

# WOODFORDE'S WHERRY

## BREWING STARTER KIT

### Brewing Instructions

ABV approx. 4.5% Brews 40 UK Pints

- 1: Remove equipment from the box and check that all of the components are there.
- 2: Clean and sterilise all beer-making equipment prior to use. Stand cans in hot water for 5 minutes, dry the cans then open and pour can contents into the sterilised fermenter.
- 3: Add 3.5 litres (6 pints) boiling water to the fermenter, rinse out the cans (warning: the cans will be hot) before topping up to 23 litres (40 pints) with cold water and thoroughly mix to ensure all contents are fully dissolved.
- 4: Sprinkle the yeast onto the surface, cover the fermenter and leave to stand in a warm place for 4-8 days (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°).
- 5: Sterilise the pressure barrel then add 100 grams of sugar. Siphon the beer into the barrel then firmly screw on barrel cap. Next place the barrel in a warm place to stand for two days then move to a cool place for 14 days or until the beer has cleared. Your beer will now be ready to drink.
- 6: When the speed of dispensing your beer from the barrel slows, more pressure may need to be added to the barrel to aid the dispensing process. Replace the standard cap on the barrel with the cap containing the brass valve. Place the CO<sub>2</sub> bulb into the bulb holder and screw the holder to the brass valve. You will hear a hiss as the gas enters the barrel through the valve. Once this stops it is safe to remove the bulb.

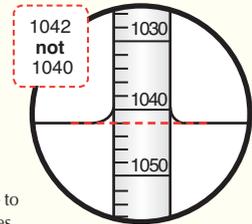


### HOW TO USE A HYDROMETER

A hydrometer is basically a weighted float which is calibrated to measure the density of a liquid. For beer, wine and cider making, the hydrometer is used to measure the amount of sugars available for your yeast to ferment into alcohol. As your fermentation progresses these sugars are converted into alcohol which is thinner than water and therefore your hydrometer will sink further into the liquid giving a lower reading.

**Please note:** A hydrometer is a delicate device, made from glass so please handle carefully. Only hold the hydrometer by the top of the stem - when it is being held vertically.

- Make sure the hydrometer and trial jar are clean and sterilised.
- Ensure that the liquid to be tested is at room temperature then scoop some of your beer, cider or wine into the trial jar taking care to avoid the formation of air bubbles.



- Carefully slip the hydrometer into the liquid in the trial jar, holding it at the top of the stem until it floats.
- Record the reading.
- Please note from the diagram the correct way to read the scale.

### THE ABV FORMULA

The scale on the hydrometer shows the Specific Gravity (SG) of the liquid (SG is sometimes called the Starting Gravity or OG, Original Gravity). By recording the SG at start of fermentation and at the end of fermentation (Final Gravity), it is possible to calculate the approximate alcoholic strength of your beer, wine or cider as % Alcohol By Volume (ABV). Alternatively, use the following formula;  $ABV = SG - FG \times 0.129$