

HAMBLETON BARD

BEER KITS

PLEASE READ INSTRUCTIONS FULLY BEFORE COMMENCING:

TO MAKE 22 LITRES (5 BRITISH GALLONS) OF HAMBLETON BARD BEER AS BELOW.

1. Before adding the contents of the large plastic bag (Malt extract) to your Hambleton Bard 30 litre bucket, ensure it is sterilized thoroughly. If your container has not got gallon markings on it, it might be advisable to mark this at the required gallonage before commencing. This can easily be done by tipping 22 litres (40 pints) of water into the container and marking this point on the outside with a black felt tip pen or piece of tape.
2. Add the required amount of sugar and then add 10 litres (2 gallons) of hot water, Stir until all the ingredients have dissolved.
3. Add sufficient cold water to make up the required total volume, stir well, and add the contents of the Hop Sachet again stirring well. This should bring the liquid to a tepid warmth (ideally 65-75 degrees Fahrenheit). Too high a temperature will inhibit fermentation.
4. Half fill a sterilised glass with the beer liquid. Add the contents of the white yeast sachet and stir to a creamy consistency. It is extremely important that the temperature of the liquid is between 65-75 degrees Fahrenheit. Too hot or too cold will not allow the yeast to start.
5. Add the mixture in the glass to the fermentation vessel, and cover with a lid (not too tight fitting). If the fermentation has not started after 12 hours, repeat process No. 4 using some more yeast.
6. By the second day your brew should be fermenting away merrily and will continue to do so depending on the temperature. It is advisable, although not necessary to syphon the liquid off the deposits into a second container on the seventh or eighth day. Total time for fermenting is between 8 - 10 days. Your beer is now ready for priming, bottling or barrelling.
7. Syphon the beer from your fermenting vessel into sterilised bottles or suitable pressure container. Place the fermenting vessel on a stool or worktop, allowing sufficient fall for syphoning. Place one end of a plastic tube in your brew, being careful not to disturb the sediment and suck the liquid into the tube. Squeeze the end of the tube between your thumb and first finger and place it in the end of the bottle. You may find a sterilised funnel useful.
8. When bottling, strong bottles should be used. Clean them thoroughly, sterilise and add the appropriate amount of priming syrup (see • later) A Hambleton Bard pressure barrel can be used.
9. Place the bottles or pressure barrel in a warm place for three to four days and then remove to a cold place to mature for at least two to three weeks. The beer will steadily improve for up to six months. Thereafter it will start to deteriorate.

The lager is best left for a minimum of six weeks. N.B. Take care when pouring not to disturb the sediment which forms at the bottom of the bottle,

PRIMING SYRUP:

We have found that although many people recommend a standard priming Syrup, better results can be obtained by treating each type separately. We suggest that you prepare a standard priming syrup by dissolving 5 ounces of white sugar in half a pint of hot water. For Pressure Barrel use total amount.

For bottling use the following amounts per pint of the above made priming syrup.

Lager Supreme, Bards Bitter & Strong Bitter = 3 teaspoons

Old English and Amber Export = 1 teaspoon

Notes:

1. A hydrometer is most useful in determining the final bottling, point and avoids the problems which may arise from incomplete primary fermentation. These can be purchased from most retailers for a modest price, For Hambleton Bard beers the final reading should be below 1.006.
2. If, when opening your bottle for consumption, you find excessive effervescence and a consequent disturbance of the sediment, release the tops of all the bottles to allow the gas to escape, tightening down again before any beer is lost. If this situation -is very bad, repeat the procedure after two hours. The beer will then require a further 2-3 days to clear before drinking.
3. Clarification may be speeded up by the use of finings, particularly where a pressure barrel is used instead of bottling, although we do recommend keeping the beer for 3-4 weeks after bottling or barrelling before drinking.
4. When using a pressure barrel, it is strongly recommended that this is fitted with a Super 20/30 top fitting. This releases any excess pressure which can be built up during secondary fermentation.

With either Beersphere or any other Hambleton Bard pressure barrel (fitted with- a Super 20/30 top) it is possible to purchase from your retailer, a Super 30 cylinder, which allows you to add Carbon Dioxide gas to your vessel. This should only be needed where large amounts are being drawn off at one go. The normal sign of this happening is when the beer ceases to flow easily from the tap.

Approximately one hundred years ago it was standard practise in almost every household to brew beer and almost every pub had its own brew house and its own special beer brewed to local taste.

Today although there may be some public houses with brewing facilities attached, the bulk of the beer produced comes from the large brewing combines. The trend is away from the natural unprocessed beers in the wood and towards beers which are "starbright" highly gassed and having very little individual character.

We still use the traditional method, we feel that our beer had character and individuality and we are proud of our heritage. We feel that the time has never been better for the British man to revolt against standardisation and to again brew a beer which suits his own taste. Home brewing gives you the opportunity but it is essential to begin with the

correct materials and to follow the procedure most carefully. We have brought together for you all the ingredients you need. You will notice that there are no chemical additives required for this brew. All the goodness required is in the ingredients.

The chief rule in brewing for both professional and amateur alike is absolute cleanliness of the vessel and utensils used. Your beer can easily be spoiled by infections from strange yeasts and bacteria which are ever present in the air and on dirty utensils or brewing vessels.

Below is the basic method which is standard for practically all types of beer and will give good results, but after your first or second brew you may wish to experiment with your own ideas, perhaps a slight variation in the ingredients or the use of a different sugar (golden syrup perhaps) but the technique remains the same.

The only ingredient not included in your kit is sugar, added as follows;

Bards Bitter – 2 lb white sugar.

Lager Supreme - 2 1/2 lb white sugar

Old English - 2 lb white sugar + 1 lb brown sugar

Strong Bitter & Amber Export – 3 lb white sugar