

## BASIC INSTRUCTIONS FOR HOME BREWING

### Cleaning & Sterilising the Fermenter and Equipment

- The Fermenter (A) - With the bung fitted to the tap hole (B) of the fermenter, add a solution of 2 teaspoons of Pink Stain Remover washing & sterilising powder to 2 litres of hot water; attach the lid (C) and roll so that all internal surfaces of the fermenter are thoroughly covered by the Pink Stain Remover solution. Finally, allowing the solution to run out through the tap hole, rinse thoroughly.
- Other Items – Using a jug or the fermenter, immerse the tap & sediment reducer (D), the airlock & grommet (E) and the plastic spoon in a solution of 1 teaspoon of Pink Stain Remover washing & sterilising powder to 1 litre of hot water. Again, rinse thoroughly.

### Assembling the Fermenter

- Fit the sediment reducer into the rear of the tap, with the slot facing up.
- Screw the tap securely into the tap hole of the fermenter.
- Fit the grommet into the lid of fermenter and insert the airlock.
- Peel the backing from the thermometer and fix the thermometer to the centre outer face of the fermenter.

### Making up the Brew

- Remove the cap and label (providing it's a paper label) from the can of beer concentrate and put the packet of yeast aside. Stand the can in hot water for about 10 minutes to soften the contents
- If finishing hops are to be used, prepare the hops (12 grams of hop pellets contained in a "tea-bag"), by steeping in a cup of boiling water for approximately 10 minutes while preparing the rest of the brew.
- Empty the contents of the can together with the required brewing sugar/powdered malt/malt extract etc. into the fermenter, rinse out the can several times with hot water and add the contents to the fermenter (take care to use a tea towel or such when picking up the hot can). Please note: It is important that you don't add too much hot water when rinsing out the can, it is far easier to achieve the ideal temperature in the fermenter when your adding the water while topping up to the 22 litre mark.
- Using the plastic spoon, thoroughly dissolve the contents of the fermenter.
- Top up the contents of the fermenter to 22 litres by adding hot or cold water so that the final temperature is ideally between 21 and 28 degrees, and then stir thoroughly.
- If using a clearing agent (finings), dissolve the finings in a cup of hot water and add to the brew in the fermenter.
- Pour in the contents of steeped hops prepared earlier, including the "tea bag", then stir.
- If the ideal temperature cannot be achieved but if the temperature is between 18 and 32 degrees open the packet of yeast and sprinkle the contents over the surface of the brew in the fermenter.
- Attach the lid & airlock to the fermenter and half fill the airlock with clean water.

### Fermentation

- Fermentation will begin within 12 to 24 hours after the yeast is added and will usually be complete within 6 to 12 days, depending upon the temperature at which the brew is maintained. Note that fermentation can take longer, especially in winter.
- It is important to maintain a constant brewing temperature.
- If the brew gets below 16 degrees and ale yeast has been used, some form of heating will be required. In the form of a heating belt or a brewing heating pad.
- The optimum temperature for ale yeasts is 18 to 24 degrees. Quality lager yeasts tolerate temperatures down to as low as 10 degrees, which is great for winter brewing of nice crisp lagers and pilsners.

### Bottling

- Never bottle until fermentation is totally completed. The only way to be sure of complete fermentation is by using the hydrometer (F) to monitor the fermentation of the brew. Don't rely on the airlock water level as the sole means of monitoring fermentation.
- When fermentation is complete draw off approximately half a cup of liquid from the tap at the bottom of the fermenter. Discard this liquid, as it will be full of sediment.
- Slowly fill the test jar (G) (the transparent plastic container in which hydrometer is stored) from the tap to just over halfway to allow the hydrometer to float freely. Gently spin the hydrometer to release the bubbles of carbon dioxide clinging to it, hold the test jar up to eye level so that an accurate reading can be taken. Bottling can proceed once the hydrometer readings have remained unchanged over a period of two days.
- Thoroughly clean and sterilise all of bottles, preferably with a Pink Stain Remover washing & sterilising power solution, being sure to finally rinse all bottles with cold water.
- Add white sugar to each bottle, using the sugar measure (H), or add the required number of carbonation tablets.
- Fit the sterilized brewer's bottler (J) into the tap (tight fit) and turn on the tap. Fill each bottle to the top. When the bottler is removed an air space will be provided.
- Fix crown seals to the bottles and shake each bottle by tipping it upside down.
- Especially in the winter, the bottled brew must be left to stand in a warm (18 to 25 degrees) location for up to 10 days to enable secondary fermentation (carbonation) to occur.
- Initial tasting can commence after 2 weeks. However, for best results wait until the brew has been bottled for 6 weeks or even longer. The bottled beer will continue to improve with further aging.