

BREWING INSTRUCTIONS (Single Stage with Fermonster)

Before starting, it is wise to remove the yeast pack from under the lid of can of malt (or under pouch of malt if making Mangrove Jack's) and submerge the can (or pouch) in a sink or basin of hot water for 10 minutes to soften malt, making it easier to pour.

It is essential that all equipment is sterilized before use. *Starsan*, *Sulphite* or chlorinated detergent (B-Brite) are suitable for this. Do not use bleach!

BREWING

- Making sure spigot at bottom of fermenter (Fermonster) is in the "off" position, dissolve 1 Kg of corn sugar (dextrose) in fermenter with 1 gal. (4L) of warm water and add can of malt. Rinse out can to get all malt. Stir mixture well.
- Top up to 23L with tepid water. Temp should be 20-25C (70-75F).
- Specific Gravity (SG) range: Approx. 1.036 - 1.046
- Sprinkle yeast into work and gently stir in.
- Screw on lid and attach stopper with airlock half filled with water.
- Allow beer to brew at room temperature for 1 week. Beer will be done fermenting when airlock stops bubbling and signs of clearing begins. SG range: 1.004 - 1.012
- Allow beer to clear for another week.

BOTTLING

- Sterilize all bottling equipment. (5' hose - inside and out, bottling pail, bottle filler, spoon, bottles). Ensure that spigot on bottling pail is in "off" position.
- Dissolve 1 cup of Corn Sugar (priming sugar) with a cup of hot water in bottling pail.
- Attach hose to Fermonster spigot, place other end in bottom of bottling pail and tap beer down. Stir occasionally to mix priming sugar throughout beer.
- Lift bottling pail up on counter and attach bottle filler to spigot.
- Begin bottling by opening spigot and placing filler to bottom of bottle with a gentle push to start filling.
- Fill and cap all bottles and store beer in a warm dark place for 1 week to permit the development of natural carbonation.
- Chill a bottle and test for sufficient carbonation. If it's not gassed up enough, leave it for a few more days in a warm place. Otherwise move all beer to a cool place if possible.
- Your beer is now ready to drink but will continue to improve for up to 3 months.

SERVING YOUR BEER

All homebrewed bottle-conditioned beer will have slight sediment on the bottom of the bottle. This is only because you have made traditional style beer that has been naturally carbonated by the brewing yeast. To avoid disturbing the sediment when serving, chill the beer, hold the bottle upright and remove cap quickly. Then carefully pour the beer in one continuous motion, stopping when the sediment reaches the mouth of the bottle. Time to relax and enjoy! Cheers!