

NOTE: Please read all of the instructions before starting. Make sure all your equipment is scrupulously clean.

1. To a large saucepan, add 4 cups (1 Liter or Quart) of warm water and 5 and a half cups (1,350grs or 3lbs) of sugar. Stir well to dissolve all the sugar. The syrup will remain a little hazy because of tiny air bubbles.
2. Place the contents of the two yeast packages into a glass. Add a half cup (125ml) of tepid (30°C / 80°F), **but not hot**, water. Stir to wet all the yeast, then allow to soak for 10 minutes. This will be used in **Step 4**.
3. Add 8 cups (2 Liters or 2 Quarts) of cool water to a one-gallon (4-Liter) glass jug (preferably white transparent). Empty the contents of **Package A** (yeast energizer) and **Package B** (more yeast energizer) into the jug and shake very well until **completely** dissolved and dispersed. Add about half of the sugar syrup prepared at **Step 1** to the jug and shake well. Store the remainder of the sugar syrup in a one Liter plastic pop bottle and close with its cap. Set this aside to be used 48 hours later.
4. Stir well the yeast solution prepared at **Step 2**, and add it to the jug. Shake the contents and fit an airlock onto the jug. Leave the jug to ferment at room temperature, 18-21°C (65-72°F), **for 48 hours**. It is important that you do not wait any longer than this, before doing step 5. If you wait longer this may result in a stuck fermentation.
5. After the 48 hour period, add the rest of the sugar syrup you saved from **Step 3**. Mix well and refit the airlock. Leave the jug to complete its fermentation at room temperature for approximately 10 to 14 days.

DO NOT GO TO THE NEXT STEP UNTIL: there are no more bubbles being produced **AND** the liquid has started to lose its cloudy appearance.

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6. After the end of fermentation, slowly pour the liquor into a second glass jug, leaving behind as much yeast sediment as possible. **Carefully** open **Package C** (powdered charcoal) and add to the liquor (a funnel is useful here). Shake vigorously for at least 30 seconds. The more shaking the better. Refit the airlock and let stand in a cool place for 48 hours. Rinse out the first jug to remove all the sediment.
7. After 48 hours, add the contents of **Package D** (sorbate). Empty the contents of **Package E** (finings) into a clean cup and add a cup (250 mls) of **hot** water. Stir well. Allow to cool to room temperature and for the contents to thicken slightly, (not all the contents will dissolve – this is normal). Add the liquid into the jug, leaving behind the undissolved finings. **Shake the jug very well** and set aside until the liquor becomes clear. This may take between 2 and 5 days.

TIP: Sometimes, the charcoal sticks to the side of the jug. After a couple of days of standing, gently rock the jug a little and this will dislodge the charcoal and it will settle to the bottom.

8. **Siphon** off the clear liquor, from the top down, **carefully** into a large container of at least 1½ gallon (6 Liters) capacity (a large saucepan is ideal – not plastic). A siphon equipped with a clamp is useful at this point, to restrict the flow of liquid so as not to disturb the sediment as you get closer to the bottom of the jug.
9. Add the contents of the two **Packages F** (glucose) and stir.

TIP: Glucose takes a long time to dissolve. Instead of continually stirring until it is all dissolved, you may want to just stir it in and leave it covered for an hour. Stir it again after this time and you will note that a lot has dissolved on its own. Leave it for another hour and repeat. After two or three repetitions all the glucose will have dissolved.

10. Add the contents of **Package G** (caramel, - *if your kit has one*) and stir well to dissolve. Add the bottle of **Flavour Extract**.
11. Add 2 to 4 cups (½ to 1 Kilogram) of sugar to suit your taste, and stir well until completely dissolved – and you're done. **Enjoy!!** Store in glass bottles.