

## **Brewery in a Bag – New Instructions.**

### **STEP 1**

- Unfold the bag from the tube and open/stretch out the bottom of the bag as much as you can, this helps the malt extract move within the bag.
- Lay the Brewing Bag on a hard surface, unscrew the white cap and remove the tamper-evident seal.
- Fill a measuring jug with 4 pints of lukewarm water (18-25°C or 64-77°F). Pour the water into the spout at the top, replace the white cap and gently shake the bag to dissolve the malt extract, taking care to avoid the mixture from spilling out.

### **STEP 2**

- Unscrew the white cap.
- Open and pour the contents of the yeast into the Brewer's Bag.
- Top up the bag with a further 19 pints of lukewarm water, making 23 pints in total. Please note: there are 2 pints of extract already in the bag bringing the total number of pints to 25.
- You may wish to keep the white cap as this can be used later for advanced carbonation

### **STEP 3**

**NEW INSTRUCTION: Please ensure that the spout is perfectly clean and free from any of the extract. Gently Push the supplied valve into the spout.**

The bag should now be placed in an ambient environment (18-25°C or 64-77°F), making sure it is in an upright position on a hard surface and the base is fully extended allowing it to stand firm. Do not place the bag close to a worktop edge. If you do not extend the base, the bag may topple. Stand in a sturdy container if uncertain. The bag may tilt a little at first, but over the next 3-4 days the bag will inflate and become firm as the beer ferments. After about a week, move the bag to a cool environment (15-18°C or 59-64°F). Try to avoid further moving the bag as this could unsettle the brew.

**To avoid disappointment with toppled brew bags, place in a bucket for safe storage whilst the beer brews out.**

### **STEP 4**

After a minimum of 30 days (times may vary depending on the temperature of the environment), your beer will be ready to serve and enjoy. It will keep in excellent condition for around 4 weeks. Draw off and discard a small amount of beer to check its clarity. If at this point it is not clear enough, leave it to condition further as it will become brighter over time. BiB Craft beer is very similar to "straight from the barrel" beer in that it holds a small amount of carbonation. It is not intended to replicate gassy canned and bottled beer.