

WELCOME TO HOMEBREWING

We here at U-BREW hope that you will find this to be an enjoyable hobby. To make your first batch Easier and to go smoother we have put together this pamphlet. If you are just interested in getting some Information we hope this also helps you. If something is unclear do not hesitate to call us.

10 STEPS TO BREWING A BASIC BATCH OF BEER

With your starter kit you received a can of Beer Ingredient kit, a bag of dry malt extract and a small bag of white corn sugar for bottling. These are the ingredients that you will be using to make your beer: Disregard any that are on the can you purchased.

1. Put 1-2 gallons of water into a pot and put the pot on the stove to heat. When the water begins to simmer remove it from the heat. Add the bag of dry malt extract and the can of beer ingredient kit to the water and stir to dissolve. Once dissolved, return the pot to the heat and bring to a boil for 10-15 minutes stirring frequently.
2. While the water is heating sanitize the rest of the equipment that will be coming in contact with the beer.
3. After the "wort" has finished boiling pour it into your sanitized fermenter (this is the large plastic bucket **WITHOUT** the hole drilled in the side). Add enough cold water to make a total of 5 gallons. Use your hydrometer to take a starting gravity reading.
4. Wait for the wort to cool to at least 80 degrees F then add your hydrated yeast to the wort and using a sanitized spoon stir in **very** well.
5. Seal the fermenter with the lids and insert the airlock into the hole in the lid. Be sure to fill the airlock half way with water.
6. Place the fermenter in an area where the temperature remains between 60-75F Fermentation should begin in about 12-18 hours and should last 3-7 days. Fermentation will be evident with bubbles in the airlock.
7. The fermentation will be complete when the airlock stops bubbling and you have a constant hydrometer reading below 1.019 for two days. Once fermentation has ended sanitize your bottling bucket, siphon equipment and bottles. Siphon your beer out of the fermenter and into your bottling bucket (the plastic bucket with the spigot on the side). Try to leave as much sediment behind as possible.
8. Put the packet of bottling sugar into a small pot with 1 cup of water and bring it to a boil. Add the sugar/water solution to the beer in the bottling bucket and stir **GENTLY**. Bottle and cap the beer immediately.
9. Leave the bottles for at least 7 days at a temperature between 65 – 75F after that time they may be moved to a cooler location. Allow to age at least 14 days. Flavor will improve with more age.
10. Enjoy your home made beer!!

QUESTIONS?

CALL U-BREW AT 973-762-7077