

Article No. 1

Summer Brewing Tips

● Control temperature fluctuations for best results.

Finding a cool position will give you the edge for producing better beer during the summer months. Particularly avoid large fluctuations in temperature, for example avoid at all costs brewing in small metal garden sheds which can become ovens during the day and cold at night. If you can try to maintain a more constant temperature this will help the yeast to multiply in a controlled manner.

● Always ferment under airlock protection.

Guard against wild yeast contamination by ensuring the lid is not left off your fermenter for any length of time and that the water in the airlock does not dry out. Pitch the yeast as quickly as possible to establish a pure yeast fermentation.

● Sterilise all equipment before use.

I know you you've heard it before, but it is necessary to keep your equipment scrupulously clean and sterilised to prevent mould growth from stale beer. Remember to remove all O Rings in the lid of your fermenter and sterilise well in a Sodium Metabisulphite solution (or equivalent sterilising solution) The O-Rings are very porous and can harbour a lot of bacteria. Replace them often to prevent the transfer of bacteria and to ensure a good airtight seal of your fermenter.

Allow sufficient head room during the first stages of fermentation. Top up to the desired level when the initial frothing has died down. This saves your airlock from being filled with fermentation

froth, which would attract insects and vinegar flies. Replace your airlock if it does become stained, particularly the S Bend (vintage) variety which is more difficult to clean.

● Air your Fermenter.

During summer, the need for a constant supply of beer means you are probably bottling your beer and then immediately putting down a new one. Why not take the time to air your fermenter briefly in the sunlight between brews to keep it from becoming musty. A good dose of sunlight is an excellent steriliser as well. Do not however leave your fermenter in the sun for a long period as the sun could cause the plastic to become very brittle

● Water quality will affect the outcome.

If possible use filtered water. Consistently good brewing results can be expected when pure uncontaminated water is used.

● Store brewing and winemaking ingredients away from direct heat.

After purchasing your Bett-A-Brew beer packs or Austro Vino wine concentrates, store at home in a cool place and avoid leaving them in a very hot car. Exposing the yeast to high temperatures can reduce its quality and effectiveness.

It is advisable to store the Austro Vino grape concentrate in the Fridge to maintain its quality. (it is not necessary to store the yeast in the fridge except in extreme conditions and then at moderately cool temp only.) Store your bottled beer and wine away from direct heat, unnecessary fluctuations in temperature or direct sunlight.