



Brew in a Box Instructions

We've made the wort, You make the beer

Below are some suggested recipes that you can try with your Brew in a Box wort kit.

By simply changing the dilution ratio, hops & yeast, you can make many different beer styles from this wort kit. This guide is all based on the 10L concentrated wort kit.

Simply add the wort from the Brew in a Box kit to a sanitised fermenter and top it up with 10litres of water specified.

Make sure that the wort is cool before adding your yeast and ferment at the temperature recommended on the yeast packet.

Once fermentation is complete (there has been no activity in the airlock for at least 2 days) you are ready to bottle your beer. This normally happens about 7 – 10 days after you begin fermentation. If in doubt wait an extra day or two.

**ENSURE EVERYTHING THAT YOU
TOUCH IS SANITISED PRIOR TO
BREWING AND BOTTLING**



Bottling The Beer

- Clean and sanitise your bottles and a 5 ml syringe.
- In a heat proof jug pour 250 ml of boiling water over 120 g of sugar and stir until dissolved.
- Using the syringe, add 6 ml of the sugar solution to each 500 ml bottle (or 4.5 ml to each 340 ml bottle).
- Once you have primed each of your bottles, fill them with your fermented beer.
- Seal your bottles and give them a good shake.
- Leave the bottles in a warm place (about 20°C is good) to condition for at least a week.
- After a week, put one of your bottles in the fridge for a few hours and try your beer. If it is still not properly carbonated, leave the rest of the bottles for another 2 days before trying again.

Note: because we have naturally carbonated the beer it is completely normal to have a small layer of sediment at the bottom of the bottles