

Muntons Gold Range

Brewing Instructions

ABV approx. 4.5% - Brews 40 UK pints

1. Place two cans in hot water for 5 minutes to soften contents.
2. Open the two cans and pour the contents into a clean and sterilised fermenter.
3. Boil 6 pints (3.5 litres) of water and add to the fermenter.
4. Mix thoroughly to ensure that the malt extract is completely dissolved.
5. Add 29 pints (16.5 litres) of cold water to bring the volume up to 5 UK gallons. Stir and let stand until the temperature reaches 18-21°C (65-70°F).
6. Sprinkle in the yeast supplied onto the surface of the beer (no need to stir).
7. Cover the fermenter, place in a warm area, 18-21°C (65-70°F) and leave to ferment.
8. Fermentation will be complete when bubbles cease to rise (usually after 7-8 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1014°.
9. Syphon the beer (avoid disturbing the yeast sediment) into the strong bottles or a pressure barrel. **CAUTION** use only reusable beer bottles. One trip/non-reusable bottles are not adequate to withstand conditioning pressure.
10. Add ½ teaspoonful of light Spraymalt per pint to each bottle, or a maximum of 3oz (85 grams) per 5 UK gallon pressure barrels. Sugar may be used instead.
11. Cap and seal the bottles securely and stand them in a warm place, 18-21°C (65-70°F) for 2 days.
12. Finally, move the bottles to a cool place for at least 21 days, or until the beer is clear, before drinking.

Special instructions for IPA Upper Rank's Reserve only

ABV approx. 6% Brews 40 UK pints.

Follow these instructions but at stage 2 add 1kg of sugar (preferably brewing sugar) to the clean and sterilised fermenter along with the contents of the two cans.

Follow remaining instructions but note that step 8, the hydrometer reading may be slightly higher (up to 1019°).

