



## Helpful Hints for Brewing Beer

### 1) Cleaning & Sterilizing

Dissolve (15 ml) of the sterilizer into a gallon of lukewarm water. Pour 1/2 of the solution into your fermenter. Secure lid and rubber stopper onto pail - shake until cleaning solution has been in contact with all surfaces in the fermenter. If the fermenter is equipped with a syphonhose or tap, have some solution flow through, remove lid and pour solution back into original container. Fill fermenter with approximately 1 gallon of water and rinse well. Your fermenter is now sterilized and rinsed.

### 2) Malt Preparation

Bring approximately 1 gallon of water to boil in the 1 1/2 gallon pot - remove pot from burner. Dissolve sugar and malt in the hot water stirring continuously - replace pot on burner and let simmer for 10 minutes always stirring. Pour approximately 2 gallons of cold tap water into the fermenter, followed by the malt - top off fermenter with cold water to the 5 gallon mark and stir.

**Note:** If you are making brew house or festa brew (Box Kit), simply siphon the contents of the kit into the fermenter (pail), then refer to Step 3.

### 3) Closing the Fermenter

Remove the excess foam with a spoon - ensure temperature is between 75° F & 80° F before sprinkling in the yeast. Sprinkle yeast over beer and wait 10 minutes, then stir with a long spoon - lid should be secured to fermenter, half fill air lock with water and insert into cover. Place fermenter 2 feet or more off ground to syphon into carboy when ready.

### 4) Fermentation

Fermentation will begin within 24 to 36 hours and will be vigorous for the first 5 days, after which things will slow down, but fermentation will continue. Check with a hydrometer & when reading is 1.008 or less the beer is ready for glass carboy.

### 5) Clarification

Ensure carboy is sterilized and rinsed. Carefully transfer beer into carboy using tap and hose assembly, once the carboy is full, add D1 from the super-kleer and stir well 10-15 sec, add D2 stir well 10-15 sec. Let beer stand for 72 hours. Beer can now be bottled, add 1 1/2 cup of corn sugar into sterilized pail using the syphoning kit, transfer beer into pail while ensuring sugar is well dissolved, you are now ready to bottle your beer.

### 6) Bottle Washing

Using a bottle washer, remove all dirt and solids from inside of the beer bottles (you can also soak bottles overnight in a chlorinated detergent). To sterilize, rinse in sterilizing solution prepared in Step #2 - Rinse well afterwards!!

### 7) Bottle Filling

Attach bottle filter attachment to spigot and fill bottles to within 3/4" of the top, cap bottles with a quality capper.

### 8) Maturing

Leave bottles at room temperature for 7 days. Beer will clear and condition for 14 additional days and then it is drinkable - however the beer will improve with age!

# HELPFUL HINTS FOR BREWING BEER

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## STERILIZING

Refer to step 1



## MALT PREPARATION

Refer to step 2



## FERMENTATION

(6-8 days)  
Refer to step 4



## CLARIFYING

(72 hours)  
Refer to step 5



## BULK PRIMING

Refer to step 5



Ready to drink  
in 6 - 8 weeks  
Refer to step 8