

BREWING NOTES/DIARY

Brewing process should be complete within 14 days, but please note that this may take longer/shorter depending on room temperature and other factors.

BREW START DATE

WEEK 1

STARTING GRAVITY READING

ADDITIONAL BREWING NOTES

WEEK 2

GRAVITY READING

ADDITIONAL BREWING NOTES

WEEK 3

FINAL GRAVITY READING

ADDITIONAL BREWING NOTES

For further enquiries please contact our technical support team on 01203 820000 or email homebrew@muntons.com

Manufactured in the UK by Muntons plc, Stormsfield, Suffolk, England IP14 2JG

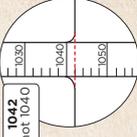


HOW TO USE A HYDROMETER

A hydrometer is basically a weighted float which is calibrated to measure the density of a liquid. For beer, wine and cider making, the hydrometer is used to measure the amount of sugars available for your yeast to ferment into alcohol. As your fermentation progresses then water and then air your hydrometer will sink further into the liquid giving a lower reading.

Please note: A hydrometer is a delicate device, made from glass so please handle carefully. Only hold the hydrometer by the top of the stem - when it is being held vertically.

- Make sure the hydrometer and trial jar are clean and sterilised.
- Ensure that the liquid to be tested is at room temperature then scoop some of your beer, cider or wine into the trial jar taking care to avoid the formation of air bubbles.
- Carefully slip the hydrometer into the liquid in the trial jar, holding it at the top of the stem until it floats.
- Record the reading.
- Please note from the diagram the correct way to read the scale.



THE ABV FORMULA

The scale on the hydrometer shows the Specific Gravity (SG) of the liquid (SG is sometimes called the Starting Gravity or OG, Original Gravity). By recording the SG at start of fermentation and at the end of fermentation, Final Gravity (FG) it is possible to calculate the approximate alcoholic strength of your beer, wine or cider as % Alcohol by Volume (ABV). We recommend you use the following formula: $ABV = SG - FG \times 0.129$

CRAFT BREWING KITS
Muntons
HAND-CRAFTED



BREWING
INSTRUCTIONS
AND NOTES



Made with pride in the UK



**OLD
CONKERWOOD
BLACK ALE**
4.4% ABV

**BREWING INSTRUCTIONS
FOR
OLD CONKERWOOD
MIDAS TOUCH
SMUGGLERS SPECIAL**

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften contents then pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 UK pints) boiling water. Add 16.5 litres (29 UK pints) of cold water to bring the volume up to 23 litres (40 UK pints, 6 US Gallons) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Sprinkle the yeast onto the surface, cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70°F).
- 4 Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014*).
- 5 Transfer the beer into sterilised bottles or a pressure barrel and add a teaspoon of Light Spraymalt per pint to each bottle, or a maximum of 85 grams (3oz) per 5 UK gallon pressure barrel. Muntons Carbonation Drops or sugar may be used instead. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place or until the beer has cleared.



**MIDAS TOUCH
GOLDEN ALE**
4.4% ABV



**AMERICAN
STYLE IPA**
4.4% ABV

**BREWING INSTRUCTIONS
FOR
AMERICAN STYLE IPA**

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften contents then pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 UK pints) boiling water. Add 16.5 litres (29 UK pints) of cold water to bring the volume up to 23 litres (40 UK pints, 6 US Gallons) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Sprinkle the yeast onto the surface, cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70°F). After 4 days fermentation, add the hops from the hop sachet into the beer. Do not stir in, as the action of the fermentation will disperse the hops.
- 4 Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014*).
- 5 Transfer the beer into sterilised bottles or a pressure barrel and add a teaspoon of Light Spraymalt per pint to each bottle, or a maximum of 85 grams (3oz) per 5 UK gallon pressure barrel. Muntons Carbonation Drops or sugar may be used instead. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place or until the beer has cleared.



**OAKED
ALE**
4.4% ABV

**BREWING INSTRUCTIONS
FOR
OAKED ALE**

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften contents then pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 UK pints) boiling water. Add 16.5 litres (29 UK pints) of cold water to bring the volume up to 23 litres (40 UK pints, 6 US Gallons) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Sprinkle the yeast onto the surface, add the Oak chips from the sachet just after pitching the yeast and stir in using a sterilised stirrer. Cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70°F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014*).
- 4 Transfer the beer into sterilised bottles or a pressure barrel and add a teaspoon of Light Spraymalt per pint to each bottle, or a maximum of 85 grams (3oz) per 5 UK gallon pressure barrel. Muntons Carbonation Drops or sugar may be used instead. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place or until the beer has cleared.



**BELGIAN
STYLE ALE**
4.4% ABV

**BREWING INSTRUCTIONS
FOR
BELGIAN STYLE ALE**

- 1 Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften contents then pour can contents into the sterilised fermenter.
- 2 Add 3.5 litres (6 UK pints) boiling water. Add 16.5 litres (29 UK pints) of cold water to bring the volume up to 23 litres (40 UK pints, 6 US Gallons) and thoroughly mix to ensure all contents are fully dissolved.
- 3 Sprinkle the yeast onto the surface, cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70°F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014*).
- 4 After five days when the gravity is below 1014, syphon the beer into a sterilised fermenting bin leaving behind the yeast sediment. Add the 500g of Spraymalt. Light and stir gently with a sterilised stirrer to mix the Spraymalt into the beer. Using a sterilised cup or beaker, scoop about half a cup full of the yeast 'lees' and pitch this into the fermenter gently. Place the top on the fermenter and place in a warm room to keep the temperature between 20° and 24°C. Continue fermentation until the gravity remains constant below 1006.

Then bottle or keg as normal.