



Australian Home Brewing · since 1968

Your first brew day

Everything you need to know, start to finish.

You're about to brew around 21 litres of your own beer. That's roughly 55 stubbies, and every one of them made by you. Brew day is the fun bit, and it's more relaxed than you think. Take it one step at a time and you'll be fine.

Before you start

- Your fermenter, lid, airlock, tap and thermometer
- Your recipe kit and its instruction card
- No-rinse sanitiser and a big spoon
- Your hydrometer

Pick your brew spot

Somewhere out of direct sun where the temperature stays steady. A cupboard, spare room or laundry works. Your recipe card gives the right range for your beer, and if your spot runs cold, a heater pad keeps things steady.



The one rule: sanitise everything

If it touches your beer, sanitise it first. Get this right and you've done the hardest part.

Brew day, step by step

1

Sanitise

Mix your no-rinse sanitiser as the label says. Coat the fermenter, lid, airlock, tap, spoon and thermometer, then drain. No rinsing needed.

2

Make your wort

Follow the instruction card in your recipe kit. Every recipe is a little different, and only some need a boil, so go by the card.

3

Top up and check the temperature

Top up with cold water to the volume on your card and stir well. Check the stick-on thermometer against the temperature on your card. Take a hydrometer reading and write it down.

4

Pitch the yeast

Sprinkle the yeast on top. Lid on, airlock in, and carry it to your brew spot. That's brew day done. Go and tell someone you're a brewer now.



From fermenter to first pour

Brew day

Day 1

Ferment

1 to 2 weeks

Bottle

One afternoon

Condition

At least 3 weeks

Cheers

Your first pour

While it ferments

Within a day or two the airlock starts bubbling. That's the yeast turning your wort into beer. Keep it at the temperature on your recipe card and leave it alone. Fermenting usually takes one to two weeks. When the bubbling slows, take a hydrometer reading. If it's the same over 24 to 48 hours, it's finished.

Bottling day

Sanitise your bottles. Drop one carbonation drop into each 375 mL bottle, or two into a 750 mL. Fill from the tap, cap with your capper and crown seals, and store them upright at room temperature.

The wait, then the pour

Give the bottles at least three weeks at room temperature. That's when the bubbles build and the flavour comes together. Then pop a few in the fridge. Pour gently into a clean glass and leave the last bit of sediment in the bottle.

Don't panic if...

The airlock isn't bubbling. The lid might not be sealed tight. Trust your hydrometer, not the airlock.

It tastes a bit young at three weeks. Give it another week or two. It keeps getting better.

There's sediment in the bottles. That's yeast, and it's normal. Pour gently and leave it behind.

Your brew spot gets cold. Move it somewhere warmer, or add a heater pad to hold it steady.

Stuck on anything? Ask us.

We've been helping Aussies brew since 1968, and there's no such thing as a silly question. Email the team at office@australianhomebrewing.com.au