

MUNTONS

CONNOISSEURS RANGE

BREWING INSTRUCTIONS

INTRODUCTION

The Muntons Connoisseurs range brings together an uncompromising blend of quality ingredients designed to brew truly exceptional beer.

As the Connoisseurs range is sold in a wide variety of different markets worldwide, some brewing practises may vary. We have, therefore, included with our recipe a number of alternative options which will enable you to produce beers with flavours tailored to suit your own taste. Whilst demands may vary in different markets, all Muntons Connoisseurs brewers aim to brew good beer - every time. By following these instructions and selecting the options which appeal, you will be able to brew exceptional beers time after time.

RECIPE TO BREW 23 LITRES – 40 PINTS (6 US GALLONS) OG 1040° TO 1044°

- Start sterilising your fermenter and stirrer
- Stand the can in hot water for 5 minutes to soften the contents. Then start boiling 3.5 litres (6 UK pints) of water
- Open the can and pour the contents into your cleaned and sterilised fermenter
- Add the boiling water to the fermenter
- Add 1kg (2.2lbs) of sugar (preferably brewing sugar)
- Thoroughly mix the fermenter's contents to dissolve the sugar and malt extract
- Add 17.5 litres (31 pints) of cold water to bring the volume up to 5UK gallons. Stir and leave to stand until the temperature reaches 18 – 21°C (65 - 70°F) Sprinkle in the yeast supplied and stir.
- Cover the fermenter, place in a warm area at 18 - 21°C (65 - 70°F) and leave to ferment
- Fermentation will be complete when bubbles cease to rise (usually after 4 - 6 days), or if you use a hydrometer, when the gravity remains constants at a figure below 1008°
- Siphon the beer into strong bottles or a pressure barrel. Be careful not to disturb the yeast sediment and only use returnable beer bottles. Non-returnable bottles may not be adequate to withstand conditioning pressure
- Add half a teaspoon full of sugar per pint to each bottle (or a maximum of 85gms 3oz, per 5 UK gallon pressure barrel)
- Cap and seal the bottles securely and stand the bottles or pressure barrel in a warm place for two days
- Finally, move the bottles or pressure barrel to a cool place for 14 days, or until the beer is clear, before drinking.

CLEANING

Ensure that all equipment and bottles etc. are thoroughly sterilised and rinsed when brewing. Several specialist products are available for this purpose from your retailer.

BREWING OPTIONS

Muntons also manufacture a wide range of easy to handle pure malt extracts, spray dried for convenience. These products, called Spraymalt, are available in plain or hopped form, in a variety of colours from extra light to extra dark.

If you would like to brew a richer beer with a fuller malt flavour, more body and with less 'cidery' taste, then try one of the following options:

- Try adding light Spraymalt at stage 5. This will brew an all - malt beer with a much richer malt flavour than the standard recipe
- Use hopped light Spraymalt in place of sugar to add additional hoppier as well as richer
- Try dark hopped Spraymalt for richer beers such as bitters or stouts, to add not only extra hoppiness but also a much fuller malt flavour and rich, dark colour.

We would encourage you to experiment with the use of the hopped or plain Spraymalt, to adjust the recipe formulation to brew a beer which exactly suits your requirements. If you find that the beer brewed using pure Spraymalt in place of sugar is too rich, then try a 50/50 substitution of Spraymalt for sugar.

TWO STAGE OF FERMENTATION

This involves the use of a closed fermenter with a fitted airlock after the initial vigorous fermentation has taken place.

Ferment, as in the main instructions for 2 days and then transfer the beer to a sterilised second fermenter. The second fermenter should have a tight fitting lid with airlock. Avoid disturbing any yeast sediment in the original fermenter when transferring the beer.

The main benefit of this practise is to ensure that your beer contains as few dead yeast cells as possible. Additionally, the beer can mature in the second fermenter with no risk of air borne contamination by bacteria. In some countries, such as Australia and New Zealand, all fermenters come fitted with an airlock as standard. This is excellent practise, as, once again, the risk of airborne contamination is minimised.

SUMMARY

Whichever brewing method you choose, you can be sure that Muntons Connoisseurs range kits will brew beers true to type and consistency from batch to batch. We hope you enjoy the beer you have produced and trust that you will try other beers from the Muntons ranges:

CONNOISSEURS RANGE

Traditional bitter, IPA bitter, Yorkshire bitter, Export stout, Nut Brown ale, Bock, Pilsner, Export Pilsner, Continental lager, Wheat beer.

PREMIUM RANGE

Premium bitter, Premium Pilsner. Premium lager, Irish style stout, Midland mild ale, Barley wine, Scottish style heavy ale, Old ale, American style light beer, Canadian style beer.

GOLD RANGE

Old English bitter, India Pale Ale, Highland Heavy ale, Docklands Porter, Imperial stout, Continental Pilsner.

PREMIUM GOLD RANGE

Smugglers special premium ale, Midas touch golden ale, Old Conkerwood black ale, Autumn Blush Cider, Berry Fruit Cider.