



## PREMIUM BEER KIT INSTRUCTIONS

- Please read all instructions.
- Sanitise all of your equipment with a chlorinated detergent (Brew King's *Sparkle Brite*, or equivalent product) and rinse thoroughly with hot water.
- Use good quality drinking water with this kit.
- Please record the type of kit, and code number from the box top. We will require this information should you have any questions or comments.

TYPE OF KIT: \_\_\_\_\_ CODE NUMBER: \_\_\_\_\_

## STAGE #1 – PRIMARY FERMENTATION

Date Started: \_\_\_\_\_ S.G.: \_\_\_\_\_ Temp: \_\_\_\_\_

- 1) Grasp the bag by the neck, remove the cap, and pour the contents into the primary fermenter. Add 4.5 litres (1 Imp. gal.) of warm water to the bag to rinse out any remaining liquid and add it to the fermenter.
- 2) Top up fermenter to the 23 litre (5 Imp. gal) mark with cool water. Stir vigorously for 30 seconds.
- 3) Check specific gravity against the SPECIFICATIONS chart at the end of the instructions.
- 4) Ensure that the temperature of the liquid (now called 'wort') is between 18 – 24°C (65 – 75°F). Sprinkle the yeast onto the surface. If you are using liquid yeast, please follow the manufacturer's instructions.
- 5) If your kit contains a package of dry-hop pellets, add them to the fermenter now.
- 6) Cover the primary fermenter and place in an area with a temperature of 18 – 24°C (65 – 75°F). Fermentation should start within 24 – 48 hours.
- 7) In 3 – 6 days, vigorous fermentation will subside, and the head of foam on top of the wort will drop. (Note: the lower your fermenting temperature, the longer it will take to reach this stage.) At this time, please proceed to STAGE #2 (Secondary Fermentation.)

## STAGE #2 – SECONDARY FERMENTATION

Date: \_\_\_\_\_ S.G.: \_\_\_\_\_ Temp: \_\_\_\_\_

- 1) Carefully siphon the beer into a clean, sanitised carboy. Leave all the sediment behind.
- 2) Top the carboy up to within 5 cm (2 inches) of the neck. Use cool water.

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- 3) Attach sanitised airlock and bung to carboy. Remember to fill airlock halfway with water.
- 4) Leave carboy in fermentation area for the next 14 days. No further tests are necessary at this time.

## STAGE #3 – STABILIZATION AND BOTTLING

Date Racked: \_\_\_\_\_ S.G.: \_\_\_\_\_ Temp: \_\_\_\_\_

After 14 days, check your specific gravity against the SPECIFICATIONS chart. If it does not fall within this range, allow the beer to sit a further week, and check the gravity again. Once it has reached the correct gravity, wait two days, and check it again, to verify that it is stable, and the beer is completely finished fermenting. If you do not verify this reading, your beer may not clear properly, or may over-carbonate in the bottle!

*Note: These instructions cover bottle carbonation using dextrose (corn sugar). If you wish to carbonate by some other method (i.e. kegging or force carbonation), contact your retailer for more information.*

- 1) Clean and sanitise your bottles and caps by soaking them in a chlorinated detergent solution for at least twenty minutes. **Rinse thoroughly with hot water.** If your bottles are new, or scrupulously clean, you may wish to sanitise with an Iodophor product. Consult your retailer for instructions on use. You will require enough bottles for 23 litres (66 x 341 ml bottles, 46 x 500 ml, etc.)
- 2) Prepare your corn sugar solution by dissolving the sugar in 500 ml (2 cups) of boiling water. For regular carbonation levels, use 170 grams (about 3/4 cup) and for highly carbonated beer, use 200 grams (about one cup) of sugar.
- 3) Pour the corn sugar solution into the bottom of a clean, sanitised primary fermenter.
- 4) Carefully rack the beer from the carboy, into the primary fermenter with the sugar syrup. Leave all sediment behind, and be careful not to splash the beer or to allow it to run down the side of the fermenter, as this can cause oxidation.
- 5) Gently stir the beer with a sanitised spoon, and mix the sugar syrup in thoroughly.

- 6) Rack the beer into your bottles, leaving about 3 cm (1 1/4 inches) below the top. Cap tightly.

**Store the beer in your fermentation area for two weeks to allow it to fully carbonate. Test one bottle for carbonation, and then move the beer to a cool location for storage. Always keep beer out of direct sunlight, and away from heat.**

**Your beer will be delicious after only two weeks, but will improve greatly after a month's age. When pouring, leave the last tablespoon of beer in the bottle. This will ensure that you do not pour any sediment into your glass.**

## SPECIFICATIONS CHART

|                            | Original Gravity | Final Gravity |
|----------------------------|------------------|---------------|
| <b>Wort Works</b>          |                  |               |
| Black Bison Bock           | 1.055 – 1.062    | 1.015 – 1.020 |
| Black Forest Lager         | 1.048 – 1.055    | 1.012 – 1.019 |
| Bohemian Pilsner           | 1.046 – 1.052    | 1.011 – 1.018 |
| Northern Prairie Wheat Ale | 1.046 – 1.050    | 1.011 – 1.018 |
| Redwood Canadian Ale       | 1.046 – 1.052    | 1.011 – 1.018 |
| Richter Scale Amber Ale    | 1.046 – 1.052    | 1.011 – 1.018 |
| Royal Pale Ale             | 1.046 – 1.052    | 1.012 – 1.019 |
| Steamship Lager            | 1.046 – 1.052    | 1.011 – 1.018 |
| <b>Barons</b>              |                  |               |
| American Lite              | 1.036 – 1.042    | 1.008 – 1.014 |
| British Nut Brown Ale      | 1.046 – 1.052    | 1.013 – 1.019 |
| Canadian Draught           | 1.046 – 1.052    | 1.009 – 1.016 |
| Canadian Golden Ale        | 1.046 – 1.052    | 1.009 – 1.016 |
| Canadian High Test         | 1.050 – 1.057    | 1.012 – 1.017 |
| Canadian Lager             | 1.046 – 1.052    | 1.009 – 1.016 |
| Canadian Pilsner           | 1.046 – 1.052    | 1.009 – 1.016 |
| Dutch Lager                | 1.046 – 1.052    | 1.011 – 1.017 |
| English Pale Ale           | 1.046 – 1.052    | 1.012 – 1.018 |
| India Pale Ale             | 1.050 – 1.057    | 1.012 – 1.017 |
| Mexican Cerveza            | 1.046 – 1.052    | 1.009 – 1.016 |