

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

ADDITIONAL BREWING NOTES

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WEEK 2

ADDITIONAL BREWING NOTES

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WEEK 3

ADDITIONAL BREWING NOTES

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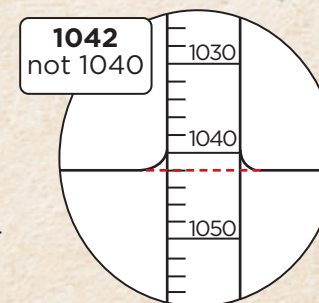
Use the Brewing Notes/Diary to keep a record of your brew and to use for comparison with future brews.

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 these sugars are converted into alcohol which is thinner than water and therefore 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 using the Muntons ABV Calculator app, alternatively 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

CRAFT BREWING KITS



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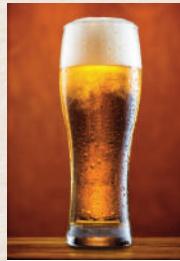
For further enquiries please contact our technical helpline on (+44) (0) 1449 618300 or email homebrew@muntons.com

Manufactured in the UK by Muntons plc. Stowmarket, Suffolk, England IP14 2AG



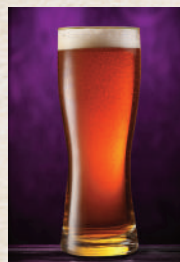
OLD CONKERWOOD BLACK ALE

ABV
APPROX
5%



MIDAS TOUCH GOLDEN ALE

ABV
APPROX
5%



SMUGGLERS SPECIAL ALE

ABV
APPROX
5%

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). 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.



AMERICAN STYLE IPA

ABV
APPROX
5.5%

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. 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.



OAKED ALE

ABV
APPROX
5%

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

ABV
APPROX
7.5%

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 14 litres (25 UK pints) of cold water to bring the volume up to 20.5 litres (36 UK pints, 5.4 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 1.014, 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 beer and stir 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 1.006.

Then bottle or keg as normal.