

The following instructions are for St. Peter's Golden Ale and Cream Stout kits which are 40 pint beer kits. Please pay special attention to instruction 2 if brewing Ruby Red or India Pale Ale as the amount of water required differs.

1. Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes. Pour can contents into the sterilised fermenter.
2. Add 3.5 litres (6 pints) boiling water, top up with cold water to 20.5 litres (36 pints) and thoroughly mix to ensure all contents are fully dissolved.

Ruby Red Ale top up to 23 litres (40 pints)

India Pale Ale top up to 19 litres (32 pints)

3. Add the hop sachet, then the yeast; cover the fermenter and leave to stand for 4-6 days in a warm place (between 18-20°C, 65-70°F). Fermentation will be complete when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant below 1014°).
4. Transfer the beer into bottles or a pressure barrel with a little sugar (½ teaspoon per pint, up to a maximum of 85g for a pressure barrel) to help condition the beer. Stand bottles or barrel in a warm place for two days then allow 14 days in a cool place or until the beer has cleared.

Additional notes and tips:

By following these instructions, your beer should have an alcohol strength of about 4% ABV (Alcohol by Volume). To check this you will need to take two hydrometer readings, one at the start, before adding the yeast (the SG), and a reading once the beer is ready to bottle (the FG).

You can calculate the strength by deducting the finishing gravity (FG) from the starting gravity (SG). Record the resultant number and multiply this by 0.129 to calculate the alcohol strength i.e. $1044 - 1013 = 31 \times 0.129 = 4.0\%$.