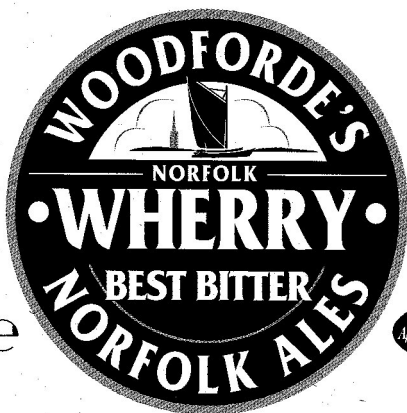


WOODFORDE'S



3kg e

Approx 4.5% A.B.V.

INSTRUCTIONS

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes. Pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 pints) boiling water, top up with cold water to 23 litres (40 pints) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Add the yeast, cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20° C, 65-70° F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014°).
- 4 Transfer the beer into bottles or a pressure barrel with a little sugar (half a teaspoon per pint) to help condition the beer. Stand bottles or barrel in warm place for two days then allow 14 days in cool place or until beer has cleared.

INGREDIENTS

Made from 100% pure Hopped Malt Extract (Malted Barley, Hops, Water), Dried Brewing Yeast

STORE IN A COOL, DRY PLACE

See base of box for Best Before Date

MANUFACTURED IN ENGLAND BY MUNTONS PLC. STOWMARKET, SUFFOLK, ENGLAND IP14 2AG

Real Ale Kit

~ Made with Malt, Hops, Water & Yeast ~