GEB Experimental Beer Series Instructions

Start By Preparing Equipment & Getting the Brew Started

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

2. Remove the labels from your selected liquid malt cans and place them into a basin of hot water, this helps to soften the content to allow them to easily pour into the fermenter.

3. Add a kettle of boiling water (approximately 3 litres) to your fermenter and then open and pour the contents of the liquid malt cans into the fermenter and give a really good stir, rinse the cans of malt well to extract all the malty goodness.

4. Add cold water to your fermenter until approximately the 20 litre gradation mark, check your temperature reading and add hot or cold water to top up to 23 litres, this stage allows you to achieve your desired temperature range of 18-22 degrees. A constant temperature fermentation is important, you do not want large fluctuations in temperature.

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

6. Aerate the wort with a really good stirring, this allows the wort to oxygenate to ensure the yeast work to their best, stirring vigorously for 2 minutes should suffice.

7. 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.

8. 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 its clean.

9. Place the lid onto your fermenter and place where it is going to ferment, 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 its bubbling your have active fermentation, when it stops bubbling that's an indication if its nearing completion and you tap off a sample to take a gravity reading.

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

13. Add the hops after 10 days and following checking of your gravity reading 1.015 or below, the hops are added by placing the innovative hop tea bags into a cup of boiling water and allow them to soak for a few minutes then add the contents of the cup including the tea bags to your fermenter, ensure the lid is sealed correctly and the airlock is half full of water to protect the brew.

14. Hop additions add a delicious aroma to your beer and are best added late in fermentation, so allow them to soak in the fermenter for 2-3 days, check the gravity reading and if it remains constant then proceed to bottling.

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EXPERIMENTAL SERIES

Questions?
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