

# GET 'ER BREWED

# ROGER WILCO

## BEER KIT

ROGER WILCO BEER KITS are the best, effortless beer ingredient kit around. They are one of the easiest beer kits to make so perfect for beginners. Start by preparing equipment. Make sure ALL equipment and work surfaces are clean and sanitised. Read through the instructions and make sure you have everything you need. Please refer to the product on our website for ingredients, water amounts and any other special instructions.

**01** Good sanitation of all equipment is essential before you begin. Have your fermenter set up with the tap closed and ready for the addition of water and ingredients.

**02** Place the Liquid Malt containers into a basin of hot water. This helps to soften the content, allowing it to easily pour into the fermenter.

**03** Add a kettle of boiling water (approximately 3 litres) to your fermenter. Open and pour the contents of the sugar & liquid malt into the fermenter. Give a really good stir. Rinse out the Liquid Malt containers with hot water and pour into the fermenter. If any additional sugars come with your kit, dissolve it in hot water and add it to your fermenter.

**04** Add cold water to your fermenter until approximately the 17 to 20 litre gradation mark. Check your temperature reading and add hot water up to 20 to 25 litres. This stage allows you to achieve your desired temperature range of 18-22 degrees. A constant temperature during fermentation is important, you do not want large fluctuation in temperature.

**05** Add your isomerised hop solution, this adds the hop bitterness to your malt extract.

**06** Aerate the wort with a really good stirring. This allows the wort to oxygenate, ensuring the yeast works their best. Stirring vigorously for 2 minutes should suffice.

**07** Take a hydrometer reading, note the starting gravity and keep a record of it. This allows you to monitor when your brew will be ready.

**08** Pitch the yeast. Ensure that the yeast packet and scissors are sterilised. A spray bottle with no rinse steriliser is perfect for this job. Allow the spray solution some contact time to ensure it is clean. Now just sprinkle the yeast on top the wort.

**09** Put the lid onto your fermenter and place it where it is going to ferment. Remember to give it a spray down with a steriliser. Attach a heat belt if necessary to maintain temperature. Best to keep the brew out of direct sunlight.

**10** Place your airlock into the fermenter lid and half fill with water. This allows the gases given off by the yeast to escape, but protects the wort from air getting in and spoiling your brew.

**11** Allow the yeast to work by monitoring the activity in the airlock. If it's bubbling, you have active fermentation. When it stops bubbling that's an indication it is nearing completion and you tap off a sample to take a gravity reading.

Fermentation times vary with different yeast strains and the temperature that they are fermented, but 10 days would be an average time period.

**12** Check the gravity reading and if it remains constant for 3 days then proceed to bottling or kegging

### EXPECTED READINGS

This is based on 25l. The gravity will vary depending on the amount of water used.

**OG: 10.40 | FG: 10.09 | ABV: 4.0%**

## BOTTLING BASICS

Bottling is relatively easy. Start with enough bottles and caps for your brew. Have a few extras ready just in case.

- Clean and sterilise your bottles and caps with a no-rinse steriliser (even if they are new bottles)
- Add the correct amount for priming sugar or carbonation drops into your bottles. (about a level teaspoon per 500ml bottle)
- Fill your bottles preferably with a filler stick, to avoid oxygen getting into your brew. Be mindful of the yeast and hops at the bottom of your fermenter, avoid getting this in your bottles
- Cap with a new cap and capper
- Leave in a warm place for about a week, then in a cool place for about 2 weeks. This allows for secondary fermentation and carbonation to take place.

## CHECK OUT OUR YOUTUBE CHANNEL FOR HELP ON BREWING OR BOTTLING

### BREW NOTES

It is always good practice to keep records of your brews. This will help you through out your brew, and to refer back to for future brews

BEER NAME \_\_\_\_\_ START DATE \_\_\_\_\_

OG / SG \_\_\_\_\_

FG \_\_\_\_\_ DATE BOTTLED \_\_\_\_\_