

# SIMPLY BEER KITS - INSTRUCTIONS

## HOW TO START

- 1) Start by cleaning and sterilising your fermentation bin, lid and mixing paddle with a cleaner steriliser and ensure you rinse thoroughly with clean water.
- 2) Find the beer yeast sachet at the bottom of the beer pouch and save it until needed
- 3) Stand the beer pouch in hot water for fifteen minutes, softening the extract.
- 4) Tear the top of the pouch to open and pour the malt extract into your sterilised fermentation bin. Rinsing out any extract remains using warm water and then add to the fermentation bin.
- 5
  - a) Boil three litres of water.
  - b) Add to the fermenter.
  - c) Add one kg of dextrose brewing sugar and stir until dissolved
  - d) For improved results, add one kg of beer enhancer in place of brewing sugar and stir until dissolved.
  - e) Do not use beer enhancers if making gluten-free beer.
- 6) Top up to twenty-three litres with cold tap water and stir well.
- 7) Check the liquid temperature is below twenty-five degrees C, then add the contents of the beer yeast sachet and stir gently.
- 8) Fit an airlock to the lid of the fermentation bin, then secure the cover to ensure the seal is airtight. Half-fill the airlock with water to protect the brew during fermentation.

## FERMENTATION

Place the fermentation bin on a washable surface. Some foaming is normal during the first two days of fermentation.

Ensure your brew is kept at a constant temperature between 20-25C for at least eight days.

Good temperature control is crucial for beer quality and timely fermentation.

If the temperature is below 20C, fermentation time will be longer than eight days.

Below 15C, fermentation will stop altogether.

Using a heating pad is advisable if the temperature is below 20C.

Above 25C, the beer quality will be reduced (especially for lagers).

## KEGGING/BARRELLING YOUR BEER

After eight days:

1. Siphon your beer off the sediment into a sterilised barrel or keg.
2. Add 100g of sugar for ales and bitters and 160g for lagers, then leave in a warm place for secondary fermentation for five days.
3. Transfer to a cool place for seven days to allow it to clear.
- 4.

## BOTTLING THE BEER

These Simply beer kits use a complex malt extract that can take longer to ferment.

Leave at least eight days to ferment or longer if below 20C.

Ensure the airlock is not bubbling, and the S.G. reading is stable for two full days (48 hours).

1) After eight days, carefully check the S.G. using a hydrometer, and record the reading.

2) Re-check the S.G. on day ten. If the same reading (or higher), then proceed to bottle.

But if the reading is lower, leave it to ferment for a little longer and re-check the S.G. every two days.

**IMPORTANT WARNING: The Specific Gravity must be stable for 48 hours before bottling. Never bottle until fermentation is complete.**

Use only proper crown caps or glass flip-top beer bottles. Rejecting any glass bottles that have the slightest cracks, chips or imperfections. Plastic PET beer bottles are a good alternative.

3) Clean and sterilise your siphon tube and beer bottles.

4) Siphon your beer into bottles leaving five cm (two inches) of head space. As you seal each bottle, add one rounded teasp. of sugar per 500ml bottle for any lagers or a level teasp. per 500ml bottle for all other beer types.

5) Seal your bottles, store them in a warm place for five days, then move them to a cool dark place, leaving them until clear.

## SERVING & STORAGE

The beer is ready to drink as soon as it's clear, but leave somewhere cool and dark for an extra two weeks for a smoother beer. Serve chilled.

For bottled beers, pour slowly to avoid the bottle sediment being transferred into your glass.

Please note: The information in these instructions is not owned by Brew Mart and is obtained from suppliers of the kits.

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