



The Brew Shop

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BEER INSTRUCTIONS

1. Sanitize **EVERYTHING** that will come in contact with your beer using "easy clean".
2. Bring one gallon of water to a boil. Put can(s) in sink of hot water to soften.
3. Open pre-hopped can of malt and pour into the primary fermenter, then fill can with boiling water and add to primary.
4. Add **either** 3.3 lb can of unhopped malt extract **OR** 6 cups of corn sugar to primary fermenter (if using Munton's Gold beer kit – just use cans in kit).
5. Stir well then add very cold water to the 5 gal. mark (bottom ring on outside of bucket).
6. Once temperature reaches 65-75 deg F. add yeast and stir. (Important: may pack in ice or use wort chiller to get temp down as quickly as possible.)
7. Place lid and airlock (filled halfway with water) on primary fermenter. Keep at 65-75 deg F. (Note: you may not always see any "action in the airlock". Carefully peek inside to make sure fermentation is happening – this could take up to 48 hrs.)
8. After 7 days rack (transfer) your beer to the secondary fermenter using racking cane & siphon hose and place lid & airlock again (filled halfway with water).
9. After 7 days rack back to the primary fermenter then stir in 1 cup of corn sugar (dextrose) to carbonate your beer. Bottle your beer immediately using bottle filler & cap bottles.
10. Leave at room temperature for at least 2 weeks to carbonate.

DRINK AND ENJOY !!!



Primary Fermenter



Air Locks



Racking Cane/Hose



Bottle Filler



Sanitizer