



## Instructions

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### Here is the suggested method for brewing your beer:

On the market you can find many different vessels for doing this from the All-in-ones,; The Grainfather and Bulldog Brewer, the popular Thorne Electrim Bru Heat Bucket to cool boxes fitted with kettle elements to many homemade versions. The main criteria are good insulation, being able to separate the sweet wort from the spent grain and being able to maintain a constant temperature.

Whatever type you are using the method is the same. Firstly heat the mash water to 75 to 80 °C. Then add the bag of grain slowly ensuring that it's mixed well and there are no lumps.

Then stir well and monitor the temperature until it reaches 64 to 67 °C. We then need to maintain the "mash" temperature for the time specified under the brewing schedule on the front cover.

Secondly when we are nearing completion of the mash we need to heat up the sparge water 75 °C. The volume of water required is also listed under the brewing schedule see "Sparge Water". This sparging water will be used to wash the grains. We need to use a sparging arm, watering can or jug to pour the water slowly over the grain. It's really important to spread this evenly over the grain.

This should take about 45 to 60 minutes in total (pouring and collecting) to collect the final volume. Here we are extracting all the goodness from the grains to produce the malt for our beer fermentation.

### Boiling

Once we have collected the wort then we need to do a vigorous boil (see "Boil Time" on your recipe) with the bittering hops for 90 minutes. Any additional hops (as labelled) need to be added for the last 15 minutes of the boil along with the Protocloc tablet.

Cool the wort (use a copper coil or piping and run cold water through it or even ice packs) as quickly as possible as this will prevent oxidation and reduce the chances of bacterial infection. Transfer this into your fermentation bucket (unless it's already in it).

### Fermentation

When the liquid temperature has cooled to between 18 and 22 °C add the yeast into the wort. If your recipe asks for "dry hopping" add the hops now to the fermenter and lightly stir. Open the yeast sachet and lightly sprinkle over the wort. Stir in well and place the lid on the bucket.

The bucket needs to remain in an area with a stable air temperature of between 20 and 25°C for the duration of the fermentation. The closer to a temperature of 20°C the better.

Some people will do a transfer from the primary fermentation vessel to a secondary vessel after 3 days. They will typically use a wine fermenter with an airlock fitted while the primary fermenter will be a bucket with lid.

Final gravity of the beer will be as on the front page (Final Gravity). This is known by doing a reading one day after another and making sure it's the same. If in doubt then leave it a further day. When fermentation is complete the beer should be transferred to bottles or a barrel.

1.0

**Beerworks kits are made exclusively for Love Brewing**

Love Brewing - 292-294 Chatsworth Road, Chesterfield, Derbyshire, S40 2BY

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## **Bottling/Barrelling**

At this point we can add some finings to the beer. We suggest this is done before bottling or barrelling. Add the finings to the fermentation container and leave for 24 to 36 hours to clear.

It doesn't matter if this is not totally clear but will take out a lot of the bits floating in the liquid. Similarly heading powder can also be added. Now transfer the beer into bottles or a barrel.

## **Bottling**

Bottles should be cleaned and sterilised and one teaspoon of sugar (priming sugar) should be added to each 500ml, the bottles sealed and then left in a warm place for 3 - 5 days to start the secondary fermentation. They can then be left in a cool place to clear.

## **Barreling**

Barrels should again be cleaned and sterilised and then transfer the beer into the container. Add 125g (5oz) of sugar (priming sugar) dissolved in 200ml (1/2 pint) of warm water to the keg. Seal the keg which should be fitted with a suitable pressure release valve and leave in a warm place for 3-5 days to start the secondary fermentation.

Then transfer to a cool place to clear. Preferably place the keg in a place that doesn't need to be moved.

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