

Andy Capp Flo's Golden Ale, Andy's Ale and Chalkie's Best Bitter

Brewing instructions

ABV approx. 4.5% Brews 40 UK Pints

1. Place the two cans in hot water for 5 minutes to soften contents.
2. Open the two cans and pour the contents into a clean and sterilised fermenter.
3. Boil 6 pints (3.5 litres) of water and add to the fermenter.
4. Mix thoroughly to ensure that the malt extract is completely dissolved.
5. Add 29 pints (16.5 litres) of cold water to bring the volume up to 5 UK gallons. Stir well and sprinkle in the yeast supplied.
6. Cover the fermenter, place in a safe area at room temperature, 18-21°C (65-70°F) and leave to ferment.
7. Fermentation will be complete when the bubbles cease to rise (usually after 7-8 days), or if you use a hydrometer, when the gravity remains constant at a figure below 1014°.
8. Syphon the beer (avoid disturbing the yeast sediment) into strong bottles or pressure barrel. **CAUTION** use only reusable beer bottles. One trip/ non-reusable bottles are not adequate to withstand conditioning pressure.
9. Add 1/2 teaspoon of light Spraymalt per pint to each bottle, or a maximum of 3oz (85 grams) per 5 UK gallon pressure barrel. Sugar may be used instead.
10. Cap and seal the bottles or barrel securely and stand them in a warm place, 18-21°C (65-70°F), for 2 days.
11. Finally, move to a cool place for at least 21 days, or until the beer is clear, before drinking.

