



**MANGROVE
JACK'S**

**CRAFT
-SERIES-**

10

PINT

BEER MAKING KIT

INSTRUCTIONS

SMALL BATCH BIG TASTE


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INGREDIENTS INCLUDED:

Hop pellets

Yeast

Liquid malt extract blend

EQUIPMENT/INGREDIENTS NEEDED:

10 L (2.6 US Gal) fermenter with
tap and airlock

Brew bottler

Hydrometer

Thermometer

Brewer's spoon

7 to 8 x 750 ml (25 US fl oz) bottles

Cleaner and sanitiser

Mangrove Jack's Carbonation Drops
or priming sugar

IMPORTANT PLEASE READ:

DO NOT throw away these instructions before reading as it contains information required to successfully complete your brew. We also recommend you take note of your kit's batch number found on the back of the box, in case you need to contact us about it.



FIND OUT MORE ABOUT
EXTRACT BREWING



THE SPECIFIC GRAVITY (SG) REFERENCE TABLE IS AVAILABLE ONLINE. SCAN THE QR CODE OR VISIT: MANGROVEJACKS.COM/PAGES/SG-ONLINE-CALCULATOR



SG ONLINE CALCULATOR

In order to work out your alcohol percentage for your beer you need to take a Specific Gravity (SG) reading before pitching your yeast (known as your Original Gravity (OG)) and again once your fermentation is complete (known as your Final Gravity (FG)).

INSTRUCTIONS

1. Clean and sanitise your fermenter, lid and mixing paddle with a suitable cleaner and sanitiser (sold separately), as per their instructions.

2. Add 500 ml (17 US fl oz) of boiling water to your fermenter, then open the liquid malt extract pouch and pour the contents into the fermenter. Stir well.

3. Top up your fermenter with cold tap water until it reaches 6 L (1.6 US Gal). Check the liquid temperature is at the recommended fermenting temperature for your yeast. If the temperature is too high, place the fermenter, with the lid on, in a bath of icy water to cool it down. If it's too low, use a warm water bath instead. Keep a close watch, you don't want the temperature to spike too far in either direction.

Follow the recommended temperatures below:

Pale Ale: For best results ferment at 18-23 °C (64-73 °F).

Lager: For best results ferment at 18-20 °C (64-68 °F).

Hazy IPA: For best results ferment at 18-23 °C (64-73 °F).

4. Once your beer is within temperature take your OG (Original Gravity) reading, open your yeast sachet and sprinkle the yeast onto the surface of the brew. **Do not add dry hops at this point, they will be required later on.**

5. Fit an airlock and grommet or bung to the fermenter lid then secure the lid, making sure the seal is airtight. Half fill the airlock 'U' with boiled water that has cooled or sanitiser solution, to protect the brew during fermentation.

Note: Cooler temperatures will extend fermentation time by several days and below 15 °C (59 °F) will stop fermentation all together. Use a heat belt to avoid extremely cold temperatures. Fermenting above the recommended temperature will reduce the quality of your beer. Also, fermenting above 20 °C (68 °F) may result in a shorter fermentation time.

10 PINT

6. After 5 days check the Specific Gravity (SG) using a hydrometer. If the SG is at 1.020 or below, add the hop pellets but do not stir (the hops will break up and disperse naturally). If the SG is higher than 1.020 check again in 1 or 2 days. Once the hops have been added, replace the lid and leave to continue fermenting. If you do not have a hydrometer add your hops after 5 days of fermentation.

Note: Dry hopping can result in small hop particles in the finished beer. You can avoid any hop particles by using a sanitised hop bag for dry hopping. However, this may result in less hop flavour and aroma in the finished beer.

7. Leave to ferment for a further 2-3 days or until the airlock has stopped bubbling. Recheck the Specific Gravity (SG) with a hydrometer. If fermentation has finished, the SG should be close to or slightly below the reference SG provided in the online table linked at the beginning of these instructions. Ensure the SG stays constant for a 48 hour period; this indicates that your brew is ready for bottling! If not, extend the fermentation period for a few more days before rechecking.



IMPORTANT WARNING: DO NOT BOTTLE UNTIL FERMENTATION IS COMPLETE. THE ONLY WAY TO BE COMPLETELY SURE FERMENTATION HAS FINISHED IS BY SEEING THE SAME SG READING OVER A 48 HOUR PERIOD.

8. Clean and sanitise your beer bottles and bottling equipment before use. Reject any glass bottles which have the slightest chips, cracks or imperfections. Do not use non-reusable bottles.

9. Transfer your beer into bottles leaving 5 cm (2") headspace (measure from the very top of the bottle). Before sealing bottles add the appropriate dose of Mangrove Jack's Carbonation Drops or priming sugar.



CONVERSION CHART:

BOTTLE SIZE	CARBONATION DROPS	GRAMS/OUNCES	TEASPOONS
330 ml	1 drop	3.6 g (0.12 oz)	~ 1/2 tsp
500 ml	1.5 drops	5.4 g (0.19 oz)	~ 1 tsp
750 ml	2 drops	7.2 g (0.25 oz)	~ 1 1/3 tsp

10. Seal the bottles and store them in a location close to the fermentation temperature for at least 2 weeks. After that, move them to a cool, dark place to clear for another 7 days.

SERVING & STORAGE

Place the bottles upright in the fridge. Let them chill for 48 hours, and your beer will be perfectly ready to drink.



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