



## Recommended Procedures (continued)

### 7. COOL WORT & TRANSFER

Finish cooling the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water<sup>7</sup>. Pour or siphon the wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

### 8. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons<sup>8</sup>. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

### 9. PITCH YEAST

Sprinkle the contents of the yeast sachet (DO NOT REHYDRATE) over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommets lid. Move the fermenter to a dark, warm, **temperature-stable** area (approx. 64° - 72°F).

## FERMENTATION

### 10. MONITOR & RECORD

The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock<sup>9</sup>. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 4 - 6 days<sup>10</sup> and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

## BOTTLING DAY (DATE \_\_\_ / \_\_\_ / \_\_\_)

### 11. READ

Read all of the recommended procedures before you begin.

### 12. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

### 13. PREPARE PRIMING SUGAR

In a small saucepan dissolve 5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. **1 oz. of priming sugar is equal to approx. 2.5 tablespoons**

### 14. BOTTLE

Using your siphon setup and bottling wand, fill the bottles<sup>12</sup> to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

### 15. BOTTLE CONDITION

Move the bottles to a dark, warm, **temperature-stable** area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.**

## Brew Tips

<sup>7</sup>To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

<sup>8</sup>Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.

<sup>9</sup>Within 4 - 6 days the bubbling will slow down until you see no more CO2 being released.

<sup>10</sup>Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

<sup>11</sup>Optionally, you can place the hops in a mesh bag attached to a string. This will allow you to easily remove the hops before siphoning the beer into your bottling bucket.

<sup>12</sup>Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

## Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE \_\_\_ / \_\_\_ / \_\_\_)

## Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Bottle Brush
- Siphon Setup
- Capper
- Bottle Filling Wand
- Sanitizer
- 12 oz. Bottles (approx. 53)
- Crown Caps

## ABV% Calculator

(OG - FG) x 131.25 = ABV%

(\_\_\_\_\_\* - \_\_\_\_\_\*\*) x 131.25 = \_\_\_\_%

\*OG from Step #8

\*\*FG from Step #10



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