



Better brew

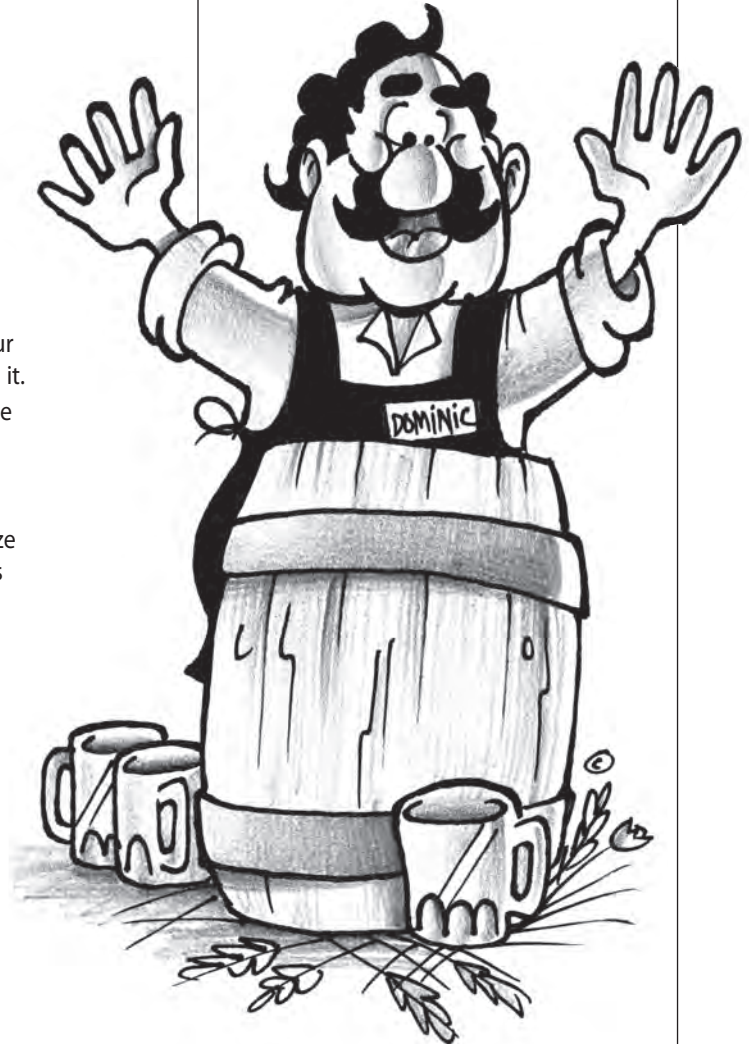
HELPFUL HINTS

Here are a few simple, yet effective tips that will insure excellent beer.

- Maintain sanitation throughout the brewing process, especially when wort temperature falls below 160°F (71°C).
- Scratched surfaces on plastic brewing equipment harbor bacteria. Discard worn, badly stained and scratched primary fermentors and siphon hoses.
- Do not immerse anything in the cooled wort. Wooden spoons or hands can be a disaster.
- Do not suck on siphon hoses. Instead, fill the hose with water in order to begin siphoning. If you're a traditionalist then gargle with brandy before sucking.
- Clean secondary fermentors immediately after each use.
- Remove stains with a bottle brush or with a bleach and water solution, overnight.
- Use a fermentation lock correctly. Keep it filled with one inch of water.
- Avoid undue lagering at temperatures above 60°F (16°C). Two to four weeks is usually adequate for secondary fermentation at room temperature.

- Rinse bottles immediately after each use.
- Inspect bottles for stains. Remove with a bleach soak if necessary.
- Boil priming sugar with water.
- Cool your wort and pitch yeast as soon as possible.
- Aerate your wort in order to enhance fermentation.
- Siphon quietly.
DO NOT AERATE
OR SPLASH YOUR
BEER ONCE
FERMENTATION
HAS BEGUN.
- Do not add ice to your wort in order to cool it.
- Avoid using low grade plastic "cubitainers" for secondary fermentations. They are difficult to sanitize and oxygen will pass through the plastic into the beer.

Taken from
"The Complete Joy
of Home Brewing" by
Charlie Papazian



Make Your Own Beer and Wine... At Home, Naturally!

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