



SERVING SUGGESTION

INSTRUCTIONS

TO MAKE

YOUR FIRST



BEER OR CIDER



WELCOME TO THE START OF YOUR

CRAFT BREWING JOURNEY!



CHEERS!

Making your own beer

and cider is a fun and rewarding process that often transforms into a lifelong hobby. Whether you bought this kit for yourself, or someone gifted it to you, we can bet on one thing - you enjoy great beer or cider - so with that in mind,

let's get started...

WHAT'S INSIDE



EQUIPMENT



1. 30 L FERMENTER BUCKET WITH AIRLOCK, GROMMET, TAP, AND THERMOMETER STRIP
2. HYDROMETER & TRIAL TUBE
3. BREWING SPOON
4. BOTTLES
5. BREW BOTTLER
6. CLEANER & SANITISER TUB

INGREDIENTS

(VARIES BASED ON KIT STYLE)*



8. A BEER OR CIDER KIT (YEAST INCLUDED)



9. THE ADDITIONAL FERMENTABLE FOR YOUR KIT (ENHANCER OR LIQUID MALT EXTRACT)



*ADDITIONAL SUGAR REQUIRED FOR CARBONATION - SEE BOTTLING STEP FOR INFO ON THIS.

BREWING ESSENTIALS

- Before you get started, **make sure you read through the instructions and these essentials carefully** to set you up for a successful first brew.
- Your beer or cider kit will also come with its own set of instructions that are specific to that kit. Please keep these handy for easy reference while brewing.
- **Sanitise, sanitise, sanitise!** Make sure all equipment is thoroughly cleaned and sanitised following the instructions on the included Cleaner & Sanitiser tub. Often, issues with a brew stem from infections due to poor cleaning and sanitising.

- Make sure you set up your fermenter in an area away from direct sunlight where you can maintain the appropriate ambient temperature to keep the brew happy. Your brew needs to be kept at the right temperature for the yeast to do its job.
- Take notes along the way - you can use the notes section on the back of these instructions to do so.
- Enjoy the process and don't stress if you hit some bumps along the way - even the most seasoned brewers do and it's just part of the learning process. For tips, tricks, and how-to videos visit the QR code to the right. If you get truly stuck, reach out to our helpful team for advice.



SET UP & PREP



- Set up your fermenter by screwing the tap into the drilled hole at the bottom. Make sure it's screwed in tightly and in the 'OFF' position.

HOT TIP: Check for leaks by filling your fermenter with water just above the tap line before getting started.

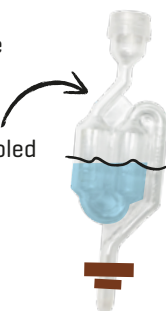
- Stick the thermometer strip lengthways onto the side of the fermenter just above the 5 L mark.
- Prepare some Cleaner & Sanitiser solution with water in the fermenter (following the instructions on the tub). Toss in the mixing spoon and airlock and fit the lid.
- Run some of the solution through the tap before discarding.

HOT TIP: To keep everything clean, place the lid sanitised-side up onto a clean surface and rest the airlock and spoon on this while not in use. Hold onto some of the sanitiser solution to fill your airlock with when mixing up your brew, as well as for re-sanitising any equipment as needed.



MIX UP YOUR BREW

- 1 Grab your beer or cider kit and read through the instructions included inside the pouch.
- 2 Add boiling water to your fermenter per kit instructions followed by the beer or cider fermentable. Next add the extract from your beer or cider kit and stir thoroughly to mix.
- 3 Top up the fermenter with cold water to the final volume indicated in your kit instructions.
- 4 Make sure the brew temperature is at the recommended range indicated in your kit instructions.
- 5 Take a sample of the brew and measure the specific gravity (SG) with the hydrometer. To do this, refer to the instructions **Measuring Specific Gravity (SG) Using a Hydrometer** on the back of these instructions.
- 6 Next, open the yeast sachet and sprinkle the yeast onto the surface of the brew and stir.
- 7 Place the lid on the fermenter, ensuring it is closed tightly. Half fill the airlock 'U' with cooled boiled water or leftover sanitiser solution. Place the airlock into the grommet in the lid.



FERMENT

- 8 Leave to ferment per your kit instructions. During this time, it is important to monitor the fermentation temperature to keep your brew happy. Your kit may also include additions. Add these per the instructions in your kit at the appropriate time.
- 9 Once the fermentation period indicated in your kit instructions is complete, it's time to take another SG reading with the hydrometer. Make sure it reads at or below the expected Finished Gravity (FG) reading for 2 consecutive days before moving onto bottling.

HOT TIP: If you're struggling with maintaining temperature, check out our tips and tricks at the QR code on page one.

BOTTLING YOUR BREW

IMPORTANT: Do not bottle your beer or cider until fermentation is complete and the FG reading is the same for 2 consecutive days.

CLEANING & SANITISING

- 1 Prepare some Cleaner & Sanitiser solution with water in a sink or bucket (following the instructions on the tub).
- 2 Place the bottle caps and brew bottler into the solution.
- 3 Half fill the bottles, cover the top, and shake them to ensure that the solution makes contact with all surfaces.
- 4 Allow bottles, caps, and brew bottler to drip dry on a clean and sanitised surface.

BOTTLING & CARBONATING

- 1 Attach the brew bottler onto the tap.
- 2 Turn the tap on (the lock valve on the end of the brew bottler will prevent the beer/cider from spilling out).
- 3 Stick the brew bottler into the bottle until it is pressing against the bottom. This will open the valve, allowing the bottle to fill.
- 4 Allow to fill until you have approximately 3 cm of head space then release and remove the bottle.
- 5 Repeat until all bottles are filled.
- 6 To carbonate your brew, add 1 level teaspoon of sugar to each of your bottles and seal with the cap.



STORAGE & MATURING

Store your beer or cider in a warm place for at least 2 weeks before moving it to a cool, dark place to clear for a further 7 days. It'll be ready to drink as soon as it is clear, but for a smoother drop, leave it somewhere cool and dark for an additional 2 weeks. **Serve chilled and enjoy!**



CLEANING

Now it's time to clean all your equipment so it's ready to go for your next brew day. Mix up some Cleaner & Sanitiser solution per the tub instructions and clean all equipment thoroughly before rinsing, drying, and storing until your next brew.

TAKE NOTE
OF THIS
STUFF...

MEASURING SPECIFIC GRAVITY (SG) USING A HYDROMETER

Specific gravity (SG) measurements are important in homebrewing and allow you to track fermentation and to assess when it is complete. Once fermentation is complete, this SG reading will remain constant and unchanged.

To take an SG reading:

- Pour a small sample of your brew into the trial tube and float the hydrometer in the tube.
- Spin the hydrometer between your thumb and finger to remove any bubbles attached to the glass of the hydrometer that could distort the reading.
- Take the reading from the bottom of the curve where the glass meets the liquid (meniscus). Keep a record of this number in the notes section on the right.
- Discard the sample - do not pour it back into the fermenter.



The alcohol by volume (ABV) of your brew is also determined using SG readings. Your ABV should be very close to the figure indicated on your kit, however, for an even more precise figure, you can check out our ABV calculator on our website. For this, you'll need to have the SG reading from the start of fermentation (original gravity [OG]) and from the end of fermentation (final gravity [FG]).

**GREAT
JOB!**

You're officially a brewer!

We hope you enjoyed
the process and the brew.

Now the next step is up to you - choose from a variety of beer and cider styles along with a list of your local stockists on our website or via the QR code below. So, what are you waiting for? Your next brew is waiting for you.

Cheers, Mangrove Jack's.

BREW DATE:

STARTING GRAVITY (SG):

OPTIMAL TEMPERATURE RANGE:

EXPECTED FINAL GRAVITY (FG):

ACTUAL FINAL GRAVITY (FG):

BOTTLING DATE:

TASTING NOTES:

NOTES: MAY INCLUDE DATE OF ADDITIONS, IF APPLICABLE, QUESTIONS, OBSERVATIONS, ETC.

THANKS!
I MADE IT MYSELF



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