

INSTRUCTIONS

- Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes.

 Pour can contents into the sterilised fermenter.
- 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 hop sachet, then 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°).
- 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

Barley Malt Extract, Rye Malt Extract, Hops, Brewing Yeast (in sachet), Hop Enhancer (in sachet)

STORE IN A COOL, DRY PLACE

See base of box for Best Before Date

For further enquiries please contact our technical helpline on (+44) (0)1449 618300 or email homebrew@muntons.com

Manufactured in England by Muntons plc. Stowmarket, Suffolk, England IP14 2AG





St. Peter's Hall is near Bungay in Suffolk and dates from around 1280. It is the centerpiece of the St. Peter's Brewery site.

In 1539 the east wing was added using materials from the nearby Flixton nunnery which was one of a dozen monastic houses given to Cardinal Wolsey by King Henry VIII to finance the building of a school in Ipswich, Suffolk's county town.

Then, as today, Suffolk barley was carefully malted to brew beers and ales and that tradition lives on today at St. Peter's Brewery.

This beer kit allows you to enjoy the unique taste of St. Peter's beer brewed with your own fair hand.

Our head brewer has included the same quality ingredients of St. Peter's Ruby Red Ale in this easy to use beer kit.

St. Peter's Ruby Red Ale is a delicious tawny red ale with subtle malt undertones and a distinctive spicy hop aroma.

Discover the difference with St. Peter's.

St. Peter's Brewery Co Ltd.

www.stpetersbrewery.co.uk