

Instructions for Making up Brewferm Beer Kits

The original instructions which are provided with a Brewferm kit are excellent and enable you to make a very good **Belgian beer**. However, for me, they did seem to be printed in a very small font on a circular sheet so that they will fit inside the tin lid, and are therefore a bit hard to read. In order therefore to make it easier to refer to the instructions whilst making up your brew, I have put them into this word document in my own words, which you may print, copy, duplicate, laminate or whatever you want.

The use of Brewferm beer kits is very simple. The preparation is principally the same for each type, only the amounts of sugar and water differ according to the brew type. These different amounts are given in the chart at the end of this document.

PREPARATION

Ensure that all equipment is sterilised prior to use. If using a Youngs' sterilising solution as supplied with most beginners' kits, the instructions are printed on the label. Ensure that you have all equipment to hand before starting and that the tap is assembled onto your fermenting bin. Have a kettle, measuring jug and tin opener ready.

METHOD

Remove the yeast from inside the tin lid and the label from the tin. Before opening the tin, soak the tin in hot water for about 10 minutes to soften the contents ready for pouring. Open the tin and pour into the fermenting bin. Some of the contents will remain in the tin. Add 1 litre of warm water to the tin to rinse it and add these contents also to the fermenting bin. Now add 2 more litres of warm water to the mix. Now add the sugar amount 1 and mix thoroughly. This is not necessarily all of the sugar as supplied, some is retained for later.

Now add the rest of the water, water amount 1, and allow to settle at about 20C. Meanwhile, mix the brewers yeast sachet in a cup of warm water (approx 150ml) at approx 25C. Leave for about 10 minutes and then stir into the contents of the fermenting bin.

FERMENTATION

Cover the fermenter with a cloth, an airlock or the lid provided, but do not seal the lid tightly. Stand it in a warm place and allow to ferment at about 25C. If this is not achievable, consider using a brewbelt. The fermentation has completed when bubbles cease to rise to the surface or when the water level in the airlock remains level. The use of a hydrometer however is more accurate; the first fermentation is complete when the specific gravity has become 1.010 (check table for exceptions). Syphon the beer into another clean fermenter without stirring up the sediment and afterward dissolve sugar amount 2 into the beer. Syphon the sweetened beer into strong beer bottles or in a pressure vessel. Close the bottles with crown caps store them in a warm area for about 5 days. This second fermentation takes about 1 week. Let the beer mature for at least 6-8 weeks in a cooler area (10C). Pour out your delicious BREWFERM beer carefully without stirring the sediment. Enjoy.

PRESSURE VESSEL

When you use a pressure vessel you must place the injector on the vessel immediately after sweetening the beer. Thus the natural carbon dioxide (CO₂) is preserved as much as possible. The CO₂ cylinder however may only be placed after the second fermentation, which is after 1 week. Too much carbon dioxide would interfere with the fermentation.

TIPS

- BREWFERM beers are aromatic and strong beers. They mostly require a longer ripening period (6 – 8 weeks). Please do take this period into consideration. Your patience will be rewarded with an unequalled quality beer.
- Preferably use boiled and cooled water. This improves both the taste and head of the beer.
- To get a specific and special taste, use candy or raw cane sugar instead of white sugar. In this case, use 5% more sugar.
- All fermentors, bottles and materials must be cleaned thoroughly and sterilised. Preferably use a special cleaner-steriliser.
- Most BREWFERM beers may be stored for a long time. The stronger the beer, the longer the storage period.

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Water and sugar table

Type	Makes total of (litres)	Sugar 1 (grams)	Water (litres)	Bottling density	Sugar 2
Pils	12	-	8	1.010	100
Pils	20	1000	16	1.010	165
Gallia	12	500	8	1.010	100
Abdijbier	9	500	5	1.010	90
Christmas	7	-	3	1.020	-
Ambiorix	15	1075	10	1.010	120
Kriek	12	500	8	1.010	100
Diabolo	9	500	5	1.010	90
Gold	12	500	8	1.010	100
Oud Bruin	12	830	8	1.010	100
Tarwebier	15	750	1	1.010	150
Grand Cru	9	500	5	1.010	90
Triple	9	500	5	1.010	90
Framboos	12	500	8	1.010	100