

EQUIPMENT REQUIRED

- Chempro or other homebrew cleaner/steriliser for all equipment.
- 25-30 litre fermenter or bucket with a suitable airlock.
- An extendable syphon for transferring to keg or bottles.
- 1 kg of Better Brew Brewing Sugar or 1 kg of Better Brew Enhancer or 1 kg of standard white sugar.

For bottling/storing:

- Rotokeg (or similar) 23 litre pressure barrel equipped with Hambleton Bard S30 system for easy adding of extra CO2 when serving.

OR

- Beer bottles (glass, usually 330ml-500ml)
- Crown caps fitting the bottles
- Better Brew Twin Lever Beer Capper

OR

- Flip top bottles (usually 500ml or 750ml sizes)

OR

- PET bottles with screw corks (usually 500ml)

Note: Use only bottles intended for carbonated drinks.

OPTIONAL EQUIPMENT

- Hydrometer and trial jar for checking progress of fermentation, final gravity and determining alcohol level.
- Thermometer and heater tray (or heat belt) for optimum temperature control.
- Better Brew Carbonation Drops for precise control of the carbonation process.

START

Mixing it all together and adding yeast to start fermentation.

1. Empty contents of can into your well sterilised fermenter (first place can in hot water for 5 minutes to make extract more liquid).
2. Add 6-7 cans of hot water (using the beer kit can).
3. Add 1kg of Better Brew Brewing Sugar (alternative: 1kg of Better Brew Enhancer or 1 kg of standard white sugar) and mix well until all sugar is dissolved.
4. Top up with cold tap water to 23 litres final volume. Mix well and check that temperature is below 30C before you proceed with next step.
5. Sprinkle contents of yeast sachet and stir. Fit fermenter lid or cap, mount the airlock, half filled with water and leave to ferment in 18-24C (use heat belt or tray for optimum temperature control).

FERMENTATION 4-8 DAYS

Wait patiently....then check that fermentation is over.

After 4-8 days, check that your hydrometer shows 1006 or below, same value for two days. If you don't have a hydrometer, check that no more bubbles rise to the surface of the brew. If in doubt, leave the brew for another 1-2 days (still with airlock).

BOTTLING / KEGGING

Transferring to bottles or a Rotokeg and adding a little sugar to carbonate the beer.

6. Syphon off the beer from your fermenter and over to your Rotokeg, leaving the sediment behind. If you are planning to bottle your beer, it is more convenient here to syphon over to a temporary vessel first.
7. Stir in 60-75g of Brewing Sugar (more sugar = more CO2). If you have transferred to bottles, add the correct dose to each bottle, or use Better Brew Carbonation Drops for a more precise result.
8. Seal your keg or bottles. Leave to carbonate, 4 days at 19-25C.
9. Move Rotokeg / bottles to a cool place. Clearing will take 2-3 weeks in bottles or in a Rotokeg with a float system. For bottom tap kegs, add 1-2 weeks.

That's it - you are done!