STAGE 3: Takes 20-30 mins:

10. Siphon the beer into bottles or a pressure barrel and add ½ a 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 100 grams (3.5oz) per 5 UK gallons. Brewing sugar can also be used.
Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place (ideally below 15°C) or until the beer has cleared.

BREWING NOTES

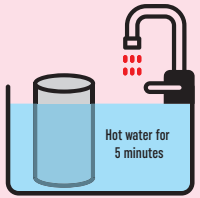
Muntons
PASSIONATE ABOUT MALT SINCE 1921

Muntons plc
Cedars Maltings
Stowmarket
IP14 2AG UK

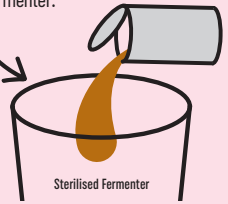
STAGE 1: Takes 20-30 mins:

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

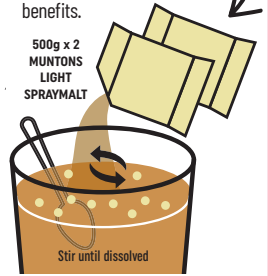


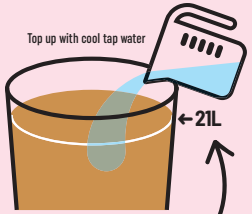
2. Stand can of malt extract in hot water for 5 minutes to soften contents, then open the can and pour contents into the sterilised fermenter.



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.

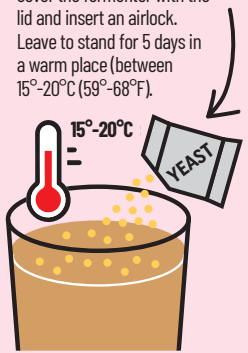
4. Add 1kg of Muntons Light Spraymalt and stir to thoroughly mix. **TIP:** Using Muntons Light Spraymalt supports the health of the yeast, giving the beer more body and flavour, whilst also improving head retention. Brewing sugar can also be used but does not offer the same benefits.





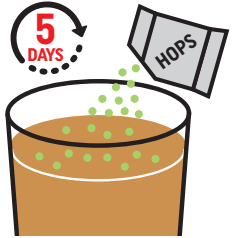
5. Top up the fermenter volume to 21 litres (35 UK pints) using cold water and thoroughly mix to ensure all contents are fully dissolved. Use your hydrometer to take a gravity reading and note this down.

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 15°-20°C (59°-68°F).



STAGE 2: 1 min:

7. On day 5 of fermentation, open the hop sachet and add to the fermenter. Adding these in a hop bag may be useful as this will help to avoid hop material blocking the bottling siphon later on.



8. Return the lid and leave the fermenter for a further 5 days. Bubbles may start rising through the airlock. These must stop before moving to step 10, indicating that fermentation is complete.

9. Fermentation will be complete when bubbles cease to rise through the airlock. Check the gravity using a hydrometer. Gravity should remain constant for 48 hours. This should be at or below 1014°.

SEE STAGE 3 OVERLEAF >