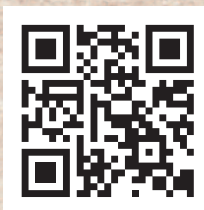


Additional Information

- Always brew in a clean environment
- For the first week, do not place the Brewer's Bag on a windowsill or under direct sunlight. Avoid extremes of temperatures
- If you are concerned that the bag is becoming too tight, slightly loosen the yellow cap to release some of the pressure, screwing it back just until it catches (not tight)
- If you think the bag isn't fully inflated, you can use the white cap in place of the yellow cap temporarily. This can help build additional pressure into the bag
- A "how to brew" video for brew tube kits can be found on the Muntons website; www.muntonshomebrew.com/brewtube-brew-in-a-bag-kits

- Do not place the brewer's bag in a very hot environment (airing cupboard for example) as this will accelerate the fermentation process to the detriment of the beer quality
- All caps and the tube can be recycled
- Do not re-use your Brewer's Bag for homebrewing

Scan this QR code to see how easy it is to brew these kits



www.muntonshomebrew.com

Manufactured in the UK by Muntons Plc, Stowmarket, Suffolk, IP12 2AG, UK



BREWING INSTRUCTIONS

**TO OBTAIN SUPERB NATURALLY
LIGHTLY CARBONATED BEERS
FOLLOW THESE SIMPLE STEPS...**

Muntons



Before starting, please read the instructions in full and carefully, ensure that you have all the enclosed components to hand.

DO NOT pour boiling water directly in the Brewer's Bag. Lukewarm water should be made by mixing 3 parts of cold water with 1 part of boiling water.

Your kit includes:

- 1 x Brewer's Bag (complete with white cap, tamper evident seal and dispenser)
- 1 x yellow "Brewing Cap"
- 1 x sachet of "Brewer's Yeast"
- 1 x set of instructions



STEP 1

- Unfold the bag from the tube and open/stretch out the bottom of the bag as much as you can, this helps the malt extract move within the bag.
- Lay the Brewing Bag on a hard surface, unscrew the white cap and remove the tamper-evident seal.
- Fill a measuring jug with 4 pints of lukewarm water (18-25°C or 64-77°F). Pour the water into the spout at the top, replace the white cap and gently shake the bag to dissolve the malt extract, taking care to avoid the mixture from spilling out.



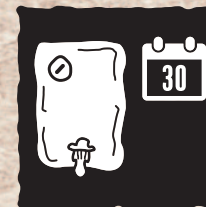
STEP 2

- Unscrew the white cap.
- Open and pour the contents of the yeast into the Brewer's Bag.
- Top up the bag with a further 19 pints of lukewarm water, making 23 pints in total. Please note: there are 2 pints of extract already in the bag bringing the total number of pints to 25.
- You may wish to keep the white cap as this can be used later for advanced carbonation.



STEP 3

- Please ensure that the spout is perfectly clean and free from any of the extract. Gently screw on the yellow Brewing Cap just until it catches (**DO NOT TIGHTEN**).
- The bag should now be placed in an ambient environment (18-25°C or 64-77°F), making sure it is in an upright position on a hard surface and the base is fully extended allowing it to stand firm. Do not place the bag close to a worktop edge. If you do not extend the base, the bag may topple. Stand in a sturdy container if uncertain.



The yellow "Brewing Cap" has been designed to vent excess brewing pressure; overtightening the cap can result in bag failure. Please ensure it is screwed on just until it catches, (**NOT TIGHT**).

The bag may tilt a little at first, but over the next 3-4 days the bag will inflate and become firm as the beer ferments. After about a week, move the bag to a cool environment (15-18°C or 59-64°F). Try to avoid further moving the bag as this could unsettle the brew.

STEP 4

After a minimum of 30 days (times may vary depending on the temperature of the environment), your beer will be ready to serve and enjoy. It will keep in excellent condition for around 4 weeks. Draw off and discard a small amount of beer to check its clarity. If at this point it is not clear enough, leave it to condition further as it will become brighter over time.



BiB Craft beer is very similar to "straight from the barrel" beer in that it holds a small amount of carbonation. It is not intended to replicate gassy canned and bottled beer.

Advanced carbonation

You may wish to replace the yellow cap with the white cap to help maintain the pressure and carbonation in the bag. If using the white cap, check the bag regularly for inflation and release any excess pressure if necessary. To release pressure, carefully unscrew the cap a little, put one hand on top of the bag and lightly press down to deflate the bag until the top of the bag is concave and then up again. Continue to monitor.

25 PINTS
PALE ALE
CRAFT BREWING KIT



25 PINTS
GOLDEN ALE
CRAFT BREWING KIT



25 PINTS
DARK ALE
CRAFT BREWING KIT



25 PINTS
SESSION IPA
CRAFT BREWING KIT

