

## Basic Beer Making Ingredients

- **Ready Brew Kit (Wort)** - The large bag of liquid in your Ready Brew kit at room temperature
- **Dry or Liquid Yeast Pack** - Type of yeast used depends on the type of kit and personal preference
- **Dextrose** - Corn sugar for carbonation. We recommend using 145g of dextrose for a 23L Ready Brew kit
- **Additives (Optional)** - You may choose to add hops, extracts + spices to the brew

## Basic Beer Making Equipment



### Primary Fermenter

Food grade plastic pail and lid with a hole for an airlock and rubber bung



### Carboy

23 L glass carboy with an airlock and rubber bung



### Racking Cane and Tubing

At least 5 ft. of flexible food grade tubing with rigid plastic syphon rod



### Fermentation Lock and Stopper

An airlock and rubber bung that fits into the fermenter and carboy



### Bottles and Caps

Approximately 50-60 beer bottles (do not use clear bottles)



### Powdered Brew Wash

### StarSan Concentrate



Ready Brew Kit:

Yeast:

Additives:



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## Clean + Sanitize

Must be done prior to each step

1. We recommend using Powdered Brewery Wash (PBW) mixed with hot water to clean brewing equipment. **DO NOT** use products containing bleach, chlorine, fragrance, dyes or detergent.  
  
**Mix 2 Tbsp of PBW into 4.5L hot water.**
2. **Clean Equipment**  
Wash all equipment with PBW solution, then **rinse thoroughly** with water.
3. **Prepare Star San Dilution**  
Follow the manufacturer's instructions on the bottle of Star San concentrate when diluting. Check packaging for details.
4. **Sanitize Equipment + Work Area**  
Spray down or soak equipment, work surfaces and hands with Star San solution. **Wait 2-3 minutes** before using equipment to ensure equipment is properly sanitized. **DO NOT** rinse.
5. Proceed to next steps **immediately** after sanitizing.

Star San is food safe and will not affect the flavour of your brew. Discard Star San if the solution becomes cloudy. **Star San will foam** to maximize surface coverage.

Unused Star San may be retained for future use when made with distilled water.

## 1. Primary Fermentation

Day 1 Date:

S.G.:

1. **Prepare the Yeast**  
Sanitize the yeast packet and scissors with Star San dilution. Follow the instructions on the yeast packet.



**Pro Tip:** Hydrate dry yeast prior to pitching. Sprinkle yeast into **1 Cup** of water at **37°C**. Leave to rest for **20 minutes**. We recommend using a thermometer at this stage.

2. **Aerate Wort**  
Ensure that the wort is at room temperature. Pour wort into a sanitized fermenter. Allow the wort to splash during this process.



**Pro Tip:** Stir the wort vigorously at this stage to incorporate more air.

3. **Pitch the Yeast** (Add Yeast to Wort)  
Gently pour the yeast mixture into the fermenter with the wort. Do not stir.
4. **Cover the Fermenter**  
If using an airlock, seal the lid of the fermenter and fill airlock halfway with Star San solution before inserting into the lid. Alternatively, simply set the lid on top of the fermenter.
5. **Store** in a dark place with a consistent temperature for the duration of fermentation. Check the yeast packet for temperature recommendations.



**Pro Tip:** Try to avoid storing your fermenter on the ground or on a concrete surface.

## 2. Secondary Fermentation

Date:

S.G.:

**Transfer is typically done on day 7 for ales, and day 10 for lagers. The temperature of the environment will affect the speed of fermentation.**

Warmer = Faster fermentation  
Cooler = Slower fermentation

1. **Transfer**  
Carefully syphon beer into a sanitized carboy. Do not disturb the sediment at the bottom. Seal your carboy with airlock and store until ready to bottle.

## 3. Bottle

# of Bottles:

Date:

S.G.:

Your beer is ready for bottling around day 7 for ales, and day 14 for lagers depending on the temperature of the environment.

1. **Mix Dextrose**  
Fully dissolve dextrose into **1 Cup of boiling water**. Allow the mixture to cool to room temperature.
2. **Rack Over Into Pail or Carboy**  
To incorporate the dextrose mixture into your beer, rack the beer over into a sanitized carboy, and pour the sugar mixture into the carboy as it fills.
3. **Syphon Beer Into Bottles**  
Gently syphon your beer into bottles, leaving **1 ½"** of air space in the neck of each bottle. Cap immediately.
4. **Storage**  
Keep bottles in a warm place for **1-2 weeks** to carbonate before moving them to cold storage. **Chill and enjoy!**