



THINK DRINK...THINK YOUNG'S
BREWBUDDY
40 PINT BITTER KIT



Technical Data
For Experienced
Brewers

Colour:
27 - 33 EBC
Bitterness:
45 - 55 EBU
OG:
1040 - 1043°
Extract Solids:
80 - 83%
Extract Value:
310L¹/kg

These are typical
values only - changes
to the brewing
procedure or practice
may alter the end
product.

Suitable for Vegetarians
and Vegans

Best Before End Date:
Batch Code
see base of can

BREWBUDDY

40 PINT BITTER KIT

- Makes up to 40 pints of delicious pub style Bitter
- Simple and easy - Just add sugar and water!
- Easy to follow instructions on reverse of label
- Equipment checklist on reverse of label

(all equipment needed to make this kit is available in the Brew Buddy Starter Kit Range - see reverse for details)

BITTER



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BREWBUDDY
40 PINT BITTER KIT



Ingredients
Malted Barley
Water
Brewers Yeast

1.8kg e
*ABV 4.5%

*(Approximate when made as instructed)

Product of the UK
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Bradley, Bilston, West Midlands.
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www.youngsgroup.co.uk



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Young's Brew Buddy Bitter

Items needed to start brewing....

BREWING ITEMS NEEDED	USAGE	WHERE ARE THESE AVAILABLE	Users Checklist ✓/X
25 litre bucket and lid	Made out of food grade plastic, which will hold up to 5 gallons (40 pints).	Brew Buddy Starter Kit Range or Home Beer Store	
Steriliser	It is essential that every time you brew you thoroughly clean each piece of equipment.	Brew Buddy Starter Kit Range or Home Beer Store	
Hydrometer	To test that fermentation has completed	Brew Buddy Starter Kit Range or Home Beer Store	
Syphon set, including tubing, trap and bucket clip guide	For drawing off fermented beer from the bucket into either a pressurised barrel or beer bottles	Brew Buddy Starter Kit Range or Home Beer Store	
Sugar and Tap Water	1KG of Beer Kit Enhancer / Brewing Sugar or 1KG of ordinary white sugar.	Home Beer Store Convenience Store	
A Pressure Barrel which will hold up to 5 Gallons (40 pints). or Beer Bottles with crown caps (and labels if you wish to impress your friends).	Both used to dispense finished beer. If using beer bottles with crown caps, a "two lever capper" will be required	Home Beer Store	
Optional Item Thermometer	To test the temperature of your brew	Home Beer Store	

It is well worth investing in our Brew Buddy Starter Kit, which provides you with all the equipment to make up to 40 pints of your favourite brew again and again.



Brewing Instructions to make 23 litres

NB: In the note of any enquiries please note down the number on the base of the can.

- 1.) Remove the label and stand the can in hot water for 5 minutes to soften the contents. Whilst the contents are softening boil 3.5 litres (6 UK Pints) of water.
- 2.) Open the can and pour the contents into your cleaned and thoroughly sterilised fermenter (25 litre bucket).
- 3.) Add the boiling water to the fermenter (25 litre bucket).
- 4.) Add 1kg of sugar (brewing sugar is favourable - available in home beer and wine stockist). Normal granulated sugar can be used.
- 5.) Mix the contents thoroughly to dissolve the sugar and malt extract.
- 6.) Add 19 litres (33 pints) of cold water to bring the volume up to 5 gallons. Stir and leave to stand until the temperature reaches 18 - 21°C.
- 7.) Sprinkle the yeast supplied and stir.
- 8.) Cover the fermenter (25 litre bucket) with the lid and place in warm area at between 18 - 21°C. Now leave to ferment.
- 9.) Fermentation will be complete when bubbles have stopped rising (between 4-6 days). Alternatively you can check that fermentation has stopped when your hydrometer reading is constant for 3 days.
- 10.) Syphon the beer into either a pressurised container or beer bottles, being careful not to disturb the sediment trap at the end of the tubing and the bucket bracket to guide the tubing will help. The sediment trap fits onto the end of the tube ensures that you can lower the tube just above the sediment. The bracket clips into the side of the bucket and allows you to carefully move the tubing.
- 11.) Add half a teaspoon of sugar per pint to each bottle (or a maximum of 85 grams 3 oz, per 5 UK gallons pressure barrel).
- 12.) Cap and seal the bottles/apply the cap to the pressure barrel and stand in a warm place for two days.
- 13.) Move the bottles or barrel to a cool place for 14 days, or until the beer is clear before drinking.

ENJOY!



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For details about where to get hold of a Brew Buddy Starter Kit or locate your nearest home beer store please contact Young's Ubrew on: 01902 353352 or email enquiries@youngsgroup.co.uk. Our customer service desk will put you in touch with your nearest stockist.