

# Water 'N' Wine

## Canned Beer Making Instructions

Also applies to Mangrove Jack's cold filled pouches.

1. Sanitize your equipment\* including your fermenting bucket, lid, bung, airlock and spoon.
2. Primary Fermentation: Remove yeast pack and place unopened can/pouch in hot water for 15 minutes to soften malt extract, making it easier to pour from can.
3. Pour contents of can/pouch into primary fermenter. Rinse can/pouch with hot tap water to get all remaining malt, add to fermenter.
4. Add 1 kg dextrose. (Or for a stronger malt-flavor beer use 1 kg malt sugar instead). Other types of brewing sugar are available. Ask your retailer for more information.
5. Add water to the fermenter until the liquid level is an inch below the 23 litre mark and stir very well.
6. Top up to the 23 liter mark with either hot or cold water to bring the temperature of the liquid between 21 - 24 °C (70 - 75 °F). Stir again.
7. Sprinkle yeast over surface of beer wort, do not stir. Cover primary fermenter with a tight fitting lid with airlock and bung. Fermentation should start within 12 to 36 hours. Leave for approximately 7 days while keeping a constant temperature somewhere between 16 - 22 °C (61 - 72 °F)
8. Optional Secondary Clarification (Otherwise leave in bucket for 7 more days and skip to step 9): Sanitize your equipment\* including your siphon, carboy, bung and airlock. Carefully siphon the beer into your carboy, leaving all the sediment behind. If necessary, top up carboy with sterile water to the bottom of the neck. Attach an airlock and bung to carboy and leave at room temperature for 7 more days to finish clearing. Clean your equipment\*.
9. Only proceed with the next step if the Specific Gravity is less than 1.020.
10. Bottling: If bottles need to be cleaned, soak them in Chlори-Clean, rinse well. Sanitize them, your caps and your equipment\* including your siphon, bottling wand, bottling bucket/carboy and spoon.
11. Add 220 grams or 1.5 cups of dextrose to bucket/carboy (if using plastic PET bottles, use 330 grams or 2 cups of dextrose), siphon beer in carefully stirring as it fills and stir again when finished.
12. Immediately siphon beer into bottles, filling to 2.5 cm (1 inch) from top. Cap bottles immediately with sterilized caps. Clean your equipment\*.
13. Store upright in a warm place (22°C/72°F) for 14 days, then move to a cooler place (16°C/60°F) if available. Always keep beer upright and away from bright light. Your beer will improve with age, and will be at its best after 2 months in the bottle.
14. Refrigerate your beer for at least 8 hours before consuming.
15. Pour carefully into a rinsed glass, trying not to disturb any sediment, and ENJOY!

\* Cleaning your equipment means rinsing any debris off then soaking it in Chlори-Clean (1tbsp per 4L of water) for a few hours. Then wipe with a soft cloth to avoid scratching any plastic and then rinse thoroughly with clean water. Let drip dry.

\* Sanitizing your equipment means rinsing any clean equipment including buckets, lids and bottles that may come in contact with your mash with diluted Iodophore or Star San (1ml or 1/4tsp per 1L of water) and letting it drain for at least two minutes. Do not rinse with water. Your equipment does not have to be dry before use.

**For further assistance, contact Water 'N' Wine @ 902-755-9463**