Micro-Brew Kit Brewing Instructions

www.micro-brew.net

Required Brewing Equipment:

Required Bottling Equipment:

Brewing Record

Beer type: _____

Temperature: _____

Initial density: _____

Final density: _____

Remark: _____

BEFORE YOU START

1. Sterilization

Why?

Sterilizing your equipment is an important step of the beer brewing process. It is imperative to prevent any contamination by using appropriate products. All the equipment that comes in contact with either the malt or the beer must be sterilized just prior to manipulation.

The brewing equipment must be carefully cleaned using a chlorine rinse (food grade chlorine), thoroughly rinsed and sterilized using an Aseptox or metabisulfite solution. Refer to your Micro-Brew retailer for instructions on how to prepare these sterilizing solutions.

How?

Pour the chlorine rinse in the primary fermenter, put the lid on tightly and shake well so the solution coats the entire inside surface. Rinse well using clear water. Then pour the sterilizing solution of your choice (Aseptox or dipotassium metabisulfite solution) in the fermenter and repeat the same steps. Sterilize all brewing equipment following the same procedure.

* If you're using an Aseptox solution it is not necessary to rinse after use. Just leave to drip dry. On the other hand, if you're using a dipotassium metabisulfite solution, it is imperative that you rinse all your equipment.

2. Wort Temperature:

It is important that the Micro-Brew wort be at room temperature (between 18 °C and 23 °C) before starting the brewing process. So make sure to store it in a temperate room at least 12 hours prior to brewing.

PRIMARY FERMENTATION

1. Brewing

a. Leave the bag in the box. This will make the transfer easier.

b. Pour the Micro-Brew beer wort in the previously sterilized primary fermenter. It is important to stir well with a mixing spoon in order to oxygenate the wort and promote active fermentation.

c. Read the densimeter (hydrometer) and note down the initial density in the brewing record you will find at the top of the present instruction leaflet.

d. Read and note down the wort temperature. It should be between 18 °C and 23 °C.

e. Sprinkle the yeast on the surface of the wort without stirring.

f. Move the primary fermenter where the fermentation will take place. Place the lid on top of it without completely snaping the lid shut. Simply place the lid on top. Leave to ferment at room temperature (between 18 °C and 23 °C).

g. During the first 48 hours, pick up the lid and make sure fermentation has started. (Froth will form at the surface of the beer.) If fermentation has not started within 48 hours following the addition of the yeast to the wort, contact your Micro-Brew retailer.

2. Racking

When to do it

Primary fermentation takes on average from 4 to 5 days at a temperature of around 21 °C. During fermentation a layer of froth forms at the surface of the wort. When this froth is gone, around the 4th or 5th day, it's time to rack the beer into a sterile carboy. If any doubt persists in your mind, take a reading of the density and contact your Micro-Brew retailer.

How to do it

a. Make sure the primary fermenter is raised by putting it, for example, on a table or counter. Put the sterile carboy on the floor. Using the siphon, gently draw the beer from the primary fermenter to the carboy making sure not to stir up the sediment at the bottom of the fermenter.

b. Insert the fermentation airlock half-filled with a dipotassium metabisulfite or Aseptox solution.

SECONDARY FERMENTATION

Leave the beer to ferment in the carboy between 7 and 10 days before moving to bottling. After the 7th day, take a reading of the beer density 2 days running. If the density remains unchanged during these 2 consecutive days, fermentation is done. Note down this final density in your brewing record.

REMARK: An experienced brewer uses these 7 to 10 fermentation days to prepare for bottling by washing his or her bottles. Let the dirty bottles soak in a chlorine rinse for at least 2 hours. Rinse with water. However, bottles may not be sterilized until bottling day.

BOTTLING

REMARK: Sometimes the beer is not completely clear. You may however proceed if the density has remained unchanged for 2 days. The beer will clarify in the bottle.

1. Using a racking tube gently transfer the beer from the carboy to a sterilized bucket.
2. Mix 230 g dextrose (about 1½ cup) in 2 cups hot water and dilute well. Gently add this mix to the beer and stir.

   NOTE: It is essential to add dextrose or any other priming sugar at bottling time, otherwise the beer won't fizz. If you have a draft beer system, visit our Website for the appropriate procedure or contact your Micro-Brew retailer.
3. Sterilize your bottles and caps with an Aseptox or metabisulfite solution.
4. Use the siphon and the bottle filler to fill the bottles up to 1.5 cm (half an inch) from the top of the neck.
5. Put a sterilized cap on each bottle and cap using a bottle capper.
6. Store the bottles between 10 and 14 days at a temperature ranging from 22 °C to 25 °C in order to promote carbonating (the formation of the bubbles in the beer).

Your beer is ready to enjoy 2 weeks after bottling, but it will taste even better if you let it age a few more weeks!

REMARK: Micro-Brew beer always leaves a light sediment in the bottle, as all microbrewery beers do. It is a traditional beer, naturally carbonated with beer yeast. To serve, tilt the glass and pour the beer while avoiding to stir up the sediment.

Enjoy!