



# BEERMAKING

## Instruction Sheets

### 1. Sanitizing your equipment

Sanitizing your equipment is the most important part of beermaking. In the beer kit you are provided with Diversol\* (pink powder). Mix 1 tsp of Diversol to 1 litre of water. There are many different methods of sanitizing your equipment. Some people partially fill the primary fermentor

(plastic pail) with the sanitizing solution and let the equipment soak while they attend to other things and some people sanitize their equipment individually from a bottle of prepared solution. With practice, you will find the best method to suit your own style of beermaking.

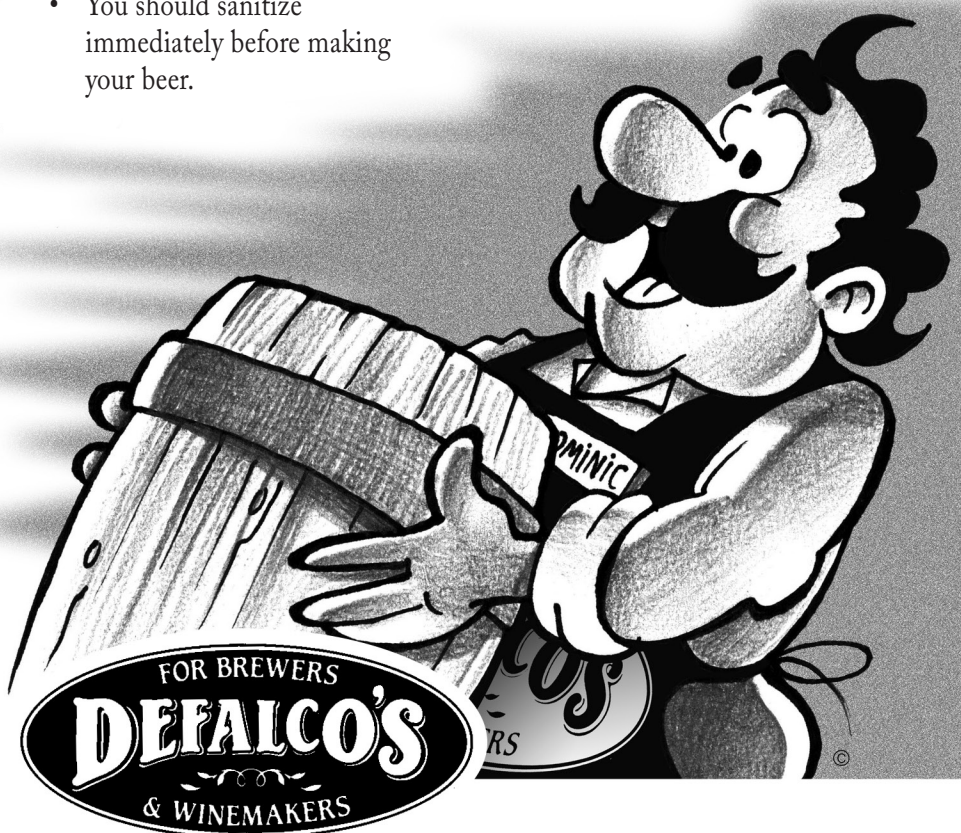
#### Important Suggestions:

- Make sure every piece of equipment that has the potential to come in contact with the beer is sanitized.
- You should sanitize immediately before making your beer.

- Do not use high temperatures when sanitizing equipment.
- After sanitizing, rinse well with cold water.

Remember, at first the sanitizing procedure may seem tedious. But once you establish a routine it will become second nature and the excellent beer you make will be worth your effort.

*\*If you use Diversol for winemaking, DO NOT use it for sanitizing corks, wooden barrels or filter pads.*

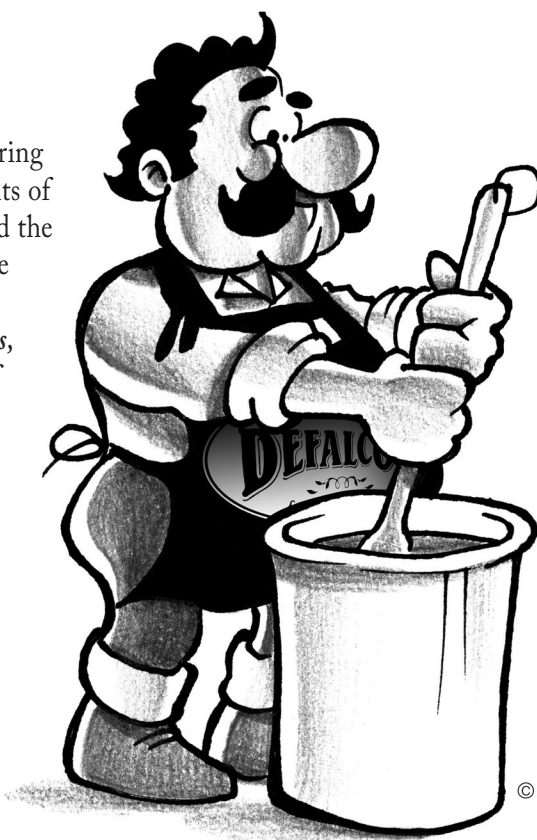


## 2. Getting started (the instructions)

All the malt extract kits come with their own set of instructions. Some recommend 1 stage brewing (fermenting in the pail and bottling right away), while others recommend that you don't boil your beer. In order to make better beer, we recommend that you follow our instructions and ignore the instructions that come with the malt extract. *Remember, you will make good beer while following the instructions directly from the can, but why not make the best beer possible.*

## 3. Boil your wort (wort is the term for unfermented beer)

In a large stainless steel or enamel pot, bring approximately 2 litres of water to a boil. While stirring constantly, add the contents of the can of malt extract and the amount of sugar the recipe requires (usually 1 kg). *(Instead of household sugars, we recommend a variety of alternative sugars, - malt, glucose, corn sugar, etc.).* Stir the pot of hot liquid until the ingredients are well dissolved and let boil for 10 to 15 minutes (stir constantly watching for boil over).



## 4. Primary fermentor (plastic pail)

Fill your sanitized pail with approximately 9 Litres (2 gallons) of cold water. Add the hot malt mixture into the pail and top up with more cold water until you reach the 23L (5 imp. gallon) mark (inside ridge of pail, approx 7 cm from top). (Some malt kits are intended to make less than the normal 23L. If so, pre-mark your primary fermentor accordingly). With a sanitized spoon (not wooden) make sure the wort is well mixed.



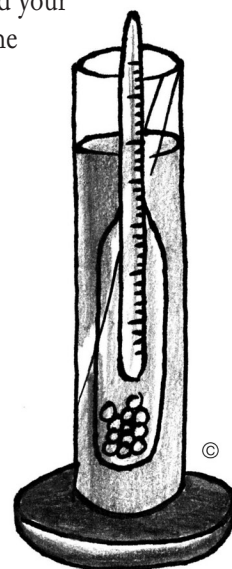
## 5. Temperature (thermometer)

Take your sanitized floating thermometer and gently place it into your wort. Ideally, you want your beer to fall into the temperature range of 18°C to 23°C (65°F to 73°F). Remove the thermometer from the wort and record the reading. If it is too warm let it cool down, if it is too cold let it warm up.

*\*Before starting, you should determine at what part of your house or apartment the fermentation is going to take place. Pick a spot where there is a constant temperature between 18°C to 23°C (65°F to 73°F).*

## 6. Hydrometer reading (stage I)

Syphon a small amount of wort into your test jar (about 1 1/2 inches from the top). Record your reading from the specific gravity scale. *(Refer to the hydrometer instructions).*





## 7. Fermentation (adding the yeast)

If you have determined that the temperature of your wort lies within the 18°C to 23°C (65°F to 73°F) range, it is time to add (pitch) the yeast. Underneath the lid of the malt extract you will find a package of dried yeast. Simply tear open the package and sprinkle the contents over the surface of the wort. Now, gently put the lid of the pail in place (**DO NOT SNAP IT ON**) and relax.

Within 8 to 24 hours, you should see some sign of fermentation (i.e. some amount of foaming, from small clumps to a thick head of foam). If you don't notice any fermentation within this time, it is **CRUCIAL** that another packet of yeast be added (pitched). More yeast won't hurt your beer, but inaction could prove costly.

Once fermentation has started, relax. You needn't continuously monitor

the beer. It's okay to check it from time to time but try to respect its privacy.

## 8. Hydrometer reading (Stage II)

Take another specific gravity reading. (*Refer to the hydrometer instructions*).

## 9. Secondary fermentation

It is now time to transfer your beer from the pail into the glass carboy. With your sanitized syphon tubing and racking tube, start a syphon and gently transfer your beer into the glass carboy. There is a plastic cap at the end of the racking tube,

this will allow you to syphon most of the beer without disturbing the sediment that has accumulated

at the bottom of your pail. Remember, you might syphon a

little bit of the sediment but that's okay as long as you try to leave as much behind as possible.

Once the beer has been transferred, add water to the air lock (up to the 2 halfway marks) and affix the rubber stopper with the air lock into the neck of the carboy. (Remember, at this point, do not top up the carboy or stir the beer.) Now it's time to relax and let your beer stand for 1 to 2 weeks before bottling.



*Important Note: At this point, you may or may not see action in your air lock.*

## 10. Bottling

Before bottling, you must be certain that the beer is completely fermented. Beermakers usually look for three signs:

1. There is no more gas escaping through the air lock.
2. The Hydrometer readings remain unchanged for 2 to 3 days at any point between 1.000 and 1.010 of the specific gravity scale (1.008 to 1.015 for Malt and Hi-Malt glucose recipes).
3. The beer is reasonably clear.

Now it is time to bottle your beer. There are many types of bottles to choose from in plastic and glass. Regardless of what type you choose you should have enough bottles for your batch of beer (approximately 48...1/2 litre, 24...1 litre, or 65...341 ml bottles) and they should be cleaned and sanitized very well. (Do not boil plastic caps or plastic bottles.)

An amount of corn sugar should be added to the beer directly before bottling to ensure that



the beer will be carbonated. One way of doing this is the bottle method: simply add a specific amount of sugar into each bottle before filling it with beer. The amount per bottle is 3/4 tsp. per 1/2 litre, 1 1/2 tsp. per 1 litre, or 1/2 tsp. per 341 ml bottle. Cap the bottle, invert gently to mix the sugar, and let stand for 5 to 7 days at room temperature before transferring to a cool area.

The second method is to prime the beer in bulk. Take 3/4 to 1 cup of corn sugar and 1 cup of water, bring to a boil in a small pot for 1 to 2 minutes. Take the solution and add it to your primary fermentor (sanitized of course). Gently transfer your beer from the carboy to the pail with your syphon equipment. Stir very gently. Bottle directly from the pail, cap the bottles, and leave at room temperature for 5 to 7 days before transferring to a cool area.



*Remember, it is important to leave your beer for at least 5 days at room temperature or the carbonation will not develop.*

Now, after 5 to 7 days your beer is ready to drink but it is very young. You will find that if you let the beer age for at least 2 to 3 weeks after bottling, your beer will be much better.

Remember, the beer is ready when you think it's ready. Try one every week and taste the different characteristics as it reaches maturity. Then when it tastes good to you, it's ready.

## Conversion Scale

small glass	= 341 ml.
beer bottle	

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23 litres	= 5 imp. gallons
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19 litres	= 5 U.S. gallons
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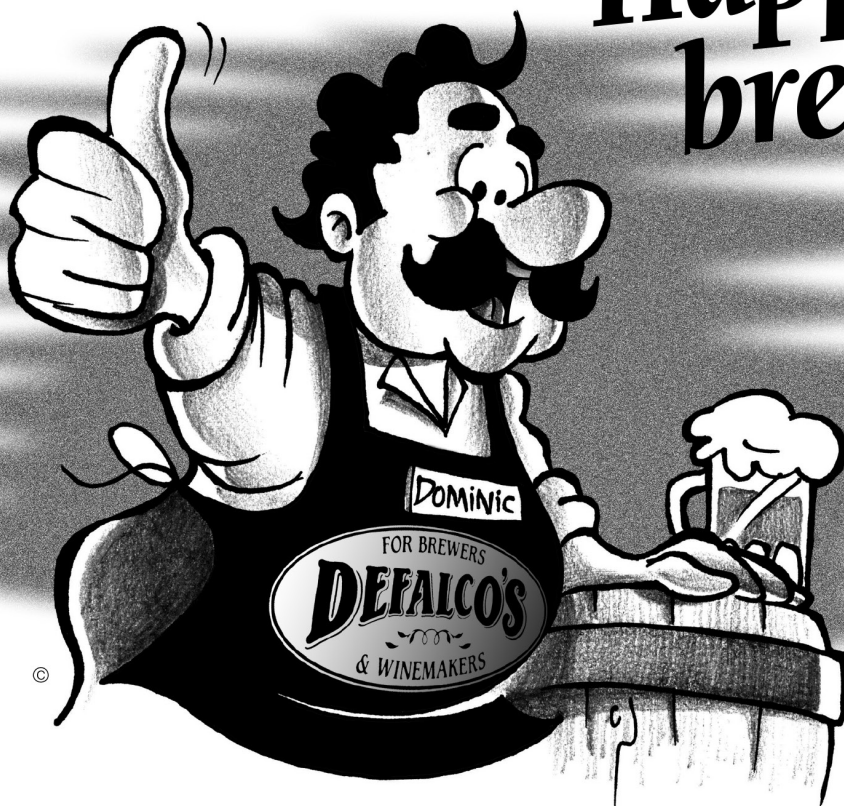
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40 imp. pints	= 5 imp. gallons
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6 cups of corn sugar	= 1 kg
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# Happy brewing!



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