



## 5L HOMEBREW STARTER KIT INSTRUCTION

Welcome to this journey of homebrewing! This beer kit contains everything you need for your first batch of beer. All equipment is reusable so for the next brew, just get the ingredients before your beer runs out!

### 5L Starter Kit



#### What you will received:

<b>Equipment</b>	<b>Qty</b>	<b>Consumables</b>	<b>Qty</b>
5L Fermenter	1	Brewer's Detergent (60ml)	1 Bottle
Stick-on Thermometer Strip	1	Brewer's Sanitizer (250ml)	1 Bottle
Hydrometer	1	Light Dry Malt	500g
750ml PET Bottles	5	Hops -- <b><u>Keep Refrigerated</u></b>	10g
		Yeast -- <b><u>Keep Refrigerated</u></b>	1 pack
		Carbonation Drops	10 pcs

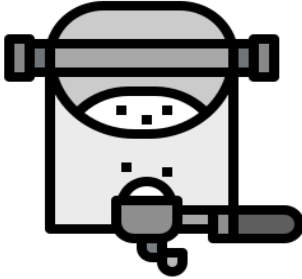
#### Personal Equipment Required:

Pot (5L or more)	1	Stirrer	1
Induction Stove / Hob	1		

# 6 Steps to Make Great Beer

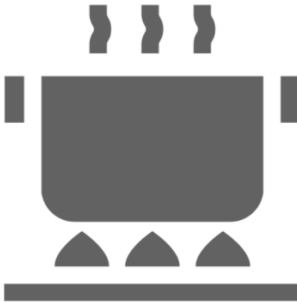
## Step 1

**Assembly and Preparation**



## Step 3

**Brewing**



## Step 5

**Fermentation**



## Step 2

**Cleaning and Sanitizing**



## Step 4

**Gravity Reading & Pitch**



## Step 6

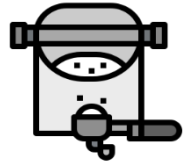
**Bottle, Mature and Enjoy!**



**Ready? Let's brew!**

# Step 1

## Assembly and Preparation



**This step is to be done before the brewday.**

Please complete the following:

### **1. Chill 3L of drinking water**

Before the start of the brew, please ensure that you have 3L of chilled drinking water. The water should be at fridge temperature (~4DegC) before the start of the brew.

***Protip:** You can fill 4 x 750ml PET bottles with drinking water instead of buying one!*

### **2. 1.5L of drinking water at room temperature**

Please also ensure you have 1.5L of drinking water before the brew.

***Protip:** You can fill 2 x 750ml PET bottles with drinking water instead of buying one!*

### **3. Prepare a pot & stirrer**

You will need a pot of at least 5L capacity to boil the hops and mix in the ingredients. A ladle/spoon/whisk would be useful to mix in the liquid malt extract.

### **4. Assemble the fermenter**

Fit the tap assembly ensuring spout of the tap is downwards facing.

Check for leak by pouring water into the Fermenter until the water level is above the tap. If water is leaking from the tap's gasket, tighten up.

If you are using the equipment for the first time, peel off the back of the thermometer strip and affix it to the Fermenter on the side such that it sticks firmly and completely on the surface.

***Protip:** Stick the thermometer just at the side of the so that you do not have to turn the fermenter to take temperature reading.*

## Step 2

### Cleaning and Sanitizing



Note: Cleaning and Sanitizing are NOT the same!

**Cleaning:**  
Wash away  
any visible dirt or  
stain.

**VS**

**Sanitizing:**  
Kill off microorganisms  
that are not visible to the  
naked eyes.

#### 1. Cleaning washes away any visible dirt or stain.

- Mix 30ml of Brewer's Detergent to 1L of water.
- Wash all equipment thoroughly and ensure that there are no visible stains.

#### 2. Sanitize all equipment thoroughly

- Mist the Brewer's Sanitizer onto all equipment. This includes the scissors you will be using to open the ingredients.
- Ensure sanitizer covers all surface. Allow contact time of 2-3 minutes.
- Drain the excess sanitizer. **Do not rinse.**

## Step 3

### Brewing



#### **Important Tip:**

**Before proceeding to this step, make sure your fermenter tap is closed after you clean and sanitize.**

#### **1. Mixing**

- Use the pot to boil 1.5L of drinking water together with the 500g of Light Dry Malt.
- Add in the 10g hops and boil for 10min.
- After 10 min, remove pot from heat.
- Pour 3L of cold water into this mix to bring the temperature down to the range of 30DegC to 40DegC.
- Stir the mixture for 1min to form a whirlpool.
- Let it rest for 3min.

***Protip:*** *The mixture is now known as 'wort' (unfermented beer)*

#### **2. Transfer the wort into the fermenter**

- Pour the cooled down wort into the fermenter at a height (~30cm).
- This will aerate the wort naturally.
- Do not pour in the residue at the bottom of the pot.

***Protip:*** *Aerate the wort by pouring wort at a height ensure healthy yeast growth!*

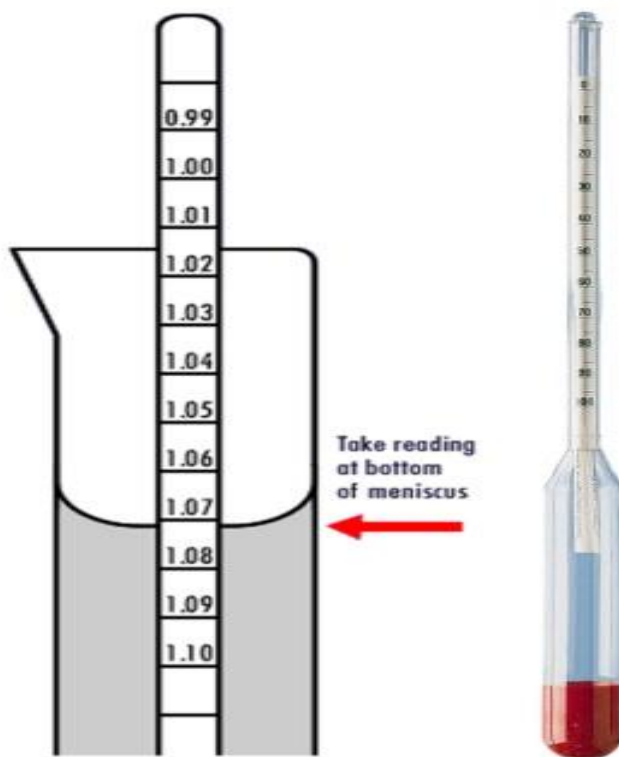
## Step 4

### Gravity Reading and Pitch



#### 1. Take the gravity reading

- Fill the hydrometer tube with wort and take the reading below the meniscus. This tells you the initial density or Original Gravity (OG) of the wort.
- Record the OG of the wort for alcohol calculation.
- Picture below shows you how to take the gravity reading properly.



#### 2. Pitch in the yeast

- Sprinkle the contents of the yeast sachet over the surface of the brew evenly.
- Close the lid.
- Fill airlock with sanitizer and insert airlock onto position.
- Put it in a cool dry place.
- Allow the yeast to work its magic from here on!

## Step 5

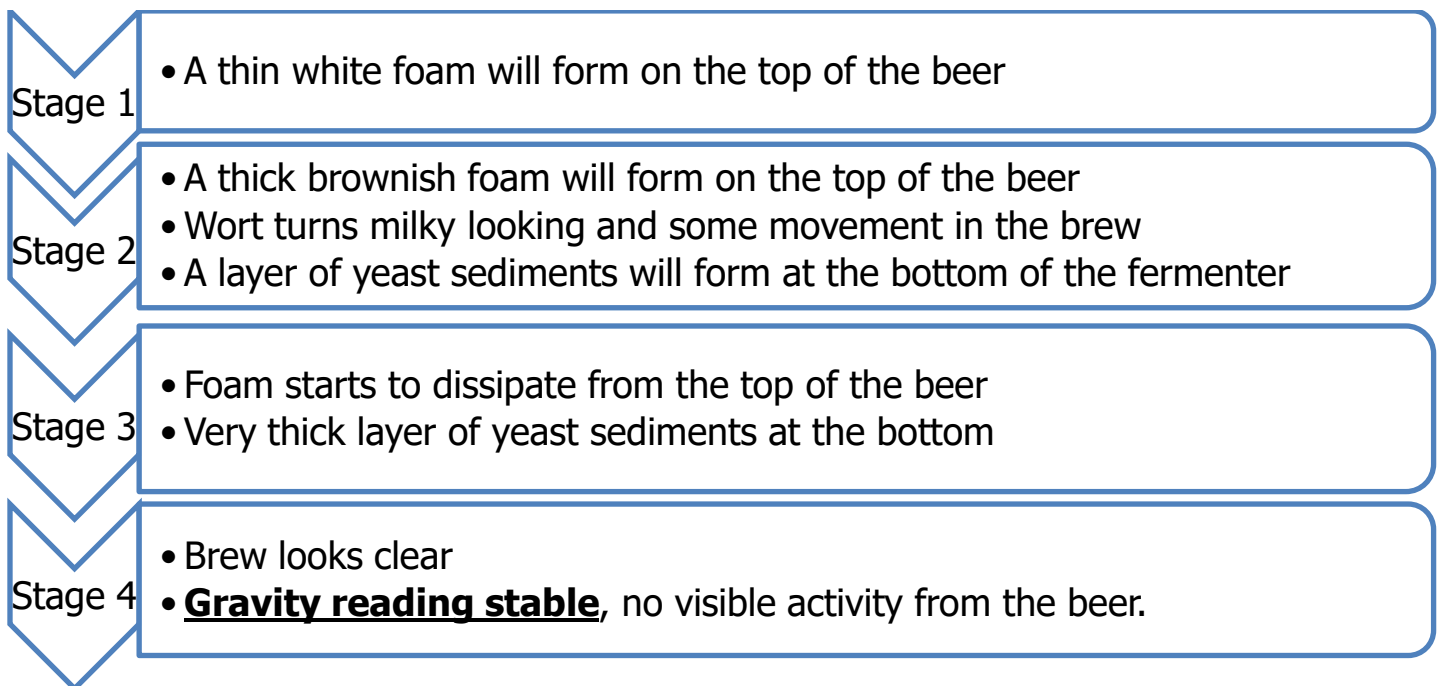
# Fermentation



This is where yeast makes the magic happen! The duration of fermentation is dependent on the type of yeast and the fermentation temperature.

The one included in the kit will take about 3-5 days at 30DegC (SG room temp).

There are four distinct stages of the fermentation process:



- Wonder how fermentation looks like? Go to <https://bit.ly/3jdLphe> to watch the time-lapse video!
- Take the gravity reading for 2 consecutive days. Only when the readings are the same, then this indicate your beer is done fermentation. This reading is known as the *Final Gravity (FG)* which will be used for alcohol calculation.
- **To calculate alcohol by volume (ABV) = (OG-FG) X 131.25**

For example: OG =1.040, FG = 1.010:

$$(1.042 - 1.010) * 131.25 = 4.2\% \text{ abv}$$

## Step 6

### Bottle, Mature and Enjoy



#### 1. Clean and sanitize the bottles

- Rinse and sanitize your bottles by spraying the sanitizer. Shake out as much sanitizer as possible. Remember to sanitize your bottle caps as well!
- Add 2 carbonation drops per 750ml PET bottle.

#### 2. Sanitize the fermenter tap

- Before bottling, sanitize the fermenter tap by spraying sanitizer into the tap.

#### 3. Bottle

- Tilt the bottle at a 45degree angle, open the tap to allow the beer to gently flow down into the bottle.
- Fill till the beer reaches 3 fingers spacing from the top of the bottle.
- Close the tap and cap the bottle tight.
- Repeat the above until all the bottles are filled.

#### 4. Mature and Enjoy!

- Place the bottles upright in a cool environment for a week. Carbonation will happen in this week so that your beer will be fizzy naturally.
- Transfer the bottles into fridge. Keep them standing upright.
- Enjoy your very own brew!

#### **Ready for your next brew?**

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