BeerGuevara

Importers and Distributors of Brewery Supplies

THE COMRADE
- 15L BREW KIT
Amber Ale

PREPARE 1

Your kit will include:
- 20L Brew Pot & Lid
- Support Tray (to drain the brew bag)
- Brew Bag (designed to fit 20L pot) - 25L Fermenter Bucket & Lid
- 15ml Iodophor solution (sanitizer)
- Glass Thermometer
- Siphon Pipe
- Airlock

Your ingredients will include:

- Pre-milled grain mix (15L batch)
- Hops
- Yeast
- Bottling Sugar

What you will need:

- 25L of fresh spring water or dechlorinated water (instructions below)
- A kettle or spare pot to heat up some extra water needed for the brew

Prepare your brew space

"Cleanliness is next to godliness" – John Wesley.

You are now the brew master and your brew space is your realm. It is essential that you clean and prepare your brew space so that everything is easily available when you need it. We find that lining up all the items in the kit makes it easy to spot when you need it.

You will want to begin by cleaning and sanitizing your equipment. Your kit will include the Iodophor solution. This can be diluted with tap water (use a ratio of 3ml Iodophor: 5L water when making up the sanitizer). Pour this into your fermenter bucket and place anything else in the bucket that will touch the beer during the brew. Sanitizing your siphon and fermenter bucket is very important.

MASHING 2

Always use water that contains little to NO CHLORINE.
There are 3 easy ways to get this water:
- Source your water from a local natural spring.
- Buy spring water from the shops.
- Boil your tap water for 20 minutes. This will remove the Chlorine.

Heat up 14L of water in your 20L brew pot to 74°C. This is called strike water and is going to be used to mash the grain.

When this water is exactly 74°C, turn off the stovetop/-gas stove. You will need to carefully place the grain bag into the brew pot, drawing the edges of the bag over the sides of the brew pot. Tighten the draw string so that the bag won't slip off into the brew pot.

Now, start to gently pour your malt into the bag and be sure to stir well. You are now "mashing" to create a sugary liquid called "wort". Stir gently to make sure that the grain is not clumping together. You want all the grain to be well soaked and steeped in the strike water. The temperature of the mash should settle at 66°C. We want to maintain this mash temperature by occasionally turning on the heat.

Leave this to rest for 60 minutes. You may stir occasionally.

Grab a beer to sip on in the meantime. Whilst your mash is steeping, prepare your "sparge water". This is the remaining 11L that will be used to rinse the malt after the mashing. Heat this water to 80°C and wait until the mash is complete.

Mashing tip: Your grain bag and malt will absorb roughly 1L of liquid per kg. Your brew pot size should manage with the volume of water suggested in the recipe. If you find you have too much wort in the pot you may reduce your sparge water by a litre or two.

Once the 60mins are over, draw the grain bag closed and carefully lift the bag out of your brew pot. You will want to lift the bag and quickly slide the support tray underneath the bag for it to drain into the pot. You will see that there are two tassels on the grain-bag. Take the two tassels and tie a bow so as to stop the grain-bag edges falling off the edge of the brewpot.
Do not squeeze the grain bag.

Now that your grain bag is sitting on the support tray and draining into the brewpot, you can begin sparging. Very carefully and evenly, pour up to 11L of sparge water over the bag a little at a time. The goal is to rinse the malt, collecting any sugars found within. It is likely that you will not use all 11L of sparge water. To maximise your brew, you will want to use as much of this sparge water until the pot is full. Sparging should not be rushed, take it slow and get all those sugars out!
Once you have completed sparging, your brew pot should contain about 18L of wort.
Do not squeeze the grain bag.
You can now dispose of your used malt and leave malt-bag aside for cleaning.

Pro-tip:
Your brew pot is around 20L to the rim. To maximise the amount of wort in the pot without boiling over the side, remove a small amount of wort (+-2L) and set it aside. Wait until your wort is at a controlled boil and slowly add the removed wort back into your brewpot. Be mindful that their will be alot of evaporation in the pot allowing for more space to add this left over wort. For best advice visit our youtube channel "Beerguevara" and watch the boil video tutorial.

BOILING

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You have now finished mashing and sparging and are ready to turn up the heat on your brew pot. Heat your wort until boiling (you're looking for a good rolling boil). Among many other reasons, the boil is important to sterilize your wort and help the hops release the flavorsome bittering resins.
For this recipe, you will need to boil for 60 minutes. Once the wort reaches a rolling boil, start the timer.

You will need to add your hops in this precise order and time:

- With 40 minutes of boiling left, add the 8g of Columbus hops into the boiling wort
- With 10 minutes of boiling left, add the 6g of Cascade hops into the boiling wort
- With 1 minute of boiling left, add the 14g of Cascade hops into the boiling wort

Pro-tip: Brewers count down when timing the boil.
So a 60 minute hop addition would mean putting the hops in when there is 60 minutes to go. A 5 minute hop addition would mean putting the hops in 5 minutes from the end of the 60 minute boil.

If you have a copper chiller, place it into the boiling brew pot. Placing it in the brew pot 15 minutes before the end of boil will help sanitize the chiller.

COOLING & TRANSFERRING

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From now on make sure to sanitize everything that touches the wort. (Remember the diluted iodophor solution? Just dip everything in it for 2 minutes before using).

Once your boil has ended you will want to cool the wort as soon as you can.

If you have a copper chiller

(Comrade Kit Pro):
Move your brew pot to somewhere where you can connect your copper chiller to a hose pipe. The cold water from the hose pipe will run through the chiller and cool down the wort. You will want to bring the wort as close to 22°C as possible.

If you do not have a copper chiller:

Prepare an ice bath to put your brew pot in. We recommend using your bath or a big bucket to put ice and water in for your brew pot to cool in.

NB!: Careful not to let any water splash into your pot!

Once your wort is cooling, give the wort one quick and gentle stir, creating a whirlpool. This will help bring the hops to the bottom of the pot and help you take even temperature readings. Make sure to leave the wort to settle after this.

Your brew pot should be cooled to as close to 22°C and under no circumstances higher than 28°C. Do not add the yeast yet. You now need to transfer the wort from the brew pot into the clean and sanitized bucket (your bucket should have been drained of the sanitizer and left to dry – no need to rinse/wipe dry). Use the siphon tube to transfer the wort to your bucket fermenter. Using some siphoning skill, suck the wort up the siphon pipe and before allowing it to drain into your bucket, sanitize the end that touches your mouth.

Try not to suck up all the hop matter (coagulated proteins and hop leaves) sitting at the bottom of the wort. Allow for the wort to splash into the bucket as it helps oxygenation in the wort (this basically means it'll help with fermentation).

FERMENTATION

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Only once your wort is cooled and transferred to the fermenter bucket, sprinkle in the sachet of yeast provided with the kit. Sanitize your hand and scissors and do your best not to touch the yeast going into the bucket. You want to avoid any bacteria getting into the beer.

Seal the fermenter bucket with its pre-sanitized lid. Then fill the airlock with sanitizer (or better still, vodka) to the fill line and place that in the hole in the bucket fermenter lid. The airlock is a piece that allows the CO_2 to escape the bucket without letting oxygen in during fermentation.

Place this fermenter bucket in an area that has the most consistent temperature. You will want to keep this fermenting beer in an area as close to 19 °C. Over the next few days you will see an increase in the bubbles in the airlock. This indicates that that fermentation has kicked off.

Pro-tip: If you think your bucket fermenter is too warm, wrap a cold water soaked towel around the bucket. This might help bring the temperature down. Be careful not to let any water enter the bucket.

Your airlock will have a dramatic decrease in bubbles which indicates that fermentation is tapering off. This is typically after about a week, but it's usually best to wait another week before bottling just to be sure. Let's avoid bottle bombs and wasted beer!

Pro-tip: If you have purchased a hydrometer from Beerguevara you should be able to read the specific gravity that indicates how well your fermentation has gone. Using this instrument you will be able to have a clearer idea of when to bottle.

BOTTLING & CONDITIONING

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Once fermentation is done, use your siphon tube to transfer your beer into (very clean and sterilized) bottles. Add a little bottling sugar to each bottle. We would recommend using about 6 grams of sugar per litre of beer. This sugar will help with an added fermentation in the bottle to create the carbonation in the beer. It is important not to use too much sugar as this can create a potentially dangerous bottle bomb.
You can purchase bottles, caps and a capper from Beerguevara or you may simply use swing top bottles. Cap/seal the bottles and leave them to condition (carbonate and mature) for a further 1-3 weeks. We recommend storing them in a cool, dark place for at least a week. If you have made an 'ale', one week is sufficient for you to wait before opening them. A 'lager', however, would need three weeks before opening.

You've earned your beer! Remember, your homebrew will always taste better with your fellow comrades!

Viva la revolution!

For refill ingredients please go to www.beerguevara.com
Contact us on 0214470646

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