



Brew Beer like a BUCKRIDER

Congratulations with your purchase of a Brewferm® Buckrider Craftbrew Mix. We hope you will enjoy your brewing! Please read these instructions carefully and in full before you start.



Brewferm® Buckrider Craft Brew Mixes are very easy to use. The preparation process is essentially the same for all beer types, but the amounts of sugar and water vary for each beer type. These amounts are listed below in the WATER & SUGAR CHART.

1. Getting Started

To brew your Brewferm® Buckrider Craft Brew Mix, you will also need some household sugar and water. In addition to the Brewferm® Buckriders equipment kit, you will need a small kettle, a can opener, a weighing scale and bowl or a mug for the sugar, a measuring jug for the water and a stirring spoon.



2. Cleaning

Hygiene is of utmost importance. Therefore ensure that all equipment you use is absolutely clean and sanitized. If you are not using the Buckriders Cleaning agent, use an unperfumed cleaning agent like our Buckrider Cleaning Agent or Fivestar PBW.



3. Wort Preparation

1. Remove the plastic lid and the yeast from the can.
2. Using a can opener, open the can and place it in a small cooking pot filled with warm water (+/- 40-50°C / 104-122°F) for about 15 minutes so the thick Brewferm® concentrated wort becomes more fluid.



3. Pour the contents of the can into your cleaned fermentation bucket. Careful, the can can be hot, use gloves when necessary! If your bucket has a tap, make sure the tap is also cleaned and in the "closed" position.

4. To empty the can further, rinse the can well with exactly 1 liter (33.8 fl.oz) of warm water and add this to the wort in the bucket.

5. Dissolve the amount of SUGAR 1 (see table on reverse side) in exactly 2 liters (67.6 fl.oz) of warm water and add also to the wort in the bucket. (if SUGAR 1 = 0 grams, just add 2 liters of warm water).



6. Mix everything thoroughly with a clean paddle or spoon.

7. Add the quantity of cold WATER 1 (see table on reverse side) and mix everything again.

8. Lay the lid loose on the bucket and check the temperature of the wort. If necessary, let the wort cool down to approx. 20°C/ 68°F. You can check the temperature on your Buckriders temperature strip; attached on the side of the bucket.

9. When the wort is cooled down to 20°C; open the yeast sachet and sprinkle the content of the packet out over the liquid.



4. Fermentation

10. Close your fermentation bucket, ensuring that the lid is "clicked" firmly onto the bucket all around. Fill up approximately half of the S-shaped airlock with water. Place the airlock on the lid for the bucket pushing it through the rubber seal.

11. Leave the bucket to ferment for 7-10 days at room temperature (18-23°C / 66-73°F). Make sure the room's temperature does not drop below 18°C/66°F at night. The "bubbling" of the airlock will start after a few hours to 1 day; it indicates that the fermentation is proceeding. It is tempting, but do not open the lid regularly. It can cause an infection in your beer.

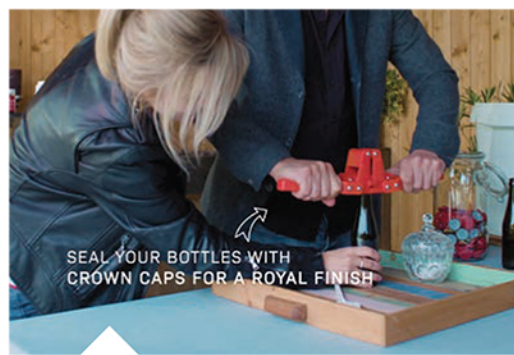




5. Bottling

12. After 7-10 days the sugar in the wort will be all fermented. Use the Brewferm® Buckriders bottling compass to determine if your beer can be bottled: Take a 15cm/6" high glass and fill it through the tap with your young beer without foam. Wait until any foam in the glass dissolves. Carefully lower the Brewferm® Buckriders bottling compass into your glass and check what number is shown above the liquid. Your beer is ready to be bottled if the right number (see CHART below) is visible above the liquid.

DO NOT bottle if a lower number is visible above the liquid.
DO NOT pour the measured beer back into the bucket!



13. When your youngbeer is ready for bottling, move the fermentation bucket to a worktable and mount the cleaned and sanitized syphoning tube to the tap. Leave the bucket to rest for 1 hour so the sediment can settle. Meanwhile, you should thoroughly clean and sterilize the empty bottles you want to use.

14. Carefully fill up the well cleaned bottles up to 1cm/0.5" below the opening and add 1 Buckrider Bottleshot #12 carbonation drop per 12oz beer bottle.

15. Seal the bottles with a crown cap or flip-top and keep at room temperature (18-23°C / 66-73°F) to get the second fermentation in the bottle started.



6. Maturation

16. After ten days, move the beer to your cellar or another cooler spot (15-18°C / 59-66°F) to ripen for 6 to 8 weeks. We recommend that you try your Buckrider Craft Brew after 3 weeks, but remember that your beer will need more time to mature and improve; Patience pays!

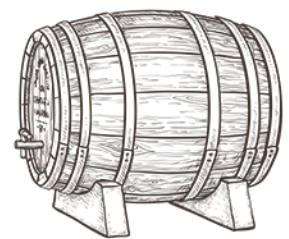


7. Enjoying

17. Open your beer and pour it carefully. If you prefer a clear beer, leave the yeast sediment in the bottle, if you are a fan of haze beers : pour out the bottle completely.

Enjoy, but drink responsibly!

Your beer can further mature for another 6 months up to a few years depending on the strength of the beer.



Water & Sugar Chart

Brewferm® Buckriders Craft Brew Mix	Brew Vol in litres	Brew Vol in US gal	Brew Vol in US fl.oz	Sugar 1 in grams	Sugar 1 in oz	Water 1 in liters	Water 1 in US gal	Water 1 in US fl.oz	Bottling Code	Expected Final Gravity
Flemish Fiend	12	3,17	406	800	28,22	8	2,11	271	2	1010
Dubbel Damme	9	2,38	304	500	17,64	5	1,32	169	2	1010
Bighorn Blonde	9	2,38	304	500	17,64	5	1,32	169	1	1012
Sacred Saison	15	3,96	507	500	17,64	11	2,91	372	4	1000
Sinister Stout	9	2,38	304	500	17,64	5	1,32	169	1	1015
Tripel Terror	9	2,38	304	500	17,64	5	1,32	169	2	1008
Beastly Belge	12	3,17	406	500	17,64	8	2,11	271	2	1010
Wicked Wheat	15	3,96	507	750	26,46	11	2,91	372	3	1005
Belgium 1774	15	3,96	507	1000	35,27	11	2,91	372	4	1000
Pious Pilsner	12	3,17	406	500	17,64	8	2,11	271	3	1005
Divine Deliverance	12	3,17	406	600	21,16	8	2,11	271	1	1017

Add 1 Brewferm® Buckriders Bottleshot 12 carbonation drop per 12 US fl. oz beer bottle. If you are using other sizes of beer bottles, use normal household sugar and add 0.93 oz per US gal of beer.

HANDY TIPS

EVERYTHING SHOULD BE ABSOLUTELY CLEAN WHILE BREWING. USE ONLY UNPERFUMED CLEANING PRODUCTS SPECIFICALLY INTENDED FOR THIS PURPOSE. LIKE THE BREWFERM® MULTIFUNCTIONAL OXI CLEANER.

FOR BEST RESULTS PREFERABLY USE BOTTLED WATER ONLY.

SAFETY PRECAUTIONS:

Observe the following rules to avoid the risk of exploding bottles or kegs:

Use only pressure-resistant and reusable beer bottles free from scratches and cracks.

Do not rely solely on a fixed fermentation time or the bubbling of the airlock.

Always measure the bottling density of the beer as described in the user guide.

Never add too much sugar when bottling.

During the second fermentation, store bottles and kegs in a separate, closed room, with a stable temperature and preferably not in busy areas.

Never store filled beer bottles or kegs where they are exposed to direct sunlight.

For more information visit: www.brewferm.com

Share your experience: @brewferm