



SORGHUM BEER KIT | 20 LITER

SAISON



A nice fresh summertime Saison beer. Taste and aromas of white bread, dried apricots, clove, honey and straw.

KIT CONTENT

SYRUP:

2 pcs White Sorghum Syrup | 1.5 kg (2.75 kg to be used in this kit)

HOPS:

21 g Saaz
7 g Saaz

YEAST:

2 pcs Belle Saison | Lalbrew

EXPECTED OG: 1.042

EXPECTED FG: 1.005

EXPECTED ABV: 4.9%

BEER XML: Available for download at maltmagnus.se. Can be used in apps like Brewfather.

FERMENTATION TEMPERATURE: 23°C

YOU NEED:

- Cleaner and sanitizer
- Kettle or brewing equipment to boil 16 liters wort
- Fermentation equipment.
- Bottling or kegging equipment.

Equipment and ingredients can be found at www.maltmagnus.se

BREW DAY

1. Start with making sure everything in the kit is included.
2. Read through the instructions!
3. Wash and clean the brewing equipment. Do not use the same equipment used while cooking or washing up.
4. Sterilize the equipment that will be in contact with the wort after chilling. Follow the dosage instructions on your sanitizer. Your beer can get infected if this step is not done correct.

STEP 1

1. Bring 15 liters of water to a boil.

STEP 2

MASH IN - Add the **2.75 kg White Sorghum Syrup**. Stirr vigorously to dissolve.

STEP 3

BOIL - The hops shall boil for 60 minutes. Do not use lid!

Open the bag labeled **21 g Saaz**. Pour the content into the kettle. Boil 50 minutes.

Open the bag labeled **7 g Saaz**. Pour the content into the kettle. Boil 10 more minutes.

Turn off the heat / flame out!

STEP 4

COOLING – Cool the wort as rapidly as possible to around +20°C. Use spiral cooler or other cooling equipment. If you do not have any, put the fermentation bucket in a cool water bath. To up with fresh water in the fermentation bucket to 20 liters.

NOTE! Do not use any un-sanitized equipment or hands in the wort at this point!

Take a sample and measure the Oeschle value with a hydrometer and write down the result. This is the OG value.

STEP 5

FERMENTATION - Open up the yeast package with a sterilized scissors and pour the yeast into the cooled wort.

Fill the airlock and put it into the lid of the fermentation bucket.

Place the bucket on a spot keeping a temperature of +23°C.

Take a wort sample and measure it with your hydrometer, this is the FG.

Calculation ABV: $(OG-FG) \times 131,25 = ABV$

BOTTLING

BOTTLING YOUR BEER:

1. Wash and sanitize the bottles. Put the caps in a bowl with sanitizer.
2. We recommend **Carbonation Drops**. Follow the dosage instructions on the package. You can also use regular table sugar: 2-3 grams per 33 cl bottle.
3. Fill the bottles with beer and leave a airpocket at the top. Cap it and place it in room temperature for at least one week. Open a bottle and test the carbonation levels. If you think its enough, chill for a week or two. Enjoy!