



Instructions

1. Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes. Pour can contents into the sterilised fermenter (with this 'all malt' beer kit you do not need to add any sugar.)
2. Add 3.5 litres (6 pints) boiling water, top up with cold water to 23 litres (40 pints) and thoroughly mix to ensure all contents are fully dissolved.
3. Sprinkle both yeast sachets onto the beer; cover the fermenter and leave to stand for 7-10 days in a warm place (between 18-20°C, 65-70°F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014°).
4. Transfer the beer into bottles or a pressure barrel with a little sugar (half a teaspoon per pint, up to a maximum of 100 grams for a pressure barrel) to help condition the beer. Stand bottles or barrel in warm place for two days then allow 14 days in cool place or until beer has cleared.