

PRIDE OF YORKSHIRE

Brupaks

BASIC INSTRUCTIONS

IMPORTANT! PLEASE ENSURE THAT ALL EQUIPMENT HAS BEEN STERILISED BEFORE USE.

Place both unopened cans into a pan of very hot water and leave for a few minutes for the contents to soften. Meanwhile rehydrate the yeast by pouring into a sterilised cup containing plain lukewarm (38°C to 40°C) water. Pour the contents of the cans into a sterilised fermenter. Refill both cans with boiling water and stir to dissolve the remaining extract, place the perforated bag(s) of hops/grains into one can and leave to stand for 15 minutes. Remove the perforated bags and empty both cans into the fermenter. Stir well until thoroughly mixed. Make up to the required volume with cold water and stir again. When the malt extract solution is below 25°C (a self adhesive thermometer strip affixed to the fermenter is recommended) add the yeast and stir vigorously for several minutes to introduce oxygen. Loosely cover and keep at 18°C to 20°C until fermentation is over. This will take 5 to 7 days depending on temperature.

Confirm that fermentation is over by testing the residual sugar content with a hydrometer, the reading should be 1.010 or less. If the reading is still significantly higher than 1.010, gently stir the beer to redistribute the yeast and leave covered for two further days. If the hydrometer reading is 1.015 or less and no further gravity drop has occurred, you can assume that fermentation is over.

Siphon the beer into bottles or a draught dispenser primed with sugar (preferably corn sugar) at the rate of ½ teaspoon per pint (1 teaspoon per litre). Store at room temperature for two weeks, then transfer to a cooler place for conditioning. After a further two weeks your beer will be in perfect condition for you to enjoy.

This beer kit is designed to clear without the use of finings provided the instructions are closely followed. Should clearing problems occur, however, the use of *Brupaks Isinglass Paste* is recommended.

ALTHOUGH EXCELLENT BEER WILL BE PRODUCED USING THE ABOVE METHOD, SUBTLE FLAVOUR CHANGES CAN BE MADE BY USING A FEW ADVANCED BREWING TECHNIQUES. PLEASE SEE OVER FOR SUGGESTIONS.

ADVANCED INSTRUCTIONS

Although the Brupaks Microbrewery Series are essentially easy to make 'no boil' kits, by adopting a few advanced brewing techniques you can tailor the beer to suit your particular preferences. Below are some hints on how to achieve your perfect pint.

The two cans in this beer kit contain *concentrated wort*. This wort has been manufactured from premium brewing grade two-row malted barley, mashed under brewhouse conditions and boiled with the finest aroma hops before being evaporated and canned. The evaporation process is performed under vacuum at the lowest possible temperature so that when the wort is diluted back to its original volume its colour and flavour are retained.

The sweetness of the malt and the hop bitterness are in perfect balance here but, as in most things, everyone's tastes are different. Some people prefer sweet, malty beers while others prefer them more bitter. Hops provide not only bitterness, but also flavour and aroma. These attributes can be adjusted using the extra hops provided. Sweetness can be increased by adding non-fermentable sugars. Alcoholic strength can be raised if desired but care must be taken to avoid disturbing the overall balance of the beer.

On the page opposite you will find some useful tips to help you get the best from this kit. We hope that you will derive much fun and pleasure from both brewing and drinking it.

BOILING

There is much disagreement amongst brewers about whether to boil beer kits. The opinion of Brupaks is that a short boil of 5 to 10 minutes is beneficial in that it ensures sterilisation of the wort and allows the brewer to increase hop bitterness, flavour and aroma by the addition of extra hops. Boiling for more than 10 minutes can cause problems with clarity and should be avoided. Before boiling the wort should be diluted as close as possible to the final volume so that the maximum amount of brewing water is boiled. After boiling rapid cooling is required. The use of a Brupaks wort chiller is recommended for this purpose.

HOPS

The bag of hop pellets supplied can be used for three distinct purposes. To add bitterness remove around 5 litres of diluted wort add the perforated bag of hops and bring to the boil in a large saucepan. After 40 minutes pour the liquid back into the bulk and discard the hops. *Care! Ensure the temperature of the wort is below 25°C before pitching the yeast.* To increase flavour without adding bitterness boil as above for 10 minutes only. For a beautiful hop aroma place the hop bag in a sterilised cup and cover with 250ml of boiling water. After 5 minutes add the bag and the water to the bulk. This is best done in either the secondary fermenter or the dispensing barrel.

SWEETNESS

Adding ordinary sugar will not sweeten the beer as it will be fermented by the yeast. A non-fermentable sugar such as lactose added to the fermenter (try 100g grams at first) will do the trick but don't overdo it as its flavour can be overpowering.

STRENGTH

The age old practice of adding vast amounts of sugar to increase alcoholic strength is a sure way to ruin your beer. Although some add small amounts of invert sugar, most commercial brewers of quality real ales use only malt, hops, yeast and water. Homebrewers who aspire to emulate their commercial counterparts should do likewise. The best way to increase strength without altering the balance of the beer is simply to reduce the volume of water. For example, reducing the brew length from 5 gallons to 4 gallons will increase the alcohol by 25%. Another way is to add extra malt extract. Powdered 'spraymalt' is ideal for this purpose. To maintain the correct balance the hopped variety should be used.

FERMENTATION

The importance of wort aeration cannot be overemphasised. Yeast can only multiply in the presence of oxygen and a large healthy colony of yeast is required for a thorough fermentation. When the wort has cooled to around 20°C, it should be stirred roughly with a sterilised spoon or paddle for at least 5 minutes, preferably more, so that as much oxygen as possible is dissolved. The rehydrated yeast is then stirred in and the fermenter covered. When primary fermentation is over, a good practice is to transfer the beer to a secondary fermenter, a glass carboy is ideal, fitted with an airtlock. This will allow more yeast to drop out of suspension, thus aiding clarification.