HOME BEERMAKER
INSTRUCTION
GUIDE

EQUIPMENT:
7 Gal. Fermenter with Lid
Sterilizer
Hydrometer*
Airlock & Stopper
Black Beauty capper
Siphon
Brush
Bottle Caps*
3/4 C Priming Sugar
5 Gallon Bottling
Bucket w/spigot*
Glass Carboy**
Corn Sugar**
Instruction Booklet

*Included in Complete Beermaker Kit #8713
**Included in The Deluxe Beermaker Kit #8718

Items you will need before you begin your beer brewing adventure........ A large Aluminum, Stainless Steel, or Enamel Pot for boiling (at least 2 gallons), and a long handled stirring spoon. Ingredients as listed in the following recipe.

BASIC BATCH OF BEER
You will Need for 5 gallons of beer (48 bottles)

3.3 lb Malt Extract, Unhopped
1 - 2 lbs dry malt and or, corn sugar*
1 pkg yeast
2 oz. hop pellets
3/4 C Priming Sugar
5 Gallons of Water

*Using Dry Malt instead of Corn sugar, will produce a fuller bodied beer.

STERILIZATION
This is probably the most important step in beer making. You must clean and sterilize all equipment and utensils that come in contact with the beer. This includes your airlock & stopper, fermenter, hydrometer, siphon, spoon, etc. NEVER use soap or detergent for cleaning equipment, this leaves a residue on your equipment that will ruin your batch of beer. The easiest way to do this is to fill a laundry tub with hot water and mix in the sterilizer solution provided in your kit. Allow all your equipment to soak in the solution. Rinse thoroughly.

PREPARE A YEAST STARTER

1/2 C Warm water or Malt extract
1 tsp. sugar if only water is used above.
1 packet of brewer's yeast (1 pack does a 5gallon batch)

Make sure water or Malt is warm not HOT, if it is to hot, it will kill the yeast. If it is to cool, the yeast will remain dormant (this remains true through the entire fermentation process) Sprinkle yeast on top of water/malt, do not stir. After approx. 10 minutes, your yeast should be foamy. This insures good yeast. If there is no action in your starter solution, this could mean you have a bad pack of yeast, and
it will not work in your beer. Set your yeast starter aside until it is time to add it to your beer.

**PURPOSE OF THE AIRLOCK**

The fermentation lock is used during fermentation. It is placed on top of your fermenter to prevent air from entering your beer. The airlock is filled 1/2 full with water and placed in the rubber stopper in the lid of fermenter. As your beer ferments, Carbon Dioxide \( \text{(CO}_2 \text{)} \) gas forms inside the fermenter. The airlock allows the \( \text{CO}_2 \) to escape, while preventing Air \( \text{(O}_2 \text{)} \) to enter.

**USING YOUR HYDROMETER**

The hydrometer is a very useful tool. It enables you to be consistent in making wort and in bottling your beer at the proper time. The available sugar contained in malts, adjuncts & grains need to be measured in solution and this can only be done with a hydrometer. The Triple scale hydrometer is designed to measure sugar. The Brix or balling scale tells you what % of sugar you have in the solution. The potential alcohol scale on the hydrometer will enable you to determine how much alcohol you will make. The hydrometer **does not** measure alcohol, It only enables you to determine how much you will produce. **YOU MUST TAKE THIS READING THE DAY YOU MIX YOUR WORT.**

Specific Gravity scale is usually the one referred to in most recipes. The specific gravity of water at 60 degrees is 1.000
and measurements are taken from there. You can adjust your readings for temperature by following instructions which are included with your hydrometer.

NOW YOU ARE READY TO START YOUR BEER!

USING SINGLE STAGE FERMENTATION

1) In a large stainless steel or enamel pot, add 2 gallons of water, malt extract, corn sugar & or dry malt. stir well & Bring to a boil. Boil for 10 minutes. Turn off heat, add 1 oz hop pellets.............leave this for the moment and start your yeast.

2) Bring the wort back to a slow boil. Boil for 10 minutes more. Turn off heat and add remaining hops and stir well.

3) Put 3 1/2 gallons of cold water into your sterilized fermenter. Add our cooked wort and stir well.

4) When the temperature of wort is below 78 degrees, you can add your yeast starter. (If your wort is to hot, it will kill the yeast, to cool and the yeast will remain dormant.)

5) For the first 2 days, you can cover your fermenter with a clean cloth. This is during the rapid fermentation process
and will eliminate the possibility of your airlock becoming plugged up.

6) On the 3rd day, you can place your lid on the fermenter with the airlock in place. Finish fermenting your beer for at least 10 to 14 days.

7) When no signs of fermentation are visible, you can take a hydrometer reading. The Specific Gravity should be 1.004 or less. This will determine that your beer is finished fermenting and it is safe to bottle.

8) Now you are ready to bottle your beer. Remove lid from fermenter and add 3/4 cup of priming sugar to the beer and stir well. Siphon the beer from the fermenter into the bottles. Fill to within 1" from the top. Place cap on bottle and cap with the capper provide in the kit. Age for at least 10 days. Longer aging will usually improve the flavor of your beer.

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MAKING BEER USING SECONDARY FERMENTATION

1) Follow steps 1 - 4 in the previous single stage fermentation procedure.

2) Put a cover on your fermenter and attach the airlock. Fermentation will be vigorous for 2 - 3 days. Room temperature should be kept between 65 - 75 degrees. This should be left to ferment for 4 - 5 days. This is the Primary Fermentation which is aerobic using the oxygen in the wort.
3) When the vigorous fermentation is over (after 4-5 days), siphon the wort into a 5 gallon glass carboy. Attach your airlock. This is the secondary fermentation which is anaerobic and the yeast consumes all remaining sugars in the wort.

4) You will notice after 2 or 3 days in the carboy, your beer will start to clear. This is because all sugars are used up and yeast cells begin settling to the bottom of the carboy.

5) Usually after a good week (6-7 days) in the carboy, your beer is ready to bottle. Your specific gravity reading should be 1.004 or less before bottling. It will not hurt your beer if you leave it in the fermenter as long as needed to reach the correct specific gravity to insure that all fermentation has stopped.

6) When ready, siphon the wort back into the primary fermenter leaving all sediment in the carboy behind. Add 3/4 C priming sugar and stir till dissolved.

7) Now you can bottle your beer as in step (8) of previous instructions.