

Malt Extract Beer Brewing (Cans):

- 1) **Be sure to sanitize all of your equipment prior to beginning each step**
- 2) Rinse outside of can of beer starter
- 3) Warm unopened can in a pot of water on the stove for 10 minutes over medium heat, flipping the can every 3 mins or so
- 4) Start activating your yeast (see below)
- 5) Boil a kettle of water
- 6) Sanitize all equipment
- 7) Add about 10L of water to plastic fermentation pail, add 1 kg of Dextrose sugar and stir
- 8) Add melted can of beer starter to plastic fermentation pail, stir
- 9) Rinse inside of can with boiling water, stir and add to brew pail, stir
- 10) Bring total liquid volume to 10-15L in primary pail, stir
- 11) Add activated yeast
- 12) Bring total liquid in Primary pail to 23L, and maintain temperature between 20-22 Celsius
- 13) Let stand for 7-10 days
- 14) Capture data on Tracking cards

- 15) Sanitize all equipment
- 16) After 7-10 days, Siphon beer into a glass carboy, leaving yeast sediment behind
- 17) Capture Yeast sediment for next batch (if desired)
- 18) Insert cork bung & airlock into carboy and let sit 7-10 days
- 19) Capture data on Tracking cards

- 20) Sanitize all equipment
- 21) After 7-10 days in secondary, add 1 cup of Dextrose sugar to clean fermentation pail
- 22) Siphon beer from glass carboy into fermentation pail, leaving yeast sediment behind.
- 23) Capture Yeast sediment for next batch (if desired)
- 24) Stir well
- 25) Insert bottling plunger onto siphon hose and begin bottling.
- 26) Be sure to leave adequate head space in each bottle
- 27) Let bottled beer sit for minimum 14 days, (3 months is recommended)
- 28) Capture data on Tracking cards

To Activate Yeast:

- Drop 1/2 tbl of honey (or sugar) into 1 cup of warm water & stir
- Add packet of yeast to the honey water mixture
- Let stand 15 mins
- Stir and let sit for another 15 mins

Variations:

- You can capture old yeast and add it to the next batch. To do so, ensure to use a pail of at least 4L in size and keep it in the fridge until needed
- You can also use different types of sugar (brown sugar for example)
- If adding flavorings, use a sealed cheesecloth pouch in primary fermentation pail.
- You can also add hops during the primary fermentation