

Home Brewing Procedure

Preparation

Materials Required:

- Brewing vat
- sodium metabisulphite
- air lock

Steps:

1. Get the brewing vat and inspect and clean – look for any mould around the tap
2. Pour in half a litre of cold water and two tablespoon of sodium metabisulphite
3. Put the lid on the vat and shake
4. Take the lid off and fill the air lock with the contents of the vat
5. Place air lock in place

Leave vat for at least two days like this

Preparing Yeast Starter

Materials Required:

- 2 tablespoons sugar
- 500ml jar

Steps:

1. Pour two tablespoons of sugar into a jar half full of water
2. Place jar and contents in the microwave and bring to boil
3. Leave in microwave on very low heat for 5 minutes
4. Quick take out of microwave and seal lid
5. After a few minutes the lid should “suck-in” if it does not try again with a new jar

Make Brew

Materials Required:

- 2 saucepans
- Yeast starter
- Thermometer
- Can opener
- Cup
- Pot
- Stirrer
- Vaseline
- Brewing sugar
- Brewing concentrate

- (optional) Hops
- Hydrometer
- Fish tank heater
- 60 litre bin

Steps:

1. Pour hot and cold water into a small saucepan to get a temperature of 25degrees Celsius. Place the yeast starter jar in the water and let sit for 15-20minutes
2. Open the lid of the yeast starter and pour in the yeast and shake
3. Place the yeast starter jar back in the 25 degree Celsius water
4. After 5 minutes foam should appear on the top of the water in the yeast starter jar
5. Boil 3 litres of water
6. Place can opener in a cup and pour boiling water over mechanism and let sit in the water
7. Pour boiling water on the top of the homebrew can
8. Pour the remaining boiling water into a large (11litre) pot and bring to boil
9. Add the brewing sugar and stir to dissolve
10. Empty the contents of the Vat and be sure to shake out as much of the sterilising mixture as you can
11. Smear Vaseline around the edge of the vat to promote good sealing
12. Open homebrew can and empty contents into pot of boiling water
13. Scrape as much as you can into the pot
14. Then get the boiling water and fill the can to dissolve the remaining contents.
15. Leave the can stand for 3 minutes with the boiling water in it then pour GENTLY into the pot without aerating the mixture in the pot (minimise oxidation which is susceptible at the temperature the at this as)
16. Boil the hops if being added
17. Add 10 litres of cold water to the bottom of the brewing vat
18. Pour the mixture from the pot, again trying to minimise splashing (even though there is cold water in the brewing vat.
19. Add hot or cold water to the vat to achieve a temperature of 25 deg C
20. Leave the vat to settle for 3 minutes
21. Add the contents of the yeast starter
22. Take a specific gravity reading
23. Before screwing down the vat lid locate vat to brewing position
24. Secure lid and confirm that vat is air tight by checking that the air lock levels will maintain disparate levels
25. Add a mixture of cold water and hot water to bin in which the vat is positioned so that the temperature is approximately 25 degC
26. Add the fish tank heater into the bin and turn it on set for 25 degC

Prepare Bottles

Materials Required:

- 30 Bottles
- Two garbage bins
- Sodium hydroxide
- Sodium metabisulphite

Steps:

1. Get the bottles to be used and put them in a large garbage bin
2. Fill the bin with sodium hydroxide and let stand for a few days
3. Take out bottles and rinse twice
4. Fill the bin with water and add sodium metabisulphite
5. Add the bottle filling tube in the garbage bin as well
6. Leave the bottles in the bin until ready to bottle

Bottling

Materials Required:

- Sterilized bottles
- Bottle filler
- Bottle caps
- Hydrometer
- Sodium metabisulphite spray bottle
- Approximately 250 gram brewing sugar
- Saucepan
- Bottle capper

Steps:

Monitor the brewing vat and when the bubbles in through the air lock slow to 1 a minute turn the fish tank heater off

1. Remove air lock from vat
2. Reposition the vat to where it will be used to fill bottles
3. Refit air lock
4. Leave the vat for a few days (to settle)
5. Make the priming solution by dissolving brewing sugar into 250mls of boiling water - at a rate of 10.7 grams of brewing sugar for every litre in the brewing vat
6. Remove air lock from vat
7. Take a specific gravity reading
8. Remove lid of vat and pour the priming solution into the vat
9. Place lid loosely on vat and let stand for an hour
10. Take some sodium metabisulphite solution from the garbage bin storing the bottles and place the bottle caps in it
11. Spray some sodium metabisulphite solution up into the tap of the vat
12. Take the bottles out of the garbage bin and locate to the filling area
13. Put the filling tube in the vat tap
14. Begin filling bottles and capping bottles

Let bottles stand for 4 weeks before drinking.

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|--------------------------|--|
| Start date | |
| Brewing sugar | |
| Concentrate | |
| Hops | |
| Specific gravity | |
| Fermentation finish date | |
| Bottling date | |
| Specific gravity | |