

# TRIPLE SPIRITS

## DIY REFILL KIT

### Instructions

1. SANITISE SANITISE SANITISE! Make sure all equipment and Fermenter is sanitized and clean. This is no1 rule for brewing.
  2. Add Hot geyser water to fermenter up to 20L
  3. Add the dry malt extract powder and the liquid malt extract syrup to the fermenter and stir till 100% Dissolved with no clumps.
  4. Add Water to casserole or pot and get temp up to boil. (About 3Litres)
  5. Add Hops (green pellets) to casserole and boil for 60min.
  6. Add the hops water to the fermenter through a strainer and stir.
  7. If needed Top up Fermenter with cold water to 23L.
  8. Close fermenter and leave to cool down to room temp.
  9. Make sure Temperature of wort is below 27 degrees then pitch(sprinkle) full pack of yeast and nutrients over the wort. Then seal fermenter. And leave for 5 days.
  10. Day 5 Start measuring wort with Hydrometer. You want the wort to ferment out to a gravity of 1.011 on the hydrometer.
  11. Once you've reached the specific gravity of 1.011 its time to Bottle your brew in to sanitized Beer bottles.
  12. Take around 1 tee spoon about 5ml of normal white sugar decant into the beer bottle, and fill up your beer bottle with your beer out of the fermenter. Cap the beer bottle. The Ratio is for standard 440ml bottle.
  13. Store Bottle of beer out of sunlight at room temperature for 2 weeks. Chill the beer in the fridge OPEN and **ENJOY!!!**
- If you need help you can mail [Info@mrdistil.co.za](mailto:Info@mrdistil.co.za) or phone the office