# JOHN BULL

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## Beer Kit Instructions

### JOHN BULL 1.8KG BEER & CIDER KITS

Best Bitter, Lager, Pilsner, Traditional English Ale, Brown Ale, Porter, Mild, Stout, IPA, American Beer, Wheat Beer, Low Carbohydrate Lager, Low Carbohydrate Bitter and Country Cider (1.75kg).

### JOHN BULL MASTERCLASS 3KG PREMIUM BEER KIT

Export Pilsner, Executive Bitter, Bavarian Lager, India Pale Ale, Irish Stout, Wheat Beer, Porter, Barley Wine, Victorian Ale, Chocolate Stout.

### SHERWOOD ALE 3KG PREMIUM BOXED BEER KIT

Best Bitter, Dark Oak Ale, Traditional Ale, Bavarian Lager.

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**EQUIPMENT REQUIRED**

1. A food grade plastic or polythene container with a lid, capacity slightly more than 40 pints (23 litres). A 25 litre fermenting vessel is ideal.
2. A length of plastic tubing to syphon the fermented beer into bottles or a barrel.
3. A measure, barrel or bottles sufficient for 40 pints (23 litres). PET (Plastic) flip-top bottles are suitable or brown beer bottles with Crown Caps are ideal. Note - do not use glass bottles with cracks or chips in them or non-returnable glass bottles.
4. 1kg of Brewing Sugar.
5. A proprietary cleaning agent such as Young's Cleaner/Steriliser to clean your equipment.

**OPTIONAL ITEMS**

1. A hydrometer and trial jar are useful to check the progress of fermentation and final gravity.
2. A thermometer and Heater Tray or Brew Belt (for optimum temperature control).

**CLEANLINESS**

All equipment, bottles, etc. must be cleaned and sterilised. Do not use household cleaners and detergents as these will affect the taste. Use proprietary cleaners. See your own cleaner/steriliser for full usage details.

**EXPERIENCE**

Experienced brewers may find that slight variations to the instructions given below will produce a beer more to individual taste. For example, substituting some or all of the additional sugar with Spraymalt Dried Malt Extract or Dried Malt Extract will produce a beer with a corresponding fuller body. Making a kit to 18 litres (32 pints) instead of 23 litres (40 pints) will result in a stronger beer of approximately 6%. We recommend that the Stout Kit be made to 18 litres (32 pints).

**BREWING**

1. Empty the contents of the can into your fermenting vessel. Add 1kg (2.2lb) sugar and 2.3 litres (4 pints) of water. Stir to dissolve the sugar, then top up to 23 litres (40 pints) of water. Stir well. Check that the temperature is between 18-25°C (65-77°F) and allow to cool slightly, then stir into the mix until the sugar is dissolved.
2. Add the balance of cold water to make up to 23 litres (40 pints) or Stout 18 litres (32 pints). Check that the temperature of the mixture should be 18-24°C.
3. Sprinkle the contents of the sachet of yeast onto the brew, stir and replace the lid. If making cider sprinkle in nutrient sachet.
4. Stand the container in a warm place in a temperature of 18-24°C we recommend the use of a heater belt or tray for optimum temperature control. Cover and leave to ferment for between 4 and 8 days.
5. Check that fermentation has completely finished before proceeding. This can be confirmed when no bubbles are rising to the surface and the brew has stopped frothing. Using a hydrometer, a reading of 1006 on two consecutive days will confirm that fermentation is complete, for Low Carbohydrate Beers 999 to 998. It is important to make sure that fermentation is complete before bottling, otherwise there is a danger of the bottles bursting.

**BOTTLING THE BEER**

This is the stage where you will carbonate your beer, which gives the beer that refreshing taste and sparkle to the beer.

1. Put a maximum of 1 level teaspoon of sugar into each PET bottle or 2 into each glass bottle. Do not exceed this amount or the beer will be too lively to serve. Syphon the beer from the container into the bottles (taking care not to disturb the sediment at the bottom) leaving a headspace of 5cm (2 inches) between the top of the liquid and bottle rim.
2. Seal or cap your bottles with Crown Caps and transfer to a warm place at room temperature (about 20°C) and leave for about 4 days to allow secondary fermentation to take place. Do not store in direct sunlight.
3. Now move the bottles to a cool place to allow the beer to clear. Clearing will take about one week. Once the beer is perfectly clear it is ready to drink, but will improve if left to mature for at last a further two weeks.
4. When serving the beer be careful not to disturb the yeast sediment which will have collected at the bottom of the bottle. You may find it preferable to pour the beer into a jug first. Serve cool.
5. Rinsing the bottles out with water immediately after emptying will make them easier to clean and sterilise the next time.

**USING A PRESSURE BARREL**

1. Follow the brewing instructions given earlier until fermentation is complete.
2. Now refer to the detailed instructions supplied with your barrel. As a guide, the steps will be:

a) Syphon the beer from the container into your sterilised barrel leaving the sediment behind.

b) Dissolve 60 grams (1/4 cup) of "priming" sugar in a cupful of hot water, add this solution to the barrel and stir well.

c) Cap the barrel tightly and move to a warm place (20°C) for 4 days, then leave to clear in a cool place. Note that beer takes longer to clear in a barrel than bottles and should be left for 1 to 2 weeks to clarify and mature. Beer finings may be added to reduce clearing time.

d) If the cap of your barrel is fitted with a $CO_2$-valve, you can inject further gas when the naturally $CO_2$ produced has been used up.

Whilst every care has been taken in the preparation of these instructions, we cannot be responsible for any errors or omissions.