

HOMEBREWING INSTRUCTIONS

Making your own HORAL, the home-made beer of Bruntál

... You can also download in PDF format from our web site www.sladovnabruntal.cz

KIT CONTENTS: lower-lid – brewer's yeast (6 g); box – malt extract ± 1,680 g; removable box bottom – hops (11 g) and these instructions

Dear customer,

Welcome to the homebrewers' family. Our product builds on an old Czech homebrewing tradition. By following a very simple process, you will be able to brew, depending on the required gravity, 9 up to 11 litres of a good Czech yeast beer. Your success requires adherence to one basic rule: all the tools you use must be kept clean.

Homebrewing tools:

- 15-litre pot (the wort may be boiled in two parts when using a smaller pot)
- Fermenter with an approximate volume of 15 litres (pot, bucket or plastic container)
- Mixing spoon
- Rubber tube
- Bottles with an airtight screw-on cap (preferably plastic PET bottles used for non-alcoholic beverages)

When preparing the tools, use only hot water instead of detergents since they reduce the beer's foaming power.

Making wort (from sweetwort)

1. Open the closure to find a sachet of brewer's yeast underneath. Put it aside for later use during wort fermentation. Remove the lower-lid. Pour the liquid malt extract into the pot, adding 9 up to 11 litres of drinking water (the amount of water determines the product gravity, see the table below) and stirring the mixture thoroughly.

Required beer	Total volume of added water
10°, at least 2.8% of alcohol	11 litres
11°, at least 3.0% of alcohol	10 litres
12°, at least 4.2% of alcohol	9 litres

2. Bring the mixture to boil while stirring it the whole time, add the hops and simmer it for 90 minutes (it is necessary to stir it thoroughly).
3. If no pot with a minimum volume of 15 litres is available, you may boil the wort in smaller pots. In this case, make sure to put only a proportionate amount of the hops and malt extract into the pots.
4. Allow the wort to cool down.
5. Meanwhile, prepare a perfectly clean fermenter.
6. Carefully pour the boiled wort into the fermenter so that the sludge remains at the bottom of the pot. A rubber tube should preferably be used. The deposited sludge must not be allowed into the fermenter.

Fermentation process

1. Mix the sachet of brewer's yeast contents well with 2 decilitres of cooled wort. The wort temperature should not exceed 20°C. A higher temperature has an adverse effect on the yeast growth.
2. Pour the mixed yeast into the wort in the fermenter, stirring it thoroughly. The wort temperature in the fermenter must not exceed 20°C.
3. Cover the fermenter with a breathable fabric (to allow the wort to breathe).
4. Strong fermentation will begin within a day, producing thick foam. Skim the foam with a clean mixing spoon on the third day of fermentation. Avoid stirring the contents!
5. The production of new foam will end after about 4 to 7 days of fermentation (the time depends on the outside temperature that should be constant and not above 20°C, preferably ranging between 15 and 20°C); the young beer will no longer taste sweet and will begin to clarify. Adherence to the above temperatures greatly influences the quality of your beer.
6. After the primary fermentation has ended, remove the residual foam with a clean mixing spoon.

Maturation

1. Transfer the young beer from the fermenter into secondary fermentation bottles, preferably by using a tube so that the yeast deposited in the fermenter is not poured into the bottles. We recommend using PET bottles for non-alcoholic beverages, with a screw-on cap. Make sure the bottles are thoroughly clean and the caps airtight.
2. Leave a minimum clearance of 5 cm above the fill level in the bottle since the maturation produces carbon dioxide. Add a teaspoonful of crystal sugar into each bottle. Close the bottles tightly and shake them to dissolve the sugar.
3. The secondary fermentation in bottles should not take place at temperatures above 20°C.
4. The beer will clarify after about 14 days. A light haze in the beer does not affect its quality. The yeast deposits at the bottom and carbon dioxide creates pressure in the bottles. So, you must use bottles with airtight screw-on caps in order that the beer is well saturated with carbon dioxide.
5. Before consumption, cool the bottle in a fridge. Before serving the beer, carefully turn the screw-on cap a bit to reduce the pressure in the bottle, thus preventing the foam from escaping.
6. When stored at a lower temperature, the beer will last for over 10 days.

Conclusion

When the brewing is complete, make sure to thoroughly wash all tools for future use. By following these instructions and paying special attention to the cleanliness of tools and recommended temperatures, you will brew an excellent Czech yeast beer. You will take great pride in serving your quality homebrewed beer.