



# Saga Premium Craft Beer Kits

## FOR THE SERIOUS HOMEBREWER

### GETTING STARTED – Please read instructions thoroughly before starting.

1. Clean and sterilize your Fermentation Bin, Lid and Mixing Paddle with SAGA Ballong og Flaskerens ensuring you rinse thoroughly with clean water.
2. Stand the malt pouch in hot water for 15 minutes to soften the extract.
3. Cut open the malt pouch and pour the malt extract into your sterilized fermentation bin, rinse out any remains using warm water and add to the fermentation bin.
4. Boil 3Ltr of water and add to fermentation bin then add the Dextrose Brewing Sugar if this is included in the kit (if not included then no Dextrose Brewing Sugar is required) and stir well to dissolve.
5. Top up to 23Ltr with cold tap water and stir well. Check liquid temperature is below 25°C then add the contents of the Beer Yeast sachet and stir gently.
6. Fit an airlock to the lid of the fermentation bin then secure lid to the bin, making sure the seal is air-tight. Half fill the airlock with water to protect the brew during fermentation.

### FERMENTATION

7. Place fermentation bin on a washable surface, it is quite normal for some foaming during the first two days of fermentation. Ensure kept at a constant warm temperature between 20 – 25°C throughout fermentation.

Good temperature control is important for beer quality and timely fermentation. Below 20°C fermentation time will be much longer; below 15°C fermentation will stop altogether. Use a Heat Pad if below 20°C. Above 25°C beer quality will be reduced.

8. After 7 days, check the specific Gravity (S.G.) using a hydrometer. If the S.G. is 1.015 or below, add the hop pellet sachet but **DO NOT STIR** (the hops will break up and disperse naturally). If the S.G. is higher than 1.015, check again in 1 or 2 days until the S.G. is 1.015 or below before adding the hop pellets. Replace the lid and leave to continue fermenting with the hops.
9. After 10 days, check the specific Gravity (S.G.) again using a hydrometer. If the S.G. is equal to or below the values shown in the table below, proceed to keg/barrel or bottle your beer. If the gravity has not yet reached the desired level, leave for a further 1-2 days before checking again. For best results, ensure a minimum of 2 days infusion time between hop additions and kegging/barrelling or bottling.

Beer style	Specific Gravity (S.G.)	Expected Fermentation time
Standard Best Bitter	<1.009	8 – 10 days
Golden Ale	<1.009	8 – 10 day
India Pale Ale	<1.005	10 – 14 days
Porter	<1.009	8 – 10 day
American Pale Ale	<1.008	10 – 14 days

Please note that the India Pale Ale will take longer to ferment than the other beer styles since it has a higher start gravity and lower final gravity.

Depending upon whether you are keggling/barrelling or bottling your beer, refer to relevant section below.

#### KEGGING/BARRELLING YOUR BEER:

- Once the S.G. has reached the specified value, siphon the beer off the sediment into a sterilized Keg/Barrel. Before siphoning, securely attach the small hop straining bag provided with the kit to the bottom of your siphon tube covering the siphon trap. Make sure to attach the hop straining bag BEFORE sterilising your siphon tube.
- Add the priming sugar sachet and stir to dissolve before leaving in a warm place to condition. **For further instruction, see Serving & Storage section below.**

#### BOTTLING YOUR BEER

These kits use complex malt extracts that can take longer to ferment out than typical extract beer kits. Leave at least 10 days to ferment or longer if below 20<sup>0</sup>C, ensure airlock is not bubbling and that S.G. reading is stable for 48 hours at or below the value shown above.

**IMPORTANT WARNING** The Specific Gravity must be stable for 48 hours before bottling. Never bottle until fermentation is complete.

**Important note:** Use only proper glass flip top or crown cap beer bottles. Reject any glass bottles which have the slightest chips, cracks or imperfections. PET beer bottles can also be used.

- Once a stable final gravity has been achieved, siphon your beer into second clean and sterilised fermentation bin. Before siphoning, securely attach the small hop straining bag provided with the kit to the bottom of your siphon tube covering the siphon trap. Make sure to attach the hop straining bag BEFORE sterilising your siphon tube.
- Add the priming sugar sachet and stir well to ensure fully dissolve before siphoning your beer into clean and sterilised bottles using a sterile siphon tube (there is no need to use the hop straining bag). Leave at least 3cm headspace in your bottles.

#### SERVING & STORAGE

Store your beer in a warm place for 2 week to condition before transferring to a cool, dark place to clear and mature. Your beer can be consumed as soon as clear, but optimum quality is achieved after 1 month. These beers are best enjoyed within 4 months of bottling but should remain in good condition for slightly longer if stored in a cool dark place. Ideally served cool at between 10 – 12 °C. For bottled beers, carefully pour off the beer into a pint glass all in one go, leaving the sediment behind in the bottle. Best results can be achieved pouring very slowly into a chilled glass.

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