

- D. Cool the wort rapidly to 70°. Temperature can be monitored by adhering the liquid crystal thermometer to the outside of the fermenter.

NOTE - cooling can be done quickly by immersing the fermenter into a tub of cold water. Other methods are available to the homebrewer. Ask your homebrew retailer for advice and instructions regarding wort cooling.

- E. Pour or siphon brewpot contents into a sanitized 6.5 gallon food grade plastic fermenter, leaving sediment (trub) behind. Add 3 gallons 70° or lukewarm water until the level reaches the 5 gallon mark on the bucket.

- F. Sanitize a hydrometer and take the Original Gravity (O.G.) reading. Write down this number for future reference. Sprinkle the contents of the yeast packet on top of the wort and stir well. Secure the lid on the fermenter with the airlock in place (approximately half filled with clean water).

- G. Place the fermenter in a warm area to maintain a temperature of 68° - 72°. Keep the fermenter away from sunlight and fluorescent lights. You should notice bubbling in the airlock within 24 hours. Bubbling will slow down significantly and then stop completely after 3 to 7 days. When bubbling has stopped, remove the lid, sanitize a hydrometer and take the Final Gravity (F.G.) reading. Write down this number for future reference. If this reading matches the F.G. reading specified for your recipe, go to Step H. If the reading is higher than the reading specified in your recipe, place the lid back onto the fermenter and allow fermentation to continue for another few days.

OPTIONAL - a process called secondary (or two-stage) fermentation may be used at this point to improve beer clarity. Consult your homebrew retailer for advice regarding secondary fermentation.

NOTE - in preparation for bottling, we recommend against the use of twist-off bottles. Use standard crown top or returnable bottles only. Make sure bottles are clean, inside and out. Use a bottle brush to remove stubborn deposits. Following the cleanser package instructions, thoroughly sanitize the bottles using No-Rinse cleanser immediately before bottling.

- H. Following the cleanser package instructions, thoroughly clean and sanitize these items using No-Rinse cleanser:

- 6.5 gallon bottling bucket and spigot
- Siphon tubing
- Racking cane
- Bottle filling wand
- (53) 12 ounce bottles
- (53) Brewer's Best Crown caps

In a small saucepan, dissolve 5 oz. priming sugar into 2 cups of clean water and boil for 5 minutes. Pour this mixture into the bottling bucket. Siphon the beer from the primary fermenter into the bottling bucket. The siphoning action should thoroughly blend the beer and the sugar solution. Fill bottles using the siphon tubing connected to the spigot at one end and the bottling wand at the other. Bottles should be filled to approximately one inch from the top. Cap the bottles.

- I. The sugar addition in Step H will produce natural carbonation in your beer. This process will take up to two weeks at room temperature. The beer should be stored in a dark place at 65° - 75° to ensure proper carbonation. For best flavor, age the beer an additional 21 days. Aging times will vary, depending on the type of beer brewed and your personal taste. Sit back and enjoy your just reward - **QUALITY HAND-CRAFTED BEER!**

WARNING: Hops can cause malignant hyperthermia in dogs, usually with fatal results. Even small amounts can trigger a potentially deadly reaction, including “spent” hops from the brewing process. Immediate action should be taken if hops are consumed by a dog.

**** Always consult your local homebrew retailer if you have any questions regarding this product. ****