

Pour. Pitch. Ferment.

Nine steps to your first homebrew. Stick this to the garage wall.

01

SANITISE

Coat every surface. The most important step.

02

TEMP

18–22°C wort before pouring.

03

POUR

Splash the 23L into the fermenter.

04

READ

Take OG: 1.045–1.055 target.

05

PITCH

Sprinkle yeast. Don't stir.

06

SEAL

Lid on. Airlock in. Move to spot.

07

WAIT

10–14 days. Don't open the lid.

08

CONFIRM

Two FG readings 48hrs apart.
Match = done.

09

BOTTLE

Prime, bottle, condition 2 weeks.