

Cross Street, Bradley. Bilston. WV14 8DL – 01902 353053

## MICROBREWERY INSTRUCTIONS

### STEP 1 - CHECK COMPONENTS

Check that all the listed contents are present. Assemble the components of the Pressure Barrel as explained below.

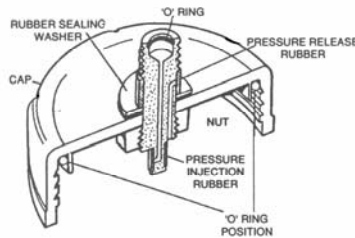
### BARREL ASSEMBLY INSTRUCTIONS

The White Pressure Barrel holds 5 Gallons (23 Litres) and has a 2" neck opening.

The screw cap has a Pressure Release Valve, which allows excess gas, from over-priming to be released automatically, and a Co2 Inlet Valve so that added gas can be introduced when needed in order to keep up the internal pressure and to exclude air from the barrel.

A Quick Serve Tap (lever tap) is fitted towards the bottom of the barrel shell. This allows the beer inside to be dispensed. You should ensure that there is a rubber washer fitted on the back of the tap but on the outside of the barrel. The tap screws into the barrel. Make sure that this is tight not to leak, but do not over tighten as this may crimp the washer.

A 2" inch Rubber O-Ring is located in the recess under the cap (See Illustration)



Liberalily smear the O-Ring with Vaseline/Petroleum Jelly, and apply a small amount to the cap thread before use.

\*Without lubrication it is unlikely that you will get an effective seal on the barrel / barrel cap.

### STEP 2 - STERILISE PRIMARY FERMENTING VESSEL

Open the Young's Steriliser. Make up a solution by dissolving 1 – 2 teaspoons of Steriliser per gallon (4.54 litres) into warm water and fill the Primary Fermenting Vessel to the top. Do not sterilise the brass valve using this solution, simply immerse in hot water for 20 minutes. Leave to soak for 20 minutes then rinse thoroughly with clean cold water. (never use boiling water and never add Steriliser to the beer)

### STEP 3 - MAKING THE BEER IN THE PRIMARY FERMENTING VESSEL

You will find comprehensive instructions on how to make the beer inside the actual beer kit box / under the cap or on the reverse of the beer kit label. To reveal these simply cut down the seam of the label, using scissors, and peel the label off.

Fermentation progress can be monitored by the gas bubbles passing through water in the airlock fitted in the pre-drilled hole in the bucket lid

'Primary' fermentation usually takes between 5 – 10 days.

### STEP 4 - TRANSFERING FINISHED BEER INTO PRESSURE BARREL

Ensure that the barrel is properly sterilised before transferring beer into it. \*do this as in step 2 (above) 'sterilise primary fermenting vessel'

Transfer the beer into pressure barrel using the Syphon supplied. \* see separate 'syphoning' notes on reverse of this sheet.

Once the beer has been transferred into the pressure barrel add to it 2.5oz of sugar. This is called 'priming'. It produces a 'secondary' ferment inside the barrel, which conditions the beer and creates internal pressure greater than external pressure allowing the beer to be dispensed when the tap is turned on.

Screw the barrel cap on hand tight. (Liberalily smear the O-Ring with Vaseline/Petroleum Jelly, and apply a small amount to the cap thread before use).

Put the barrel in a warm place (24-25c) for 24hours to allow the secondary ferment to 'kick in.' then move it to a cool place (18-22c) so that it beer will clear and condition.

After about 7 days the beer will be ready for drinking. In warmer conditions it might take a few days longer to clear.

ENJOY.

## USING THE SYPHON

The Syphon is a continuous plastic tube with a tap fitted to one end. It allows liquid to be drained from one vessel into another, the flow being driven by hydrostatic pressure.

To use: Ensure that your Primary Fermenting Vessel is placed on a surface higher than the Pressure Barrel into which the beer is to be transferred.

Insert the open end into the Primary Fermenting Vessel top and that the bottom is as close to the bottom making sure you do not disturb any sediment that may be present. Open the tap end and suck gently until the liquid flows and place into the pressure barrel. The flow can be stopped if needed by turning off the tap.

## ADDING EXTRA CO2

You may find that when about half of your brew has been drunk it stops flowing. This simply means that the natural carbonation created by the 'secondary' ferment has diminished. This is the time to add the CO<sub>2</sub> from the gas bulb supplied.

Should you need to add gas follow the instructions below:

First put the CO<sub>2</sub> bulb into the plastic bulb holder. Please ensure that the bulb holder is held upright and square to the valve to avoid cross threading when applying.

Screw the bulb holder gently onto the cap valve until a hissing sound is heard. Stop turning at this point. Once the hissing stops the gas has been dispensed into the barrel. Leave bulb/holder on the barrel valve until next use. This will avoid losing gas. Repeat this process when the beer stops flowing again.

## USING YOUR HYDROMETER

**Handle with care. Do not boil.**

**Sometimes the outer case can be tight around the Hydrometer.**

**Do NOT pull at the Hydrometer or stem.**

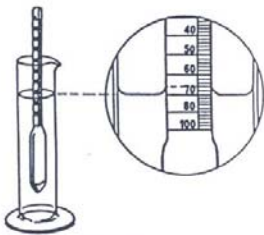
**Remove cap / lid and soak in warm water for 1 – 2 min.**

**This will loosen the outer case and ease removal.**

The hydrometer is a weighted, calibrated instrument for measuring specific gravity (density) of your beer wort, as compared to the specific gravity of water. Monitoring the S.G. will allow you to check fermentation progress.

To use, syphon a sample of beer into the plastic trial jar leaving enough room for the displaced liquid when the hydrometer is inserted. Try not to let the beer foam up as you syphon it into the jar – this makes it impossible to read the scale.

Insert the hydrometer into the jar and swirl it gently with your fingers to shake off any bubbles that might be clinging to it. When the hydrometer has come to rest read the S.G. on the scale, from the bottom of the meniscus. The meniscus is the surface of the liquid that climbs up the hydrometer stem because of surface tension.



*With the eye at the level of the surface of the liquid,  
the correct reading is 70, and NOT 66.*

## THERMOMETER

Temperature is critical during fermentation. The thermometer will tell you if your beer is warm enough to keep the yeast working, or become too hot and will kill the yeast or make it produce 'off' flavour compounds.

Your thermometer is self-adhesive. We suggest that you attach it about half way up the Primary Fermenting Vessel. We recommend that the temperature should be about 24-25°C initially, to allow the ferment to 'kick in.' After 24-48 hours the temperature should be slightly reduced to about 22-23°C. This should allow for optimum fermentation.