



Better brew

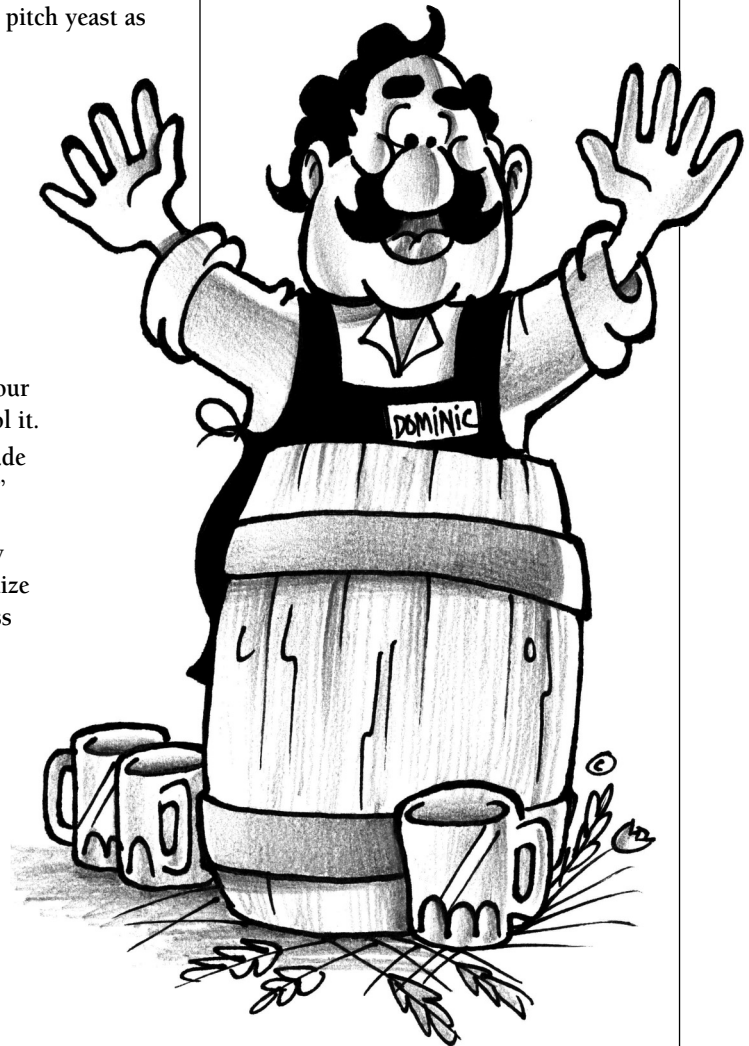
HELPFUL HINTS

Here are a few simple, yet effective tips that will insure excellent beer.

- Maintain sanitation throughout the brewing process, especially when wort temperature falls below 160°F (71°C).
- Scratched surfaces on plastic brewing equipment harbor bacteria. Discard worn, badly stained and scratched primary fermentors and siphon hoses.
- Do not immerse anything in the cooled wort. Wooden spoons or hands can be a disaster.
- Do not suck on siphon hoses. Instead, fill the hose with water in order to begin siphoning. If you're a traditionalist then gargle with brandy before sucking.
- Clean secondary fermentors immediately after each use.
- Remove stains with a bottle brush or with a bleach and water solution, overnight.
- Use a fermentation lock correctly. Keep it filled with one inch of water.
- Avoid undue lagering at temperatures above 60°F (16°C). Two to four weeks is usually adequate for secondary fermentation at room temperature.

- Rinse bottles immediately after each use.
- Inspect bottles for stains. Remove with a bleach soak if necessary.
- Boil priming sugar with water.
- Boil bottle caps. (metal caps only)
- Cool your wort and pitch yeast as soon as possible.
- Aerate your wort in order to enhance fermentation.
- Siphon quietly. **DO NOT AERATE OR SPLASH YOUR BEER ONCE FERMENTATION HAS BEGUN.**
- Do not add ice to your wort in order to cool it.
- Avoid using low grade plastic "cubitainers" for secondary fermentations. They are difficult to sanitize and oxygen will pass through the plastic into the beer.

**Taken from
"The Complete Joy
of Home Brewing" by
Charlie Papazian**



Make Your Own Beer and Wine... At Home, Naturally!

BELLS CORNERS 613-721-9945 OTTAWA 613-722-9945 ORLEANS 613-590-9946