

HAMBLETON BARD MALT EXTRACTS

Hambleton Bard products contain 100% malt extract and are made from the finest quality English natural ingredients.

See reverse of label for recipe suggestions.

Ingredients:

100% Hopped Malt Extract

Yeast satchet separate

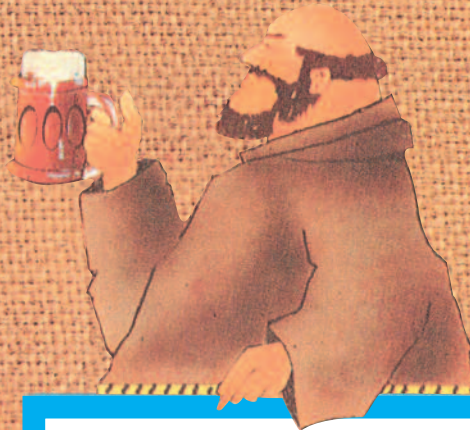


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Hambleton Bard

HOME BREW BEER KIT



LAGER

1.5kg (3.3 lbs) e

JUST ADD SUGAR AND WATER TO MAKE 40 PINTS

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CLEANLINESS

The essential rule in home brewing is absolute cleanliness of all the equipment used. All equipment should be cleaned and sterilised using the Hambleton Bard sterilising agent.

BREWING INSTRUCTIONS

- 1) Place the can in hot water for 5 minutes to soften the contents.
- 2) Pour the contents of the can into a sterilised, 5 gallon food quality plastic or polythene container.
- 3) Boil 4 pints of water, allow to cool slightly and then add to fermenting vessel. Rinse out the can with hot water to make sure all of the contents are used.
- 4) Add 1 kg (2.2lbs) of sugar to the fermenting vessel and stir thoroughly to dissolve the sugar and malt extract.
- 5) Add the balance of cold water to make up the total quantity and stir thoroughly. The final mix temperature before adding the yeast should be 65/75°F.
- 6) Sprinkle in brewing yeast and stir.
- 7) Cover the fermenting vessel and place in a warm area 65/75°F and leave to ferment.
- 8) Fermentation will be over when bubbles are no longer rising to the surface. However, as it is very important that fermentation is over before bottling, it is wise to use a hydrometer ensuring that the beer is not bottled until the lowest reading has been static for 2 days.

DANGER:- If the brew is bottled before fermentation is complete, it could cause the bottles to burst.

BOTTLING THE BEER

CAUTION:- Use only returnable beer bottles. One trip/non-returnable beer bottles are not adequate to withstand conditioning pressure.

- 1) Syphon the beer into a second sterilised container being careful to leave any sediment behind.
- 2) Stir in 7½ ozs of sugar.
- 3) Syphon the primed beer into returnable beer bottles. Once again the bottles should have been sterilised and rinsed.
- 4) Seal bottles with crown caps and store at room temperature for 2 days and then remove and store in a cool area.
- 5) Your beer will be ready to drink in 2/3 weeks but do not be too eager, let it mature, it will be an even better drink after 6/8 weeks.
- 6) If you are syphoning direct from the fermenting vessel into bottles then put 1 level teaspoon of sugar into each 1 pint bottle and then follow instructions 3 onwards.

USING A PRESSURE BARREL

Using a Hambleton Bard Beersphere or Supercask, follow the standard brewing instructions 1 - 8 then:-

- 1) Add 3 oz of sugar to the pressure barrel and then syphon your beer into the barrel taking care to leave the sediment behind.
- 2) Seal the barrel and leave at room temperature for 2 days, then remove to a cool area for 2/3 weeks.
- 3) Please note that barrels take a little longer to clear than bottles.