



STARTER BREWERY MANUAL

BREWING BEER AND CIDER AT HOME IS FUN, DELICIOUS,
AND ALSO SAVES YOU MONEY. LEARNING TO BREW
A DECENT HANDCRAFTED BEVERAGE AT HOME HAS NEVER BEEN
EASIER. THIS KIT COMBINES ALL INSTRUCTIONS, ESSENTIAL
EQUIPMENT, AND MANGROVE JACK'S INGREDIENTS TO ENSURE
YOU'LL BE MAKING GREAT TASTING BEER AND CIDER RIGHT
FROM YOUR VERY FIRST BREW.

BREWING.
OUR OBSESSION.

YOUR KIT INCLUDES

NOTE: YOU WILL NEED YOUR OWN BOTTLES TO USE WITH THE CAPPER AND SEALS.

1. **30 L [8 US GAL] FERMENTER**
For brewing your beer in.
2. **BREWING EXTRACT POUCH OR CAN**
Concentrated brewing wort made from water, hops and malt used in homebrew. Cider kits are made from fruit concentrate.
3. **BOTTLE BRUSH**
Use to help clean bottles.
4. **MIXING SPOON**
Used to mix the ingredients in the fermenter.
5. **SANITISER**
Used to reduce the level of bacteria and microorganisms.
6. **CARBONATION DROPS**
Gives the beer fizz.
7. **TAP AND BREW BOTTLER**
Used to bottle beer.
8. **HYDROMETER WITH PLASTIC TRIAL JAR**
Used to take Specific Gravity (SG) readings and determine when fermentation has finished.
9. **THERMOMETER**
Stick on thermometer strip to monitor fermentation temperature.
10. **MALT, BEER ENHANCER OR DEXTROSE**
Dextrose or beer enhancer (special blend of dextrose, sugars and malts) both give your beer a better mouth feel, richer flavours and bring up the alcohol level. For cider, dextrose is used to bring up the alcohol level.
11. **RUBBER GROMMET AND AIRLOCK**
Allow CO₂ to escape without letting nasty bugs in.
12. **CAPPER AND SEALS**
Used for capping glass bottles with your beer inside.

1. ASSEMBLING YOUR FERMENTER

Screw the tap into the fermenter until it is tight. Fill first with water to check for leaks. Check the tap is in the off position.

Stick your thermometer strip to the outside of your fermenter.

Fit the rubber grommet and airlock (half filled with water) to the top of your fermenter lid.



2. CLEAN AND SANITISE YOUR EQUIPMENT

It is very important to first clean and then sanitise all of your brewing equipment before use to ensure it is free from any dirt that may hide wild yeast and bacteria and cause the beer to turn bad during fermentation.

CLEANING INSTRUCTIONS

Fill the fermenter with 5 L [5 US qt] of cold water and add your choice of detergent/cleaner suitable for food contact surfaces. Put your spoon inside the fermenter, replace lid and give the fermenter a swirl to ensure the cleaner is in contact with all surfaces of the fermenter. Open lid, use a clean cloth to wipe the insides of the fermenter to give it a good clean. Put the lid on, and leave for 10 minutes before tipping out and rinsing with water to remove any excess detergent.

TIP: Each time you clean your brew equipment use the same cloth, never use the cloth for anything else to prevent contamination.

SANITISING INSTRUCTIONS

Prepare sanitising solution with water in the fermenter (refer to instructions on the sanitiser pot/tub). Put your spoon inside the fermenter, replace lid and give the fermenter a swirl to ensure sanitiser is in contact with all surfaces of the fermenter. Run a small amount of the steriliser through the tap and leave for 5 minutes before swirling again, then leave for a further 5 minutes. Use this sanitiser solution to also sanitise any other equipment or surfaces including your bench top. Tip out sanitiser from fermenter once everything is sanitised, but do not rinse.

3. MAKING YOUR BREW OF BEER/CIDER

Each beer and cider kit is different. Refer to the specific instructions that are included in your kit for exact instructions.

NOTE: The Craft Series Pouch Kits contain the instructions inside the dry compartment of the pouch. You will need to carefully cut open the top of the pouch to get the instructions and yeasts out before beginning. The Traditional Series Beer and Cider Kits have the yeast stuck to the bottom of the pouch, and the instructions on the back. The Brewer's Series Kits have yeast inside the carton and instructions printed on the outside of the carton.

It is recommended you read through the rest of this leaflet before beginning with the instructions contained with your kit.

MORE BREWING TIPS

GETTING YOUR ALCOHOL PERCENTAGE

If you want to know the alcohol percentage of your beer or cider, take an SG reading [refer to section on reading the SG] using your hydrometer before fermentation [original gravity (OG)] and then another after the beer/cider is ready to be bottled [Final Gravity (FG)]. To calculate the percentage of alcohol, simply plug your OG and FG into the following equation:

$$ABV = (OG - FG) \times 131$$

$$\text{i.e. } ABV = (1.056 - 1.014) \times 131$$

$$ABV = 0.042 \times 131 = 5.5\% = \text{nice!}$$

This is not an exact calculation as there are other factors involved. If the OG is lower, then the multiplier reduces. If calculating a beer with a start gravity of under 1030 then use 125 as a more appropriate multiplier.



READING THE SPECIFIC GRAVITY (SG)

- Pour a small sample of beer/cider into the trial jar, float the hydrometer in the jar and spin the hydrometer between your thumb and finger to remove any bubbles attached to the glass which will distort the reading.
- Take the reading where the liquid cuts the hydrometer. Some hydrometers read where the line of the surface of the beer cuts the hydrometer and others read where the top of the meniscus cuts the line of the hydrometer.
- Check instructions on your hydrometer.

FERMENTATION

Your brew will need to ferment for 5-10 days at 18-25°C (64-77°F) (depending on your specific recipe). If brewing in a cooler temperature, use a heat pad, or wrap your fermenter in blankets to keep warm. Fermentation is complete when SG readings are stable for two consecutive days.

WARNING:

Never bottle your beer or cider until fermentation is complete. Bubbles rising to the surface of the brew are an indication that it isn't finished. Once you have the same SG reading for two consecutive days, you can bottle.

4. BOTTLING AND PRIMING

Clean and sanitise 30 x 750 ml bottles of your choice for use with the capper and seals provided in the kit.

TO CLEAN: Fill a sink with water and stir in detergent/cleaner suitable for food contact surfaces. Half fill bottles and clean with the bottle brush. Rinse off.

TO SANITISE: Prepare sanitising solution with water in a sink [refer to instructions on the sanitiser pot/tub]. Place bottle caps and bottling attachment in the solution. Half fill bottles and shake so that the liquid touches all surfaces. Drain but don't rinse.

PRIMING: Prime beer or cider by putting 2 carbonation drops into every clean and sanitised 750 ml bottle.



TO BOTTLE: Place the brew bottler onto the tap. Turn the tap on [the lock valve on the end of the brew bottler will prevent the beer from spilling out]. Lift bottle over the brew bottler until it is pressing against the bottom of the bottle. This pressure will open the valve on the bottling tap and fill the bottle with beer. Once bottle is removed, the valve on the end of the brew bottler tap will close. Repeat until all 30 bottles are filled.



5. STORAGE AND MATURING

Each beer and cider kit is different. Refer to the specific instructions that are contained with the beer or cider kit you have chosen.



Our extract kits come in a large range of popular styles. Brew your favourites and try something new.



Experiment and create your own flavour profiles using our variety of ingredients and brewing additions.



Brew confidently and get the best results with our range of quality equipment, available to grow with your brewing needs.



AT MANGROVE JACK'S OUR RANGE OF EXTRACT KITS PROVIDE YOU WITH HIGH QUALITY INGREDIENTS TO BREW YOUR FAVOURITE STYLE OF BEER FROM REFRESHING ALES, TO PUNCHY IPA'S THROUGH TO DEEP MALTY STOUTS AND ANYTHING IN BETWEEN.

IN ADDITION TO A WIDE RANGE OF MALT EXTRACT KITS, WE OFFER A GREAT VARIETY OF BREWING ADDITIONS AND CRAFT SERIES YEASTS TO ALLOW YOU TO GET CREATIVE WITH FLAVOURS AND STYLES.