

6 - BOTTLING

BULK PRIMING

Boil your bottling sugar (small bag of white powder) in 1 cup of water on the stove. Pour this mixture into your sterilized, plastic, empty fermenting pail.

Gently rack (siphon) the beer into the plastic bucket. Gently stir the beer to dissolve the sugar mixture into the beer.

Siphon the beer into bottles to within 1½ inches from the top.

TIP: A bottle filling attachment for your siphon hose works best. Ask for details from your local beer making supply store.

Keep the beer at room temperature for 7-10 days. Your beer is now ready to move to a cooler location and enjoy. Most beer will continue to improve over the next month or so.

TIPS & TRICKS

COLOUR

During the boiling stage, holding half of the malt extract back until the end of the boil can give you a lighter coloured beer. This method is useful when making light lagers and lighter coloured wheat beers and ales.

FERMENTING

If fruit flies get into your beer, they can spoil it. If you are having trouble with them, consider drilling a hole and adding an air-lock to your primary fermenter lid and snapping it down OR wrapping a garbage bag or blanket over the fermenter so they can't get in.

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CHEERS & HAPPY BREWING!



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Welcome to the wonderful world of brewing your own custom, delicious craft beer. Making beer from “Best Case” recipes is easy & rewarding. You will have more control over the finished product and the results produce a fresher tasting, more complex beer. We hope you enjoy brewing these “tried and true” recipes.

WHAT'S INCLUDED

- Bag of crushed grain
- Disposable cheese cloth bag
- Malt extract
- Hop pellets (1 to 3 bags)
- Dried yeast
- Bag of bottling (corn) sugar
- Instructions

WHAT YOU'LL NEED

- Large pot (min. 14 L total capacity)
- Standard beer making equipment: *eg. 30 L plastic primary fermenter and lid, siphon hose, racking tube, pinch clamp, bottle filler, hydrometer, mixing spoon, 23 L carboy, airlock, thermometer, sterilizer*

NOTE: Read the instructions completely before you begin. There are tips and suggestions throughout that you may want to consider before getting started.

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1 - STEEPING

NOTE: You do not need to sanitize equipment used during steeping and boiling. The temperature is too high for bacteria to survive.

Heat 7 L of cold water in your brew pot until it is too hot to touch, but not boiling. Remove the pot from the heat.

IMPORTANT: DO NOT BOIL THE GRAINS
The ideal steeping temperature is 155°F but an educated guess will work.

Pour the crushed grain into the cheese cloth bag and tie the top so the grains are not packed too tightly. Now immerse the cheese cloth bag into the water and steep it for 20 minutes. Remove the bag of specialty grains and put in the compost.

2 - THE BOIL

Add all malt extract (and glucose or honey if any) to the water and stir well to dissolve. Put the pot back on the heat and bring mixture (wort) to a boil. Be careful not to boil over. Add your first addition of hops (boiling hops) and start your 30 minute boil. Stir occasionally to avoid scorching.

TIP: To help facilitate removal of the malt extract from the pouches you can soak the pouch in hot water for 15 minutes to soften the extract. You can also rinse the pouch with a little hot water to make sure you get it all.

3 - HOPS ADDITIONS

This step tells you at what point during the boil to add the various hops in your recipe. Hops added at various times during the boil will have different effects on the finished beer.

NOTE: If your recipe contains gypsum, add it to the boil with the boiling hops.

BOILING HOPS

All recipes have boiling (bittering) hops to balance the sweetness of the malt.

The hops listed in your recipe as boiling hops should be added as soon as the boil begins, and boiled with the wort for a full 30 minutes to extract the bitterness from the hops.

FLAVOUR HOPS

Depending on the beer style, your recipe might have flavour hops.

This addition is designed to give the flavour of the hops you are using to the beer. They will not contribute substantially to the bitterness because they are not boiled long enough. Add these hops during the last 8 minutes of your boil.

FINISH HOPS

If the recipe you are using has finishing hops, add these hops during the last 1 minute of the boil.

This addition should give you the aroma of fresh hops in your beer while not contributing much to the flavour or bitterness.

IMPORTANT: All equipment you use from this point on should be thoroughly cleaned and sanitized. Pink chlorinated detergent (or similar) is recommended. Use 1 teaspoon per litre of water. Triple rinse everything. Good sanitizing practices pay off in consistently good beer. Do not use Sodium Metabisulphite, it is not a strong enough sanitizer for beer.

4 - PRIMARY FERMENTATION

When the boil is finished, pour 5 L of very cold water into your sterilized plastic primary fermenter and pour the hot wort in on top. You do not need to strain the hops, they will settle out later. Top up the fermenter to the 23 L mark with more very cold water. When you get the temperature to below 28°C (the sooner the better) it is time to add your yeast.

TIP: To get the temperature down before pouring into the primary fermenter, you can place the hot pot in a sink of cold water and stir for a few minutes

PITCHING DRIED YEAST

Before you add the yeast stir the beer well. Sprinkle the yeast on top and place the lid on the fermenter. Only snap it down if your lid has an airlock.

Keep the fermenter in an area where you can maintain a constant temperature of 18-22°C. (Warmer is not better.)

In 12-24 hours you should see evidence of yeast activity in the form of a layer of foam (krausen) covering the surface of the beer.

In 2-3 days the foam will begin to change in appearance, developing holes, and starting to collapse. It is now time to transfer (rack) the beer into the secondary fermenter.

NOTE: Neglecting to rack at this time can be hazardous to your beer and you should never let the beer sit in the pail for more than 5 days.

5 - SECONDARY FERMENTATION

Gently siphon the beer into the secondary fermenter (carboy) being careful not to disturb the sediment. Avoid splashing the beer by placing the end of the siphon hose at the bottom of the receiving vessel. Add some water to your airlock and attach it to the top.

Maintain the same temperature and provide a dark environment for this stage of the process. **Do not remove the airlock again until bottling day or spoiled beer could result.**

In about 7 to 10 days you will notice that the release of carbon dioxide through the airlock has slowed considerably or stopped completely. The beer is now ready to bottle, but can sit for a few more days if you're not in a hurry. On bottling day, check the specific gravity with a hydrometer. Make sure that your final reading is below 1.020 and that there is very little activity in the airlock. Remember, different beer styles have different finishing gravities.

NOTE: Don't worry if the beer is not clear at this stage. Most "naturally conditioned" beer will not clear completely until after it is bottled.