



# THE BEER BARONS OF MILWAUKEE

DEDICATED TO THE EDUCATION AND ENJOYMENT OF FERMENTED MALT BEVERAGES

## **BARE BONES BASIC BREWING**

### **Part 3 - Bottling**



# EQUIPMENT NEEDED FROM THE KIT

- Carboy full of fermenting beer
- Carboy Brush
- Bottling Bucket & Bottle Filler
- Racking Cane
- Transfer Tubing
- Large Kitchen Sink or Bath Tub
- Bottle Washer
- Bottles
- Bottle Caps
- Bottle Capper
- Corn Sugar or DME
- Hydrometer
- Test Jar



# STEP 1 - SANITATION

- Most important part of the brewing process
- Always keep sanitation in mind!
- Fill bottling bucket with sanitized solution.
- Rinse Bottles.
- Fill Kitchen Sink or Bath Tub with sanitized solution and add bottles.
- Add to sink or tub - Racking Cane, Transfer Tubing, and Bottle Filler.



# STEP 2 – ELEVATE WORT CARBOY

- Gently lift Wort filled Carboy on to a counter top.
- Try to avoid disturbing Trube at bottom of Carboy.
- Walk away for 60 minutes.
- Let Wort Carboy settle, equipment & bottles sanitize.



# STEP 3 – BOIL CORN SUGAR OR DME

- Dissolve  $\frac{3}{4}$  cup Corn Sugar or  $1 \frac{1}{4}$  cup DME in 2 cups of water.
- Heat water mix to boil for 10 minutes.
- Empty Bottling Bucket of sanitized solution.
- Dump water mix to Bottling Bucket.



# STEP 4 – HYDROMETER READING

- Remove Air Lock from Wort Carboy.
- Siphon sample of Wort from Carboy into Test Jar.
- Gently put Hydrometer into Test Jar.
- Write down Estimated Alcohol Value.
  - Estimated alcohol value from Wort minus estimated alcohol value now = actual alcohol value.



# STEP 5 – TRANSFER WORT

- Put Racking Cane into Wort Carboy.
- Fill Transfer Tubing with room temp water.
- Attach one end of Transfer Tubing to Cane
- Drop other end of Tubing into Bucket bottom.
- Gravity will start siphon and begin transfer.



# STEP 6 – PREP BOTTLE CAPS

- Bring 2 to 3 cups of water to a boil.
- Add caps.
- Allow to boil for 5 minutes.
  - Boil sanitizes caps.
  - Don't boil too long, could damage caps.



# STEP 7 – FINISH

## TRANSFER AND BOTTLE

- When gurgling starts at bottom of Racking Cane, lift it up Cane and stop siphon.
- Remove Tube from Bucket and apply Bottle Filler.
- Fill bottles leaving one inch head space.
- Cap bottles using boiled bottle caps and capper.
- Use sharpie on cap to indicate beer in bottle or Avery colored dot labels.



# WHAT HAPPENS NEXT?

- Put Bottles in 68° F to 74° F location.
- Wait approximately 2 weeks.

**Chill, drink, and enjoy!**  
**Congrats On Your First**  
**Brew!**



# QUESTIONS / NEXT



Bare Bones Basic Brewing Part 3 – Bottling  
[www.beerbarons.org](http://www.beerbarons.org)