

Brewing Supplies Online

Extract Style Pack Instructions

1. Clean work area and wash your hands.
2. Clean and sterilize all equipment including fermenter, spoon, and steeping container.
3. If required remove the yeast supplied with the beer kit and place in the refrigerator.
4. Sit the unopened malt tin or tins in hot water for 10 minutes to warm the contents.
5. Boil 2.5ltrs of water in kettle or electric jug and add to the fermenter
6. Note if your recipe steeps the finishing hops or uses them for dry hopping.
To Steep Finishing Hops soak hops bag in 500ml of boiled water for a minimum of 10 minutes then add juice only to the fermenter. If dry hopping add hops bag to the wort at a maximum of 1020 on your hydrometer.
7. Add Beer Enhancer provided to the fermenter and stir vigorously to dissolve.
8. Carefully add the hot contents of the malt tin or tins to the fermenter and stir well.
9. Pour 250ml boiled water into the malt tin or tins then stir to dissolve malts clinging to the wall.
10. Carefully add this to the fermenter and stir again.
11. Add chlorine free cool water to your wort to the stated volume for your recipe and stir gently.
12. Check you wort temperature is between 19-25 degrees if using an ale yeast.
If using a Lager Yeast then your wort must be 12-19 degrees.
A wet towel or electric fan can be used to drop an ale wort's temperature.
13. Sprinkle yeast on wort surface and wait a few minutes. Then stir without washing much yeast on to the fermenter walls.
14. Add swollen Finishing Hops bag after all stirring has ceased.
15. Take a Hydrometer reading using a test cylinder and record it for later.
16. Put on the fermenter lid and add water to about half way up the airlock.
17. Place fermenter in a stable temperature location. If a lager then in a brewing fridge.
18. When fermentation has subsided check with hydrometer for two consecutive days.
Use a test jar. Do not float hydrometer directly in your beer.
19. If the beer has the same reading for two days then it's time to bottle.
20. Note your final SG. If you do the maths you can calculate the ABV of your beer.

Bottling

1. Wash and bottle brush all your brew's bottles then sanitise with a no rinse sanitiser.
2. Ideally the beer should be racked into a second air sealed container to limit sediment transfer.
3. After 24 hrs bottle your beer from the second container to further reduce sediment transfer.
4. Add carbonation drops as required for your bottle size. One (1) drop per 350ml.
5. Carbonate beer at room temperature for a minimum of 15 days.

Calculate Bottled ABV: $((\text{Start Gravity} - \text{Finish Gravity}) \times .131) + .5 = \% \text{ ABV}$
Example $1048 - 1008 = 40 \times .131 = 5.2\% + .5\% = 5.7\% \text{ ABV}$