



## Bottling Directions Made Easy

Bottling the perfect beer can be a difficult task. To make the process easier, simply follow the directions below to ensure that you bottle the perfect beer.

1. Put 1 or 2 gallons of water in your bottling bucket and add sanitizer (mix according to the packet or bottle directions).

NOTE: Most sanitizer work best with COOL or WARM water, not hot.

2. In the bucket, put all of the items to be used for bottling (spoon, racking cane, hose, bottle filler, and caps). Remember that the inside of the hoses, bottle filler, and racking cane must have sanitizer run through them.
3. Measure 3/4 cup of priming sugar (corn sugar) from pack. The whole pack will more than likely over carbonate the beer. Put in a small pan and 1 or 2 inches of water and boil for a few minutes (no need to let cool).
4. Empty bottling bucket. While emptying, open the spigot on the bucket and run a little sanitizer through it.
5. Add sugar to bottling bucket and siphon beer from fermenter to bucket. Stir gently to mix sugar well.
6. Fill bottles to about 1/2 inch from the top of the bottle and cap.

Store the bottled beer at room temperature for at least 2 to 3 weeks. Try a bottle after 1 week to test its carbonation and flavor. Some beers will carbonate quicker than others, so you might be able to drink your brew earlier than you might think.

**Enjoy the best beer in the world!**