



MAKING YOUR OWN BEER from kits

How easy is it to make beer at home?

It's really easy and what's more, you will discover that the beer you make is very good quality. Here is some information about what you need to make beer and also a description of the process which shows you how very easy it is. It takes 1 to 3 weeks to make a batch and during that time you will spend a couple of hours of your time on the brew.

THIS IS HOW YOU MAKE BEER FROM A BEER KIT IN A CAN

Once you have your Home Brewery or Starter Kit, you are ready to make your first batch. You will be using a canned beer ingredient kit which is easier than making a packet cake.

However, don't think the quality of the beer you make will be poor. You will make great beers this way as long as you remember that it is important to use really good quality ingredients.

- [Stage 1 - Preparation Stage](#)
- [Stage 2 - Fermentation](#)
- [Stage 3 - Bottling](#)
- [Stage 4 - Maturation](#)

Stage 1 - Preparation

1. Stand can of malt (unopened) in hot water to soften.
2. Clean and sterilise your equipment.
3. Put the yeast aside for the fermentation stage.
4. Dissolve the contents of the can in 2 to 4 litres of warm water in your fermenter. Use less hot water in hot weather and more in cold weather. Add 1kg of a blend and stir to dissolve. Add Hops at this time or dry enzymes if required. **DO NOT USE CANE SUGAR.**

Add about 10 litres of cold water to your fermenter and mix thoroughly.

Top up with cold water to the 23 litre mark. You want the final temperature to be about 22°C.

Stage 2 - Fermentation

1. Sprinkle the yeast onto the surface at around 22 degrees.
2. Seal the fermenter, fit the airlock and half fill it with cool boiled water.
3. Allow the brew to ferment. Try to keep the temperature in the fermenter reasonably constant around 18°- 22°C for an ale and 12°C for a lager. (ask for further information on brewing Lagers)
4. Fermentation is finished when the brew has a stable (3 days without further movement) gravity as measured by hydrometer/ refractometer. Allow a further 48 hours for it to clear thoroughly - this can be speeded up with finings added at this stage.

For [cider recipe](#) pack, add Pear schnapps the day before you intend to bottle/keg.

Stage 3 - Bottling

1. Wash all bottles to remove residue and surface films using [brewers'](#) detergent.
2. Sanitise the bottles and rinse with cool boiled water. (or use no rinse sanitiser)
3. Use carbonation drops to put a measured amount of sugar into each bottle.
4. Fill each bottle with a bottling valve to within 50mm of the top.
5. Close each bottle with a crown cap and seal it firmly with a capping tool or use PET resealable Beer bottles.
6. Shake thoroughly then stand the bottles in a cool dark spot (say around 20°C to 22°C.) for about a week then store for at least another 2 weeks before sampling. Your beers will be much better the longer you can age them. Beers will continue to improve for up to 1 year if correctly stored in a cool dark environment.
7. Or as an alternative to bottling, ask for our [KEG STARTER KIT INSTRUCTIONS](#) - to see just how easy it is to set up a keg system in your home.

Stage 4 - Maturation

Homebrew improves greatly with bottle ageing and will not go off in the bottle at all. A six month old beer will be very much better than a one month old beer. So, try to age your beers, you will enjoy them much more. In fact, you will be amazed at how much your aged beers have improved.

Don't forget to label and date each batch. Keep samples to try at 3, 6 and 12 months old. Take notes about how they taste then you will see for yourself how this amazing improvement works. Try to save a few from each batch for longer aging. Initially you will need to brew faster than you drink to get ahead of yourself!