

# 1 Wort boil

also needed

- Sauce pan min. 5 L
- Plastic kitchen ladle
- Kitchen bowl ca 3 L
- Scissors

## step 1

Before you start, gather the equipment you will need during brewing and make sure it is clean. Install the tap in the fermenter. Stick the LCD thermometer on the outside of the bucket.

## step 2

Bring 1.5 liters of water to a boil in a large saucepan.

## step 3

Stir the malt extract into the water with a ladle. Make sure the malt extract dissolves, so there are no lumps left.

## step 4

Boil for 5 minutes, taking care not to boil over.

## step 5

Put the hop pellets in the cotton hop bag. Place the bag in the boiling water and let it boil for 10 minutes.

## step 6

Turn off the heat and set the saucepan aside. Remove the hop bag and let it drain. Add 3 liters of cold water.

## step 7

Prepare 3 liters of disinfectant solution in the fermentation bucket (follow the instructions on the package). Shake the bucket to get the inside of the bucket and tap soaked. Open the tap for a short moment to soak it too. After a couple of minutes, drain the disinfectant solution to a bowl and place the airlock in it.



This is what it should look like after installing the airlock, LCD-strip and tap on the bucket. The tap is rotatable, to facilitate putting the bucket on flat surfaces.

# 2 Fermentation

Now the wort is sensitive to infections in all steps following the wort boil. Everything that touches the wort and fermentation vessel needs to be disinfected before use.

## step 1

Pour the lukewarm wort into the fermentation bucket.

## step 2

Put the lid on the bucket. Gently fit the airlock in the rubber bushing in the lid, avoid pushing it all the way down.

## step 3

Let the wort cool down to around 25 °C. This may take a couple of hours, but the waiting time can be shortened by placing the bucket in a cool place. When the bucket feels cool on the outside and the LCD thermometer shows ca 25 °C it is time to add the yeast.

## step 4

Disinfect the yeast sachet and scissors by dipping them in the disinfectant solution. Open the lid of the yeast bucket, cut off a corner of the yeast packet and sprinkle about half the yeast over the surface of the wort (it's okay if you accidentally use too much yeast). No need to stir, the yeast will activate on the surface of the wort and then sink to the bottom and begin fermentation.

## step 5

Put the lid on the bucket and place it in a dark, quiet corner of the room. Fill the airlock about 2/3 full with disinfectant solution or water (up to the line). Tip: you can add liquid without lifting the top of the fermentation tube.

## step 6

In 1-2 days time the airlock should begin bubbling. If it doesn't, check that lid is fitted tightly on the bucket. The bubbling will gradually subside during fermentation. You may need to add more liquid to the airlock if it dries out.

## step 7

wait patiently while the beer ferments for about 14 days. Then move to the next step.

Transfer the beer from the bucket to the keg. By adding a small amount of sugar, carbon dioxide is formed through a secondary fermentation in the keg.

# 3 Kegging

## step 1

After 14 days of fermentation, it is time to keg the beer. Place the bucket on the kitchen counter, and let it sit there for a few hours.

## step 2

Gather the beer keg, keg stopper, disinfectant, tubing (ca 2 dm long), a bowl, granulated sugar and teaspoon measure (5 ml).

## step 3

Mix about 3 liters of disinfectant solution in a bowl. Transfer the solution to the keg and shake it around for a minute or so to disinfect the inside. Leave for 3 minutes. Empty the disinfectant solution into the bowl. Let the keg stand upside down on a plate to drain. The thin transparent stopper from the keg won't be used and can be disposed of.

## step 4

Soak the hose in the disinfectant solution for a few minutes and then carefully thread the hose onto the fermentation bucket tap, without touching the bottom of the hose. Disinfect the outside of the hose again if you accidentally touched it during assembly.

## step 5

Pour 5 teaspoons of granulated sugar into the keg. Place the black stopper in the disinfectant solution.

### also needed

- Plastic kitchen bowl
- Granulated sugar
- Teaspoon-measure (5ml)
- Dinner plate

## step 6

Remove the top of the airlock (or the entire fermentation tube) while avoiding getting liquid sucked back into the keg. Let the length of tubing reach down into the keg as close to the bottom as possible. Then open the tap of the bucket and quietly (no splashing) transfer the fermented beer into the keg. When the beer is transferred, remove the tubing from the keg.

## step 7

Take the black stopper from the sanitizing solution and fit it in the top opening of the keg. Be careful not to touch the part of the stopper that will sit inward toward the beer.

## step 8

Leave the beer in ambient temperature for at least 14 days to allow it to carbonate fully.

## cheers!

Congratulations, now you can enjoy your own homebrewed beer!

The beer is naturally carbonated and the hops and yeast might give a slight haze, which is normal. To reduce yeast haze in the beer, store the keg in a cool place and avoid disturbing it during serving.

Store the beer cool; an unopened keg of good quality beer could be stored for up to 6 months. The beer is served through the keg's built-in tap (see instructions on the top of the keg). Once the keg has been opened, the beer in the keg can keep its quality for up to a couple of days.

TIP: To be able to reuse equipment, clean it directly after use and let air dry. Use a soft sponge to avoid scratching plastic parts, and choose unscented dishwashing liquid and rinse thoroughly with clean water.