COUNTRY BREWER
MORE THAN JUST HOMEBREW
BULK PRIMING

Bottling our beer always seems to be the part that we enjoy the least and especially now that lots of the bottles we collect seem to vary in size dramatically. The beer that you mastered in a 375ml bottle is now over carbonated because the bottles you saved only hold 335ml. On top of that, measuring sugar for each bottle is clumsy, inconsistent and often messy.

"Bulk Priming" is simply priming the whole brew prior to bottling. This allows you to use dextrose instead white sugar, and saves time and effort better spent on drinking the finished product.

You will need: - **1 x Extra fermenter (Racking bin)**
1 x 2mtr racking tube
1 x Tap adaptor
1 x Standard tap
180g Dextrose

Method: -

1) Make sure your brew is ready to bottle. Two identical hydrometer readings on consecutive days is a pretty good indication.
2) Sterilise all your bulk priming gear (fermenter, racking tube etc.) and place on the floor below your primary fermenter.
3) Place the tap adaptor into the end of the racking tube and insert into the tap on the primary fermenter. Place the other end of the racking tube in the racking bin, which should coil around the bottom.
4) Dissolve 180g of dextrose in 500ml of boiling water and pour into the racking bin. Turn the primary fermenter tap on to allow the brew to flow into the racking bin and mix with the dextrose solution.
5) When the entire brew has been transferred, give a gentle stir and place up onto bench ready for bottling.
6) Connect the racking tube to the racking bin and insert your bottling device into the other end. This allows you to line up your bottles on the floor and just transfer the tube from one bottle to the next. (This is much quicker if nothing else) .
7) Cap and store as normal.

Using dextrose for priming produces a cleaner finished beer with a very fine bubble resulting in a fine creamy head. Maturation time should not vary compared to your existing method.

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