

## **BEFORE YOU START**

Please note the production stamp date on the box. It will start with the last 2 digit of the year ex: 2024 would be 24.

The next digit is a 0 ( no value) then the number of the day in a year. So as an example, a beer brewed on the third of January 2024, would be 24 0 003. Also note the approximate starting and final density of the type of beer.

**Keep these notes as references.**

### **Aseptize your equipment:**

Aseptize your equipment is an important step of the beer brewing process. It is important to prevent any contamination by using appropriate products. All the equipment that comes in contact with either the malt or the beer must be aseptized just prior to manipulation.

The brewing equipment must be carefully cleaned using a chlorine rinse (food grade chlorine), thoroughly rinsed and aseptized using an Aseptox or metabisulfite solution. Refer to your Micro-Brew retailer for instructions on how to prepare these aseptize solutions.

### **Procedure:**

Pour the chlorine rinse in the primary fermenter, put the lid on tightly and shake well so the solution coats the entire inside surface. Rinse well using clear water. Then pour the aseptized solution of your choice (Aseptox or potassium metabisulfite solution) in the fermenter and repeat the same steps. Sterilize all brewing equipment following the same procedure.

\* If you're using an Aseptox solution it is not necessary to rinse after use. Just leave it to drip dry. On the other hand, if you're using a potassium metabisulfite solution, it is important to rinse all your equipment.

## **Wort Temperature:**

It is important that the Micro-Brew wort be at room temperature (between 18 °C and 23 °C ) before starting the brewing process. So make sure to store it in a temperate room at least 12 hours prior to brewing.

## **PRIMARY FERMENTATION**

### **Brewing**

Leave the bag in the box. This will make the transfer easier. Pour the Micro-Brew beer wort in the previously aseptized primary fermenter. It is important to stir well with a mixing spoon in order to oxygenate the wort and promote active fermentation. Read the densimeter (hydrometer) and note down the initial density in the brewing record for further reference.

Read and note the wort temperature. It should be between 18 °C and 23 °C.

Sprinkle the yeast on the surface of the wort **without stirring**.

Move the primary fermenter where the fermentation will take place. Place the lid on top of it without completely snapping the lid shut. Simply place the lid on top. Leave to ferment at room temperature (between 18 °C and 23 °C).

During the first 48 hours, lift the lid and check if the fermentation has started. (Froth will form at the surface of the beer.) If fermentation has not started within 48 hours following the addition of the yeast to the wort, contact your Micro-Brew retailer.

Leave the beer to ferment between 7 and 10 days.

## **SECONDARY FERMENTATION**

After the 7 - 10 day, take a reading of the beer density 2 days in a row. If the density remains unchanged during these 2 consecutive days, fermentation is completed. Note the final density on your brewing record. Using a siphon, gently draw the beer from the primary fermenter into the carboy, being careful not to disturb the sediment at the bottom of the fermenter. Insert the fermentation lock filled halfway with aseptic solution of potassium metabisulfite or Aseptox.

Allow the beer to clear in the carboy for about 1 week, before proceeding to bottling.

REMARK: An experienced brewer uses these 7 to 10 fermentation days to prepare for bottling by washing his or her bottles. Let the dirty bottles soak in a chlorine rinse for at least 2 hours. Rinse with water. However, bottles may not be aseptized until bottling day.

### **BOTTLING**

REMARK: Sometimes the beer is not completely clear. No worries. The beer will clarify in the bottle.

Using a racking tube gently transfer the beer from the carboy to an aseptized bucket.

**As soon as there is only about a cup of beer left in the carboy, gently agitate the tip of the siphon to transfer some sediment that still contains active yeast, which will facilitate the carbonation of your beer once bottled. Transferring about a tablespoon should be enough.**

## **DEXTROSE**

The amount of dextrose (corn sugar) to add at bottling time when home-brewing beer is typically measured in terms of weight per volume, specifically **grams per liter (g/L)**. The purpose of adding dextrose at bottling time is to provide the yeast with additional fermentable sugar to carbonate the beer in the bottles.

The amount of dextrose to add for bottling can vary depending on the desired level of carbonation and the style of beer. A common range is around 5 to 8 grams of dextrose per liter of beer. However, the precise amount may depend on factors such as beer style guidelines, personal preference, and the specific recipe.

***Here's a general guideline:***

***Lightly carbonated beers (like some English ales): 5-6 g/L***

***Standard carbonation for most beer styles: 6-7 g/L***

***Highly carbonated beers (such as Belgian ales): 7-8 g/L***

You can use a priming sugar calculator to determine the exact amount based on factors like beer volume, desired carbonation level, and the temperature of the beer at bottling time. This helps avoid over carbonation or under carbonation, which can affect the taste and mouthfeel of the beer. There are various online priming sugar calculators available that can assist with this process. In general, a teaspoon of sugar (including dextrose) weighs approximately 4 to 5 grams. This can be a reasonable approximation, but it is always recommended to use a kitchen scale for precise measurements, especially when it is crucial to obtain the right proportions, such as during the bottling of beer.

Mix the desired amount of Dextrose to about a cup of lukewarm water. Gently add to the beer while slowly stirring.

NOTE: It is essential to add dextrose or any other priming sugar at bottling time, otherwise the beer won't fizz. If you have a draft beer system, visit our Website for the appropriate procedure or contact your Micro-Brew retailer.

Sterilize your bottles and caps with an Aseptox or metabisulfite solution.

Use the siphon and the bottle filler to fill the bottles up to 1.5 cm (half an inch) from the top of the neck.

Cap using a bottle capper.

Store the bottles between 10 and 14 days at a temperature ranging from 22 °C to 25 °C in order to promote carbonating (the formation of the bubbles in the beer).

Your beer is ready to enjoy 2 weeks after bottling, but it will taste even better if you let it age a few more weeks!

REMARK: Micro-Brew beer always leaves a light sediment in the bottle, as many microbrewery beers do. It is a traditional beer, naturally carbonated with beer yeast. To serve, tilt the glass and pour the beer while avoiding to stir up the sediment.