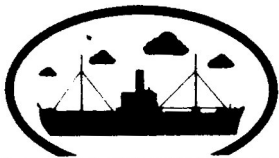


**MAKING
THE MOST
OF YOUR**



GEORDIE

How do I brew?

Brewing is a four stage process; first you make a wort, second you allow fermentation, third you bottle and finally let your beer mature. **IT IS ESSENTIAL** that all your equipment is **CLEAN**. Use a sterilising solution made from Chempro SDP or sodium metabisulphite. Useful extra equipment, besides the essential 5 gallon plastic container, plastic tube and bottles, is a hydrometer to tell you when fermentation has stopped and a siphon tube with a 'u' bend to help you avoid disturbing sediment.

The Wort

The wort is the mix of natural ingredients from which you brew. Empty the contents of the can into the plastic container, and add 1kg of sugar. Stir in four pints of boiling water, until the mixture has dissolved.

Now add the rest of the water (36 pints for a 40 pint kit or 26 pints for a 30 pint kit), which should be cold this time so that you get a lukewarm solution (temperature 65°-75°F., 18°-24°C.).

Fermentation

Sprinkle the contents of the yeast sachet on the brew and stir in. Cover and allow to ferment at room temperature (65°-75°F., 18°-24°C.). It is important to take hydrometer readings every day and bottle once the specific gravity has been at or below 1.005 for two days.

Note: Fermentation time is about a week but will be longer in cold weather.

Bottling

Put $\frac{1}{2}$ a level teaspoon of sugar per pint into each bottle. Without disturbing sediment, siphon off beer into bottles, leaving $1\frac{1}{2}$ " of space at the neck. Screw or press caps on tightly and shake to dissolve sugar. Remember non-returnable bottles are not suitable. If using a five gallon pressure barrel, put $2\frac{1}{2}$ oz of sugar for a 40 pint kit, dissolved in about a pint of your beer, then siphon in the remainder (for 30 pint kits only use 2 oz of sugar).

Maturing

Store at room temperature for four days, then put in a cool place for at least 10 days, to mature and clear (3-4 weeks for barrels). The beer will continue to improve for some time after this vital 10 days, so further patience will be rewarded.

Serving

The secondary fermentation in the bottle causes a small deposit to form, so remove the caps quickly and smoothly, then pour carefully into a large jug, leaving the sediment undisturbed in the bottle. In hot weather this is more easily accomplished if you've chilled your beer for up to two hours before serving. After this, all you need do is sit back and enjoy the natural taste of traditional beer—Cheers! We believe you will continue to be pleased with the quality of your Geordie beer.

Just in case

If you follow the instructions your brew should be trouble free. However, we would recommend that before starting you make a note of the numbers shown on the base of the can.