BREWING MADE BEAUTIFUL

• CELEBRATES THE CRAFT OF BREWING
• ARTISAN ALES AT HOME
• GIVES THE BREWER COMPLETE AND FLEXIBLE CONTROL OVER THE PRODUCT
• USES CRUSHED Malted BARLEY GRAIN
• BREWING TO DRINKING IN TWO WEEKS

START
HOT LIQUOR TANK
Add treated water and heat to 80°C

MASH TUN
Add grains and mix with the hot liquor to form a porridge-like consistency. Leave to mash for 90 minutes to produce ‘wort’

KETTLE
Boil the wort for 60-90 minutes, add hops for bitterness and aroma

COOLING COIL
The counterflow wort chiller cools the boiled wort from 100°C to 25°C to allow the yeast to be pitched. Cooled water is pumped around the coil removing heat from the wort. This heat is then lost in the radiator

FERMENTER
The cooled wort is transferred into the fermenter and yeast is added to start the fermentation process

SYPHONING
After 2-5 days of fermenting the beer is ready to be syphoned into bottles and left for a further 5 days to condition

FINISH

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