

# Muntons Mountmellick Canada Range

*Recipe to brew 23 litres (6 US gallons)*

1. Remove the label from the can and keep for instructions. Meanwhile, start sterilising your fermenter and stirrer.
2. Stand the can in hot water for 5 minutes to soften contents. Then start boiling 3½ litres of water.
3. Open the can and pour the contents into your cleaned and sterilised fermenter.
4. Add the 3½ litres of boiling water to the fermenter and then add 1kg (2.2lbs) of corn sugar.
5. Thoroughly mix the contents of the fermenter to fully dissolve the sugar and the malt extract.
6. Add cold water to bring the volume up to 23 litres (6 US gallons) total – this should take an additional 17½ litres of cold water.
7. Stir well and then sprinkle in the yeast supplied and stir once again.
8. Cover the fermenter, place in a warm area (18° -21°C) and leave to ferment.
9. Fermentation will be complete when bubbles cease to rise (usually 5 to 6 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1008°.

## Bottling

1. Sterilise your beer bottles with a good quality cleaner/steriliser and rinse thoroughly with water.
2. Add ½ teaspoon of corn sugar to each beer bottle and syphon the beer off the sediment into the bottles, filling the bottles to within 1 inch from the top.
3. Cap the bottles with crown caps and then store for 5 days in a warm area to encourage carbonisation before moving to a cooler area.

## Drinking

After about 14 days your beer should be clear and ready for drinking. Depending on the style of beer you have brewed you may prefer to chill the beer first, then open the bottle and pour carefully to avoid disturbing the sediment. We would advise you to rinse out your bottles immediately, which will make your next bottle washing session much easier.

Remember, your beer is a “living” beer and will continue to improve for months.

