

Tom Caxton Range

Brewing Instructions

Brews 40 UK pints

1. Stand the can in hot water for 5 minutes to soften the contents. Then start boiling 3.5 litres (6 pints) of water.
2. Open the can and pour the contents into your cleaned and sterilised fermenter.
3. Add the boiling water to the fermenter.
4. Add 1kg of sugar (preferable brewing sugar).
5. Thoroughly mix the contents to dissolve the sugar and malt extract.
6. Add 19 litres (33 pints) of cold water to bring the volume up to 5 UK gallons. Stir and leave to stand until temperature reaches 18-21°C.
7. Sprinkle the yeast supplied and stir.
8. Cover the fermenter and place in a warm area at 18-21°C and leave to ferment.
9. Fermentation will be complete when bubbles have ceased to rise (4-6 days) or when your hydrometer reading is constant for 3 days.
10. Syphon the beer into strong bottles or a pressure barrel, being careful not to disturb the yeast sediment.
11. Add half a teaspoon of sugar per pint to each bottle (or a maximum of 85grams/ 3oz per 5 UK gallon pressure barrel).
12. Cap and seal the bottles and pressure barrel and stand in a warm place for two days.
13. Finally move the bottles or barrel to a cool place for 14 days, or until the beer is clear, before drinking.

To brew 36 UK pints:

Follow the same instructions as above except points **1** and **6**.

1. Use 5 pints of boiling water
6. Add 30 pints of cold water.

