Full Extract Brew Instruction

You will need:
1 large POT of at least 6 litre capacity
Stirring spoon
Colander or straining bag

The COOK:-

1) Empty contents of can into pot … fill can with hot water from the tap and leave to stand for a couple of minutes to dissolve the remaining malt … pour into pot.
2) Place pot on stove or hotplate on high heat to bring up to a boil … WARNING: As the malt reaches boiling point it is inclined to foam up considerably and could overflow if not stirred.
3) While the malt is heating, empty the contents of the large sachet (grain) into the malt can and half fill with hot water from the tap … rest the lid on top and leave to soak for the length of the cook.
4) As the malt reaches boiling, reduce the heat to produce a slow simmer … simmer for 60mins while stirring regularly.
5) Nearing the end of the cook, strain the contents of the can prepared earlier (grain) into the pot using a colander or straining bag … half fill the can with warm water from the tap and pour through grain (sparging) … this will also remove the remaining grain stuck in the can. Discard the used grain!
6) At the end of the 60mins, remove from heat then add the contents of the small sachet (hops) and where applicable the sachet of additives (Oak chips, Orange peel etc) and leave to stand for 5 – 10 mins covered.
7) Half fill the sink with cold water (possibly some ice) to sit the pot in to help reduce the temperature. Leave to stand for 10mins ensuring that it remains covered.

The FERMENTATION:-

8) Thoroughly clean and sterilise your fermenting vessel then add approximately 5 litres of cold water.
9) Pour in the contents of the saucepan then fill with cold water up to the 20 litre mark while constantly stirring
10) Check the temperature of the brew (wort) to ensure it is not too hot to add the yeast (20 – 26 degrees is desired). Add the sachet of yeast supplied and stir in … fermentation will begin within 24 hours.

Note: fermentation time can vary dramatically depending on the temperature maintained. If achievable, the ideal fermentation temperature is 20 – 22 degrees for Ales & 12 – 16 degrees for lagers. (Please note: if you can't achieve these temps, don't be too concerned ... up to 26 degrees is acceptable. Brewing too hot will produce undesirable side affects in your beer eg: lack of head retention, slight haze or cloudiness and slight undesirable flavour characteristics.

The BOTTLING:-

11) The hydrometer is the only tool that can confirm that your beer is ready to bottle! When all signs of fermentation have ceased, test a sample and record the S.G. (specific Gravity) … leave a day then test again! If you have 2 identical readings then it would appear that the brew has finished and you can move on to bottling.
12) Clean and sterilise your bottles. Add white sugar to the bottles (1 tsp for 750ml, ½ tsp for 375ml etc.) then fill, cap and store in a cool dark place to carbonate and mature for at least 4 weeks.

Note: Longer maturing time will improve your beer dramatically ... put a couple of bottles away and try them after 3 – 4 months and see the difference!