

INSTRUCTIONS

You will need a pan of at least 4L and a plastic spoon for mixing (try not to use a wooden spoon if you can avoid it)

Please read through all the instructions before you start

STERILISING (about 20 mins)

First off you will need to sterilise your equipment.

Add half of the sachet of steriliser and a pint of warm water to your fermentation bucket and mix well with your plastic spoon.

Remove spoon, rinse thoroughly and set aside somewhere clean.

Put the lid on your fermentation bucket and shake to make sure everything is sterilised, remove lid and rinse everything thoroughly in cold water.



STOCKPOT BREWS

COOKING (about 90 mins)

Boil a kettle load of water, add to the pan and slowly mix in the Spraymalt breaking up any clumps.

Top up to 3L of water, put on the hob and bring to the boil.

Once it starts to boil reduce the heat to a simmer, keep an eye on it as it may boil over the top.

Once simmering, add the First Addition teabag to the pan and leave for 45 mins stirring occasionally,

If you are losing too much liquid, top up with boiling water from the kettle.

After 45 mins add the Second Addition teabag and simmer for a further 15mins.

Once finished, sift out the teabags and pour the liquid straight into the Fermentation Bucket.

Fill the Fermentation Bucket up to the 2 gallon (9 Litre) mark with cold water and stir well.

Sprinkle the yeast onto the top and place the lid on loosely.

You want to leave your beer to ferment somewhere safe, away from direct sunlight and at a temperature between 18C -24C for 7 days,

if it's a little colder or fluctuates throughout the day, leave for 9 days, but no longer.

BOTTLING (about 30 mins)

After 7-9 days, fermentation should have finished.

You need to sterilise your bottles before you fill them (even the first time).

Half fill your sink or washing bowl with warm water and mix in the remainder of your steriliser.

Dunk each bottle and cap in then rinse thoroughly with cold water.

Add 2 priming sugar drops to each bottle.

Syphon the beer into the bottles, avoiding sucking up any sediment on the bottom of the Fermentation Bucket.

Fill bottles to an inch from the top.

Screw the caps on and give a little shake.

We have a quick guide to syphoning available on the website.

Store the bottles somewhere cool, out of direct sunlight for 3 weeks.

Drink, enjoy and don't forget to order your next kit!

If you have any questions please get in touch

Email us at info@brewersbarn.co.uk

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