



Small Batch Bottling Instructions

Step by step instructions for Bottling 1 Gallon of Beer, Mead, Wine, Cider or Seltzer

Shopping List

\$14.99

Included In Kit:

- 1 Gallon Bottling Bucket with Spigot and Lid
- 2 Feet of 5/16" Transfer Tubing
- 1 Spring Loaded Bottle Filler

You Will Need (Not Included):

- 1 Gallon of Finished Mead, Wine, Seltzer, Cider or Beer
- 10 x 12 oz bottles, 6 x 22 oz bottles or 8 x 16 oz bottles
- Mini Auto Siphon and Tubing (included in your 1 Gallon Equipment Kit)
- Caps
- Capper
- Star San Sanitizer
- 1 oz Bottling Sugar or 1 Package Brewer's Best Carbonation Drops

Directions:

Step 1 - Make a batch of sanitized water by adding 5 gallons of water to a bucket and adding 1 oz of Star San Sanitizer.

Step 2 - Sanitize your Mini Auto Siphon, bottle filler and tubing by submerging them into your sanitizer bucket and letting them sit for 2 minutes.

Step 3 - Sanitize your bottles by submerging them in your sanitizer bucket. You can leave them submerged until you are ready to fill them.

Step 3A - If you are carbonating with 1 oz of Bottling Sugar, bring 4 oz of water to a boil on the stove in a saucepan. Once boiling, remove from heat and mix in the Bottling Sugar until it is completely dissolved.

Step 4 - Connect the 5/16" transfer tubing to your auto siphon. Place your 2 gallon bucket or 1 gallon carboy full of your finished fermentation on a table or chair so that it is elevated above the bottling bucket. If using Bottling Sugar, pour it in the bottom of your bottling bucket. Transfer your finished fermentation into the bucket and set the sanitized lid on top.

Step 5 - Connect your 2 feet of transfer tubing to the spigot in the bucket. Connect the other end to your Spring Loaded Bottle Filler. Open the spigot and remove 1 bottle from the sanitizer bucket and drain the sanitizer out of the bottle back into the bucket. Do not worry about the foam that is left in the bottle. That is normal and won't effect the flavor of your finished fermentation. Do not rinse. If you are carbonating with Brewer's Best Carbonation Drops instead of Bottling Sugar, place one in each bottle after you pull it out of the sanitizer.

Step 6 - Place the bottle below your 1 gallon Bottling Bucket. Put the bottle filler into your bottle and push it down on the bottom of the bottle. Allow the bottle to fill all the way to the top.

Step 7 - When the bottle is completely full to the brim, remove the bottle filler. The spring will maintain your siphon, so you're ready to fill the next bottle simply by pushing it down in the bottle. When you remove the bottle filler, your bottles will have the perfect fill level. Cap your full bottle and set it aside.

Step 8 - Pull your next bottle from the sanitizer, emptying the sanitizer out back into the bucket. Push your bottle filler down on the bottom of the bottle, fill and seal. Repeat this process until you are out of mead, cider, seltzer, wine or beer and all of your bottles are full.

Step 9 - If carbonating your bottles, leave them out at room temperature for 1 - 2 weeks. Test for carbonation by putting 1 in the fridge for 2 - 4 hours, then opening it and drinking it. If it's carbonated, then you can either put them all in the fridge, or leave them out until you are ready to chill them and drink them. If you want a higher carbonation level, simply add 2 Carbonation Drops to each bottle instead of 1. If you have chosen to leave your small batch still, or un-carbonated, then put your bottles in the fridge and either age them or drink them!

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