

## 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.