



## BREWFERM PRODUCTS

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### **INSTRUCTIONS FOR BREWFERM BEERKITS**

The use of **BREWFERM** beerkits is very simple. The preparation is principally the same for all types. The amount of sugar and water to add however will vary according to the type of beer. These different amounts are given in the **WATER AND SUGAR TABLE**.

#### **METHOD**

Remove yeast and label and dip the can for about 10 minutes in hot water. Pour the contents into a cleaned fermentor (white plastic bucket, carboy, pressure vessel, ...). Rinse the can with 1 litre of warm water and add that water also to the contents. Add 2 extra litres of warm water in which you (eventually) dissolve the sugar (**AMOUNT SUGAR 1**) and mix thoroughly. Finally add clean cold water (**AMOUNT WATER 1**) and let everything cool off until approx. 20° Celsius. Dissolve the brewers yeast in half a glass of water (approx.

150 ml) of approx. 25° C.

Leave for about 10 minutes and stir it afterwards into the chilled contents.

#### **FERMENTATION**

Cover the fermentor with a piece of cloth or preferably with an airlock. Stand the fermentor in a warm place (25°C) and let fermentate for about 10 days. The fermentation has completed when bubbles cease to rise to the surface or when the water level in the airlock remains level. Using a hydrometer however is more accurate : the first fermentation is finished when the specific gravity has become 1.010 (check **SUGAR TABLE** for exceptions). Syphon the beer into another clean fermentor without stirring up the sediment and afterward (eventually) dissolve the amount **SUGAR 2** into this beer. Syphon the sweetened beer into strong beer bottles or in a pressure vessel (see further). Close the bottles with crown caps and store them in a warm area for about 5 days. This second fermentation takes about 1 week. Let the beer mature for at least 6 – 8 weeks in a cooler area (10°C). Pour out your delicious **BREWFERM** beer carefully without stirring the sediment. CHEERS !

#### **PRESSURE VESSEL**

When you use a pressure vessel you must place the injector on the vessel immediately after sweetening the beer. Thus the natural carbon dioxide (CO<sub>2</sub>) is preserved as much as possible. The CO<sub>2</sub> cylinder however may only be placed after the 2<sup>nd</sup> fermentation ; which is after one week. Too much carbon dioxide would interfere with the fermentation.

#### **TIPS**

- **BREWFERM** beers are aromatic and strong beers. They mostly require a longer ripening period (6 – 8 weeks). Please do take this period into consideration. Your patience will be rewarded with an unequalled quality beer.
- Preferably use boiled and cooled water. This benefits both taste and head of the beer.
- To get a specific and special taste you can use candy sugar or raw cane sugar instead of white sugar. In that case you have to use 5% more sugar.
- All fermentors, bottles and materials must be cleaned thoroughly and sterilized. Preferably use a special cleaner-steriliser, as available in the shops.
- Most **BREWFERM** beers can be stored a long time. The stronger the beer the longer the storage time.



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<i>Type</i>	<i>Makes</i>	<i>Brewing Sugar</i>	<i>Water Addition</i>	<i>Finishing Gravity</i>	<i>Bottling Sugar</i>
Pils	12 l	-	8 l	1.010	100 g
Pils	20 l	1000 g	16 l	1.010	165 g
Gallia	12 l	500 g	8 l	1.010	100 g
Abdijbier	9 l	500 g	5 l	1.010	90 g
Christmas	7 l	-	3 l	1.020	-
Ambiorix	15 l	1075 g	10 l	1.010	120 g
Kriek	12 l	500 g	8 l	1.010	100 g
Diabolo	9 l	500 g	5 l	1.010	90 g
Gold	12 l	500 g	8 l	1.010	100 g
Oud Bruin	12 l	830 g	8 l	1.010	100 g
Tarwebier	15 l	750 g	11 l	1.010	150 g
Grand Cru	9 l	500 g	5 l	1.010	90 g
Triple	9 l	500 g	5 l	1.010	90 g
Framboos	12 l	500 g	8 l	1.010	100 g