

1. Clean & Sanitise -

Make sanitiser using one sterilising tablet and ~5L of cold water. Sterilise demijohn, bung, airlock, funnel, sieve, glass thermometer and a cup by placing in sanitiser for ~20 mins. Keep some sanitiser for later.

2. Mash -

Heat 3L of water to ~71°C, add the grain mixture and stir gently. Turn off heat, and let temperature drop to ~65°C. Keep temperature between ~62°C and ~67°C by turning heat on and off while stirring every 10 mins for 1 hour.

3. Sparge -

After 50 mins, heat 4L of water in a second pot to ~77°C. After steeping the grains for 1 hour, raise the temperature to ~77°C then turn off the heat for both pots. Place sieve over third empty pot, pour grains into sieve and collect the sugary liquid (wort) in the empty pot below. Then gently and evenly pour the 4L of water over the grains, again collecting the additional wort in the third pot.

4. Boil -

Bring the wort to a full boil until a thick foam is produced then reduce to a rolling boil for 60 mins while adding hops at intervals listed in the Hop Addition Table overleaf. While the wort is boiling, rehydrate yeast: boil ~200ml of water, pour into sterilised cup, allow to cool to 30-35°C (CAUTION: Yeast will die if too hot!), add HALF of yeast sachet* and cover with cling film. After 60 mins, half-fill sink with cold water (ice recommended) and gently place pot in water with lid on and leave to cool (~30 mins) until temperature is <22°C.

5. Ferment (EQUIPMENT MUST BE STERILE) -

Pour cooled wort into the sanitised demijohn using a sanitised funnel and sieve to strain out debris. Pour to the top of LCD thermometer / 4 litre level, add cool, clean tap water to make up to 4L if needed - DO NOT OVERFILL. Pour rehydrated yeast into demijohn and attach sanitised bung. Half-fill airlock with sanitiser and insert into bung. Store in a cool (15-22°C), dark place and monitor. *If airlock does not bubble after 4 days, then add remaining yeast.*

6. Bottle (EQUIPMENT/BOTTLES MUST BE STERILE) -

After 11 days, when fermentation has stopped, bottle beer. Boil ~250ml of water, and dissolve 25g of table sugar (6 tsp). Sanitise bottles, caps and syphon using second sterilising tablet. Prime bottles by adding equal amounts of the sugary liquid into each bottle then carefully syphon beer without splashing; try not to disturb yeast sediment, control the flow with the clamp, leave ~1.5 inches of space at top of bottle, then cap or close. Store in a cool (15-22°C), dark place for 2-3 weeks to condition, chill then . . . drink!

HOW TO BREW

