



WHAT IS IN THE KIT:



1 x FRESH³ Stout (Fresh Wort Kit)
2 x LalBrew- Nottingham Yeast x
11g

RUSSIAN IMPERIAL STOUT

Greeting Comrades from a galaxy far far away this Fresh³ Fresh Wort Kit is for all you Imperial Stout lovers out there. You are few in numbers! but for those who love it dark, strong and full of flavour let Fresh³ take you for a spin around the stars.

BREW SPECIFICATION

Volume	15 litres
IBU's	60
OG	1.082
FG	1.020
ABV	8.1%
Colour	75 EBC

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

2 ADD FRESH³ STOUT (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your Stout Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Pour the entire contents of your room temperature Stout Fresh Wort Kit into your fermenter. No additional water is required to be added to the fermenter.

3 PITCH THE YEAST

Check that the temperature of the wort in the fermenter is below 21°C using a sanitised thermometer or a strip stick on thermometer (KL01618). If the liquid is too hot then sit the fermenter in an ice bath until the temperature of the liquid has cooled down to below 21°C. Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of the both of the LalBrew Nottingham Ale Yeast sachets to your fermenter and stir or shake the fermenter to mix the yeast into solution.

5 FERMENT YOUR BEER

This step is the most important to get great tasting finished beer.

Place a grommet or bored bung into the predrilled hole in the lid of your fermenter and secure the lid. Half fill your airlock with no-rinse sanitiser solution, such as stellarsan, and insert this into your grommet or bored bung.

Place the fermenter in a part of the house that will ensure the fermenting beer stays between 18-21°C for 7 days (any higher and you will start to get undesirable off-flavours; any lower and the fermentation may take longer or stop entirely).

In summer, the absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge of Gumtree and make yourself a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it! This setup will get you the best tasting beer.

6 KEG/BOTTLE/CAN YOUR FINISHED BEER

After the fermentation/diacetyl rest stage has elapsed check whether fermentation has finished. The only way to determine whether fermentation has finished is by checking the Specific Gravity (SG) using a hydrometer over three consecutive days. If the reading is the same across the three days then fermentation is complete and the beer can be safely transferred to your bottles, cans or keg. If the SG is above 1.014 or is still dropping over consecutive days then leave to ferment until the SG remains stable over three consecutive days.


Do not bottle until fermentation is complete.

Bottling your beer: Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Refer to our detailed beginners guide for bottling from a fermenter here.

Kegging your beer: We would suggest carbonating and dispensing at 11 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here. If kegging your beer you will end up with an excess of about 4-5 litres which can be either bottled or canned.

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here.

These sorts of beers can be enjoyed as soon as they're carbonated, but they will really benefit from a few weeks of aging. During this time the flavours will meld together better and smooth out.



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
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