

# Bottling Your Beer

Now's the time you've been waiting for-bottling. Again, as with making the beer, it's important to sterilize everything that will come into contact with the beer: Caps, bottles, syphon tubing, racking tube, bottle filler, bottling bucket. We recommend using **One-Step** Oxygen based sanitizer, **bleach**, or **Iodine**. Follow the directions on the containers so you don't leave sanitizer residue on the equipment.

1. Boil your caps for 3 minutes. We recommend only boiling the Oxygen-Barrier type of crown caps for 30 seconds. Boiling prevents sterilizer from being absorbed by the plastic liner of the caps.
2. Boil your corn sugar ( $\frac{3}{4}$ -1 cup, depending on carbonation level desired), or dry malt extract ( $1\frac{1}{4}$  cups) in 1 pint of water or beer until dissolved.
3. Place your fermentor of beer carefully on a table ahead of time, so as to disturb the beer and the yeast sediment as little as possible. Remove the lid. Inhale! Exhale! Ahhh!
4. Place another bucket or carboy on the floor beneath your beer. Pour your priming sugar or malt into the container. Attach your syphon tubing to your racking tube, if you are using one. Submerge your tubing or racking tube into the beer. At this point, you have several options for getting your syphon started:

- a. Simply suck on it! Remember, you have to suck on the syphon tubing while keeping the end that is out of the beer lower than the surface of the beer.
- b. Fill the tubing, or tubing and racking tube, full of sterilized water (previously boiled) and while pinching the lower end of the racking tube (the end not going into the beer) lower the other end into the beer. If you are using a racking tube, lower it to the bottom of your container. If using just the tubing, only lower it about  $\frac{1}{2}$  way into your beer. When you release the lower end of the tubing, the water will flow out, followed by the beer. Be sure to slowly lower the end which is in the beer to keep it beneath the surface of the beer; when you get near the sediment carefully tilt the container so you syphon all of the beer (precious nectar), while leaving all the sediment (mainly yeast chock full of vitamin B) behind.
- c. Attach tubing to the **Fermtech Auto-Syphon**. Use according to directions. This is the easy way to get syphons started. Continue.

These are the methods we have found to be successful. With a little practice you will become quite proficient at it. Don't give up, and don't be afraid of a wee bit of mess initially.

5. When you have finished racking (syphoning leaving behind sediment) your beer into the container, gently stir so you distribute thoroughly the dissolved priming sugars.
6. To fill bottles, attach bottle filler to the bottom of your syphon tubing after you get the beer flowing. Lower it into the bottom of the bottle; when the bottle fills to the top, remove the bottle filler. The air space remaining should be about the right fill.
7. Alternatively, you may use a bottling bucket. Attach a section of  $\frac{3}{8}$ " tubing to the bottom part of the spigot on the bottling bucket. Attach bottle filler to the other end of the tubing. The flow will begin when you open the spigot. Fill as in Step 6 above. This method may be easier for those who find a syphon difficult to start. A bottling bucket is usually a 5-gallon plastic bucket with a spigot placed about 1" above the bottom.
8. Put your sterilized caps on your bottles and cap. Store your bottles upright in a dark place at 60°-75°F for 7 days to carbonate. After this, age the beer for another week or two (or longer depending on the style of beer). In any case you can try one after the 7-day period. To attain some lagering effect, refrigerate the beer for several weeks after it is carbonated.
9. Pour your beer out into a squeaky clean glass and leave the sediment behind. Enjoy!

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