

SuperBatch Instructions



In a pot that has a capacity to hold approximately 10 litres, pour the contents of the SuperBatch beer kit with 2 to 3 litres of warm water and bring to a boil, stirring frequently. Allow to simmer for 5 minutes, stirring occasionally.

Pour approximately 10 litres of cold water into a sanitized primary fermenter. Add the contents of the pot and stir vigorously. Add cold water, until a total of 23 litres is reached, making sure that the temperature does not exceed 26°C (79°F). Take a density reading with a hydrometer and take note of the reading. Sprinkle the yeast on the surface of the mixture and cover the pail with a loose fitting lid. Let it ferment in a room where the temperature is consistently between 18 to 24°C (66 to 75°F).

Once the density has reached 1.016 or less, after 4 to 7 days of fermentation, siphon the beer into a sanitized carboy and attach an airlock (half filled with water). The beer will remain in the carboy for about two weeks.

In a sanitized fermenter, mix 230 g (8 oz) or 1 ½ cups of dextrose to ½ cup of boiled water to make a syrup. Siphon the beer from the carboy into this fermenter and stir gently to dissolve the sugar into the beer. Bottle immediately.

Store the bottles at room temperature (19 to 24°C/68 to 75°F) for two weeks, then move them to a cool dark place, if possible. The beer will improve with a few weeks of ageing. Enjoy!



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