

# Milestone Range

## 3.0kg beer making kits



This is an all malt extract beer kits and contains 3kg of brewing quality liquid malt extract which require no additional ingredients other than water and a small amount of sugar to help carbonate the beer once it is ready for bottling or barrelling.

### *Preparation:*

Clean and sanitise all equipment that comes into contact with the ingredients (Rinse everything thoroughly in cold water).

1. Wipe the tins over with sanitising solution then stand them in hot water for 10 minutes to help soften the malt extract.
2. Remove the tins and dry them. Open the tins with a sanitised tin opener and pour the malt extract into the fermenter.
3. Fill the empty tins with boiling water and stir to dissolve any remaining extract. Using a clean tea towel to pick up the hot tins, pour the contents into the fermenter. Mix the extract and hot water thoroughly with a brewers paddle.
4. Top up the fermenter with fresh cold water to the final volume of 22.5litres, 40 pints (19 litres, 32 pints for Raspberry Wheat).
5. Before adding the final few litres it is advisable to check the temperature. This should be between 20°-25°C. If it is lower, add boiling water to raise the temperature as required.
6. If it is higher than 25°C, continue to top up with cold water, snap on the fermenter lid and allow the wort to cool. Placing the fermenter in a sink of cold water will speed this process.
7. Once the liquid has been prepared and is at the correct temperature, stir it briskly with a brewers paddle for 2 minutes (this adds oxygen to the wort and will help ensure a healthy and complete fermentation).
8. With the liquid between 20°- 25°C, sprinkle the dried yeast evenly over the surface of the wort and leave. Snap on the lid then release a small section to allow the carbon dioxide produced during fermentation to escape.



9. The fermenting beer should be kept between 17°-24°C and within 24 hours a foamy yeast head will appear on the wort. Any patches of brown residue that may also appear are quite normal. Leave the beer for about 7 days for fermentation to complete.
10. At this stage the beer should be treated gently to avoid introducing oxygen or airborne bacteria as this could cause it to oxidise or spoil. If using a pressure barrel add 80grams of brewing sugar (glucose) to approximately 250ml of boiling water, allow to cool, stir to dissolve. Syphon the beer from the fermenter to the barrel leaving the majority of the sediment behind. Once the barrel has been filled, replace and tighten the cap.
11. Add 2g (½ level teaspoon) of brewers sugar (glucose) to each of the 40 sterilised bottles. Using the racking cane and syphon tube, fill the bottles to within 12mm (1/2 inch) of the top with your beer trying not to disturb the sediment. Once the bottles are filled, cap or seal securely.
12. Once filled, leave the bottles or barrel in a room for 2 days where the temperature is around 17°-24°C to allow the priming sugars to ferment and condition the beer. After this period the barrel or bottles should be moved to a cool place to allow the yeast to settle out and the beer to mature and clear. While 13°C is ideal, the beer can be matured at a warmer temperature but it will take longer to clear. The beer needs about 4 weeks to mature, although it can be sampled before then.

### ***Serving:***

Beer conditioned in a bottle will have a small amount of sediment at the bottom.

When serving, tip the bottle and glass towards each other, slowly levelling the glass as it fills. Stop pouring once any sediment reached the neck of the bottle. With practise only a small amount of beer will be left behind.

Beer served from a barrel should be under slight pressure to prevent oxygen entering the barrel. If necessary, top up with co2 from a bottle or sparklet bulb.

