

# WOODFORDES

## BEER KITS

### Woodforde's beer kits Brewing instructions

Brews 40\* pints (23 litres)

There are three 40 pint beer kits in the Woodforde's range and selected Woodforde's 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).

1. 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).

2. 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). Take your Starting Gravity Reading at this point (see below)

3. Sprinkle the yeast onto the beer (For Admiral's Reserve only, also add the contents of the hop enhancement sachet) 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 1018°).

4. 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 the beer has cleared.

Additional notes and tips: By following these instructions, your beer should have an alcohol strength of about 4% ABV (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.  $1044 - 1013 = 31$   
 $31 \times 0.129 = 4.0\%$

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 CO<sub>2</sub> 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.