

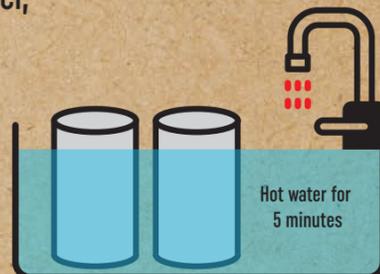
AMERICAN AMBER ALE: BREWING INSTRUCTIONS

TOTAL BREWING AND CONDITIONING TIME: 4 WEEKS (APPROX.)

Read all instructions before you start brewing

STAGE 1: (20-30 minutes) You will need: 2 x cans of malt extract included, 23L fermenting bucket with lid, Long stirring spoon, Measuring container, Sterilising agent, Yeast sachet included

a Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour. Please note: The two silver cans contain different extract to create the perfect flavour profile.



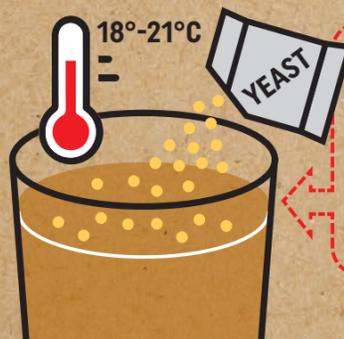
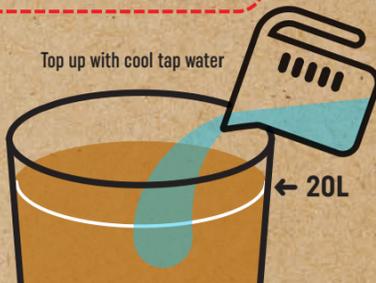
b Sterilise a 23L fermenting bucket (and lid), large spoon, measuring container and any other equipment you will be using during Stage 1.

c Open the cans and pour contents into the sterilised fermenter. **TIP:** Add a small amount of boiled water to each can and stir to dissolve all the extract. **CAUTION:** The cans will be hot - use a tea towel or glove.



d Add 4L of boiled water to the fermenter. Using a sterilised spoon, mix the extract until it has dissolved.

e Top up the fermenter to 20L with cool tap water. Using a sterilised container remove 100-150ml sample and take the original gravity reading.



f Using a sterilised thermometer ensure the temperature is between 18-21°C, then add the yeast, place the lid on top and leave to ferment. **TIP:** If it's too warm, leave to sit with the lid on until it cools before adding the yeast. After 9/10 days, begin Stage 2.

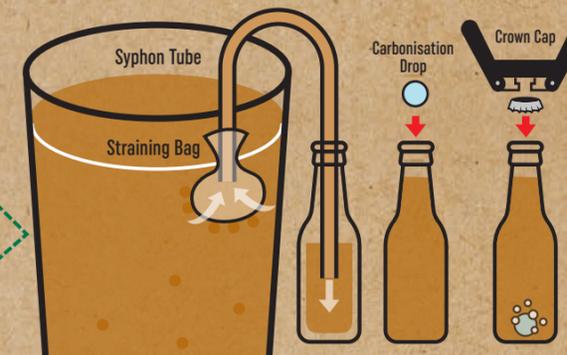
STAGE 2: (2 minutes) You will need: 1 x Centennial hop pellets sachet included, 1 x Cascade hop pellets sachet included

- a** Add the contents of the Centennial and Cascade hop sachets to the fermenter.
- b** Place the lid back on top and leave for a further 4/5 days allowing a full 2 weeks in the fermenter before bottling. **TIP:** Patience is key! Fermentation will be complete when the gravity is below 1.014 and remains stable over 48 hours. Depending on the temperature of your wort, this may take longer than 14 days to achieve.



STAGE 3: (30-40 minutes) You will need: Hop straining bag provided, Siphon tube, Carbonation drops, Bottles, Crown bottle caps, Bottle capper

- a** Ensure all bottles and caps have been sterilised prior to bottling.
- b** To prevent hop debris entering the bottles place the hop straining bag over the end of the siphon tube that goes into the fermenter.
- c** Carefully fill the bottles leaving at least 2cm airspace at the top of the bottle.
- d** Add a carbonation drop (or ½ teaspoon of priming sugar) to each bottle and cap.



FINALLY...

Leave the bottles to condition at room temperature for 2 weeks before consumption.



BREWING NOTES

Original Gravity:

Final Gravity:

.....

.....

.....

.....

.....

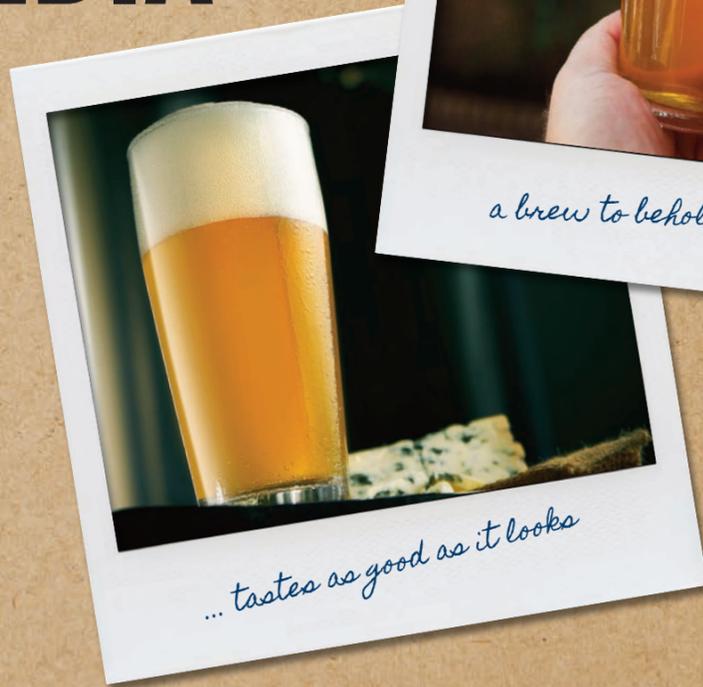
.....

FOLLOW US ON SOCIAL MEDIA

AND SEND US THE BEST PHOTO OF YOUR MUNTONS FLAGSHIP BREW

 @Muntonshomebrew

 @Muntonshomebrew



... tastes as good as it looks



a brew to behold



capturing the moment..



supreme outdoor refreshment



sheer perfection!!

MORE BEERKITS IN THE MUNTONS FLAGSHIP RANGE

HAZY ZESTY FRUITY

HAZY IPA

HOPPY CITRUS FRUITY

WEST COAST IPA

HOPPY MALTY CITRUS

AMERICAN PALE ALE

RICH CREAMY VELVET

MILK STOUT

