

## COOPERS BASIC INSTRUCTIONS 23 L

These are basic instructions for making 23 litres of tasty beer. You add the beer kit of your own choice, together with the brewing adjunct you prefer. Or just use one of our pre-selected recipe packs.

### INGREDIENTS

- A Coopers 1,7kg beer kit of your own choice
- A Coopers brewing adjunct of your own choice (Light Dry Malt, Brew Enhancer 2-3, Dextrose, Brewing Sugar...)
- Carbonation Drops

### EQUIPMENT

- Fermenting vessel, mixing spoon, thermometer, hydrometer, bottling valve, beer bottles Most equipment needed is supplied in the COOPERS DIY Brew Kit (including a detailed instruction booklet).
- Sanitizer/Disinfectant.

### STEP 1: MIX

Clean and sanitize all equipment that comes in contact with the brew.

Add the brewing can contents and recommended adjuncts into 2 litres of hot water in the sanitised fermenting vessel (FV). Stir to dissolve.

Add cold water up to the 20 litre mark and stir vigorously.

Check the temperature and top up to the 23 litre mark with warm or cold water to achieve 20-24°C.

Sprinkle the kit yeast and fit the lid.

### STEP 2: BREW

Try to ferment at 20-24°C. Avoid opening the lid during this time.

When the activity inside the fermentation vessel seems to have subsided a bit, measure the specific gravity (SG) using a hydrometer. Take new measurements every day.

Fermentation has finished once the specific gravity is stable and unchanged over 2 days.

### STEP 3: BOTTLE

The brew is ready to bottle once the SG has stabilised over a couple of days,

Gently fill clean PET bottles to about 3cm from the top.

Add 2 carbonation drops per 740ml bottle (1.5 drops per 500ml bottle) and secure the caps (use only one carbonation drop for bottles intended to be stored for a longer period).

Store the bottles upright in a location out of direct sunlight at or above 18°C.

### STEP 4: ENJOY!

While we recommend leaving your bottles to condition at or above 18°C for at least 2 weeks - Lagers generally benefit from further conditioning. Any slight sulphur aroma should dissipate with further conditioning.

When ready to drink, chill the bottles upright.

The chilled beer may be poured into clean glassware, leaving the sediment behind.



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