

Paddock Wood Brewing Co. **Brewmaster Steve Cavan** recommends using a Single Stage method for best results. The included Wyeast liquid yeast clears and settles quickly making transferring to a secondary fermenter an unnecessary step while needlessly exposing your beer to oxygen. If desired (but not recommended) you may transfer to a secondary fermenter after 5 days in the pail. Do Not top up with water if you do transfer.

Cleaning and Sanitizing are very important in Beer Making as beer is more susceptible to microbial activity than wine is. The only recommended cleaning regiment for Paddock Wood ReadyBrew kits is to clean with PBW and to sanitize with StarSan. Not using PBW and StarSan will void the product guarantee.

Always use cleaners and sanitizers as per manufacturer instructions.

Required Equipment: 32L Primary Fermenter with Lid, Airlock, Stopper, Syphon Combo, Bottling Fermenter, Pressure Safe Bottles, Caps

1. Starting Your Beer

- Start the Wyeast Liquid Yeast in advance as per the instruction on the Wyeast package. When the yeast is 1.5 to 2 inches thick thoroughly sanitize your fermenter, the Wyeast pack, the spout area of the wort bag and your hands with a food grade no-rinse sanitizer (Star San is recommended).

Remove the spout and pour the contents of the ReadyBrew kit (wort) into your sanitized fermenter, letting the wort splash to aerate well. Shake the Wyeast pack, cut the corner and pour into the fermenter. *There's no need to stir the yeast into the wort.*

Snap the Lid onto the Primary Fermenter. Fill the airlock half way with water and insert the airlock and stopper into the lid. Keep the Primary Fermenter in an area where the temperature is consistent with the temperature recommended on the Wyeast package. Minimize temperature fluctuation while fermenting.

2. Fermentation

Your beer is ready to bottle when your airlock activity (bubbles) are coming no more than every 3- 4 minutes *and* your beer starts to clear (about 10- 14 days). *Note- Bottling too soon can cause excessive carbonation and Co2 levels that are too high for beer bottles to contain. If the airlock is bubbling more than every 3- 4 minutes DO NOT bottle. It is important not to lift the lid while the beer is fermenting.*

3. Bottling

Clean and Sanitize your bottles and caps.

Boil the included dextrose with 1 cup of water. Syphon beer into sanitized primary fermenter. Stir lukewarm priming sugar mixture into beer ensuring it is properly dispersed to ensure consistent carbonation in all bottles. Syphon into sanitized bottles and cap (a Bottle Filler attachment simplifies bottling). Keep bottles in a warm place for 1-2 weeks to carbonate before storing in a cool/cold location. Enjoy!

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Questions? Give us a Call!
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