BEER KITS CANS

INSTRUCTIONS

BEFORE YOU START

It is absolutely essential that all equipment and bottles be clean and sterilized before use (USE B-BRITE CLEANER. Failure to properly sterilize will result in an unsuccessful brew. Make sure that the can opener that you are using to open this product is not contaminated with food residue. A suggestion would be to have a special can opener just for this application and clean and sterilize it before each use.

EQUIPMENT

*BREWING BUCKET – Use only a food grade plastic container in good condition to prevent bacterial infection. Container should be covered with a lid and fitted with a fermentation lock.

*23L CARBOY – Secondary Fermentor complete with bung and fermentation lock.

*SYPHON TUBE – A food grade plastic J-tube and food grade tubing about 2 meters long (6 feet).

*BEER BOTTLES – Use only heavy returnable glass bottles manufactured for carbonated beverages with crown caps or plastic PET bottles with PET screw caps designed for the home brewing industry.

*BREW BELT – (optional) – Used to maintain a constant ideal temperature for the beer to ferment in cooler locations.

BREWING

STEP 1 – Pour 1 kg. of corn sugar (dextrose)and the contents of the can into your sterilized brewing bucket. For ease in pouring, the can may be immersed in hot water for a few minutes prior to opening.

STEP 2 – Bring 4.5 litres (1 gallon) of water to a boil. Pour this into your brewing bucket using some of it to rinse out the can. Stir to completely dissolve sugar and brewing wort.

STEP 3 – Add an additional 18.5 litres (about 4 gallons) of cold water to bring the total volume to 23L (5 U.S. gallons) and stir to mix. The resultant temperature should be 20-25°C (70-77°F). If temperature is not within the proper range, cover and allow to stand in an appropriate are to come into the correct range. Specific Gravity Range: 1.030-1.040

STEP 4 – Ensure the temperature of the beer is 20-25°C (70-77°F) before proceeding. Sprinkle brewing yeast on prepared Wort. Cover brewing bucket with lid or plastic sheet and tie down. Leave beer to ferment in a warm place for 5 days.

STEP 5 – After 5 days of fermentation, syphon beer to a secondary fermentor (23 L. glass carboy) and attach a fermentation lock. The fermentation should be complete in 7 to 10 days. At this point the foam will have receded and all the bubbles will have stopped rising to the surface. If using a hydrometer, fermentation will be finished when the Specific Gravity remains constant for at least 2 days. Specific Gravity Range: 1.004-1.012

BOTTLING

Sterilize sufficient beer bottles. Rinse with clear water and drain. Syphon the finished beer from your 23L. glass carboy back into your sterilized brewing bucket being careful to leave the sediment behind. If using glass bottles manufactured for carbonated beverages, add ½ - 1 cup of corn sugar (dextrose) to the beer, stirring to completely dissolve all the sugar added. If using plastic PET bottles, the amount of dextrose can be increased up to 1 ¼ cup. Syphon the beer into the bottles leaving at least 3 cm (1”-1 ½”) headspace at the top. Cap the bottles. When capping plastic PET bottles, gently squeeze out the air in the neck of the bottle prior to sealing with the screw cap to reduce the amount of air coming in contact with the beer. Store the beer upright in a warm, dark place for 7 days to permit the development of natural carbonation. A further 12 to 14 days in a cool place completes the conditioning period.

Your beer is now ready to drink, but will continue to improve for up to 3 months.

SERVING YOUR BEER

All home brewed bottle 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 this sediment when serving, chill the beer, hold the bottle upright and remove the cap quickly. Then carefully pour the beer into an appropriate size serving glass in one continuous motion, being careful to stop pouring when sediment reaches the mouth of the bottle. *TIME TO RELAX AND ENJOY!*

THINGS TO REMEMBER

*DO sterilize and rinse all equipment and bottles before proceeding.

*DO immerse can in hot water for a few minutes prior to opening. This will facilitate pouring the extract.

*DO use a portion of the boiled water in Step 2 for rinsing the can into the brewing bucket.

*DO check carefully to ensure that the fermentation is complete prior to bottling.

*DO use only heavy bottles manufactured for carbonated beverages or PET bottles designed for the home brewing industry.

*DO add brewer's yeast at the earliest time possible to avoid undesirable infection.

*DO be patient. Additional aging time in a cool dark place will reward you with the finest of beverages.

*DO NOT overfill bottles.

*DO NOT add more priming sugar than recommended.

*DO NOT use light bodied, non-refillable bottles.

*DO NOT hold full bottles near your face.

*DO NOT use iron or galvanized utensils.

*DO NOT use low grade or damaged plastic containers as they may produce off flavours or introduce a bacterial infection in the beer.