



STARTER BREWERY MANUAL

BREWING BEER AND CIDER AT HOME IS FUN,
DELICIOUS, AND REWARDING.
LEARNING TO BREW CRAFT BEVERAGES 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.

INCLUDED IN YOUR KIT

1. 30 L (8 US GAL) FERMENTER

For brewing your beer/cider in.

2. BREWING EXTRACT POUCH OR CAN

Concentrated brewing wort made from water, hops and malt. Cider kits are made from fruit concentrate.

Note: Also inside the pouch are your instructions to get you through your brew.

3. BOTTLE BRUSH

For cleaning your bottles.

4. MIXING SPOON

Used to mix the ingredients in the fermenter.

5. SANITISER

For cleaning your equipment before brewing to reduce the level of bacteria and microorganisms.

6. CARBONATION DROPS

Gives your beer/cider fizz.

7. TAP AND BREW BOTTLER

Used to bottle your beer/cider.

8. HYDROMETER WITH PLASTIC TRIAL TUBE

Used to take the Specific Gravity (SG) reading and determine when fermentation has finished.

9. THERMOMETER

Stuck onto the fermenter to monitor fermentation temperature.

10. MALT, BEER ENHANCER OR DEXTROSE

Dextrose or enhancers (a special blend of dextrose, sugars and malts or juice concentrates) both give your beer/cider an improved mouthfeel, richer flavours and an increased alcohol level.

11. RUBBER GROMMET (BUNG) AND AIRLOCK

Allows CO₂ to escape without letting any unwanted bacteria in.

12. 30 x 750 ML (25 US fl oz) PET BOTTLES AND CAPS

Large PET style bottles to fill with your freshly brewed beer/cider.

NOTE: PET bottles not included in Cider Starter Brewery Kit.

1. ASSEMBLING YOUR FERMENTER

Screw the tap onto the bottom of the fermenter until it is tight. Ensure that the tap is in the off position and fill your fermenter with water to check for leaks before use.

Stick your thermometer strip to the outside of your fermenter.

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



2. CLEAN AND SANITISE YOUR EQUIPMENT

It is very important to clean and sanitise all brewing equipment before use. This is to ensure it is free from any dirt that may contain wild yeast and bacteria that could infect your brew.

CLEANING INSTRUCTIONS

Fill the fermenter with 5 L (5 US qt) of cold water and add your choice of detergent/cleaner that is suitable for food contact surfaces. Place your spoon inside the fermenter, replace the lid and swirl the liquid inside the fermenter to ensure that the cleaner contacts all surfaces. Open the lid and use a clean cloth to wipe the insides of the fermenter. 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 and do not 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 label). Place your spoon inside the fermenter, replace the lid and swirl the liquid inside the fermenter again to ensure that the sanitiser contacts all surfaces. Run a small amount of the sanitiser through the fermenter tap. Refit the lid and leave for 5 minutes, before swirling again and leaving for a further 5 minutes. You can also use this sanitiser solution to clean any other equipment or surfaces, including your bench top. Tip out the sanitiser solution from your fermenter once clean. Do not rinse with water.

3. HOW TO MAKE YOUR BEER/CIDER

Please find the instructions for your specific recipe inside the pouch in your kit. You will need to carefully cut open the top of the pouch to find the instructions and yeasts inside before beginning your brew.

NOTE: In the Brewer's Series Kits, you will find the yeast inside the carton and the instructions printed on the outside of the carton. We recommend reading all the information in this leaflet before looking at the instructions within your kit.

MORE BREWING TIPS

FINDING YOUR ALCOHOL PERCENTAGE

The alcohol percentage of your homebrew is determined by taking SG (specific gravity) readings. Please refer to the section to the right on how to do this.

Once the ingredients in your brew have been thoroughly mixed together, but before pitching your yeast, take an SG reading. This will give you your original gravity (OG). Then, once your brew has finished fermenting and is ready to be bottled, take another SG reading. This will give you your final gravity (FG). To calculate the percentage of alcohol, simply plug in your OG and FG into the following equation:

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

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

$$ABV = 0.042 \times 131 = 5.5\%$$

NOTE: This is not an exact calculation as there are other factors involved. If the OG is lower than the FG, then the multiplier reduces. If calculating a beer/cider 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 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 where the liquid meets on the hydrometer.

FERMENTATION

Your brew will need to ferment for 5-10 days at 18-25°C [64-77°F] (please refer to your specific instructions as it may vary depending on your recipe). If brewing in cooler temperatures, use a heat pad, or wrap your fermenter in blankets to keep it warm. In warmer climates, choose the coolest part of your house to store your fermenter. You can also wrap a wet towel around your fermenter and use a fan to keep it cool.

WARNING:

Do not bottle your beer or cider until fermentation is complete. Bubbles rising to the surface of the brew are an indication that fermentation has not finished. Once you have the same SG reading for two consecutive days, you can bottle your brew.

4. BOTTLING AND PRIMING

Before use, clean and sanitise the PET bottles included in this kit.

CLEANING: Fill a sink with water and stir in a detergent/cleaner that is suitable for food contact surfaces. Half fill the bottles and clean them with the bottle brush. Rinse with water once cleaned.

SANITISING: Prepare sanitising solution with water in a sink [refer to instructions on the sanitiser label]. Place bottle caps and brew bottling attachment in the solution. Half fill the bottles, cover the top and shake them to ensure that the solution touches all surfaces. Once all bottles, caps and the brew bottling attachment have been sanitised, do not rinse with water, and leave to dry.



BOTTLING: Attach the brew bottler onto the tap. Turn the tap on (the lock valve on the end of the brew bottler will prevent the beer/cider from spilling out). Lift the bottle over 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/cider. Release the pressure on the brew bottler once full and remove the bottle. The valve on the end of the brew bottle will close automatically. Repeat until all 30 bottles are filled.



PRIMING: Prime beer/cider by putting 2 carbonation drops into each 750 ml [25 US fl oz] bottle.

5. STORAGE AND MATURING

Each beer and cider kit is different. Refer to the specific instructions that are included in the pouch within this kit.



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.



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.