WOODFORDES

BEER KITS

INSTRUCTIONS TO BREW 40* PINTS (23 LITRES):

Selected Woodfordes beer kits are designed to brew less than 40 pints of beer to match the final beer strength of their commercial equivalent. These include Headcracker (24 pints), Admirals Reserve (32 pints) and Nelsons Revenge (36 pints).

Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes. Pour can contents into the sterilised fermenter (with this 'all-malt' beer kit you do not need to add any sugar).

Add 3.5 litres (6 pints) boiling water, top up with cold water to 23 litres* (40 pints) and thoroughly mix to ensure all contents are fully dissolved.

**** For Headcracker top up to 14 Litres (24 pints), Admirals Reserve 18 Litres (32 pints) and Nelsons Revenge 20.5 Litres (36 pints).***

Sprinkle the yeast onto the beer along with the hop enhancement sachet (Admiral's Reserve only) cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70° F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the Specific Gravity (SG) remains constant. This is usually below 1014' although for Headcracker this will be nearer 10181.

Transfer the beer into bottles or a pressure barrel with a little sugar or Spraymalt (half a teaspoon per pint, up to a maximum of 85g for a pressure barrel, to help condition the beer. Stand bottles or barrel in warm place for two days then allow 14 days in cool place or until beer has cleared.

Additional notes and tips:

By following these instructions, your beer should have an alcohol strength of about 4% ABF (Alcohol by Volume). To check this you will need to take two hydrometer readings, one at the start, before adding the yeast (the SG), and a reading once the beer is ready to bottle (the FG). You can calculate the strength by deducting the finishing gravity (FG)/ from the starting gravity (SG) Record the resultant number and multiply this by 0.129 to calculate the alcohol strength i.e. 1044 — 1013 = 31 x 0.129 = 4.0%

It is important to try to keep the fermenting beer at a constant temperature. Temperature fluctuations will stress the yeast and may introduce off taints into your beer.

The largest cause of failure when making beer is the introduction of bacteria. By using a good quality cleaner/steriliser such as 'Bruclens' on all components that come into contact with your beer, you will ensure that this risk is kept to a minimum.

Please ensure that you use a long-handled plastic spoon or purpose made beer stirrer when linking your beer—do not use a wooden spoon as these can harbour bacteria.

If using a barrel you may prefer to skip the secondary fermentation stage (where 85g (3oz) sugar is added after fermentation is complete). You may instead inject CO2 directly from your gas bottle into the pressure barrel to carbonate your beer.

All malt, naturally conditioned beers will improve with age up to a maximum of one year. You might like to purchase some swing-top glass beer bottles to store some of your beer for a few months, to appreciate the benefit that aging can bring.