

Brewhouse

Equipment Required

PRIMARY FERMENTER: A 30 - 46 litre (7 - 10 Imp. gal) food grade plastic container with a cover.

CARBOY: A 23 litre (5 Imp. gal) bottle-shaped container made of glass or food-grade plastic.

AIRLOCK AND RUBBER BUNG: Together they form a valve that seals the carboy at the neck. It prevents oxygen and spoilage organisms from entering while allowing fermentation gases to escape.

SIPHON HOSE AND SIPHON ROD: 1.8 m (6 ft.) of food-grade tubing attached to a rigid acrylic rod. Used for transferring beer from one container to another while leaving sediment behind.

HYDROMETER AND TEST JAR: A hydrometer measures specific gravity (S.G.) and is very useful for monitoring the progress of fermentation. You should take a hydrometer reading at each step and record the S.G. in the space provided.

FLOATING THERMOMETER

WINE THIEF: Used for removing samples from the carboy in order to measure specific gravity (S.G.). Lower thief into carboy and allow it to fill. Place finger over open top and remove.

SPOON: Food-grade plastic, approximately 70 cm (28 in.) long.

BEER BOTTLES, CAPS AND CAPPER: If you are using 355 ml (12 oz.) glass beer bottles, you will need 60 bottles, 60 caps and a bottle capper. To prevent breakage under pressure, please inspect used or recycled bottles for cracks or defects. If you are using 500ml or one litre PET bottles, you will need forty-six 500ml bottles or 23 one litre bottles and the same number of PET screw caps. Ensure the screwcaps are tightened securely. Yield is approximate.

MEASURING CUP: Use a cup designed to handle boiling water.

Terms

WORT: Unfermented beer. Pronounced 'wert.'

RACKING: Transferring beer from one container to another using a siphon hose and siphon rod.

PRIMING AND BOTTLE CONDITIONING: A means of producing carbonation in the beer bottle.

CLEANING: Removing visible residue from equipment

SANITIZING: Disinfecting equipment to prevent beer spoilage.

Before You Begin

Please record the beer style you are making, the number (date code) from the label on the box, and the date code from the yeast package. If you have any questions about your beer kit, we will need this information.

Beer style: _____ **Date code:** _____

Date code from the yeast package: _____

Clean and Sanitize Your Equipment!

All the equipment that will come in contact with your beer must be cleaned and sanitized before use. Chlorine or iodine-based sanitizers are required to achieve a high enough level of sanitation for beermaking; sulphites are not strong enough. Sani-Brew, a chlorine-based cleaner/sanitizer, is an excellent choice. (Sani-Brew is a pink powder available under a number of brand names). It works best with a 20-minute contact time before rinsing with hot water. Beer is susceptible to microbial spoilage, so it is assumed that every piece of equipment coming in contact with The Brew House Premium All-Grain Beer Kit has been thoroughly sanitized before each procedure.

DAY 1:

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

PRIMARY FERMENTATION

Sanitize and rinse the primary fermenter, spoon, hydrometer, test jar, measuring cup, thermometer and kitchen spoon.

1. Add contents of package #1 to the sanitized primary fermenter. NOTE: Package #1 contains a pH adjuster and essential. If it is omitted the finished beer will not taste good. Do not make the kit without it.
2. Add 8 litres (1.8 Imp. gallons) of room-temperature water (18-23°C[65-75°F]).
3. The spout at the top of the box allows for easy pouring. Secure bag spout into box top.

4. Place box upright and remove cap. Tilt box and pour wort into primary fermenter. Stir vigorously for one minute.
5. Take and record specific gravity (S.G.) now.
6. Sprinkle yeast on the surface- Do not Stir
7. Put the lid on the fermenter and store at room temperature (18-23°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 3 - 5) it is time to rack the beer to your carboy.

DAY 3-5:

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 - 15 days your beer should be finished fermenting. Few, if any, bubbles should appear on the surface or around the edge.

DAY 20:

Date _____

PRIMING

The beer be still and ready for bottling. Sanitize and rinse the primary fermenter, measuring cup, siphon rod, siphon hose, spoon, bottles and caps.

1. Dissolve dextrose (priming sugar) in 250 ml (one cup) boiling water and pour into primary fermenter.
2. Gently rack your beer into the primary fermenter. Be careful not to disturb the sediment on the bottom of the carboy.
3. When racking is complete stir the beer very gently to mix the sugar in.

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.

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!

