

The Fine Vine

Wine and Beer Making Supplies

Phone: 403-343-3236

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One Stage Beer Fermentation using Beer Makers Package.

Note: ALL equipment and bottles must be sterilized right before each use of that equipment by mixing 2 Tsp Sodium Metabisulphite per Liter water ... wash equipment with this solution and rinse thoroughly. Solution can be stored in an air tight container to be used on subsequent steps.

STEP 1: MIX

- Remove 1 and 1/3 cups dextrose from pail and store for use in step 2
- Dissolve Beer mix, and remainder of dextrose (or other fermentable) in 2 litres of hot water.
- Fill fermenter with cool water to the 23 litre mark (inside line near top of pail) and stir well.
- Sprinkle supplied yeast over the wort surface.
- Ferment temperature should be as close to 20°C as possible, but not lower than 18C. Leave lid sealed down for next 14 days.
- Bottle in 14 days and be sure specific gravity (hydrometer reading) has reached 1.012 or lower (or two readings the same over 24 hours). In other words, there is NO activity with the beer at this point. If you re not sure, call the Fine Vine at 403-343-3236 for advice.

STEP 2: PRIMING & BOTTLE

FOR SIPHONING BEER. ATTACH THE LOWER PART OF ROD INTO THE WHITE FITTING OF THE UPPER PART OF ROD. ATTACH HOSE TO THE UPPER CURVED PART OF ROD AND USE SIPHON VALVE TO START AND STOP FILLING OF BOTTLES.

We recommend the use of PET bottles sold at The Fine Vine. Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place. Choose either A) or B) below for priming.

A) Easiest: IF you have another food grade sterile pail, dissolve priming sugar (1 and 1/3 cups dextrose) into approx. 2 cups of hot water. Siphon beer into another pail and add the priming solution...Stir well. Siphon into bottles and cap.

B) Alternate method: if you don't have another pail and did not use the above step, add ½ tsp per 355 ml bottle or 2/3 tsp sugar per 500ml bottle.

Store the bottles out of direct sunlight at 18°C or above for at least 10 days while secondary fermentation occurs. Your beer can be consumed after 2 weeks.

Bottles may be stored (conditioned) for long periods of time (3 months or more). Conditioning should improve flavour, reduce the size of the bubbles and make the yeast sediment more compacted.

STEP 4: ENJOY

While we recommend leaving your bottles to condition at or above 18°C for at least 2 weeks - you may find that your brew benefits from further conditioning. When serving, chill bottle well. Do not shake up as there is natural yeast settled out in the bottom of bottles. Gently pour the beer out into a pint mug and leave the sediment behind.

***The Fine Vine** offers a Huge selection in store of Beer kits and ingredients for your future batches... located on Gaetz Avenue South Red Deer*

Tips for future batches:

- Purchase heading powder to add at bottling for more impressive head retention on your beer.*
- Use Hi-Malt Glucose or dry malts as substitute for dextrose to improve flavour*