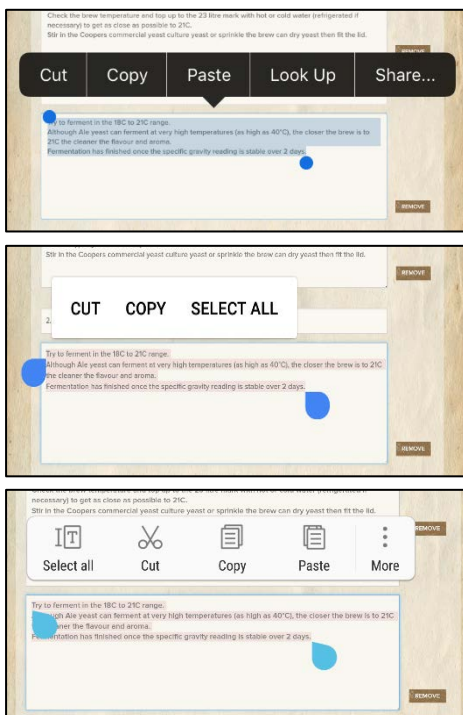
Mac Desktop Computer/Laptop

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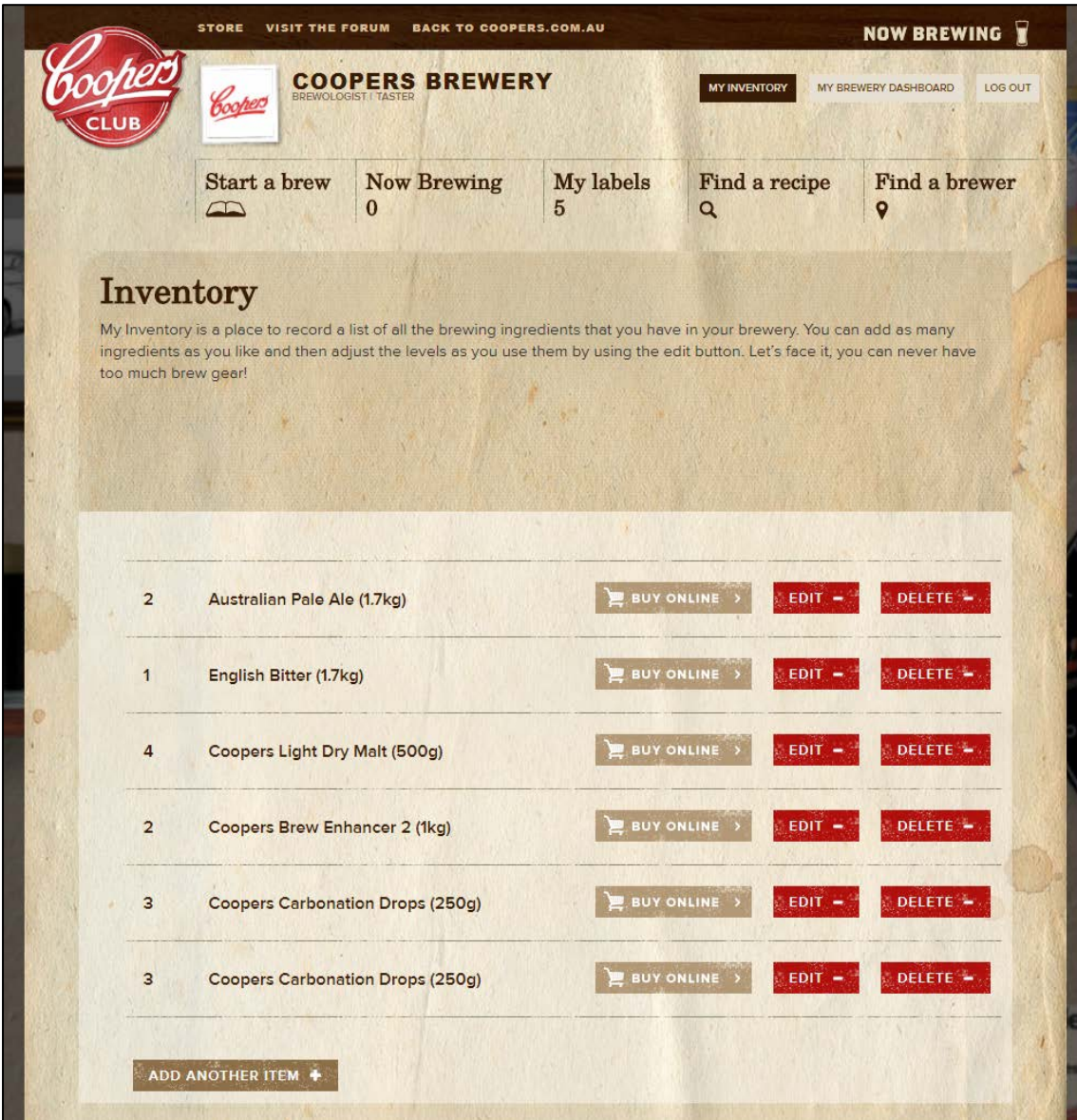
- Tap finger within relevant field as so the cursor appears. Hold finger within field for 1-2 seconds as so the action menu appears. Click 'Select All', click 'Copy', open notes/word processing document and tap finger and then click 'Paste'.



3. Note down with old-fashioned pen and paper.

MY INVENTORY

If you have inventory records which you want to keep, we recommend extracting this data by one of the three methods to be able to access and store this information elsewhere.



The screenshot shows the 'My Inventory' page on the Coopers Brewery website. The page has a light brown, parchment-like background. At the top, there is a navigation bar with links for 'STORE', 'VISIT THE FORUM', and 'BACK TO COOPERS.COM.AU'. The Coopers Brewery logo and 'COOPERS BREWERY BREWOLOGIST | TASTER' are prominently displayed. Below the navigation, there are several menu items: 'Start a brew' (0), 'Now Brewing' (0), 'My labels' (5), 'Find a recipe' (with a magnifying glass icon), and 'Find a brewer' (with a location pin icon). The main content area is titled 'Inventory' and includes a brief description: 'My Inventory is a place to record a list of all the brewing ingredients that you have in your brewery. You can add as many ingredients as you like and then adjust the levels as you use them by using the edit button. Let's face it, you can never have too much brew gear!'. Below this is a table listing the inventory items:

Quantity	Item Name	Weight	Actions
2	Australian Pale Ale	(1.7kg)	BUY ONLINE > EDIT - DELETE -
1	English Bitter	(1.7kg)	BUY ONLINE > EDIT - DELETE -
4	Coopers Light Dry Malt	(500g)	BUY ONLINE > EDIT - DELETE -
2	Coopers Brew Enhancer 2	(1kg)	BUY ONLINE > EDIT - DELETE -
3	Coopers Carbonation Drops	(250g)	BUY ONLINE > EDIT - DELETE -
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At the bottom of the table, there is a button labeled 'ADD ANOTHER ITEM +'.

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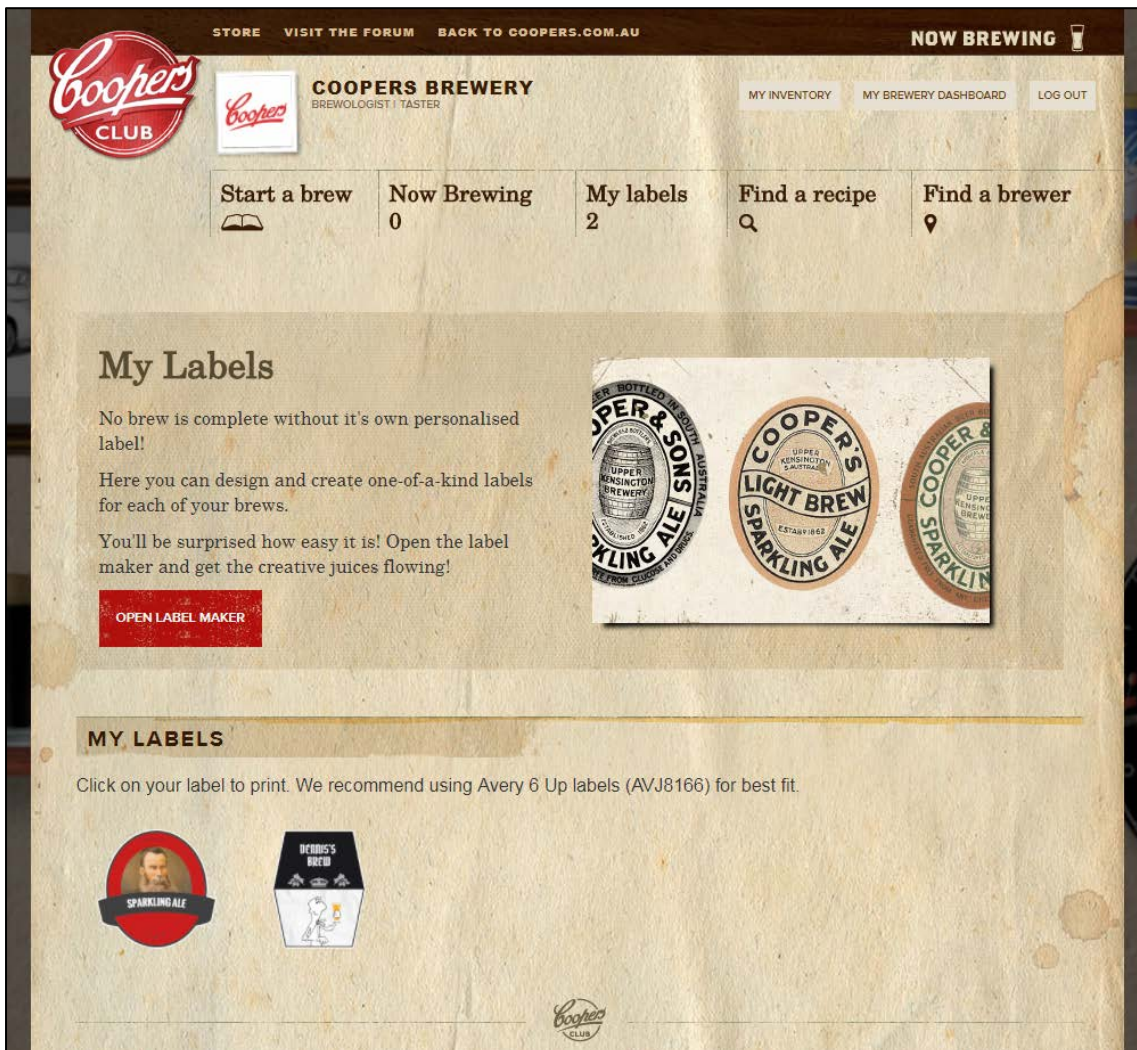
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- 2. You can highlight your screen with the cursor to then copy & paste within a word processing document/notes etc. This will paste all additional content such as the Buy Online, Edit & Delete button text. This is your best option if you intend on digitally editing this information at a future date with ease.**
- 3. Note down with old-fashioned pen and paper.**

MY LABELS

If you have labels in the Label Maker which you want to keep, we recommend saving the image file and storing elsewhere – so that you can continue to print them. Please see our recommended processes below.



1. You can save the image file by the following processes depending on your device.

Windows or Mac Desktop Computer/Laptop

- Click on your label under the 'My Labels' heading, this will drop down the 'Label Detail' heading. Right-click the larger label image and select 'Save Image As', the save dialog will appear for you to save where you wish.

Apple, Samsung, Google, Windows or HTC Mobile/Tablet Device

- Hold finger on the larger label image and select 'Save Image' or 'Download Image'. Your label will be automatically saved within Photos/Gallery/My Files.