



WHAT IS IN THE KIT:



2 x Muntons Essentials Export Bitter (1.5kg) Ingredient Can

1 x 250g Crystal Light – Malt Pack – Simpsons (UK)

1 x Lallemand London ESB Yeast x 11.5g

CUT THIS OUT FOR YOUR TAP HANDLE

## UNCLE BEN'S BEST BITTER (LOW ABV!)

A flavourful, yet refreshing, English session beer! Drinkability is a key feature of this beer; expect to be coming back for more!

Lower alcohol so you can have a few without feeling like you have, but enough malt backbone not to notice it's missing!

### BREW SPECIFICATION

Volume	.....	23 liters
IBU's	.....	- 25
OG	.....	1.040
FG	.....	1.010
ABV	.....	4.4% (4.8% if blotting)
Colour	.....	30 EBC



To purchase the recipe kit Bishop Tap Handle Use QR Code Below

### INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

#### 1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

#### 2 PREPARE INGREDIENT CANS

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

#### 3 STEEPING YOUR SPECIALTY GRAINS

Put 2L of good-tasting water into a small kitchen pot that has a lid. Bring the water up approximately 70°C and turn out the flame. Put the provided grains into the mesh sock provided and tie off the ends; make sure the

grains can move around freely in the back to get good extraction. Drop the bag of grains into the 70c water and let it soak for 30-minutes stirring occasionally. You may need to give the stove a few short bursts to bring the heat back up, but a little bit of temperature drop is fine. After 30-minutes, pull the bag out and give it a squeeze to get all of the liquid out. The spent grains can then be emptied out and the bag rinsed for the next step.

#### **4** ADDING EVERYTHING TO THE FERMENTER

Take your hot boiled hop/grain mixture and pour it into your sanitised fermenter. Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood).

Top up your fermenter to the 23-litre mark on your fermenter with cold water. You want the beer to be below 20°c by the time you get to 20-litres, so if it's too hot as you're approaching 20L, you might want to add some ice cubes.

#### **5** PITCHING THE YEAST


Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

#### **6** FERMENTING YOUR BEER

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°c (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt and a temperature controller. In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

#### **7** KEG/BOTTLE YOUR FINISH BEER

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this.



### MY RATING:

1 2 3 4 5

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**APPEARANCE**

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**AROMA**

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**TASTE**

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**OVERALL**

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**BREW DAY QUESTION?**

Our friendly staff are ready to help!

**EMAIL US 24/7**  
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