

## Muntons Connoisseurs Range

### Brewing instructions

*Brews 40 UK Pints*

1. Sterilise your fermenter and stirrer.
2. Stand the can in hot water for 5 minutes to soften the contents. Then start boiling 3.5 litres (6 UK pints) of water.
3. Open the can and pour the contents into your cleaned and sterilised fermenter
4. Add the boiling water to the fermenter and 1kg (2.2lbs) of sugar (preferably brewing sugar).
5. Thoroughly mix the contents of the fermenter to dissolve the sugar and malt extract
6. Add 17.5 litres (31 pints) of cold water to bring the volume up to 5 UK gallons and stir well.
7. Sprinkle the yeast supplied onto the surface of the beer (no need to stir).
8. Cover the fermenter, place in a warm area at 18-21°C (65-70°F) and leave to ferment.
9. Fermentation will be complete when bubbles cease to rise (usually after 4-6 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1008°.
10. Syphon the beer into strong bottles or a pressure barrel. Be careful not to disturb the yeast sediment and only use reusable beer bottles.
11. Add half a teaspoon of sugar per pint to each bottle (or a maximum of 85gms /3oz, per 5 UK gallon pressure barrel).
12. Cap and seal the bottles securely and stand the bottles or pressure barrel in a warm place for two days.
13. Finally, move the bottles or pressure barrel to a cool place for 14 days, or until the beer is clear, before drinking.

