

WINE SENSE™

for the love of winemaking

Making Beer from Canned Malts

Wine Sense carries two types of beer kits: 'Bag-in-box' kits and canned kits. The Bag-in-Box kits are premium quality and you should always follow their instructions as they are so easy. Canned kits however often come with instructions that are for "one stage brewing". Wine Sense believes that the "two stage brewing" method is the best way to make a canned malt. So when making a beer kit that comes in a can we recommend that you use the following instructions:

Step One- Getting Started (30 minutes)

Clean all equipment with Sparkle-Brite or Aseptox. Use StarSan to sanitize. Remove yeast from under the cap of the canned beer kit. Place the can of malt in hot water for 15 minutes to soften the malt for pouring and mixing.

Place 5 cups of dextrose (corn sugar) or 1kg of un-hopped liquid malt extract in your primary fermenting pail and pour in the can of malt extract from your beer kit. Add 4 more cans of hot water and stir well. Fill to the 5 gallon mark of your primary fermentor with cold water and stir well.

Place your sterilized hydrometer in the primary fermentor and mark down the reading. The reading should be at approximately 1.035 s.g. for about 5% alcohol content. Sprinkle on and stir in the yeast and cover the primary fermentor. Foam should be evident in the next day or two. Keep beer at room temperature (68°-72°F) for best results.

Step Two- Transfer (15 minutes)

The foam should subside after 5 to 7 days. Sanitize syphon, carboy, airlock and rubber stopper. Syphon the beer into the carboy with out splashing or disturbing the sediment in the primary fermentor. Using warm water, top-up the carboy to within two inches of the

bottom of the stopper. Half-fill the airlock with sulphite solution or water and insert the rubber stopper and airlock into the carboy.

Step Three- Bottling (45 minutes)

After 10-14 days sanitize your hydrometer. Draw a sample of your beer (The Thief is a great tool for this) and take a hydrometer reading. Your beer should be at 1.006 s.g. or less with no bubbles passing through the airlock. Your beer should also be clear by this time. This can be tough to tell with darker beers but you are looking for a lack of cloudiness (i.e. there is nothing left to settle out).

Clean and sanitize your primary fermentor, syphon, spoon and beer bottles. Put one cup of dextrose (corn sugar) into your primary fermentor and syphon the beer from the carboy into the primary fermentor without disturbing the sediment and avoiding splashing. Gently stir the beer as the primary fermentor fills to mix in the dextrose. Syphon the beer into you bottles (a Bottle Filler helps) leaving ¾ to 1 inch of head space. Cap and store the bottles upright at room temperature for 10- 14 days to carbonate. Once carbonated move to a cool area for storage.

Step Four- Sampling (lots of minutes!)

Chill and try your beer. Pour carefully to avoid sediment. Rinse the bottle afterward to save time when washing. Your beer should improve for months. Enjoy!

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