



**MANGROVE  
JACK'S**

**CRAFT  
SERIES**



## INSTRUCTIONS

### IMPORTANT - PLEASE READ:

**DO NOT** throw away your pouch before reading these instructions as it contains information required to successfully complete your brew. We also recommend to take note of your kit's batch number found on the back of the pouch, in case you need to contact us about it.

The Specific Gravity (SG) reference table is available online. Scan the QR code or visit: [mangrovejacks.com/pages/sg-readings](http://mangrovejacks.com/pages/sg-readings)



1. Clean and sanitise your fermenter, lid and mixing paddle with Mangrove Jack's Cold Water Cleaner and Sanitiser (each sold separately). Refer to the instructions on the cleaner and sanitiser packaging for how to use.
2. Remove the sachets from the 'dry' compartment of the pouch and set aside for now. Pour the contents of the 'wet' compartment into your sanitised fermenter and squeeze out remains.
3. Add 3 L (3 US qt) of boiling water to the fermenter. Add either dextrose sugar, Mangrove Jack's Pure Liquid Malt Extract, Mangrove Jack's Brew Enhancer, or Mangrove Jack's Beer Enhancer (available in EU/UK only). Please refer to the label on the front of the pouch for the required amount of fermentables needed. Add any other dry additives if included (**except the hops and yeast**) and stir until completely dissolved.
4. Top up with cold tap water. Check the label on the front of the pouch as the amount of water you need to add will depend on the style of beer that you're brewing. For example if the kit makes 23 L (6 US Gal) of beer, top up your fermenter with cold tap water until it reaches 23 L (6 US Gal) and stir well. Check that the liquid temperature is below 25°C (77°F), if not then stand the fermenter in a bath of icy water to cool it down. Add the contents of the yeast sachet and stir to mix.  
**Do not add dry hops (if included) at this point, they will be required later on.**
5. Fit an airlock and grommet or bung to the fermenter lid then secure the lid, making sure the seal is airtight. Half fill the airlock 'U' with boiled water that has cooled or sanitiser solution, to protect the brew during fermentation.
6. Leave to ferment for 7 days, or when bubbling in the airlock ceases. Follow the recommended temperature on the yeast sachet, if included. Generally this is between 18-22°C (68-72°F) for hybrid lager yeast. For ale yeast, ferment between 20-23°C (67-74°F). Saison, Belgian Tripel and Kveik ales ferment higher. Saison ferments between 26-32°C (79-90°F), Belgian Tripel between 24-28°C (75-82°F) and Kveik between 20-40°C (67-104°F), optimum for Kveik being 30-40°C (86-104°F).

**NOTE: Cooler temperatures will extend fermentation time by several days and below 15°C 59°F will stop fermentation altogether. Use a heat pad to avoid extremely cold temperatures. Fermenting above the recommended temperature will reduce the quality of your beer. Also, fermenting above 20°C (67°F) may result in much shorter fermentation time, and specifically likely for kveik at 30-40°C (86-104°F).**

**7. If you have dry hops:** After 7 days, check the Specific Gravity (SG) using a hydrometer. If the SG is at 1.020 (for dextrose or Brew Enhancer) or 1.025 (for Pure Liquid Malt Extract or Beer Enhancers), or below, add the hop pellet sachet but **do not stir** (the hops will break up and disperse naturally). If the SG is higher than 1.020 (for dextrose or Brew Enhancer) or 1.025 (for Pure Liquid Malt Extract or Beer Enhancer) check again in 1 or 2 days. Do not add the hop pellets until the SG is at or below the specified (1.020 or 1.025). Once the hops have been added, replace the lid and leave to continue fermenting.

**NOTE: Dry hopping can result in small hop particles in the finished beer. You can avoid any hop particles by using a hop bag for dry hopping. However, this may result in less hop flavour and aroma in the finished beer.**

Leave to ferment for a further 2-3 days or until the airlock has stopped bubbling. Check the SG again using a hydrometer. If fermentation is complete, the SG should be approximately at or just below the SG in the table found online from the link at the start of these instructions. If not, leave to ferment for a few days longer before checking again.

**If you do not have dry hops:** After 7 days or when the airlock has stopped bubbling, check the SG using a hydrometer. If fermentation is complete, the SG should be approximately at or just below the SG in the table found online from the link at the start of these instructions. If not, leave to ferment for a few days longer before checking again.

**NOTE: The gravities displayed online are based on using dextrose brewing sugar and Mangrove Jack's Pure Liquid Malt Extract. If you use Mangrove Jack's Brew enhancer, use dextrose readings as an approximate guide, or if you use Mangrove Jack's Beer Enhancers, use Mangrove Jack's Pure Liquid Malt Extract as an approximate guide, however your SG may differ slightly. Once fermentation is complete, proceed to bottle your beer. For best results, ensure a minimum of 2 days infusion time between hop additions and bottling.**

**IMPORTANT WARNING: DO NOT BOTTLE UNTIL FERMENTATION IS COMPLETE. THE ONLY WAY TO BE COMPLETELY SURE FERMENTATION HAS FINISHED IS BY SEEING THE SAME SG READING OVER A 48 HOUR PERIOD.**

8. Use Mangrove Jack's Plastic PET or Glass Flip Top Bottles. Clean and sanitise bottles, syphon tube or bottling wand before use. Reject any glass bottles which have the slightest chips, cracks or imperfections. **Do not use non-reusable bottles.**
9. Transfer your beer into bottles leaving 5 cm (2 ") headspace (measure from the very top of the bottle). Before sealing bottles add Mangrove Jack's Carbonation Drops (replaces sugar; one drop is equivalent to 1/2 tsp of sugar). Refer to the instructions on the carbonation drops pack for the quantity to use.
10. Seal bottles and store in a warm place for at least 2 weeks before moving to a cool, dark place to clear for a further 7 days.

## SERVING & STORAGE

Your beer is ready to drink as soon as it's clear, but for a smoother beer leave somewhere cool and dark for an extra 2 weeks. Serve chilled.