

The Fine Vine

Wine and Beer Making Supplies

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Improved Beer Kit Instructions for Concentrate Cans

DAY 1:

Date _____ S.G. _____ (1.040 - 1.050)

PRIMARY FERMENTATION

Sanitize and rinse the primary fermenter, spoon, hydrometer, thermometer and spoon.

Before you start...Make sure your primary fermentor is marked where the 23L line is... or measure it out first time

1. Add approximately 5-6 inches deep of HOT water to primary
2. Add you Canned Kit plus approx.. 1KG fermentables (see Appendix at end) into the primary.
3. Stir very well.
4. Add cool water to a final total volume of 23L product in primary.
5. Take and record specific gravity (S.G.) now.
6. Only when temperature stabilizes at 18C – 24C... Sprinkle yeast on the surface- Do not Stir
7. Put the lid on the fermenter and store at room temperature (18-24°C [65-75 °F]). If possible, raise the fermenter approximately one metre (3 ft.) onto a strong counter or table to avoid disturbing the sediment when racking.

Over 3 days the beer will develop a head of foam, indicating that fermentation is proceeding. When this head of foam drops (Day 4 - 7) it is time to rack the beer to your carboy.

DAY 4-7:

Date _____ S.G. _____ (1.020 or lower)

SECONDARY FERMENTATION

The vigorous fermentation will be complete. Sanitize and rinse the carboy, siphon rod, siphon hose, bung and airlock.

1. Use the siphon hose and siphon rod to gently rack the beer from the elevated primary fermenter to the carboy. Be careful not to disturb the sediment on the bottom of the primary fermenter.
2. Place the carboy in your elevated fermentation area.
3. Attach the bung and airlock. Half fill the airlock with water.

In 10 more days your beer should be finished fermenting. Few, if any, bubbles should appear on the surface or around the edge. There should be no signs of ferment

Continued over →

DAY 14-17:

Date _____ S.G. _____ (1.020 or lower)

PRIMING

Sanitize and rinse the primary fermenter, measuring cup, siphon rod, siphon hose, spoon, bottles and caps.

2. Gently rack your beer into the primary fermenter. Be careful not to disturb the sediment on the bottom of the carboy

1. For carbonation dissolve 1¼ - 1½ cups dextrose (priming sugar) in 250 ml (one cup) boiling water and pour into primary fermenter and gently stir..

BOTTLING

1. Elevate the primary fermenter.

2. Siphon the beer from the primary fermenter into sanitized bottles. Leave about one inch of space beneath the cap.

3. Cap your bottles tightly.

Your beer will become temporarily cloudy over the next few days as the remaining yeast consumes the priming sugar and carbonates your beer.

STORAGE

Store the bottled beer at room temperature (18-23°C [65-75 °F]) in a dark place for 14 days. Then try one of your beers to see if it is fully carbonated. If it isn't, leave the rest of the beer for an additional week. Once your beer is carbonated, it should be stored in a cool, dark place.

Your beer will improve considerably with 3 or 4 weeks more ageing. Because each bottle will contain a small amount of sediment, your beer should be stored upright. and poured carefully into a pint mug while leaving the sediment behind

SERVING

1. Cool your beer to serving temperature.

2. Keeping the bottle upright, gently remove the cap.

3. Pour your beer carefully and slowly into a glass, leaving the last tablespoon in the bottle. This will leave the sediment behind.

4. Rinse the bottle immediately; it will be much easier to sanitize the next time you bottle.

5. Enjoy your hand-crafted beer!

Appendix:

Common substitutes for 1KG fermentables

1.35KG Brewers syrup -- This is the best product to make a beer kit exactly as it is intended to be by the label. #1 Seller at The Fine Vine

1KG Dry Malt -- Excellent quality and will add deeper colours, more body, and more malty flavour to your beer. Comes in Light, Medium, or Dark

1Kg Beer Enhancer -- A mixture of dry malt & dextrose. Will add some body and colour and flavour to the beer.