



General Instructions

What you need:

You'll need some simple equipment. All of the below is standard brewing equipment with the exception of the boiling pan. Any large casserole pan will do as long as it has a minimum capacity of 15 litres.

- Large Boiling Pan (Min 15 litres)
- 23 Litre Fermenter
- Thermometer
- Hydrometer
- Siphon
- Steriliser
- Straining Bag

Brewing Instructions:

1. Pour your grains into your grain bag; And tie a knot in the top, leaving enough room for the grains to move about.
2. Add 11 litres of water to your boiling pot.
3. Place your grain bag into your pot.
4. Begin to heat your water to 65 degrees on the hob.
5. Once you reach 65 degrees, set a timer for 30 minutes.
6. During this 30 minutes, pay close attention to the temperature, you are trying to keep the temperature around 65 degrees. Apply heat when necessary and turn off the heat if it starts to go higher.
7. After 30 minutes, carefully lift your bag out of the pot. Hold it above the pot and allow it to drain. Do not squeeze the bag.
8. Once the grain bag is drained add your malt extract to the pot, stirring thoroughly to prevent this from scorching on the bottom.
9. Bring the liquid to the boil by applying heat. (BE CAREFUL IT DOESN'T BOIL OVER).
10. As soon as the boil begins, add your bittering hops (see your recipe for bittering hops). Adding hops when the liquid is boiling can cause vigorous frothing. To reduce the risk of spilling you can take your pot off the heat as you add these.
11. Set a timer for 60 minutes.
12. Allow the beer to boil vigorously for 60 minutes. After 50 minutes, add your dextrose to the pot if included.
13. Once the full 60 minutes is up, take your pot off of the heat and add your aroma hops (see your recipe for aroma hops). Allow this to stand for 30 minutes.
14. Place your pot in the sink and run cold water around the outside of the pot to chill it down to approximately 50 degrees. Ice cubes can also be added to the water around the pot to speed up the cooling time.

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EXTRACT BEER KIT

15. Once at approximately 50 degrees, pour your beer into your fermenter bucket. There will be hop sludge at the bottom of the pot, try to avoid pouring this in.
If using hop flowers, place a clean/sterilised sieve over the top of the bucket and pour the wort through to catch the hop matter.
16. Top your beer up to the correct batch volume.
17. Stir well with a sanitised mixing paddle and check the temperature (making sure the thermometer probe has been sanitised). Once the temperature is below 26 degrees sprinkle your yeast on the surface of your beer.
18. Place the lid on your fermenter and seal fully. Push your airlock into the lid and half fill with water/sanitiser. Allow your beer to ferment for two weeks at an ambient temperature at 21c.
19. After 10 days, if your kit contains a packet of hops for dry hopping then, carefully lift the lid, add the hops, then reseal and allow to stand for another 4 days.
20. Make sure all your bottles are cleaned and sanitised and have no cracks or imperfections. Place your beer on a raised surface. Use a clean and sterilised syphon to syphon the beer into your bottles.
21. Add 3 grams of sugar to each bottle. Use a clean and sterilised syphon to fill all your bottles leaving a 2.5cm gap from the top.
If barrelling add 130g of dextrose to the barrel and syphon the beer on top and seal the barrel.
22. Allow bottles or barrel to sit somewhere warm for a week (between 18-22c) before transferring somewhere cooler for a final week.
23. Your beer is now ready to drink!

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