



# PREMIUM BEER KIT INSTRUCTIONS

## BEFORE YOU BEGIN:

- 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.
- If your kit contains bentonite, it is important to follow the steps outlined in STAGE #1, Step 1. The bentonite addition is necessary to lower the protein content of the wort, to achieve the light, crisp character of the beer. If you leave it out, the beer may not match the described style accurately.
- 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: \_\_\_\_\_

- 2) Top the carboy up to within 5 cm (2 inches) of the bottom of the bung.
- 3) Attach 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 – BOTTLING

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, contact your retailer for more information.*

- 1) Sanitise your bottles and caps by soaking them in a chlorinated detergent solution for at least twenty minutes. Rinse thoroughly with hot water. You will require enough bottles for 23 litres - 66 x 341 ml bottles, 46 x 500 ml, etc.
- 2) Prepare your priming syrup 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 priming syrup 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.

## STAGE #1 – PRIMARY FERMENTATION

- 1) If your kit contains bentonite (Package #1). Add two litres (1/2 Imp. gal.) of warm water to your sanitised primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package #1 (bentonite) onto the surface. Stir for 30 seconds to ensure even dispersal, and to break up any clumps. **If your kit does not contain bentonite, proceed to step two.**
- 2) 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.
- 3) Top up fermenter to the 23 litre (5 Imp. gal) mark with cool water. Stir vigorously for 30 seconds.
- 4) Check specific gravity against the SPECIFICATIONS chart at the end of the instructions.
- 5) 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 or other alternative, please follow the manufacturer's instructions.
- 6) If your kit contains a package of dry-hop pellets, add them to the fermenter now.
- 7) 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.
- 8) Take and record daily readings of specific gravity and temperature.

## STAGE #2 – SECONDARY FERMENTATION

In 3-6 days vigorous fermentation will subside, and the head of foam on top of the wort will drop. At that time you must rack (transfer) the beer into a carboy. **Note: the lower your fermenting temperature, the longer it will take to reach this stage.**

- 1) Carefully siphon the beer into a clean, sanitised 23 litre carboy. Leave all the sediment behind.

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- 6) Rack the beer into your bottles, leaving about 2.5 cm (1 inch) 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>BARONS NORTH AMERICAN</b> |                  |               |
| American Lite                | 1.036 – 1.042    | 1.008 – 1.014 |
| Canadian Draught             | 1.046 – 1.052    | 1.009 – 1.016 |
| Canadian Lager               | 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 Pilsner             | 1.046 – 1.052    | 1.009 – 1.016 |
| Mexican Cerveza              | 1.046 – 1.052    | 1.009 – 1.016 |
| <b>BARONS PREMIUM</b>        |                  |               |
| Brown Ale                    | 1.046 – 1.052    | 1.013 – 1.019 |
| Pale Ale                     | 1.046 – 1.052    | 1.012 – 1.018 |
| Dutch Lager                  | 1.046 – 1.052    | 1.011 – 1.017 |
| Redwood Ale                  | 1.046 – 1.052    | 1.011 – 1.018 |
| American Steam Lager         | 1.046 – 1.052    | 1.011 – 1.018 |
| Amber Ale                    | 1.046 – 1.052    | 1.011 – 1.018 |
| Canadian Wheat Ale           | 1.046 – 1.050    | 1.011 – 1.018 |