

## Muntons Premium Gold Brewing instruction

*ABV approx. 5% Brews 40 UK Pints*

1. Clean and sterilise all beer making equipment. Stand cans in hot water for 5 minutes to soften contents then pour can contents into the sterilised fermenter.
2. Add 3.5 litres (6 UK pints) boiling water. Add 16.5 litres (29 UK pints) of cold water to bring the volume up to 23 litres (40 UK pints, 6 US Gallons) and thoroughly mix to ensure all contents are fully dissolved.
3. Add the rehydrated 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 and add ½ a teaspoon of light Spraymalt per pint to each bottle, or a maximum of 85 grams (3oz) per 5 UK gallon pressure barrel. Sugar may be used instead. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place or until the beer has cleared.

