Brewing instructions

3.0 kg beer making kits

3kg boxed kit, contains

- 2 x 1.5kg cans of hopped brewers malt extract (Formulated to brew 22.5 Litres of 1040 original gravity beer)
- One sachet of English Ale brewing Yeast.

Preparing to brew:

- Proprietary cleaner/sanitiser. (Such as Brewmaker Bruclens)
- Can Opener
- Brewers Paddle/Long Mixing Spoon (not wooden)
- 25L fermenter with lid
- Racking Cane with bucket clip and siphon tubing
- Thermometer
- Hydrometer

Storing and serving the Beer:

- 40 x 1 pint brown sturdy glass bottles or an equivalent volume of plastic fizzy drinks bottles
- 40 x Crown Caps and Bottle Capper
- Alternatively you may prefer a 40 pint homebrewers barrel

Instructions for preparing to brew the beer

It is advisable to read these instructions in full and familiarise yourself with them before commencing brewing.

Preparation;

- Clean and Sanitise all equipment that comes into contact with the ingredients, (Bruclens steriliser, cleaner and deodoriser is excellent for this purpose)
- Rinse everything thoroughly in cold water (at least 3 times)

Making Up the Beer Kit.

This is an all malt extract beer kit and contains 3kg of brewery quality liquid malt extract. It requires no additional ingredients other than water and a small amount of sugar to help carbonate the beer once it is ready for bottling or barrelling.

Wipe the tins over with sanitising solution then stand them in hot water for 10 minutes to help soften the sticky malt extract.

After 10 minutes, remove the tins and dry them. Open the tins with a sanitised tin opener and pour the malt extract into the fermenter.

Fill the empty tins with boiling water and stir to dissolve any remaining extract. Using a clean tea towel to pick up the hot tins, pour the contents into the fermenter. Mix the extract and hot water thoroughly with a brewers paddle.

Top up the fermenter with fresh cold water to the final volume of 22.5Litres. Using an accurate measuring jug will help ensure the gravity of the wort comes out at 1040 (at 20 degrees C).

Before adding the final few litres it's advisable to check the temperature, this should be between 20 and 25 degrees C. If it is lower, add boiling water to raise the temperature as required.

If it is higher than 25 degrees C, continue to top up with cold water, snap on the fermenter lid and allow the wort to cool. Placing the fermenter in a sink of cold water will speed this process.

Once the wort has been prepared and is at the correct temperature, stir it briskly with a brewers paddle for 2 minutes (This adds oxygen to the wort and will help ensure a healthy and complete fermentation).

Adding (or pitching) the Yeast

With the wort between 20 and 25 degrees C, sprinkle the dried yeast evenly over the surface of the wort and leave.

Snap on the lid then release a small section to allow the Carbon Dioxide produced during fermentation to escape.

Fermentation

The fermenting beer should be kept between 17 and 24 deg c and within 24hrs a foamy yeast head will appear on the liquid (wort). Any patches of a brown residue that may also appear are quite normal.

Check and note the specific gravity daily with the hydrometer. After approximately 4-6 days, once the yeast head has completely subsided, transfer to sterilised bottles or sterilised pressure barrel.

Once fermentation is complete, the specific gravity should be approximately 1009, although one or two points either side is fine. If it is any higher, check the temperature is 17 degrees C or above and with a sanitised paddle, gently stir the beer to re-suspend the yeast that has settled out. Leave for a few more days before checking the gravity once more.

At this stage the beer should be treated gently to avoid introducing any oxygen or airborne bacteria as this could cause it to oxidise or spoil.

Barrelling

Boil 80 grams of brewers sugar (glucose) in approximately 250ml of boiling water, allow it to cool then pour into a sanitised pressure barrel. Using the racking cane and siphon or fermenter tap and clear PVC tubing transfer the beer from the fermenter to the barrel leaving the majority of the sediment behind. The tubing should reach the bottom of the barrel and the outlet submerged below the liquid level as soon as possible to minimise turbulence. Once the barrel has been filled, replace and tighten the cap.

Bottling

Boil 80 grams of brewers sugar (glucose) in approximately 250ml of boiling water, allow it to cool then, gently pour this into the beer. Slowly stir in this solution to evenly disperse it throughout the beer, disturbing the sediment as little as possible. Wait 30 mins for any sediment that has become disturbed to settle again then using a siphon or tube attached to the fermenter tap, fill the bottles to within half an inch (12mm) of the top. While filling, ensure the tubing is pushed right to the bottom of the bottle to minimise turbulence. Cap with sanitised crown or screw caps depending on what type of bottle is being used.

Bottling and Barrelling

Once filled, leave the bottles or barrel in a room where the temperature is around 17-24 degrees C to allow the priming sugars to ferment and condition the beer. After this period the barrel or bottles should be moved to a cool place to allow the yeast to settle out and the beer to mature and clear. While 13 degrees C is ideal, the beer can be matured at a warmer temperature but it will take longer to clear. The beer needs about 4 weeks to mature, although it can be sampled before then.

Beer conditioned in a bottle will have a small amount of sediment at the bottom. When serving, tip the bottle and glass towards each, slowly levelling the glass as it fills. Stop pouring once any sediment reaches the neck of the bottle. With practice only a small amount of beer will be left behind.

Beer served from a barrel should be under slight pressure to prevent oxygen entering the barrel. If necessary, top up with co2 from a bottle or sparklet bulb. If gas isn't available then the cap can be loosened to allow air in and beer out - this will shorten the life of the beer in the barrel.