



KINGDOM

BREW KIT

BREW GUIDE

GETTING STARTED BY YOURSELF

1. PREPARATION

Thank you for choosing the Kingdom Brew Kit. We are going to work together today so you can enjoy your own beer in a few weeks' time.

To get off to a good start, first check your pack to see if all the necessary items are present. Make sure you also check the list of materials that you need to provide yourself.

Start by cleaning all your materials with the OXI cleaner. Dissolve 1 bag of Chemipro OXI® in 5 litres of lukewarm water.

Bottles also need to be cleaned when bottling. To do this, use the 2nd bag of Chemipro OXI® and again dissolve it in 5 litres of lukewarm water.

Ready, set, brew!

2. MASHING

We mash in various temperature stages. Keep a close eye on them. The steps below are standard steps. For your brewing process, use the brewing schedule included in the kit.

Mashing step	Temp.	Time
1. Protein rest	53°C	10 min.
2. Beta-amylase	63°C	25 min.
3. Alpha-amylase	73°C	25 min.
4. Mashout	78°C	5 min.

In a large 10-litre pot, heat 5 litres of brewing water to 53°C. At this time, add the milled malt and bring it back to this temperature on a low heat.

It is now important to follow the mash schedule. When doing so, make sure that your heat source is not too high and stir your mash regularly.

You can also place your mash in a brew bag, which you can order using the QR code at the end of this guide. Here you will find all sorts of materials to make your brew day easier.

3. FILTERING

After mashing, we are ready to filter. We now lauter the sweet wort from the draff or spent grain and set to work with the wort. You can use the draff as fodder or to bake bread.

Take a large colander and place it over a 2nd 10-litre pot. In the meantime, heat 2 litres of sparging water to 80°C.

Carefully pour your mixture into the colander. Do this very gently and allow the mass to spread nicely.

4. RINSING/SPARGING

During mashing, you converted starch from the grains into sugars. Of course, most of this is already in your wort, but there are definitely some residual sugars in your draff. And sugars mean alcohol in the final product.

We use the sparging water for sparging. Use a slotted spoon to 'rain' your sparging water over the draff. This will ensure a higher yield from your preparation.

5. BOILING

Time to boil the wort. Add hops and herbs during the boiling process. The hops not only ensure the bitterness, but also the preservation of your beer. The timing of the hop addition(s) is important. Hops added early in the boiling process make your beer bitter. If you add more hops in the last 15 minutes, you can use an aroma hop and add extra flavours to your final beer.

Make sure your wort has a nice rolling boil.

Protein foams during boiling, especially at the beginning of the boiling process. This is not a problem, and you can possibly limit this by sprinkling or spraying water over it with a plant sprayer.

After boiling, you should have about 5 litres of wort left.

6. COOLING

After the boiling process, you have a sterile wort. From this point on, it is very important to clean all your materials properly and keep them free from infection. Make sure to place your materials on a clean surface. To continue working with the wort, you first need to let it cool to approximately 20°C.

The easiest way to do this is to place your cooking pot in an ice bath. This will make the cooling process as quick as possible.

7. TRANSFER

The wort is now very susceptible to infections that could spoil your beer, so always use sterile material to avoid possible infection.

Use a sieve again to transfer your chilled wort to your fermenter. It's okay if it splashes slightly, the yeast will benefit from the oxygen you generate. Whatever you do, make sure that no hop residue is left in the fermenter.

8. FERMENTING

To start fermentation, you must pitch the yeast. To do this, sprinkle the yeast into the bucket and seal tightly. Half fill the airlock with water and then insert the airlock into the hole with the gasket in the lid. The yeast works hard to convert the sugars into alcohol and carbonic acid. This airlock prevents air from entering the wort and allows carbonic acid to exit the bucket. Check your airlock regularly. If you do not see any activity here, the bucket may not be properly closed.

Place the bucket in a room with a constant temperature of 18 to 23°C. After 24 hours, your yeast will be fully active and your airlock will bubble nicely. It is now very important to leave the yeast alone to do its work. Absolutely do not open the bucket; the inflow of oxygen increases the risk of oxidation. After about 5 days, your airlock will calm down and the primary fermentation is over. Secondary fermentation takes another 7 days.



9. BOTTLING

You can order the necessary materials using the QR code at the end of this guide. There you will find all the materials that will make your bottling day easier.

After 2 weeks, fermentation is complete and you can start bottling your beer. Make sure to wait until the airlock is completely inactive.

At that point there is almost no carbonic acid in your beer. To obtain that, you need to re-ferment in the bottle. To do this, warm 100 ml of water in a pan and dissolve 8 grams of sugar per litre of wort in it. Add this to your fermentation bucket and chill for a week. This will cause the yeast residue to sink to the bottom of your bucket.

Thoroughly clean your bottles with OXI and rinse them with clear water. You can dispense straight into the bottles from the fermentation bucket using the spigot. Close the bottles using crown caps and the crown capper.

Leave the bottles in a warm spot for at least 2 weeks.

Refermentation allows CO₂ and a little extra alcohol to be formed in your beer.

As an alternative to refermentation, you can also order handy carbonation drops from our website, which contain the exact amount of bottling sugar required to carbonate 1 bottle. If you do this you can skip the step of adding sugar.

10. WAIT, WAIT, WAIT

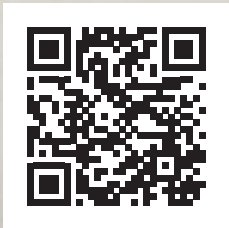

Your beer also needs warmth for refermentation, so leave it at room temperature for at least 2 weeks. This forms the carbonic acid and gives it time to bind to the beer. The longer you can be patient, the better your beer will be. You can drink your beer after 2 weeks, but its flavour will be much better after 4 weeks.



**ENJOY YOUR
HOME-BREWED
BEER AND SPREAD
THE WORD TO YOUR
FRIENDS!**







The necessary materials
can be ordered using this QR code



BREW FERN