KegLand Beginner’s Home Brew Kit

Make great beer or cider at home!

KegLand Distribution PTY LTD
12-18 Lascelles Street,
Springvale
VIC 3171

What’s in the box

Please take a moment before getting stuck in to double-check you have everything that’s meant to be included:

- 1 x 30L Fermenter (KL07207);
- 1 x Black Fermenter Tap (KL10672);
- 1 x Silicone Tap Plug (KL04220);
- 1 x Fermenter Air-Lock (KL01595);
- 1 x Rubber Grommet for Fermenter Air-Lock (KL01625);
- 1 x Stick-on Fermenter Thermometer (KL01618);
- 1 x Fermenter/Beverage Label (KL07153);
- 1 x Bottling Wand (KL12607);
- 1 x Large Plastic Brewing Spoon (KL03827);
- 1 x Non-Rinse Iodine Sanitiser 100ml (KL06033);
- 1 x Powerful Brewery Wash (‘PBW’) 30g sachet (KL09430);
- 1 x Hydrometer (KL04312);
- 30 x Brown PET 740ml bottles;
- 30 x Bottle Caps (94g Net);
- 1 x Muntons™ - Ingredient Can kit (includes brewing yeast) and
- 1 x Muntons™ - Brew Enhancer 1kg (KL11990).

If you are missing anything in the kit, please contact the retailer you purchased it from.
Step-by-step home brewing

This is a great video run-through on how to get your first batch brewing:

https://youtu.be/74OMlqDdrkU?t=93

1. Assembling the fermenter:

   1. Once you have unboxed your KegLand beginner’s home brew kit and checked everything is included, begin by assembling your fermenter. The Black Plastic Fermenter Tap will screw into the threaded port at the bottom of your large white 30L HDPE fermenter.
   2. The Black Rubber Grommet fits tightly in the hole on the lid to provide a leak-free seal for the included Air Lock.
   3. The Stick-On Thermometer should be stuck on the outside of the fermenter. We suggest putting it next to the volume markings between the 10L and 20L markings.

2. Cleaning the fermenter:

   1. The fermenter comes ready-to-sanitise right out of the box so this step may be skipped if so. If it is not your first time using it, it may need to cleaned first.
   2. Fill the rinsed-out fermenter with hot tap water up to the brim and emptying in the included sachet of Powerful Brewery Wash (PBW) and mixing well. The heavier the soiling, the longer it will need to soak. PBW is a proprietary blend of safe chemicals that do the hard work for you. Larger replacement tubs can be purchased here. Any other dirty brewing equipment can also be soaked in the fermenter.
   3. After a few hours of soaking, any remaining soiling can be gently wiped away with a soft cloth. Make sure not to use harsh scrubbers that may scratch the plastic and create ideal places for batch-ruining bacteria to hide.
   4. Once the fermenter is clean, rinse the PBW out with warm water.

3. Sanitising your equipment and fermenter:

   Now the most important step: sanitation!
1. In your assembled fermenter, add 6 litres of lukewarm tap water. Add 1 level teaspoon of the included Non-Rinse Iodine Sanitiser to the water and mix well with your Brewing Spoon.

2. You now have 6 litres of sanitiser that will kill 99.9% of germs on contact that does not need to be rinsed off your equipment! (Be careful, it may stain some surfaces)

3. Seal up the fermenter with the lid, hold your finger over the Air Lock hole and shake the entire fermenter to coat the insides with sanitiser making sure to get into all the little nooks.

4. Now, empty approximately 5 litres of the sanitiser carefully into a large tub for sanitising your other equipment. We find it handy to put the other 1 Litre into a spray bottle so you can quickly spray down anything on the fly that may need re-sanitising.

5. sanitise everything that may come in contact with the beer including your Brewing Spoon, can opener, scissors, Air Lock and a handy measuring jug if you have one (not included). 30-seconds contact time with the sanitiser is all that is needed, but to be sure you’re not re-picking up bacteria, you can leave these in the sanitiser until it comes time to use them. The brown colour makes it easy to see what has been sanitised.

4. Mixing up the wort:

Now the fun begins!

1. First, remove the yeast and instructions under the lid of your Muntons Ingredient can and soak the can in hot water to soften its syrup contents to make it easier to put. Spray the lid of the can with sanitiser and carefully open with your sanitised can opener. Pour the contents of your Muntons can into your empty, sanitised fermenter and scrape out the leftover syrup with your sanitised spoon.

2. Top up the fermenter with 10L of cold tap water and stir vigorously with your sanitised spoon to dissolve the syrup. Don’t worry too much about splashing and foam here, the extra aeration and oxygen is actually good for the yeast!

3. Use your sanitised scissors to open your included 1kg bag of Muntons Brew Enhancer and carefully pour into the fermenter. Stir well again with your sanitised spoon to dissolve. Don’t worry if you can’t dissolve all of the clumps, the yeast will still eat them all up anyway.

4. Top up your fermenter with cold tap water until you reach the volume specified on your can’s instructions. Most Muntons Ingredient Kit Can’s will make between 21-23 Litres. Give the fermenter one last stir with your sanitised spoon.

5. At this point, you should check your wort’s temperature with your fermenter’s Stick-On Thermometer. You should ideally be in the 17c-20c range.

6. Once you are at the perfect temperature, take your sanitised scissors and carefully cut off the corner of the small silver sachet of yeast. Sprinkle the yeast evenly over the surface of the wort.

7. Place your sanitised lid on and take a ‘hydrometer sample’ to check how much sugar is dissolved into the unfermented beer. This pre-fermentation reading will help you calculate how much alcohol will be in your final product. Simply take your hydrometer’s storage tube and fill that with wort (don’t worry! It’s only 100ml!), float your hydrometer in the tube and take your reading from the ‘meniscus line’ (see picture right). This pre-fermentation gravity reading is known as your Original Gravity (‘OG’).
8. Gently but firmly insert your sanitised Air Lock into the lid’s rubber grommet and half-fill it with liquid as pictured. This will keep the nasty outside air out but allow the natural CO2 from fermentation out.

5. The fermentation:

1. You need to find somewhere in your house to put the fermenter where it will remain undisturbed for the next 3 weeks. This spot should ideally be out of direct sunlight and consistently between 17c-20c at all hours of the day. Temperature controllers attached to fridges and/or heater belts are perfect for this.
2. If the temperature gets over 20c, it won’t ruin your beer, but the chances of having off-flavours in your beer from the beer fermenting too fast increase significantly.

6. Bottling your finished brew:

1. After 3 weeks, gently move your fermenter to a bench where you plan to bottle the beer from. Make sure when you’re moving the fermenter that you do your best not to stir up the settled yeast that’s settled at the bottom of the fermenter.
2. Put your mixed sanitiser in a handy tub or bucket. At this point, you want to sanitise again everything that will be coming into contact with your beer, just as you did before (see, I told this whole ‘sanitation’ thing was serious business!).
3. Place your bottling wand in the bucket of sanitiser and spray a bit of sanitiser up into the spout of the tap. Then, insert your assembled sanitised bottling wand into the spout as shown.
4. Take your clean bottles and caps and sanitise them all making sure to get every surface wet with sanitiser. You can then put them to drain upside down in a clean dishwashing rack (some people use their dishwasher drawers for this).
5. Priming: The beer needs more sugar added to the bottles so that the yeast leftover in the beer eat it and produce more CO2 gas to carbonate and fizz the bottled beer. This can be done a few different ways:
   a. Carbonation drops [EASIEST]: these are pre-dose sugar pills you can purchase from your local Woolworths or homebrew shop. You simply add 2 to each 740ml bottle and fill it with beer and seal.
   b. Bottle priming: simply put one full teaspoon of sugar into each bottle before filling.
   c. Batch priming: where you mix in the pre-measured amount of sugar into the entire bulk batch before bottling and then bottle as normal.
6. Try not to aerate the beer during bottling. Oxygen is fermented beers worst enemy and stales it quick.
7. Remove the Air Lock and open the tap. Push the bottle up into the bottling wand to start the beer flow.
8. Once you have primed and bottled your beer, quickly put the sanitised cap on tightly and rinse off.
9. Put the bottles in somewhere warm for the next 3 weeks so the yeast has time to eat the extra sugar added at bottling and create your beers fizz. Do not put the beer in the fridge until it is fully carbonated and fizzy.

7. TRYING YOUR BEER!

Great! You’ve waited patiently these last 6 weeks, it’s time to be rewarded with a tasting of your first batch of homemade beer! Take a bottle of your beer and place it in the fridge 24hrs before you intend to try it. This will allow the carbonation’s fizz to settle down, so it doesn’t foam too much. Careful not to stir up the yeast that’s settled at the bottom too much.
Troubleshooting

Common Problems:
Air Lock not bubbling? Probably just the lid isn’t sealed or delayed/completed fermentation. Air locks are only an indicator, so best bet would be to take a hydrometer sample (read how below).
Mould on top of beer? Bad sanitation or opening the fermenter too much. Turf this batch and start again as it may no longer safe to drink.
Beer isn’t fizzy? Did you remember to put sugar in? If yes, then just wait longer or keep the beer warmer.
Foams everywhere when opening? Possibly too much priming sugar, bottled too soon or bacterial infection.
Too fizzy? Possibly too much priming sugar. If it tastes sour too, it could be bacteria from bad sanitation. Germs go into your beer somewhere along the line so re-check your sanitation.
Looks cloudy/hazy? Completely normal. With time the yeast and haze will settle out. Will be stirred if moved.

Common off-flavours:
Tastes sour/off/vinegary? Most likely bad sanitation. Bacteria or wild yeast have gotten in.
Tastes too ‘thin’? Use less water and simple sugars and add more malt next time to get a heavier, richer body.
Tastes ‘cider’? Could be bad sanitation. Could also be too much simple sugars or fermenting too warm (20c+).
Tastes ‘buttery’? probably diacetyl caused by bottling too soon or not fermenting warm enough (below 17c). This can be avoided by raising the fermenters temperature to 21c towards the end of fermentation.
Tastes ‘yeasty’? beer could just be too young and need aging. Sometimes caused by yeast being overheated.
Tastes ‘fruity (not the good kind)’? Some exotic styles will. Often caused by fermenting too warm (20c+).
Tastes medicinal/astringent? Could be from a bacterial infection or airborne yeast. It could also be from leaving too much sanitiser behind in the fermenter by not draining fully or if you have a lot of chlorine in your tap water. Carbon filtering or campden tablets will help with the chlorine.
Tastes ‘boozy’/‘burning’/‘hot’/solventy? Fusel alcohols caused by too high of a fermentation temperature (20c+)
Tastes like cardboard? Oxidation. Often caused by aerating the beer too much post-fermentation.
Too bitter? The specific Muntons can may have been too bitter for your tastes. Try a lighter style like a lager.
Tastes/smells sulphury? The yeast was stressed. Did your fermenter get below 17c during the ferment? It could also be bacteria infection in some cases too.

Does your beer taste stale or skunked? The technical term for this is ‘light-struck’ and is caused by your beer being left in direct sunlight. If you can see your beer, so can UV rays, so use the darkest brown bottles you can.

Please visit this link for more in depth information on commonly encountered off-flavours and how to solve them.

Taking Hydrometer readings

Hydrometers are used heavily in-home brewing to tell how much sugar is in your unfermented beer, how much alcohol is in your finished beer and whether your beer is done fermenting.

You simply fill your hydrometers tube with wort/beer and float your hydrometer in the solution. The gravity reading is the number displayed at the liquid level on the float (see picture right).

To check if your beer has stopped fermenting, simply take two separate readings three days apart from each other. If the second reading is lower, the beers is still fermenting. If it is the same as the first reading, Fermentation has finished.
If your finishing gravity is much higher than you are expecting (eg. Above 1.020 for a normal beer), your fermentation may have stalled. If this is the case, give the fermenter a gentle swirl to 'rouse' the yeast back into action and make sure the temperature isn’t too high. If this doesn’t work, you can sprinkle in some more yeast.

If you want to know what alcohol by volume (‘ABV’) your beer is, you can use this easy-to-use online calculator. Click here for the in’s and out’s of using a hydrometer.1 This resource is also excellent.2

**Premium ingredient packs**

The reality with ingredients is you get what you pay for. If you’re looking for a premium beer without the additional steps, then look no further than our premium range of Muntons products. These packs are tailored to their style: the oaked ale includes quality malt with real oak chips, the American pale ale includes an additional packet of dry hops and a premium American ale yeast, the Belgian saison ale includes an authentic saison yeast as well as extra pack of malt to recreate that authentic secondary fermentation.

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**Suggested Additional Equipment**

Looking to improve your kit and have the right gear on hand to do the job in the best possible way?

- [Ethanol spray](part # KL05371)
- [Stellarsan](part # KL05357)
- [Powerful Brewery Wash](‘PBW’) 1kg (part # KL05494)
- [Heavy Duty Brewing Gloves](part # KL05289)
- [Digital Temperature Controller](part # KL01946)
- [Heating Wrap](part # KL01960) or [Heating Belt](part # KL01953)

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