

## Quick Introduction

### to brewing with beer concentrates

1. Clean and sanitise *everything* that will touch the *wort*: top of the can of concentrate, can opener, fermenter, fermenter tap & lid, mixing paddle, etc.
2. Put 4L water into a kettle and bring to a strong boil.
3. Remove the plastic lid, instructions and yeast from the can of concentrate. Stand the can in very hot water for 15 minutes to soften the contents.
4. Fit the tap to your fermenter and fasten *tightly!*
5. Place the dextrose, brewing sugar or better still a mixture of malt extracts and dextrose, into the fermenter. Open the can of beer concentrate and pour the contents into the fermenter.
6. Pour in the 4L boiling water and mix everything well with a cleaned and sanitised brew paddle.
7. Now top up the fermenter with cold water. Pour in this cold water from a bit of a height so there is lots and lots of splashing and foam inside the fermenter. Most beers you would top up to 23L, stouts usually are only topped up to 18L.
8. Take a reading with your *hydrometer*. Your beer will read 1040–50. Note down the name of the beer, the date you made it and the hydrometer reading. Also note the temperature of your wort, 23-25°C is ideal at this stage.
9. Finally, sprinkle the yeast over the wort, fit the lid to your fermenter firmly but do not over-tighten, fit the airlock and half fill it with water or sanitiser. You should see signs of active fermentation within a day. Rehydrating the yeast gives it a faster start, read Chapter 4 for details of how to do this.
10. Leave your fermenter in a cool place out of direct sunlight so it ferments at a constant temperature of 18–20°C. A blanket or even a heating pad will be needed in winter, ice or wet towels and a fan in summer to keep the fermenting beer in this range. Leave the beer in the fermenter for two weeks (one to ferment, one to drop yeast) except in summer when you should bottle after one week.
11. After 10 days take another hydrometer reading. It should read 1010-12. Take another reading the next day. If it is the same, your beer is ready to bottle. Note the readings, your Final Gravity, down.
12. Clean and sanitise the bottling tube and valve and your bottles. Assemble and fit the blue bottler to your fermenter tap and turn the tap on. Bring the first bottle up the length of the bottling tube so the valve is pushed in and the beer starts filling the bottle. When the beer reaches the very top of the bottle lower the bottle so the valve prevents more beer coming in. Stack the bottle or stubby on the table, put a cap on loosely, and fill the next bottle until all bottles are filled.
13. Add half a teaspoon sugar to stubbies, one teaspoon sugar to bottles. Cap and shake each bottle ten times then keep somewhere warm to condition for two weeks, then keep in a fridge for a week.
- 14 *Enjoy!*