

BETTER BREW

INSTRUCTIONS

1. Clean and sterilise all equipment with Chempro or other homebrew cleaner/steriliser.
2. Remove yeast sachet underneath this bag, then stand the bag in hot water for 15 minutes.
3. Carefully cut the bag open at the top and pour the malt extract into your fermenter. Rinse out any remains from the bag with hot water and add to fermenter as well.
4. Boil 3L of water, add to fermenter. Then add 1 kg of brewing sugar (dextrose). You can use normal sugar instead, but you will lose some quality. Mix well until completely dissolved.
5. Top up your fermenter to 23L in total, using cold tap water. Mix well, check that liquid temperature is between 20-25C and then add contents of yeast sachet.
6. Fit a water filled airlock to your fermenter and leave to ferment for 14 days at 20-25C ambient temperature (for a perfect lager, try to ferment around 20C). Above 25C quality will be reduced, below 20C fermentation time will be much longer. Note: Always place fermenter somewhere safe in case of a leak or frothing over (Wheat Beer is especially likely to froth).

Better Brew beer kits contain genuine slow fermenting beer yeast strains which do need 2 full weeks to ferment out fully. To avoid contamination don't remove airlock during this time.

FINISHING INSTRUCTIONS FOR KEGGING: After 10 days, siphon your beer into a clean and sterilised keg adding 150g sugar for wheat beer and lagers and 85g for all other types. Leave in a warm place for 5 days then transfer to a cooler place for clearing.

FINISHING INSTRUCTIONS FOR BOTTLING:

- a) After 14 days check the specific gravity with a hydrometer. If the reading is 1008 or below, proceed to bottle your beer (1014 or below for Brown Ale / 1010 or below for Mild Ale). If not then leave to ferment for a few days longer. Never bottle until fermentation is over!
- b) Use only well cleaned and sterilised bottles, proper beer bottles with either flip-top or crown cap, or PET bottles with screw cap.
- c) Before sealing bottles add a heaped teaspoon sugar per 500ml bottle for wheat beer and lagers, a level teaspoon per 500ml bottle for all other types.
- d) Leave in a warm place for 5 days then transfer to a cooler place for clearing.

INGREDIENTS

Malt extract, hop extract, dried brewing yeast. Pilsner and Premium Lager also contains barley extract, Wheat also contains wheat extract.
Net weight, see front. **ALLERGENS:** Cereals containing gluten.

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Premium Beer Kit