

FESTA BREW



ALL NATURAL

FOR THE OUTLET CLOSEST TO YOU CALL HEAD OFFICE

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Thank you for purchasing Festa Brew wort. You've taken the first step towards brewing your own beer—free of preservatives and additives. It is very important that you read the following instructions, prior to brewing, and follow them closely. Enjoy your brewing experience!

Required Homebrew Equipment List

All equipment must be composed of approved food-grade materials.

- 27-30 litre (7-8 US gallon) fermentation pail
- lid for fermentation pail (with hole for rubber bung/airlock assembly)
- 23 litre (6 US gallon) glass carboy
- rubber bungs & airlocks for lid and carboy
- J-tube (racking cane)
- plastic tubing
- plastic tubing clamp
- thermometer
- hydrometer
- 500 ml (2 cups) mixing container
- bottles and caps/crowns
- bottle capper
- refrigerator



Do your part for a better, cleaner world: please recycle the Festa Brew box!

CLEANLINESS & SANITATION:

Cleanliness (free of dirt, soil and scale) and sanitation (acceptably reduced level of germs) is fundamental to good homebrewing. It is essential that all equipment used for homebrewing is properly cleaned and then sanitized immediately before use. Prepare fresh solutions according to the following guidelines for cleaning and sanitizing homebrewing equipment.

Cleaning Solution: We recommend using a quality homebrew cleaning product from your local homebrew supply shop. Alternatively, 250 ml unscented household chlorine bleach + 2 tbsp. TSP (trisodium phosphate) per 19 litres (~5 US gallons) of hot water will sufficiently clean all equipment. Thorough hot water rinsing after cleaning is required.

Sanitizing Solution: We recommend using a quality homebrew rinse-free sanitizing product from your local homebrew supply shop. Alternatively, 5 ml (1 tsp.) unscented household bleach per 19 litres (~5 US gallons) of cool to warm water will sufficiently sanitize all equipment provided with 15 minutes contact time. This solution will remain effective for 6-8 hours. Although rinsing is not required, a rinse with pre-boiled and cooled water can be employed.

Room Temperature
(17-25°C, 63-77°F)

250ml = 1 cup
500ml = 2 cups

1 litre = 2.1 pints
500ml = 17 ounces

341ml = 11.6 ounces
19 litres = 5 US gallons

INSTRUCTIONS

Follow all necessary manufacturer recommended safety precautions when handling stock and working solutions of cleaners and sanitizers.

- 1 Use wort that is at room temperature. (17-25°C, 63-77°F).
- 2 Remove the bag of wort and yeast sachet(s) from the box. Place on a clean, dry surface.
- 3 Sanitize the cap/spout area of the wort bag and your hands using a clean cloth soaked with sanitizing solution.
- 4 Remove the cap from the spout and pour the wort into a sanitized fermentation pail. Aggressive splashing and aeration is beneficial at this stage only.
- 5 In a separate sanitized 500 ml container, pour the dried yeast sachet(s) into 250ml (1 cup) pre-boiled water that has been cooled to 25-30°C, 77-86°F (warm to touch). Allow the yeast to hydrate for 5-10 minutes.
- 6 Gently stir the hydrated yeast with a sanitized spoon. Add the yeast slurry to the wort and stir to mix evenly. Fasten lid and attach rubber bung/airlock assembly.
- 7 Allow the wort to ferment at room temperature (17-25°C, 63-77°F) for 3-5 days or until the surface foam has collapsed.
- 8 Sanitize a 23 litre (6 US gallon) carboy, J-tube (racking cane), plastic tubing, plastic tubing clamp, airlock and rubber bung.
- 9 Siphon the beer into the glass carboy using a sanitized siphon assembly (J-tube, plastic tubing, plastic tubing clamp)*. Leave the yeast sediment in the fermentation pail. Attach rubber bung/airlock assembly to the glass carboy when finished.

**HINT: Starting a siphon by mouth will introduce microbes that will spoil the beer. To start a sanitary siphon, fill the siphon assembly (J-tube, plastic tubing and clamp) with sanitizer, clamp the end of the tubing, insert the J-tube into the pail and then release the clamp to start the siphon. Collect the first runnings into a small container until beer has filled the tubing, then proceed to siphon beer into the carboy or bottles.*

- 10 Let the beer sit for 7-10 days at room temperature. Specific gravity, measured by sanitized hydrometer, should be constant for 2-3 days before proceeding to step 11. Typical post-fermentation specific gravity range is 1.009–1.018, depending on product and yeast strain.
- 11 Clean and sanitize enough beer bottles to hold the total volume of finished beer.
- 12 Add 1 to 1½ cups** of priming sugar (dextrose, corn sugar) to a sanitized fermentation pail. Add 500 ml (2 cups) boiling water and mix until sugar has dissolved. Siphon the beer from the carboy into the pail. Stir gently to ensure even mixing.

***HINT: The level of carbonation of your beer is determined by the amount of priming sugar used. Ales tend to benefit from lower carbonation levels while lagers are best carbonated at slightly higher levels. Adjust carbonation to suit your personal taste.*

- 13 Siphon the beer from the pail into sanitized beer bottles. Cap the bottles immediately.
- 14 Let the bottles stand at room temperature for two weeks to allow the residual yeast in the beer to ferment the priming sugar and carbonate the beer. Yeast sedimentation will develop and is normal. Refrigerate your beer before drinking.
- 15 Carefully pour your homebrew into your favourite glass, leaving the yeast sediment in the bottle.