

GETTING STARTED

1. Clean and sterilise your fermenter, lid and mixing paddle with Mangrove Jack's two part cleaner and steriliser system.
2. Remove the yeast sachet from the bottom of the pouch and set aside for now.
3. Stand the pouch in hot water for 15 minutes to soften the extract.

BREWING

4. Open the pouch and pour the malt extract into your sterilised fermenter, rinse out any remains using warm water and add to the fermenter.
5. Add boiling water and dextrose brewing sugar to your fermenter according to quantities shown for beer kit style indicated on the front of the pouch. Stir until sugar is dissolved.
6. Top up with cold tap water to final volume shown for beer style indicated on the front of the pouch.
7. Check liquid temperature is below 25°C (77°F) then add the contents of the beer yeast sachet and stir.
8. Fit an airlock and grommet/bung to your fermenter lid then secure the lid to the fermenter, making sure the seal is airtight. Half fill the airlock 'U' with water to protect the brew during fermentation.

FERMENTATION

9. Ferment at the ideal fermentation temperature for your beer style, indicated on the front of the pouch.
10. Wait for 10 days or until airlock has stopped bubbling and then check the specific gravity (SG) using a hydrometer. If fermentation is complete, the SG should be equal to or below the value indicated on the front of the pouch. If the SG has not reached the required level, leave for a few days longer before checking again. Once fermentation is complete, proceed to bottling your beer.

IMPORTANT WARNING –

The SG must be stable for 48 hours before bottling. Never bottle until fermentation is complete.

BOTTLING YOUR BEER

11. Clean and sterilise bottles and bottling attachment or syphon before use. Use Mangrove Jack's plastic PET bottles or amber glass flip top bottles. Do not use non reusable bottles.
12. Fill your bottles leaving 5 cm (2 ") headspace (measure from the very top of the bottle). Before sealing bottles add Mangrove Jack's Carbonation Drops (this replaces priming sugar, 1 drop is equivalent to 0.5 tsp of sugar).
 - Use 1 drop per 350 ml (12 US fl oz) Australian stubby bottle.
 - Use 2 drops per 750 ml (22 US fl oz) bottles.
 - Use 3 drops per 1.25 L (1.25 US qt) bottles.
 - Use 4 drops per 2 L (2 US qt) bottles.
13. Store your beer in a warm place for at least 2 weeks before moving to a cool, dark place to clear.

SERVING & STORAGE

Your beer is ready to drink as soon as it is clear, but for a smoother beer leave somewhere cool and dark for an extra 2 weeks. Serve chilled. For clear beer, decant off into a serving jug before pouring.