

#### Additional advice:

By following these instructions, your beer or cider should have an alcohol strength of about 4.8% ABV (Alcohol by Volume). To check this you will need to take two hydrometer readings, one at the start, before adding the yeast (the SG), and a reading once the beer/cider is ready to bottle (the FG). You can calculate the strength by deducting the finishing gravity (FG) from the starting gravity (SG). Record the resultant number and multiply this by 1008 =  $37 \times 0.129 = 4.8\%$ .

It is important to try to keep the fermenting beer at a constant temperature. Temperature fluctuations will stress the yeast and may introduce off taints into your beer or cider.

The largest cause of failure when making beer or cider is the introduction of bacteria. By using a good quality cleaner/steriliser on all components that come into contact with your beer/cider, you will ensure that this risk is kept to a minimum.

For beer kits we would strongly recommend that brewing sugar is used and not household granulated sugar, which can leave beer tasting 'cidery'. For a beer with increased body and a richer final flavour you might like to try substituting 1kg of beer kit enhancer in place of the brewing sugar. Alternatively you could add  $\frac{1}{2}$  kg light Spraymalt either in place of the same quantity of brewing sugar for a malty, full bodied beer or, in addition to the brewing sugar for a stronger beer with a richer more malty flavour.

Please ensure that you use a long-handled plastic spoon or purpose made beer stirrer when making your beer or cider – do not use a wooden spoon as these can harbour bacteria.

If using a barrel you may prefer to skip the secondary fermentation stage (where 85g (3oz) sugar is added after fermentation is complete). You may instead inject CO<sub>2</sub> directly from your gas bottle into the pressure barrel to carbonate your beer or cider.

[www.Home-Brew-Online.com](http://www.Home-Brew-Online.com)

## Brewmaker 1.8kg Beer kits

### Instructions to brew 23 Litres (40 pints)

## Brewmaker 1.8kg Beer kits

This special range of beer kits brews beers and cider of exceptional quality, strength and flavour. Firstly we provide a full 1.8kg of concentrated English malted barley. Also only the very best hops are used, blended to an original formula to give you the traditional strength and flavour of commercial beer. Finally we use genuine brewing yeast, which means fast fermentation and clearing with no yeasty off flavours. This all adds up to make beers and cider with the traditional flavour and strength of days gone by.

Simply follow the simple instructions below to brew this exceptional beer.

### Instructions to brew 23 Litres (40 pints)

1. Sterilise your fermenter and stirrer.
2. Stand the can in hot water for 5 minutes to soften the contents. Then start boiling 3.5 litres (6 UK pints) of water.
3. Open the can and pour the contents into your cleaned and sterilised fermenter.
4. Add the boiling water to the fermenter.
5. Add 1 Kg (2.2lbs) of sugar (preferably brewing sugar).
6. Thoroughly mix the contents of the fermenter to dissolve the sugar and malt extract (or cider mix).

7. Add cold water to bring the volume up to 5 UK Gallons. Stir well.
8. Sprinkle the yeast onto the surface of the beer/cider – no need to stir.
9. Cover the fermenter, place in a warm area (18 - 21°C) and leave to ferment.
10. Fermentation will be complete when bubbles cease to rise (usually after 4 - 6 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1008°.
11. Siphon the beer/cider into strong bottles or a pressure barrel. Be careful not to disturb the yeast sediment and only use returnable beer style bottles.

12. Add half a teaspoon full of sugar per pint to each bottle (or a maximum of 85gms (3oz), per 5 Gallon pressure barrel).
13. Cap and seal the bottles securely and stand the bottles or pressure barrel in a warm place for two days.
14. Finally, move the bottles or pressure barrel to a cool place for 14 days, or until the beer/cider is clear, before drinking.

### Cleanliness

Ensure that all equipment and bottles etc are thoroughly sterilised and rinsed when brewing. Several specialist products are available for this purpose from your retailer.