

Water 'N' Wine

Royal Root Beer Making Instructions

1. Sanitize your equipment* including your fermenting bucket, spoon, siphon, bottling wand, caps and bottles. If bottles need to be cleaned, soak them in Chlори-Clean, rinse well and sanitize them.
2. Primary Fermentation: Add 17 litres of water to the primary fermenter.
3. Add 2kg of table sugar to the primary fermenter.
4. Add water to the fermenter until the liquid level is an inch below the 23 litre mark and stir very well until all the sugar is dissolved.
5. 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.
6. Yeast: Use an ale yeast for a traditional taste or wine yeast for a modern taste. Sprinkle yeast over surface of beer, do not stir yet. Let stand for 5 minutes, and then gently stir to evenly disperse the yeast.
7. Bottling: Immediately siphon beer into bottles, filling to 2.5 cm (1 inch) from top. Cap bottles immediately with sterilized caps. Clean your equipment*.
8. Store upright in a warm place (22°C/72°F) for 7 days, then move the whole batch into a refrigerator. It is important to refrigerate after 7 days to avoid over-carbonation. Over-carbonation can lead to bottles exploding. Always keep beer upright and away from bright light. Your beer will improve with age, and will be at its best after 2-3 weeks in the bottle.
9. 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