

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 constant for 48 hours. This should be at or below 1014°.
2. Transfer the beer into bottles or a pressure barrel and add ½ teaspoon of Light Spraymalt to each 330ml bottle (or ¾ teaspoon if using 500ml bottle). Carbonation drops can also be used (1 per 330ml bottle, 2 per 500ml 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).



Muntons
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STAGE 1: Takes 20-30 mins:

