

## Using the Starter Kit for Making Beer and/or Wine

### Before starting:

- Make sure that the ambient temperature where you plan to ferment is stable and between 19-25°C. This room also needs to be relatively clean (not too much airborne dust and dirt).
- Make sure to clean the surfaces (counter or table) where you will be making your beer or wine, as well as thoroughly cleaning your hands.
- Carefully read the instructions that come with the beer or wine kit that you are planning to make.

**Note:** It is important to note that cleaning and sanitizing do not mean the same thing and are not interchangeable. *Cleaning* is removing dirt, stains and foreign matter with an appropriate cleanser and rinsing is a must. *Sanitizing* reduces undesirable microorganisms to negligible levels, but must be done on a previously cleaned surface. Most sanitizers used in the beer and wine making industry do not require rinsing.

### **DAY ONE**

Step 1: If the bucket (primary fermenter) is new or has previously been cleaned, rinse it and the lid out with water to remove surface dust and dump out the water. Add the sanitizer as per the instructions and swish it around to make sure that every part of the surface has been touched by the sanitizing solution. Also sanitize the other items needed on day 1: Hydrometer, spoon and lid of the bucket.

Step 2: Follow the Day One instructions for the kit that you are making and pour the wort or must (what beer and wine are called before they are fermented) into the primary fermenter. Add water to the 23 liter mark, if necessary for your kit, while making sure that the final temperature reading is between 18-25°C. Stir vigorously with the spoon to make sure that everything is well mixed together and to aerate the wort or must – the yeast needs lots of oxygen on day one.

Step 3: Take a density reading with the hydrometer and write down the results for future reference.

Step 4: Add the yeast to the wort or must and DO NOT STIR.

Step 5: Place the lid loosely (do not snap it shut) on the primary fermenter. This will allow CO<sub>2</sub> that is formed during fermentation to escape freely but will prevent dust, etc. from falling in. Make sure that this fermenter is then placed on a table or counter.

### **AFTER THE ACTIVE FERMENTATION**

Step 6: After the recommended time for the kit that you are making, take another density reading to make sure that the appropriate final gravity is obtained (refer to the instructions that came with your kit) before moving on to the next step.

Step 7: Once the final gravity is obtained, sanitize a clean carboy, bung, airlock, auto-siphon and siphon tubing.

Step 8:

- Place the sanitized carboy on the ground below the primary fermenter.

- Remove the lid on the bucket and insert the auto-siphon, about midway in the liquid, making sure that the flexible tube and the anti-sediment tip are attached.
- Place the end of the flexible tubing into the carboy, making sure that it touches the bottom, to minimize splashing and oxygenation.
- Pull and push once on the auto-siphon to create the vacuum and allow the beer or wine to transfer from the bucket to the carboy.
- Allow the auto-siphon to settle down to the bottom of the primary fermenter.
- Tilt the bucket slightly near the end to try and get the most liquid possible, while leaving the sediment behind.

Step 9: Attach the airlock to the bung, remove the lid, fill the airlock halfway with water and put back the lid. This will allow CO2 to escape freely through the water and small holes in the lid but will prevent oxygen from getting into the carboy. Attach the bung to the carboy and lift it off the ground onto a table or counter.

Step 10: Thoroughly clean the primary fermenter with the appropriate cleaner and put it away for future use.

Step 11: Follow your kit's instructions for how long it needs to remain in the carboy. It will be about 2 weeks for a beer, but other steps will have to be done over a few more weeks for a wine.

## **BOTTLING**

Step 12: Thoroughly clean (with the appropriate cleaner) all of the bottles needed to bottle 23 liters of beer or wine. (This step can be done prior to bottling day.)

Step 13: Sanitize (with the appropriate no rinse sanitizer) all of the bottles needed, the beer caps or wine corks, the auto-siphon, tubing and bottle filler. If you are making beer, you will also have to sanitize the primary fermenter.

Step 14: *Beer only – Skip to Step 16 if you are making wine.*

Add the bottling sugar to the sanitized primary fermenter and dissolve it with about a cup or so of pre-boiled and cooled water. Stir to dissolve, making a sugar solution. This is what will be creating the carbonation in your beer.

Step 15: *Beer only.* Place the primary fermenter on the ground in front of the carboy. Siphon the beer from the carboy to the primary fermenter, making sure that the flexible tubing is placed into the sugar solution, so that it mixes as it siphons and also to minimize oxidation. Lift the bucket onto a table or counter. You will then be bottling from the bucket. Thoroughly clean the carboy and store for future use.

Step 16: *Beer and Wine.* Attach the bottle filler to the end of the tubing of the auto-siphon. Place the auto-siphon in the bucket for beer (without the anti-sediment tip) or in the carboy for wine (keeping the anti-sediment tip).

Step 17: Insert the bottle filler into a clean and sanitized bottle. Start the auto-siphon; the bottle will now be filling. Lift the bottle filler to stop the flow when the bottle is full to the top. Remove and repeat for the next bottle, etc.

Step 18: Cap or cork your bottles and store according to the instructions for the kit that you are making. Then enjoy!

*La Cachette du* **Bootlegger**

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