## STAGE 2: Takes 20-30 mins:

1. Fermentation will be complete when bubbles cease to rise through the airlock, usually 5-8 days. Check the gravity using a hydrometer. Gravity should remain

**2.** Transfer the beer into bottles or a pressure barrel and add  $\frac{1}{2}$  teaspoon of Light Spraymalt to

constant for 48 hours. This should

be at or below 1014°.

each 330ml bottle (or ¾ teaspoon if using 500ml bottle). Carbonation drops can also be used (1 per 330ml bottle). If using a pressure barrel, use a maximum of 100g (3.5oz) per 5 UK gallons. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place (ideally below 15°C).











**1.** Clean and sterilise all beer making equipment. Follow the instructions on the steriliser packet.

- 25L fermenting bucket (with lid)
- Measuring jug
- · Long stirring spoon
- Hydrometer
- Tin opener
- Scissors



Sterilised Fermenter

3. Add 2.5 litres (4.4 UK pints) boiling water to the fermenter and then mix thoroughly to dissolve the extract. TIP: Use 1 litre to wash out the contents of the can. Hold the can using oven gloves or a thick tea towel to avoid burning your hand.

Stir until dissolved







5. Top up the fermenter volume to 20 litres (35 UK pints) using cold water and thoroughly mix to ensure all contents are fully dissolved. Use your hydrometer to take a gravity reading and note this down.

**6.** Open the yeast sachet and sprinkle across the surface of the fermenter. Securely cover the fermenter with the lid and insert an airlock. Leave to stand for 5 days in a warm place (between 18-20°C, 65-70°F).



