

HOW TO MAKE YOUR OWN BEER



WHAT YOU NEED

- 1KG DEXTROSE
- FERMENTATION BUCKET
- LARGE MIXING PADDLE
- THERMOMETER OR THERMOMETER STRIP
- SYPHON KIT
- EQUIPMENT SANITISER
- 40 X 500ML 'SWING TOP' BOTTLES (OPTIONAL)
- SMALL FUNNEL (OPTIONAL)

GETTING STARTED WITH YOUR TEQUILA & LIME LAGER

Make a note of your kit's batch number (found on the back of the pouch) here _____.

1

Stand the pouch in warm water for 15 minutes to soften the extract.

2

Ensure equipment is free from all visible dirt before use. If dirty, wash thoroughly with a detergent and rinse with plenty of warm water. Add 5L of WARM water and 4 teaspoons of sanitiser into your fermentation bucket and stir for 2 minutes to dissolve. Leave the mixing paddle inside the bucket, secure lid and shake to ensure all internal surfaces come into contact with the liquid. After 10 minutes discard the liquid and replace the lid. Do not rinse. Keep the rest of the sanitiser for bottling later.

3

Ensure all of the contents of the 'dry' compartment have been removed and pour the malt extract into your bucket. Rinse out any remains by rolling and squeezing the pouch remains into the fermenter.

4

Boil 3L of water, add to bucket. Add 1kg of dextrose sugar and stir until dissolved.

5

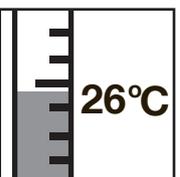
Top up to 23L using cold tap water and stir well.

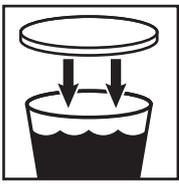
6

Stick a thermometer strip to the side of your bucket (dry the area first). Leave 10 minutes for the temperature to stabilise before continuing.

7

Check the temperature is below 26°C then add the contents of the 'Beer Yeast' sachet and stir.





- 8** Rest lid loosely on bucket, ensure lid fits neatly onto bucket rim to ensure no large gaps but DO NOT click seal lid all the way around.

FERMENTATION



- 9** Place bucket on a washable surface, it is quite normal for some frothing over during the first two days of fermentation so make sure it's not placed on a carpet! Ensure it's kept at a constant warm temperature between 20-25°C for 10 days.

Good temperature control is the most important thing you can do to ensure good beer quality and to ensure fermentation does finish within 10 days. Below 20°C fermentation time will be much longer, below 15°C fermentation will stop altogether. Above 25°C beer quality will be reduced. Check the temperature first and last thing each day and make sure your brew doesn't get too cold at night.

DO NOT remove the lid at any point during the next 10 days otherwise you risk contamination.

KNOWING WHEN TO BOTTLE YOUR BEER



- 10** After 10 days taste your beer, if it tastes obviously sweet then fermentation has not finished (likely because brewing temperature was too low) and you need to leave it to ferment for a little longer. Make sure the temperature is above 20°C and taste it again after a further 2 days. Proceed to bottling providing the beer does not taste obviously sweet.



- 11** Once you're sure fermentation has finished, add the sweetener sachet to the fermenter and mix slowly but thoroughly with your sanitised mixing paddle. Try not to disturb the sediment at the bottom of the bucket, leave to settle for 24 hours before continuing.

BOTTLING YOUR BEER

Use only swing top bottles, reusable homebrew beer bottles or PET bottles with screw caps. Reject any bottles that have the slightest chips, cracks or imperfections.



- 12** Clean and sanitise your bottles and syphon kit. Put 15L of COLD water in a sink, add the remainder of your sanitiser and stir for 2 minutes to dissolve. Place equipment in this solution. Immerse bottles to fill completely then leave to stand for 10 minutes. Then empty sanitiser solution back into the sink and repeat to fill the remaining bottles. Cover bottle openings to keep sanitised before use. Do not rinse.



- 13** Syphon your beer into bottles making sure you leave a 5cm (2 inches) gap between beer fill level and very top of bottle. Before sealing bottles add one heaped tea spoon of sugar per 500ml bottle.



- 14** Store your beer upright in a warm place (20-30°C) for 1 week then transfer to a cool dark place for clearing.

SERVING & STORAGE

Your beer is ready to drink as soon as it's clear, but for a smoother beer leave in a cool place for an extra 2 weeks. Serve chilled and pour very slowly & carefully 'in one go' to avoid bottle sediment being transferred into the your glass. If your beer is flat it can mean you left it for too long in the bucket before bottling. If flat, then transfer bottles to a warm place (25-30°C) for 2 weeks and gently invert & twist bottles every few days to re-suspend the yeast. Beers are best drunk within 3 months of bottling.

