Pitch™ & Pour

From Kit To Glass.

The complete reference for brewing beer from a fresh wort kit. Equipment list, every step in detail, the numbers you need, and what to do when something looks off. Keep this beside your fermenter on brew day.

AT A GLANCE

30–45	23L	~20L	4
MIN BREW DAY	WORT IN KIT	FINISHED BEER	WEEKS TO FIRST POUR

Before You Start

Everything you need to gather, and why each piece of it matters.

ESSENTIAL EQUIPMENT

Food-grade fermenter (25L+)
You need 25L+ capacity to leave headspace above the 23L of wort. The fermentation produces foam (krausen) that rises 5–10cm — without headspace it can blow out the airlock.

Airlock + rubber grommet
Lets CO_2 escape during fermentation while keeping air and contaminants out. Filled with sanitiser solution.

No-rinse food-grade sanitiser
The single most important purchase you'll make. Around $15–$25 AUD for a bottle that lasts dozens of brews.

Stick-on adhesive thermometer
Sticks to the side of the fermenter, shows wort temperature at a glance. Don't skip this.

Hydrometer + test jar
Optional but recommended. The only way to confirm fermentation is actually finished, and how you calculate ABV.

Quality dry yeast
Either supplied with the kit or selected by style. Sealed and refrigerated until brew day.

SANITATION RULE

Every surface that touches the wort or yeast after the kit is opened must be sanitised. Most failed homebrews fail because of contamination. Keep your bucket of sanitiser nearby through the whole brew day — if you drop anything, dunk it back in before it touches the wort.

Brew Day • Part One

Steps one through five. Sanitation through pitching the yeast.

01 SANITISE EVERYTHING

Mix sanitiser per bottle directions. Swirl the solution through every surface that will touch the wort: fermenter inside and lid, airlock, grommet, hydrometer, scissors, the spot where you'll open the kit. Contact time per manufacturer (usually 30 seconds to 2 minutes). Don't rinse afterwards.

02 BRING WORT TO TEMPERATURE

Wort should be at fermentation temperature before you pour: 18–22°C for ales. If refrigerated, pull the kit out hours ahead and let it stabilise. Wipe down the outside of the pouch before opening.

03 POUR THE WORT

Open the kit with sanitised scissors. Pour the full 23L into the fermenter from a slight height — splashing as it lands is intentional, it aerates the wort. The yeast needs that initial oxygen.

04 TAKE AN OG READING

Sanitise hydrometer and test jar. Draw a sample from the fermenter, fill the jar two-thirds. Drop hydrometer in. Read where liquid meets stem. For Hazy Pale Ale, expect 1.045–1.055. Tip sample back into the fermenter — don't drink it. Write the number down.

05 PITCH THE YEAST

Open packet with sanitised scissors. Sprinkle across the wort surface, covering as much area as possible to avoid clumps. Don't stir. Modern dry yeast from Fermentis and Lallemand can both be direct-pitched (no rehydration) as long as wort is at or above 20°C. Seal the fermenter immediately afterwards.

Brew Day • Part Two

Steps six through nine. Fermentation through packaging.

06 SEAL AND SET TEMPERATURE

Fit lid firmly. Push grommet into the lid hole. Fill airlock with sanitiser solution to the line. Move fermenter to its fermentation spot — 18–20°C, stable. Active fermentation generates heat, so the wort can run 2–4°C above ambient.

07 FERMENT 10–14 DAYS

Days 1–3: airlock bubbles, krausen forms. Days 4–7: activity slows. Days 8–14: visible activity stops but yeast cleans up by-products. Don't rush this phase. Don't open the lid.

08 CONFIRM FERMENTATION DONE

Sanitise hydrometer. Take FG reading. Wait 48 hours. Take another. Same number = fermentation complete. For Hazy Pale Ale, FG around 1.010–1.014.

ABV = (OG − FG) × 131.25. Example: OG 1.050, FG 1.012 → 4.99% ABV.

09 BOTTLE OR KEG

Bottling: dissolve 130–150g priming sugar (dextrose) in boiled water, add to sanitised bottling bucket, siphon beer in, fill and cap bottles, condition at room temp for 2 weeks, then refrigerate.

Kegging: siphon to sanitised keg, hook up CO_2 at 12–15 PSI, force-carbonate in fridge over 3–5 days.

Reference & Fixes

The numbers, conversions and quick troubleshooting you may want at hand.

REFERENCE NUMBERS

Fermentation temperature (ales)	**18–20°C**
Pitch temperature minimum	**20°C (direct pitch)**
Hazy Pale Ale original gravity (OG)	**1.045 – 1.055**
Hazy Pale Ale final gravity (FG)	**1.010 – 1.014**
ABV formula	**(OG − FG) × 131.25**
Priming sugar (20L batch, dextrose)	**130 – 150 g**
Keg force-carbonation pressure	**12 – 15 PSI**
Primary fermentation duration	**10 – 14 days**
Bottle conditioning duration	**2 weeks at room temp**
Expected finished beer yield from 23L kit	**20 – 21 L**

IF SOMETHING LOOKS OFF

Airlock not bubbling
Lid seal loose, or wort too cold. Check seal, then check temp. If below 16°C, warm gently to 18–20°C and wait 24hrs.

White foam on top day 1–2
Krausen — completely normal. Healthy fermentation. Leave it alone.

Grey film appearing late
May indicate contamination. Take a hydrometer reading and a small taste before declaring it dead. Many "infected" brews turn out fine.

Gravity not dropping
Stalled fermentation. Warm by 1–2°C, gently swirl fermenter (don't open). If nothing in a week, repitch with fresh yeast.

Beer still cloudy after cold storage
Often the yeast strain just doesn't drop out. Not a fault — common in hazy and many ale yeasts.