

# BOTTLING

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Before you bottle the beer, you need to mix in some priming sugar. The yeast that remains in the beer will ferment this added sugar. The carbon dioxide that is produced can not escape the sealed bottle, and it gets dissolved into the beer, creating the pleasant effervescence we know and love.

- Assemble and sanitize the bottling bucket. Assemble the bottling bucket by attaching the spigot to the bucket. Make sure the gasket is on the outside. Hand tighten the nut on the inside. Sanitize this container with a One Step solution. While sanitizing, make sure to check for leaks. If you notice a leak around the spigot, you may need to either tighten or loosen the nut. An overtightened nut can distort the gasket, causing a leak.
- Make a priming solution. Sugar will dissolve in the beer better if it is first dissolved in water. Prepare a priming solution by boiling a pint of water for 15 minutes. Add 5 ounces (about  $\frac{3}{4}$  of a cup) of corn sugar (dextrose) to the boiled water and stir it until it dissolves. Pour this priming mixture into the sanitized bottling bucket.
- Siphon the beer into the bottling bucket. Place your fermenter on the counter, and position the bottling bucket below it. Using the Auto-Siphon and the 5 foot length of 5/16" tubing, siphon the beer into the bottling bucket. Make sure the spigot is in the "off" position before you do this, or you will end up with a lot of high-quality home brewed beer all over your floor. Also make sure you rotate the spigot so it is not touching the floor. See the section titled "Siphoning" for more details.
- Attach the bottle filler. Lift the filled bucket onto a counter. Connect one end of the 3 foot length of 3/8" tubing to the bottle filler, and the other to the spigot.
- Bottle away! There is no completely drip-free way to bottle beer, so it is best to place a dish towel on the ground in the area where you will be filling bottles. To begin bottling, open the spigot to the "on" position. Place a bottle on the dish towel. Insert the bottle filler into the bottle, and push it all the way to the bottom. This will depress the valve on the bottom of the filler. Fill the bottle almost to the very top, then lift the filler up. This will close the valve on the bottle filler, and stop the flow of beer into the bottle. When you remove the filler from the bottle, you will be left with about an inch of head space, which is ideal.

If you have two people, pass the bottle to your partner, who will cap the bottle. If you are working alone, just rest a bottle cap over the filled bottle and cap it later. This will prevent dust or debris from getting into the bottle while you are working.

Capping bottles is simple. The capper has a magnet that allows you to load a bottle cap into the crimping cup. Once loaded, you can center the capper over the bottle, and push down both levers. The capper's jaws will grip the bottle neck, and the crimping cup will crimp the cap onto the bottle. You can test your capping job by trying to rotate the cap on the bottle. It should not easily rotate.

## Conditioning

Store the bottles above 60° F for two weeks to allow them to carbonate. Once they are carbonated, you may store them at a cooler temperature to prolong the shelf life.

## Drinking

Gently pour the beer into a clean glass. Watch the bottle carefully when pouring, as you may wish to leave behind the beer at the very bottom of the bottle. Yeast will collect at the bottom of the bottle & it's full of B vitamins, but it will cloud the beer. Enjoy the aroma and flavor of your handcrafted beer. Repeat as necessary.