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Caring for your yeast

If you don't plan to make the beer kit up straight away, store the yeast in the fridge to keep it fresh.

Hints 01





Sanitising your equipment

We recommend that you sanitise all your brewing equipment before each brew with either the Coopers Sanitiser or a non-scented household bleach.

Coopers Sanitiser

Non-scented household bleach

Hints 01





Sanitising your equipment

To sanitise using Coopers Sanitiser:

1. Dissolve 2 capfuls of Coopers Sanitiser in the fermenter with a litre of hot water.
2. Place all equipment in the fermenter, fill to the brim with cold water and let soak overnight (or at least 2 hours).

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Sanitising your equipment

To sanitise using Coopers Sanitiser:

3. Drain the fermenter through the tap and rinse all equipment with hot water.
4. The fermenter lid need only be cleaned then rinsed with hot water.

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Sanitising your equipment

To sanitise using Unscented Household Bleach:

1. Add $\frac{1}{4}$ cup of unscented household bleach to the fermenter.
2. Place all equipment in the fermenter, fill with cool water and let soak overnight.

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Sanitising your equipment

To sanitise using Unscented Household Bleach:

3. Rinse out with hot water to remove all traces of chlorine smell.
4. The fermenter lid need only be cleaned then rinsed with hot water.

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How to do a wet run

If you are unsure of the ratio of hot/cold water required to start the brew in the 21°C-27°C range, we recommend you do a “wet-run”. Using only water fill the fermenter to 6 litres. Then fill to the 8.5 litre mark varying the ratio of hot and cold water until you achieve the required result.

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Adding the yeast

It is important to get the yeast in as soon as possible. Even if the brew temperature is outside of the 21°C-27°C range, still add the yeast anyway as it is important to allow the yeast to start working as soon as possible.

Hints 01





Keeping the temperature right

Try to keep the brew at the lower end of the 21°C-27°C range. Some ways you can do this include storing the fermenter inside at ambient temperature, placing it in an insulated cabinet, wrapping it in a blanket, purchasing a heat belt or placing the fermenter in a tub/sink of cool water.

Hints 01





Using the lid clips

You will find two small lid clips in your kit. These clips are used to secure the lid to the fermenter.

When using the Krausen Kollar (sold separately) during a more vigorous or high foaming brew the lid clips are used to secure the lid to the Krausen Kollar.

Please note:
Never clip the Krausen Kollar to the fermenting vessel.

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Signs of fermentation

Signs of fermentation are:

- Foaming
- Cloudiness in the brew
- A sample drawn from the tap is fizzy
- The density has dropped to less than the OG

Hints 01





De-gassing a sample

To get an accurate reading, dislodge bubbles clinging to the hydrometer by tapping the floating hydrometer downward so that it bumps on the base of the measuring tube.

Hints 01





How to read your hydrometer

The hydrometer is a calibrated device for measuring the density of a fluid relative to water, known as the Specific Gravity (SG). When floating, the SG is read at the point where the graduated scale cuts the fluid level. The recipe in this kit should start with an Original Gravity (OG) around 1047, and finish with a Final Gravity of 1006 - 1010. Please note that FG will vary from brew to brew so it's important to ensure that the FG is stable over two days prior to bottling.

Hints 02





Taste test your brew

Once fermentation is complete, have a smell and a taste of the sample. If it tastes like flat beer, free of any unusual flavours, it's okay to bottle.

Hints 02



Calculating approximate alcohol content

To calculate approximate alcohol percentage you will need the Original Gravity (OG) and the Final Gravity (FG) then use the following formula;

$$\left(\frac{(\text{OG}) - (\text{FG})}{7.46} \right) + 0.5^* = \text{ABV } \%$$

Or simply join the Coopers Club and use the online alcohol calculator.

*this allows for the secondary fermentation in the bottle

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Catch the drips from the bottling valve

As each bottle is filled the bottling valve becomes immersed in beer, producing a few drips when the bottle is removed, so use something to catch these drips.

Hints 02





Filling your bottles

Fill your bottles by sliding the bottle over the bottling valve until the valve reaches the bottom of the bottle.

Fill your bottles to the skirt of the neck of your PET bottle and screw the lid down tight.

Hints 02





Maturing the beer

Different beer styles require appropriate maturation in the bottle to suit your personal preference.

Your beer will taste great after two weeks, however the aroma, flavour and clarity should improve with age. Maturing the beer will also help to produce a finer bead (smaller bubbles), which helps to produce a more creamy and persistent head.

Hints 02



Serving your beer

We recommend serving your beer from a glass. For ease of cleaning, rinse out PET bottles while the contents are still moist.

Hints 02

