

— INSTRUCTIONS —

1. Thoroughly clean and sanitise all equipment following the sanitiser's instructions.
2. Remove plastic lid and put yeast to one side. Remove can label. Stand can in warm water for 10 minutes to soften.
3. In a sanitised fermenter, mix 2 L (2.1 US qt) boiling water with either 1 kg (2.2 lb) Dextrose or 1.2 kg (2.65 lb) Pure Malt Extract. Open can and add the malt to the fermenter. Rinse the can with warm water to extract all malt. Stir thoroughly to mix.
4. Top up fermenter with cold water so you have a total of 23 L (6.1 US Gal) in your fermenter. Make sure brew temperature is between 18-30°C (64-86°F). Open yeast sachet and sprinkle on surface of brew. Stir well.
5. Fit airlock and grommet to fermenter lid. Fit lid to fermenter, making sure seal is air tight. Fill airlock 'U' with boiled water to protect brew while fermenting.
6. Leave to ferment for 5 - 7 days (or until fermentation is complete). For best results, ferment at 22°C (71.6°F) using a refrigerator and/or heat pad in conjunction with the Mangrove Jack's Temperature Controller. Yeast is however, tolerant from 18-30°C (64-86°F).
7. Check Specific Gravity (SG) with a hydrometer. Bottle when SG is stable below 1.008. (NOTE: if you use a Mangrove Jack's Beer Enhancer your SG will be higher). Clean and sanitise suitable brewing bottles before bottling. Don't use non-reusable bottles.

IMPORTANT WARNING: The SG must be stable for at least 2 days before bottling. Never bottle until fermentation is complete.

8. For fast, easy bottle priming use Mangrove Jack's Carbonation Drops (replaces priming sugar, 1 drop is the equivalent to 0.5 tsp sugar). See instructions on pack for recommended use.
9. Store your beer in a warm place for 7 days then move to a cool, dark place to mature. Ready to drink after 2 weeks but will improve with age.

INGREDIENTS: Malted **barley**, water, hops and yeast (under the lid).

Typical Analysis: EBC 85 - 115 / IBU 25 - 35. Target ABV: 4%

For allergens, including cereals containing gluten, see ingredients in **bold**.