

BREWING INSTRUCTIONS FOR COURAGE BEST BITTER

For a great tasting brew in 28 days, follow these simple 4 step instructions:

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften the contents then pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 pints) boiling water, top up with cold water to 22.5 litres (40 pints) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Sprinkle the yeast onto the surface of the beer, 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 gravity remains constant below 1014°).
- 4 After five days or when the gravity is below 1.014, syphon the beer into a sterilised fermenting bin leaving behind the yeast sediment. Add a little sugar (half a teaspoon per pint, up to a maximum of 100 grammes for a fermenter) to help condition the beer. Stand the fermenter in a warm place between 20° and 24°C for 3 days, then bottle or keg as normal.



To see how easy brewing your own beer and wine can be, watch our demo videos at muntonshomebrew.com

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BREWING NOTES/DIARY

Brewing process should be complete within 14 days, but please note that this may take longer/shorter depending on room temperature and other factors.

BREW START DATE

WEEK 1

Starting gravity reading

Additional brewing notes:

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WEEK 2

Gravity reading

Additional brewing notes:

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WEEK 3

Final gravity reading

ABV%

Additional brewing notes:

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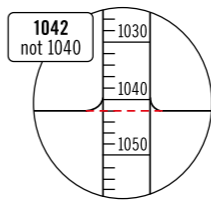
Use the Brewing Notes/Diary to keep a record of your brew and to use for comparison with future brews.

HOW TO USE A HYDROMETER

A hydrometer is basically a weighted float which is calibrated to measure the density of a liquid. For beer, wine and cider making, the hydrometer is used to measure the amount of sugars available for your yeast to ferment into alcohol. As your fermentation progresses these sugars are converted into alcohol which is thinner than water and therefore your hydrometer will sink further into the liquid giving a lower reading.

Please note: A hydrometer is a delicate device, made from glass so please handle carefully. Only hold the hydrometer by the top of the stem – when it is being held vertically.

- Make sure the hydrometer and trial jar are clean and sterilised.
- Ensure that the liquid to be tested is at room temperature then scoop some of your beer, cider or wine into the trial jar taking care to avoid the formation of air bubbles.
- Carefully slip the hydrometer into the liquid in the trial jar, holding it at the top of the stem until it floats.
- Record the reading.
- Please note from the diagram the correct way to read the scale.



THE ABV FORMULA

The scale on the hydrometer shows the Specific Gravity of the liquid (the SG or sometimes called the Starting Gravity). By recording the SG at start of fermentation and at the end of fermentation (sometimes called the Final Gravity), you will be able to calculate the approximate alcoholic strength of your beer, wine or cider as % ABV (Alcohol By Volume) by using the formula $ABV = (SG - FG) \times 0.13$.

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- Our products use commercial quality ingredients
- Extensive range of beer making kits to choose from
- Fine tasting brews ready to enjoy in only 4 weeks

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