



GUIDE TO HOMEBREWING

1. STERILISE



Sterilise all your equipment. We recommend using VWP and hot water. Sterilised equipment needs to be rinsed with cold water.



Remove label and place ingredients can in hot water for at least 5 minutes.

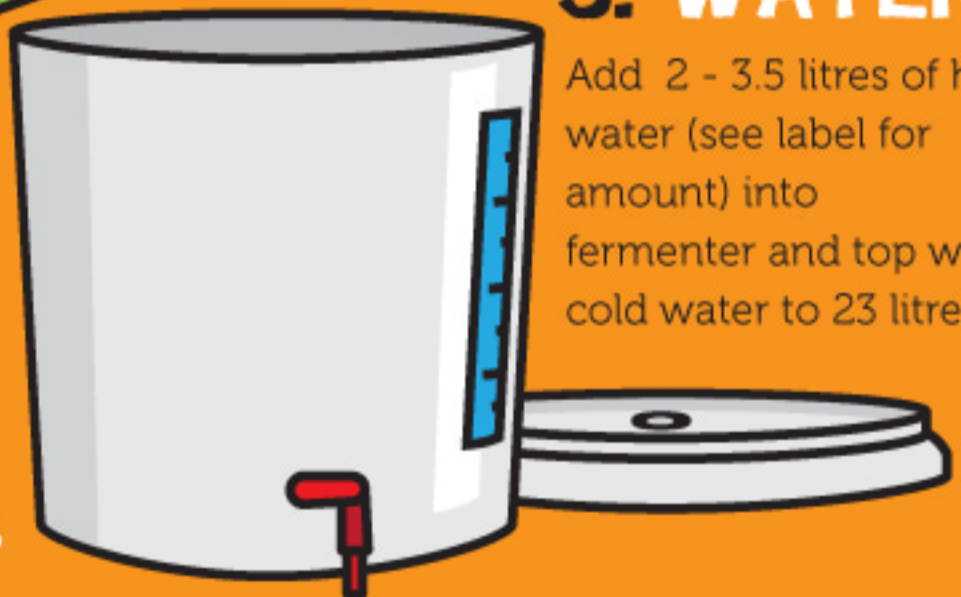
2. SUGAR

Remove label and place ingredients can in hot water for at least 5 minutes. Pour contents into fermenter and add required amount of sugar or spray malt.



3. WATER

Add 2 - 3.5 litres of hot water (see label for amount) into fermenter and top with cold water to 23 litres.



4. TEMPERATURE



24°

18°

Check temperature, make sure it is between 18 and 24 celsius, sprinkle yeast on surface. Put on lid, fill airlock leave for 5 - 7 days and bottle.

5. FINISH

Make sure airlock has stopped bubbling and bottle beer either using syphon or bottling stick (make sure bottles and caps are sterilised). Add carbonation drops or half teaspoon of sugar per bottle.



Leave for 7 days,
and ENJOY!

