

- 1) Stand the unopened can in hot water for 10 minutes. This is particularly helpful in cold weather as it makes pouring the contents much easier.
- 2) Empty the contents of the can into a sterilised brewing vessel. Rinse out the can with hot water to make sure all the contents are used.
- 3)  
**Bitter, Lager, Mild**  
Dissolve 1kg (2.2lbs) of white sugar into 6 pints of hot water and pour into a brewing vessel. Top up to 5 gallons ( 40 pints ) with cold water.  
For a stronger Ale - follow the instructions above but only top up water level to 3.75 gallon ( 30 pints )

#### **Stout**

Dissolve 1kg (2.2lbs) of white sugar into 8 pints of hot water and pour into a brewing vessel. Top up to 3.75 gallons ( 30 pints ) with cold water.

#### **Yorkshire Bitter, Scottish Heavy, Pilsner Lager**

Dissolve 1.5kg (3.3lbs) of white sugar into 6 pints of hot water and pour into a brewing vessel. Top up to 5 gallons ( 40 pints ) with cold water.

- 4) Sprinkle the brewing yeast provided onto the prepared mixture (temperature of mixture should be 20 - 25c ) Loosely fit the lid of the brewing vessel.
- 5) Stand the container in a warm place where an even temperature can be maintained (65 - 75f or 18 - 24c) and leave until fermentation is complete. This will take between 5 - 10 days.
- 6) It is important to check that fermentation has finished to avoid the risk of your bottles bursting under pressure.

#### **Check that...**

- a) Bubbles have stopped rising to the surface
  - b) The beer has lost its sweetness
  - c) The specific gravity (when tested using the recommended hydrometer) is between 1.000 - 1.006
- 7) **Bottling** - put a 1/2 level teaspoon of sugar into each sterile pint bottle and syphon the beer into bottles leaving a 2 inch space at the top.

**Be careful not to disturb the sediment at the bottom of the container**

**Do not exceed the recommended amount of sugar**

**Caution - Use only bottles with pressure type closure**

**Barreling** - when using a pressure barrel, add only 2oz of sugar to the full 40 pints (5 gallons)

- 8) Seal and store the bottles/barrel at room temperature for about seven days and then remove them to a cool place for storage.  
Your beer will be ready to drink when clear. Remember however, that the taste of the beer improves with maturity.

#### **HINTS.**

Always sterilise all equipment before use. ( We recommend VWP steriliser )

In winter, the use of a heater will help to keep an even temperature. We recommend the use of a heater tray or heater belt or an immersion heater stat.

Ensure that the fermentation has finished before bottling. A beer hydrometer is the most accurate guide.

Only use pressure bottles, preferably beer bottles.

When serving your beer, be careful not to disturb the sediment at the bottom of the bottle. It may help to pour the beer into a jug before serving.

Your beer will take longer to clear in a pressure barrel. To help clearing you may add a sachet of proprietary beer finings.