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USEFUL TOOLS



STARTER

BREWERY KIT

INSTRUCTIONS

WELCOME TO THE EXCITING WORLD OF HOMEBREWING

Whether you're a seasoned beer enthusiast or a curious beginner, brewing your own beer at home is an exciting and rewarding experience. With the Mangrove Jack's Starter Kit, you have everything you need to begin creating top-notch beer in the comfort of your own home.

Let's get brewing!

SANITISER

Equipment sanitiser to give your beer the best chance for success.



CARBONATION DROPS

Adds fizz to your beer.



BEER ENHANCER

Specialty blend of brewing sugars to improve mouthfeel, flavour, and increase alcohol level in beer.

WHAT'S INSIDE



30 L BARREL FERMENTER

Where the malt extract, yeast, and water are combined to ferment and turn into beer.



AIRLOCK AND RUBBER GROMMET

Allows CO₂ to escape without letting any bacteria in.

PET BOTTLES AND CAPS

To fill with your freshly brewed beer.



BEER KIT

Malt extract and a sachet of yeast.

STICK ON THERMOMETER

Measures the fermentation temperature.



MIXING SPOON

For mixing all ingredients together.



BREW BOTTLER

For bottling your beer.



SPRAY BOTTLE

Fill with sanitiser to make sanitising easy.



HYDROMETER WITH INSTRUCTIONS AND TRIAL JAR

For measuring Specific Gravity (SG) to track fermentation progress.



FERMENTER TAP

For taking samples or bottling your beer.



GETTING READY TO BREW



To ensure a successful brew, you'll need to have all of your brewing components assembled and sanitised, ready for use.

ASSEMBLE YOUR FERMENTER

1. Screw the tap onto the bottom of the fermenter until it is tight. Ensure that the tap is in the off position. We recommend filling your fermenter with water to check for leaks before starting.
2. Stick your thermometer strip vertically to the outside of your fermenter, below the 23 L mark, where you can clearly read it.

CLEANING AND SANITISING YOUR EQUIPMENT

Cleaning and sanitising your equipment is an important step in every brew day, ensuring that your equipment is free of wild yeast or bacteria which could cause infection and off-flavours in your beer.

For your first brew with this kit, you can skip cleaning and move straight to the sanitising step. After your brew day, see page 3 for cleaning instructions.

Note: We recommend wearing cleaning gloves during this process to protect your skin from the sanitiser.

1. Add 5 L of water to your fermenter and then add the contents of the 'No Rinse Sanitiser' sachet included in your kit. Stir to dissolve.
2. Place your spoon, airlock, and rubber grommet inside the fermenter, then put on the lid and swirl the liquid inside the fermenter to ensure that the sanitiser contacts all surfaces. Run a small amount of the sanitiser through the fermenter tap. Leave for 5 minutes before swirling again and leaving for a further 5 minutes.

Note: You can use this made-up sanitiser solution to re-clean equipment if it comes into contact with any contaminants. For easy cleaning of surfaces or equipment throughout your brew day, simply fill the spray bottle with the sanitiser solution via your fermenter tap.

3. Empty the fermenter of sanitiser and leave all equipment on a clean and sanitised surface to drip dry. Do not rinse with water.

Now that sanitising is complete...

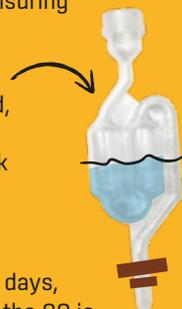
IT'S TIME TO GET BREWING!

BREWING YOUR BEER

1. Set up your fermenter in a location where your beer can ferment between 25-40°C. If possible, place the fermenter on a table or similar so it is raised at least 60 cm to allow room for bottling.
2. Stand the beer kit can in warm water for 10 minutes to soften the malt extract inside.
3. In your sanitised fermenter, add 2 L of boiling water, then add the contents of the beer enhancer that's included with your kit. Stir well.
4. Open the beer kit can and pour the contents into the fermenter, using a small amount of warm water to get the leftover malt extract out. Stir well.
5. Top up the fermenter with cold water until the contents level reaches 23 L on the fermenter.

Note: If you'd like to be able to work out the alcohol volume of your beer at the end of the brewing process, take a Specific Gravity [SG] reading now which will be your Original Gravity [OG]. Refer to the 'MEASURING SPECIFIC GRAVITY [SG] & CALCULATING ALCOHOL BY VOLUME [ABV]' section on page 3.

6. Ensure the temperature on the stick on thermometer reads between 25-40°C, then open the Kveik yeast sachet and sprinkle the yeast onto the surface of the brew. Place the lid on the fermenter, ensuring it's closed tightly.
7. Fit the grommet to the airlock. Half fill the airlock 'U' with sanitiser solution, or cooled, previous boiled water to protect the brew during fermentation and then fit the airlock onto the top of the fermenter.
8. Leave to ferment for 5-10 days.
9. Once the airlock stops bubbling or after 10 days, take an SG reading with the hydrometer. If the SG is showing at or close to 1.015 and remains the same for 2 consecutive days, this means your brew is ready to be bottled!



Note: It is important to keep your brew at the temperature stated above. Fermenting outside of this range can cause problems for the yeast, leading to off-flavours, infection, or an incomplete fermentation. Scan the QR code on the front page for information on keeping it at the right temperature.

MEASURING SPECIFIC GRAVITY (SG) AND CALCULATING ALCOHOL BY VOLUME (ABV)

Specific Gravity [SG] measurements are important in brewing, allowing you to track fermentation, assess when it is complete, and calculate the alcohol by volume [ABV] of the finished product. To calculate ABV, you will need to take a SG reading at the start of fermentation [Original Gravity [OG]] and one at the end [Final Gravity [FG]].

To take an SG reading:

1. Pour a small sample of your brew into the trial tube (remove the foam from the tube cap first) and float the hydrometer in the tube.
2. Spin the hydrometer between your thumb and finger to remove any bubbles attached to the glass of the hydrometer that could distort the reading.
3. Take the reading where the liquid level meets the hydrometer. Keep a record of this number.
4. Discard the sample - do not pour it back into the fermenter.

Optional: To calculate the percentage of alcohol in your brew, simply plug your OG and FG into our online calculator. Scan our QR code on the front page to access the calculator.



BOTTLING YOUR BREW

You will know fermentation is complete when the SG reading is stable for 2 consecutive days. Bubbles rising to the surface of the brew and bubbling in the airlock are also an indication that fermentation has not finished. **Do not bottle your beer until fermentation is complete.**

Always **clean and sanitise** your brewing bottles before bottling. If this is your first time using the PET bottles or you have cleaned them properly following your previous brew, you can move onto sanitising. If not, please complete the cleaning steps to the right before moving on to sanitising.

Note: The bottles included in your starter kit are designed to be reused up to 6 times. Always use suitable brewing bottles and do not use non-reusable bottles.

SANITISING

1. Add 5 L of cold water to a sink or bucket and mix in the contents from the second 'No Rinse Sanitiser' sachet included in your kit. Submerge the bottle caps and brew bottler attachment in the solution.
2. Half fill a bottle, cover the top, and shake gently to ensure the solution contacts all surfaces. Empty the solution back into the sink/bucket and repeat with the remaining bottles.
3. Upend the bottles and place everything on a clean and sanitised surface to drip dry. Do not rinse with water.
4. Once all bottles, caps and the brew bottler have been sanitised, we recommend replacing the sanitiser in your spray bottle with this fresher sanitiser.

BOTTLING AND PRIMING

1. Spray the fermenter tap with sanitiser.
2. Attach the brew bottler to the tap.
3. Turn the fermenter tap to the open position (the lock valve on the end of the brew bottler will prevent the beer from spilling out).

4. Fit the bottle under the end of the brew bottler until it is pressing against the bottom of the bottle. This pressure will open the valve, allowing the bottle to fill with beer.
5. When the bottle is full, release the pressure on the brew bottler and remove the bottle.
6. Repeat until all of the beer has been bottled.
7. Prime the beer by putting 2 carbonation drops into each 750 ml bottle. Secure the bottles with the caps.



STORAGE AND MATURING

Store your beer in a warm place for at least 2 weeks before moving it to a cool, dark place (not a fridge) to clear for a further 7 days. It will be ready to drink as soon as it's clear, but if you're looking for an even smoother beer, leave it for an additional 2 weeks. Serve chilled.

CLEANING

Now that you've completed your brew, you need to clean all your equipment. We recommend cleaning your equipment after each brew with a brewing detergent/cleaner that is suitable for food contact surfaces (do not use dishwashing detergent). We suggest using Mangrove Jack's Cold Water Cleaner Detergent.

CLEANING EQUIPMENT

1. Fill the fermenter with 5 L of cold water and add 2 Tbsp of Mangrove Jack's Cold Water Cleaner Detergent and stir well until dissolved.
2. Place your mixing spoon, airlock, and grommet inside the fermenter, then put on the lid and swirl the liquid inside the fermenter to ensure that the cleaner contacts all surfaces.
3. Remove the lid and use a clean cloth to wipe the insides of the fermenter. Use a brush for stubborn areas.
4. Put the lid back on and leave for 10 minutes before pouring out the water and rinsing with clean water to remove any excess detergent.

CLEANING BOTTLES

1. Mix up 5 L of water and 2 Tbsp of Mangrove Jack's Cold Water Cleaner Detergent. Stir well until dissolved.
2. Half fill the bottles, cover the opening of the bottle and shake each bottle gently so the detergent contacts all surfaces. Use a bottle brush to thoroughly clean the insides.
3. Rinse with clean water and air dry.

Congratulations! You've officially made your first beer - we hope you enjoyed the process and the beer! Don't worry if you hit some bumps along the way - even the most seasoned brewers do - we have a useful space dedicated to helping you! Simply scan the QR code on the front page.

Now, the next step is up to you! Choose from a wide range of beer and cider styles and yeast varieties for your next brew. Your kit also includes a selection of vouchers that you can redeem at your local homebrew store to help you out. So, what are you waiting for? Your brewing journey just got started. Cheers, Mangrove Jack's.



WE'D LOVE TO HEAR YOUR FEEDBACK. LET US KNOW HOW THE BREW WENT

