



KIT BREWING GUIDE

Basic Equipment and ingredients you need:

1. [Deluxe Homebrewing Kit](#)
2. [Extract Kit](#)
3. [Brewing sugar](#)
4. [Chemipro Wash](#)
5. [Bottle Rinser](#)
6. [Bottles](#)

1. Clean and sanitize your fermenter, airlock, lid and mixing paddle with your No Rinse Sanitizer.

2. Remove the yeast (plus hop sachet and other dry additives if included) from the dry compartment of the pouch and set aside for now.

3. Add 3 L (3 US qt) of boiling water to the fermenter, pour the liquid malt extract from the liquid compartment of your pouch into your sanitized fermenter and squeeze out remains. Add either dextrose brewing sugar, Malt Extract or Brew Enhancer (refer to pouch label for required amounts of fermentables needed). Add any other dry additives if included (but NOT the hops), then stir until completely dissolved.

4. Top up with cold tap water to the required volume (see front label for the total amount this kit makes). Stir well. Check liquid temperature is below 25°C, if not then stand the fermenter in a bath of icy water to cool it down. Add the contents of the yeast sachet.

5. Fit an airlock and grommet or bung to fermenter lid then secure lid, making sure the seal is airtight. Half fill the airlock 'U' with alcohol-based spirit or sanitizer to protect the brew during fermentation.

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6. Leave to ferment at a constant temperature between 18-22°C for lagers, pilsners and helles beers and between 20-25°C for ales and wheat beers (or else if needed). Cooler temperatures will extend fermentation time by several days; below 15°C fermentation may stop altogether. Fermenting above the recommended temperature will reduce the quality of your beer by producing off-flavors.

7. If you have dry hops: After 7 days, check the Specific Gravity (SG) using a hydrometer. If the SG is 1.016-1.020 or below, add the hop pellet sachet but DO NOT STIR (the hops will break up and disperse naturally). If the SG is higher than 1.020 check again in 1 or 2 days until the SG is 1.020 or below before adding the hop pellets.

NOTE: Dry hopping can result in small hop particles in the finished beer. If this concerns you then you can dry hop in a hop bag. Just be aware, this may result in less hop flavor and aroma in the finished beer.

Leave to ferment for a further 2-3 days or until the airlock has stopped bubbling, check the SG again using a hydrometer. If fermentation is complete, the SG should be equal to or below the value shown for the beer style in the following table. If the SG has not yet reached the desired level, leave for a further 1-2 days before checking again. If you do not have dry hops: After 7 days or when the airlock has stopped bubbling, check the Specific Gravity (SG) using a hydrometer. If the SG is at or below the SG in the table, fermentation is complete. If not check again in 1 or 2 days. NOTE: The gravities displayed online are based on using dextrose brewing sugar, and Pure Malt Enhancer.

Once fermentation is complete, proceed to bottle your beer. For best results, ensure a minimum of 2 days infusion time between hop additions and bottling.

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8. Clean and sanitize bottles, bottling valve or syphon tube before use. Use amber glass bottles. Reject any glass bottles which have the slightest chips, cracks or imperfections. Don't use non reusable bottles.

9. Fill your bottles leaving 3-5 cm headspace (measure from the very top of the bottle). Before sealing bottles add Mangrove Jack's Carbonation Drops (this replaces priming sugar, 1 drop is equivalent to 0.5 tsp of sugar). • Use 1 drop per 350 ml (12 US fl oz) Australian stubby bottle. • Use 2 drops per 750 ml (22 US fl oz) bottles. • Use 3 drops per 1.25 L (1.25 US qt) bottles. • Use 4 drops per 2 L (2 US qt) bottles.

NOTE: If you are using dextrose for bottle priming, add the proper quantity into the 2nd Fermenter before racking the beer.

10. Seal bottles and store in a warm place (fermenting temperature) for at least 2 weeks before moving to a cool, dark place to clear for a further 7 days.

11. Your beer is ready to drink as soon as it's clear, but for a smoother beer leave somewhere cool and dark for an extra 2 weeks.

Thank You.

The Beer Lab Team

Cheers...

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