



Muntions PLC

WORLD CLASS MALT

Connoisseurs
Range

**BREWING
INSTRUCTIONS**

INTRODUCTION

The Muntons Connoisseurs Range brings together an uncompromising blend of quality ingredients designed to brew truly exceptional beers.

As the Connoisseurs Range is sold in a wide variety of different markets worldwide, some brewing practices vary. We have, therefore, included with our recipe a number of alternative options which will enable you to produce beers with flavours tailored to suit your own taste. Whilst demands may vary in different markets, all Muntons Connoisseurs brewers aim to brew good beer - every time. By following these instructions and selecting the options which appeal, you will be able to brew exceptional beers time after time.

RECIPE TO BREW 23 LITRES - 40 UK PINTS (6 US GALLONS) OG 1040° TO 1044°

- 1 Remove label from the can and keep for instructions. Meanwhile, start sterilising your fermenter and stirrer.
- 2 Stand the can in hot water for 5 minutes to soften the contents.
Then start boiling 3.5 litres (6 UK pints) of water.
- 3 Open the can and pour the contents into your cleaned and sterilised fermenter.
- 4 Add the boiling water to the fermenter.
- 5 Add 1 Kg (2.2lbs) of sugar (preferably brewing sugar).
- 6 Thoroughly mix the fermenter's contents to dissolve the sugar and malt extract.
- 7 Add 17.5 litres (31 pints) of cold water to bring the volume up to 5 UK Gallons. Stir and leave to stand until the temperature reaches 18 - 21°C (65 - 70°F).
- 8 Sprinkle in the yeast supplied and stir.

- 9 Cover the fermenter, place in a warm area at 18 - 21°C (65 - 70°F) and leave to ferment.
- 10 Fermentation will be complete when bubbles cease to rise (usually after 4 - 6 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1008°.
- 11 Siphon the beer into strong bottles or a pressure barrel. Be careful not to disturb the yeast sediment and only use returnable beer bottles.
Non returnable bottles may not be adequate to withstand conditioning pressure.
- 12 Add half a teaspoon full of sugar per pint to each bottle (or a maximum of 85gms 3oz, per 5 UK Gallon pressure barrel).
- 13 Cap and seal the bottles securely and stand the bottles or pressure barrel in a warm place for two days.
- 14 Finally, move the bottles or pressure barrel to a cool place for 14 days, or until the beer is clear, before drinking.

We would encourage you to experiment with the use of hopped or plain Spraymalts, to adjust the recipe formulation to brew a beer which exactly suits your requirements. If you find that the beer brewed using pure Spraymalt in place of sugar is too rich, then try a 50/50 substitution of Spraymalt for sugar.

CLEANLINESS

Ensure that all equipment and bottles etc are thoroughly sterilised and rinsed when brewing. Several specialised products are available for this purpose from your re

TWO STAGE FERMENTATION

This involves the use of a closed fermenter with a fitted airlock after the initial vigorous fermentation has taken place.

Ferment, as in the main instructions for 2 days and then transfer the beer to a sterilised second fermenter. The second fermenter should have a tight fitting lid with airlock. Avoid disturbing any yeast sediment in the original fermenter when transferring the beer.

The main benefit of this practice is to ensure that your beer contains as few dead yeast cells as possible. Additionally, the beer can mature in the second fermenter with no risk of airborne contamination by bacteria. In some countries, such as Australia and New Zealand, all fermenters come fitted with an airlock as standard. This is excellent practice, as, once again, the risk of airborne contamination is minimised.

YEAST REHYDRATION

Whilst you may follow the instructions and simply sprinkle yeast on top of your wort at Stage 8, it is preferable to rehydrate the yeast first.

When you open the kit and begin the brewing process, pour a little cooled, boiled water (no more than $\frac{1}{3}$ cup) at 40 - 45° (104 - 115°F) into a sterilised cup and add the dried yeast to this. (Not the water to the yeast). Leave for about 10 minutes and then stir before adding to the wort. This will encourage a vigorous start to the fermentation.

We must stress that this is not a yeast starter, simply a yeast rehydration technique which avoids the risk of 'cold shock' which can sometimes occur when yeast is simply pitched directly into the wort itself. The main benefit is to reduce the time during which the wort is vulnerable to bacterial infection prior to the yeast commencing its vigorous fermentation.

SUMMARY

Whichever brewing method you choose, you can be sure that Muntons Connoisseurs Range kits will brew beers true to type and consistent from batch to batch. We hope you enjoy the beer you have produced and trust that you will try other beers from the Muntons ranges:-



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