

# Pour. Pitch. Ferment.

A working checklist for your first brew. Tick each box as you go — print it, scrawl on it, splash sanitiser on it.

## EQUIPMENT CHECK

- Food-grade fermenter (25L+ capacity)
- Airlock and rubber grommet
- No-rinse food-grade sanitiser
- Clean bucket for sanitiser solution
- Stick-on adhesive thermometer on fermenter
- Hydrometer and test jar (optional but recommended)
- Yeast (kit-supplied or selected)
- Clean lint-free cloth or paper towels
- Scissors (will be sanitised before opening kit)

## BREW DAY • STEPS 01—05

- 01** **SANITISE EVERYTHING**   
Mix sanitiser per bottle directions. Coat fermenter (inside + lid), airlock, grommet, hydrometer, scissors, hands.
- 02** **BRING WORT TO TEMPERATURE**   
Wort should sit at 18–22°C before pouring. Pull kit from fridge a few hours ahead.
- 03** **POUR THE WORT**   
Wipe pouch, open, pour the full 23L into the fermenter from a slight height to aerate.
- 04** **TAKE ORIGINAL GRAVITY (OG)**   
Sanitise hydrometer + jar. Draw sample, take reading. Expect 1.045–1.055 for Hazy Pale Ale. Write it down.
- 05** **PITCH THE YEAST**   
Sanitised scissors. Sprinkle yeast across wort surface. Don't stir. Seal immediately.

# Ferment. Confirm. Bottle.

Steps six through nine, plus a fermentation log and the moment that makes it worth it.

**BREW DAY • STEPS 06—09**

- 06 SEAL AND SET TEMPERATURE**  
Fit lid. Fill airlock with sanitiser solution to the line. Move fermenter to its spot (18–20°C target, stable).
- 07 FERMENT 10–14 DAYS**  
Leave it alone. Check airlock daily. Don't open the lid.
- 08 CONFIRM FERMENTATION DONE**  
Take FG reading. Wait 48hrs. Take another. Same number = done. Expect FG around 1.010–1.014.
- 09 BOTTLE OR KEG**  
Priming sugar (~130–150g dextrose for 20L), siphon to bottling bucket, fill, cap. Or keg + force-carbonate.

**FERMENTATION LOG**

	DATE	TEMP	AIRLOCK	NOTES
DAY 0				
DAY 1				
DAY 3				
DAY 5				
DAY 7				
DAY 10				
DAY 14				