

Muntons Premium Range

Brewing Instructions

Brews 40 UK pints



The following instructions are for 40 pint Muntons Premium Range kits, however, there are special instructions for Barley wine, Scottish Style Heavy Ale and Old Ale on the following page.

1. Start by sterilising your fermenter and stirrer.
2. Stand the can in hot water for 5 minutes to soften contents. Then start boiling 3 ½ litres (6 UK pints) of water.
3. Open the can and pour the contents into your cleaned and sterilised fermenter.
4. Add the boiling water to the fermenter.
5. Add 1Kg (2.2lbs) of sugar (preferably brewing sugar).
6. Thoroughly mix the fermenter's contents to dissolve the sugar and malt extract.
7. Add 17 ½ litres (31 UK pints) of cold water to bring the volume up to 23 litres (5 UK gallons). Stir and leave to stand until the temperature reaches 18-21°C (65-70°F).
8. Sprinkle the yeast supplied onto the surface of the beer (no need to stir).
9. Cover the fermenter, place in a warm area at 18-21° C (65-70°F) and leave to ferment.
10. Fermentation will be complete when bubbles cease to rise (usually after 4-6 days), or if you use a hydrometer; when the gravity remains constant at a figure below 1008°.
11. Syphon the beer into strong bottles or a pressure barrel. Be careful not to disturb the yeast sediment and only use reusable beer bottles. One trip/non reusable bottles may not be adequate to withstand conditioning pressure.
12. Add half a teaspoonful of sugar per pint to each bottle (or a maximum of 85 grams, 3oz per 5 UK gallon pressure barrel).
13. Cap and seal the bottles securely and stand the bottles or pressure barrel in a warm place for two days.
14. Finally, move the bottles or pressure barrel to a cool place for 14 days, or until the beer is clear, before drinking.



Special instructions for Barley wine:

When making Barley Wine, follow the usual instructions but only boil 3 litres (5 UK pints) of water at stage 2. At stage 7 top up 13 litres (24 UK pints, 29 US pints) with cold tap water. Stir and leave to stand until the temperature reaches 18-21°C (65-70°F). Please follow the rest of the standard recipe to complete the brewing process.

Note: The barley wine kit makes just 13 litres (24 UK pints, 29 US pints) of beer.

Special instructions for Scottish Style Heavy Ale:

Follow the usual instructions but at stage 7 top up with cold water to just 17 litres (30 UK pints, 36 US pints). Stir and leave to stand until the temperature reaches 18-21°C (65-70°F). Please follow the rest of the standard recipe to complete the brewing process.

Note: The Scottish Style Heavy Ale kit makes just 17 litres (30 UK pints, 36 US pints) of beer.

Special instructions for Old Ale:

1. Clean and sterilise all equipment. Stand can in hot water for 5 minutes. Pour the can contents into the sterilised fermenter.
2. Fill the empty can with boiling water and add to the malt extract in the fermenter – take care, the water will be hot! Add a further 4 cans of cold water then thoroughly mix to make sure all the contents are fully dissolved.
3. Stir in the yeast, cover the fermenter and leave to stand for 6 days in a warm place (between 18°-20°C, 65°-70°F). Fermentation will be finished when bubbles cease to rise (if you use a hydrometer, when the gravity remains constant between 1018°-1022°).
4. Transfer the beer into bottles or pressure barrel – DO NOT ADD PRIMING SUGAR, fermentation will continue gently which will condition the beer. Stand bottles or barrel in a warm place for two days then leave for a minimum of four weeks in a cool place or until the beer is clear.

