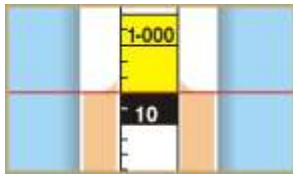


Reading a Hydrometer

To achieve a consistent result from your beer you must use a hydrometer.

1. Run some beer into the test jar. The first amount will be full of sediment, discard this sample as it will give you an incorrect reading.
2. Take a second sample from the tap and fill the test tube so the hydrometer will float freely without touching the bottom.
3. Place the hydrometer in the sample and spin it to dislodge any bubbles and making sure the hydrometer doesn't stick to the sides as this will affect the reading.
4. The true reading is taken by drawing an imaginary line across the flat surface of the liquid as below.

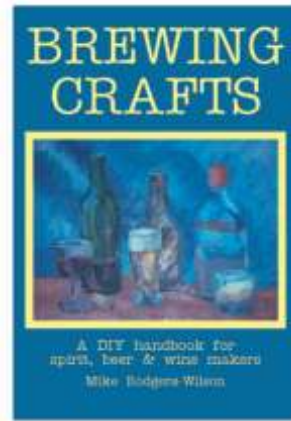


Safe Readings for Bottling are:

Beer & Cider	1006
Stouts	1010
Brew Blends	1010-1014
Converter Kits	1010-1012

To calibrate your hydrometer float it in ordinary tap water at 20°C. It will float at 1000. If it floats, for example, at 1002 the difference of 002 will be consistent right up the scale.

Our Recommendations



"Brewing Crafts"
Mike Rodgers-Wilson

This is a great book - very comprehensive with expert advice, helpful hints and recipes. Why not pick one up and try some of these brewing tricks of the trade.

Other Equipment Available



Bottle Tree
Convenient drying and storage.

Super Auto Bench Capper
Safe, quick and efficient way to cap glass bottles.



PET Bottles
Safe and effective way to bottle your home brew.



Electric Heater Pad
Keep an even temperature for your yeast.



Beer Brewing Kit Instructions

A Simple Step by Step Guide



Instructions for Using Your Beer Brewing Kit



If you have not made your own beer before, then be prepared for a real treat. Those who have will know it is really simple to make superior beers at home. Just follow these easy steps.

Ingredients

- Premium Beer Concentrate* (Wort)
- 1 kg Dextrose (Brewing Sugar)
- Beer Finings (Clearing Agent)
- Beer Yeast (located under the lid of Beer Pack)

Preparation

1. Mix 1 Sachet of MSB No Rinse Steriliser with 5 litres of tap water in your fermenter.
2. Place tap, airlock and mixing spoon into the fermenter to be sterilised before use.
3. Take the bung out of the fermenter and screw in the tap.
4. Remove yeast sachet from the top of the can and stand the can in hot water for about 10 minutes to soften the contents (wort) before opening.
5. Dissolve contents of the can into the sterilised fermenter in 1-2 Litres of hot water (in summer) and 3-4 Litres of hot water (in winter). Stir to dissolve.
6. Fill the can with hot water to rinse out any remaining contents and add the liquid to the fermenter.
7. Add the bag of Dextrose to the fermenter and stir to dissolve all the sugars.
8. Top up the fermenter with cold water to the 23 Litre mark.
9. If your kit contains a Dry Enzyme Sachet add this to the fermenter now.

* Please Note: The beer pack may vary from picture without affecting the brewing instructions.

Fermentation

1. Make sure the temperature is between 23 - 27°C and sprinkle the yeast sachet onto the surface of the liquid and stir gently.
2. Wet the rubber O'Ring in the lid and seal the fermenter by screwing the lid on firmly.
3. At this stage remember to take a hydrometer reading (Original Gravity). The OG should be approximately 1040.
4. Fill the airlock to the marked level on each chamber with cool boiled water and carefully twist into the grommet in the lid. Place the red cap on the airlock to keep any dust out of your brew while it ferments.
5. Allow the brew to ferment. Fermentation will begin within 12-24 hours. Try to keep the temperature between 18°C and 24°C. Your brew will take approximately 3-7 days in the summer and longer in the winter. An Electric Heater Pad is recommended in the winter to maintain an even temperature during fermentation.
6. When your hydrometer reads 1010, in a cup, mix the Beer Finings sachet with 100ml of boiling water. Stir vigorously to dissolve and add to fermenter.
7. Always take a hydrometer reading before bottling to establish the Final Gravity. As a guide, fermentation is finished when the bubbling slows or stops. The FG should be 1006 before bottling. *Please Note:* If you used a Dry Enzyme during fermentation this will enable the yeast to ferment faster than normal. You should take a hydrometer reading every other day to ensure correct fermentation.

Bottling

1. Sterilise the bottles using MSB No Rinse Steriliser.
2. First prime your bottles by adding 2 carbonation drops to each 750ml bottle, or 1 carbonation drop for 375ml stubbies.
3. Fill each bottle within 50mm of the top. *Please Note:* When using the Rapid Bottler, you should fill the bottle higher as the removal of the Rapid Bottler will create the correct airspace required.
4. Plastic PET bottles should be closed with a PET Safety Seal. These caps should be replaced for each new brew being bottled. Glass bottles should be capped with a crown seal using a Super Auto Bench Capper.
5. Shake each bottle thoroughly and leave to stand in a warm spot for 1 week (say around 20°C -22°C) then move to a cooler spot for two weeks before sampling. *Please Note:* Light spoils beer very quickly. Amber bottles provide enough protection for the beer, but if you are using green or clear bottles they must be stored in a dark area e.g. in a closed carton or dark cupboard.

Maturation/Serving

1. Homebrew improves greatly with bottle aging. Try to age your beers, you will enjoy a 6 month old beer more than a one month old beer. We suggest 6-8 weeks for optimum flavour.
2. Don't forget to label and date each batch. Most importantly write down the recipe you used. Keeping a log book is a good way to record all your brew information e.g. recipe, date, OG and FG readings for each brew.
3. The storage and taste success of homebrew beer is based upon a minimal amount of sediment in each bottle to naturally carbonate and preserve it. Pour your chilled beer into a chilled jug leaving the sediment in the bottle. If a jug is unavailable pour the whole bottle into more than one glass without tipping the bottle neck back. This will avoid stirring up the sediment.

Happy Brewing!