

Water 'N' Wine

Festa Brew Beer Making Instructions

If your beer kit was left in a cool area, allow the kit to come to room temperature by letting it sit in a warm area for a few hours.

1. Sanitize your equipment* including your scissors, fermenting bucket, lid, bung and airlock.
2. Primary Fermentation: Pour contents of bag into primary fermenter.
3. 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)
4. Optional Secondary Clarification (Otherwise leave in bucket for 7 more days and skip to step 5): 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*.
5. Only proceed with the next step if the Specific Gravity is less than 1.020.
6. Bottling: If bottles need to be cleaned, soak them in Chlora-Clean, rinse well. Sanitize them, your caps and your equipment* including your siphon, bottling wand, bottling bucket/carboy and spoon.
7. 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.
8. Immediately siphon beer into bottles, filling to 2.5 cm (1 inch) from top. Cap bottles immediately with sterilized caps. Clean your equipment*.
9. 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.
10. Refrigerate your beer for at least 8 hours before consuming.
11. 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 Chlora-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