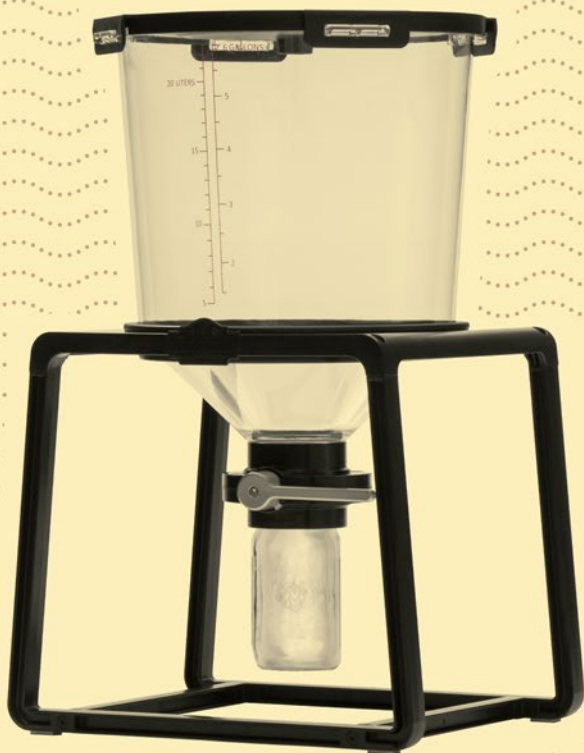


THE CATALYST

FERMENTATION SYSTEM

GUIDE TO BREWING &
FERMENTING



CRAFT A BREW



TABLE OF CONTENTS

INTRODUCTION TO CRAFT BEER	2
BEER INGREDIENTS.....	3
WHAT'S IN THE BOX.....	5
BREWING INSTRUCTIONS.....	7
SANITATION	8
FERMENTING WITH THE CATALYST.....	9
BOTTLING.....	11





INTRODUCTION TO CRAFT BEER

Craft brewing is a unique outlook on brewing that aims to formulate beer that is flavorful and distinctive rather than most beer on the market that aims to have mass appeal in order to sell the most product. This mass produced beer has cheap alternative ingredients such as rice or corn, which keep costs down but don't add to the flavor or complexity of the beer.

Craft beer is the complete opposite. Craft brewers strive to source out quality ingredients from all over the world using only the purest and most flavorful blends of malted barley, hops, water and yeast. Craft beer can also get fairly extreme, whether it is a highly hopped India Pale Ale created by adding copious amounts of the world's most potent hops or a strong Belgian ale pushed to it's alcohol limit by adding a few pounds of Belgian candy sugar. Craft beer can be an experiment in how far you can push the traditional limits of brewing to create a one of a kind beer that no one has ever experienced.



**SO ENJOY THOSE UNIQUE FLAVORS
YOU'LL EXPERIENCE WHEN TASTING
YOUR FIRST BATCH OF FRESH HOME
BREW AND REMEMBER THAT YOU
HAD A HAND IN BEING PART OF ONE
OF THE OLDEST TRADITIONS OF MAN
BY CRAFTING YOUR OWN BEER!**



BEER INGREDIENTS



GRAINS

(*Fermentation, Flavor*)

Malted barley is the primary source of fermentable sugars in brewing. When the yeast is added to the wort (unfermented beer—pronounced “wert”) they will convert these sugars to alcohol. In our kits we use quality malted barley extract that is 100% natural with no additives. Using malt extract has some advantages over brewing with all grain, the biggest being time and convenience. The all-grain brewing process generally takes 3+ hours, while extract brewing takes about 90 minutes without compromising quality or taste.

We also incorporate a variety of specialty grains into our kits which add to the complexity and color of the beer.



HOPS

(*Bitterness, Flavor, Aroma*)

Hops are used to balance the flavors in beer. Without hops, beer would be sweet, yet the bitter acids and oils in the hops help to balance the flavor profile and add aroma. Hops are grown all around the world and come in many varieties, each having their own distinct characteristics. Hops also have the benefit of acting as a natural preservative; one of the most famous examples of this is seen in the Indian Pale Ale, or IPA—style of beer. The preservative qualities of hops originally helped this highly hopped beer survive the long voyage from Britain to India and thus the popular IPA—style was born.

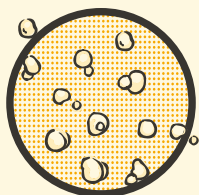


BEER INGREDIENTS



WATER
(H_2O)

Water is the main ingredient in beer and any imperfections in the water will come through in the finished product. Generally, if your water is safe to drink and tastes fine then it will be okay for brewing. If you're not sure about the quality of your water or just want the best possible beer, it is recommended to run the water through a filter (like a Brita® filter) or buy spring water to use in your beer.



YEAST
(*Fermentation, Flavor,
Carbonation*)

Yeast is a living organism that is technically a fungus. It grows and multiplies by eating the sugar (malt), converting the sugar to alcohol and then releasing CO₂ (yeast will eventually help to carbonate your beer). Different strains of yeast give different flavors to your beer. Some yeast produce fruity flavors while others may create a spicy character during fermentation. Different strains of yeast also have different tolerances to the alcohol levels they create. Eventually the yeast will die in the presence of alcohol and this will slow and eventually stop fermentation. This is why there are no beers as strong as spirits. The strongest a beer can get naturally is just over 20% Alcohol By Volume, which is not easily achieved.



WHAT'S IN THE BOX

If you've recently acquired a New Brewer's Package from us, you can expect to find the following items in your package.

THE CATALYST FERMENTATION SYSTEM



Which includes:

- (A) 6.5 Gallon Tank with Lid
- (B) Stand (Base, 2 Legs, 2 Support Beams, 8 Screws)
- (C) Trub Trap™ (3" Proprietary Butterfly Valve)
- (D) Bottling Attachment
- (E) Transfer Tubing
- (F) Tubing Clamp
- (G) Rubber Stopper
- (H) 16 oz. Wide Mouth Mason Jar
- (I) Allen Wrench



GUIDE TO BREWING & FERMENTING

WHAT'S IN THE BOX

5 GALLON RECIPE BOX



Our Craft a Brew recipes include the following ingredients:

- Specialty Grains & Grain Bag
- Dry Malt Extract
- Hops
- Yeast

Some recipes might include additional ingredients.

ADDITIONAL BREWING EQUIPMENT

We've made sure to include extra brewing equipment you'll need on your first homebrewing experience. These additional tools are:

- Thermometer
- Capping Kit – Capper and 100 Caps
- Sanitizer Packet

RECOMMENDED EQUIPMENT (NOT IN THE BOX)

But before you begin brewing, make sure you have:

- Large brew pot (3–6 gallons)
- Ice (20 pounds)
- 50 “Pry off” bottles



BREWING INSTRUCTIONS

This is a general guide to brewing with Craft a Brew's recipe kits. Not all brewing processes are the same for every beer, so if your kit came with additional instructions make sure to follow them.

1. Depending on your pot size pour as close to a 5 gallons of water (at least 2.5 gallons) in your pot as you can, but leave at least 6 inches of room at the top to make room for the ingredients. Don't worry, you can always add more water to get to the 5-gallon mark in The Catalyst after brewing. Place your pot on the burner and turn up to high.
2. Place your specialty grains in the grain bag and tie off the top. Wait until your pot of water reaches 155° F and then steep the grains in the water for 20 minutes while closely maintaining the temperature.
3. Remove and discard the grains making sure **NOT** to squeeze the excess water from the grains (this can release unwanted tannins). Next, bring your wort (unfermented beer) up to a boil. Once you see the first boiling bubble turn off the burner.
4. Next, take out your malt extract and slowly stir it into the pot, making sure it does not clump or stick to the bottom. Once all of the malt extract is completely dissolved turn the heat up to high.
5. At this point you should be monitoring your brew pot at all times because the wort can easily boil over and this can be a very messy mistake! If you start to have a boil over, turn off the heat and wait for the foam to subside. Bring the wort up to a slow rolling boil. Once this is achieved, stir in your bittering hops and start timing for a 60-minute boil. If your kit includes additional hops add them as directed on the packets.



6. After the 60 minute boil, shut off your stove and take the brew pot off the burner. Next, create an ice bath in your sink using at least 10 pounds of ice and cool water then place your brew pot in the ice bath. This is done to cool the wort to prepare it for the yeast, which must be added below 75° F. Place a top on the pot while cooling to prevent contamination. You may need to replace the ice as it melts to get the temperature down. Stirring periodically with a sanitized spoon will shorten cooling time.

SANITATION

Proper sanitation is regarded as the most important step to brewing. It is the difference between great tasting beer and beer so bad you'll have to pour it down the drain. Yeast is the only organism you want touching your beer, any other bacteria will eat the sugar and spread quickly making the beer sour and undrinkable. So make sure everything that touches your beer after it is brewed is properly sanitized before using.

It is best to begin sanitizing your equipment when your brew is chilling in the ice bath. We recommend mixing half of your packet of sanitizer with a gallon of water in a bucket or large container. Next, sanitize all your smaller equipment* by soaking them for 60 seconds in the mix. Screw the valve back onto the tank, then place the other items on fresh paper towels.

To sanitize the tank, pour the sanitizer solution into the tank (valve closed), latch on the lid, insert the stopper into the hole, cover the stopper hole with your finger then shake the tank for 60 seconds to ensure sanitizer has splashed onto all surfaces. Dump all sanitizer and proceed to fermentation.

* Valve, Mason Jar, Transfer Tubing and Rubber Stopper.



FERMENTING WITH THE CATALYST

1. Verify that the wort is below 75° F with the sanitized thermometer before proceeding to fermentation.
2. Screw on the Mason Jar and open the valve.
3. Pour the contents of the pot into The Catalyst leaving some of the sediment from the bottom behind.
4. Add cool water if needed to the 5 gallon fill line. Cut open your included packet of yeast and sprinkle this over the top of your brew.
5. Now we need to make a blow off assembly to ensure the beer foam does not overflow when fermenting. Place the end of the flexible tubing about a 1/2 inch into the hole of the rubber stopper and the other end into the bottom of a half full glass of water. Fermentation should begin within 24–48 hours and you will start to see bubbles of CO₂. In a few days when fermentation calms if you have a plastic airlock you can use this in place of the blow off assembly for the remainder of the fermentation.
6. Expect to see a lot of fermentation activity between 12–72 hours after adding the yeast. This will then will slow dramatically for the remainder of the two weeks. Let your beer ferment for 2 weeks in a cool (65–75° F), dark place.



GUIDE TO BREWING & FERMENTING



MASON JAR TIPS

- Our Trub Trab™ Valve is compatible with any Ball® Brand Wide Mouth Mason jar.
- You may need to dump your 16 oz. mason jar more than once to remove the sediment (trub) during fermentation. After 5–10 days of active fermentation if the jar is nearly full, close the valve, remove the jar, rinse, reattach then slowly open the valve again.
- Have a plate under the jar to catch any excess beer overflow during the jar change.
- Many beers will require a 24 oz. jar to catch all of the sediment (trub) during fermentation.



BOTTLING

We recommend sourcing “pry off” bottles and use our capping kit. Having a friend to help bottle your beer will make the job much easier.

1. Rinse bottles with warm water insuring there is no sediment at the bottom.
2. Next you will sanitize your bottles, bottling funnel, tubing, 50 caps and a spoon for mixing. Mix the rest of your sanitizer in a bucket or large pitcher with 1 gallon of warm water. Soak all of the bottles, caps and components in the solution for 60 seconds each to sanitize. Place the components on a fresh sheet of paper towels and set aside.
3. In a small pot add about 2 cups of water and exactly 2/3 cup of table sugar. The sugar will give the remaining yeast food to carbonate your beer once bottled. Heat on medium-high and stir in the sugar until fully dissolved. Boil for 5 minutes then cover and let cool.
4. Once the pot and sugar water are completely cool it is now time to add the sugar mixture directly to The Catalyst then stir gently and thoroughly with a sanitized spoon.
5. Attach the tubing to the bottling funnel and the tubing clamp at the end of the tubing. Close the valve, take off the mason jar, set aside and screw on the bottling funnel. There may be some spilling that occurs when removing the mason jar so be sure to have a plate under it to catch any liquid. Fill the bottles slightly higher than where the neck starts, cap and repeat.
6. Store the bottles in a room temperature, dark place for two weeks to let the beer condition and carbonate.
7. Refrigerate, drink and enjoy!



GUIDE TO BREWING & FERMENTING



BREWMASTER'S TIP

Some beers will benefit from some extra aging. If there are any noticeable “off flavors” present then it is a good idea to let the beer age for another 1–2 weeks.

If you run into problems or have any questions for our brewmaster, please visit our website at CraftaBrew.com and use the “contact us” page, we would be glad to help!

Cheers!



ADDITIONAL NOTES

Although The Catalyst was designed with the homebrewer in mind, this Fermentation System also works for wine, cider and even kombucha. For more information on how to use The Catalyst for these fermentation processes visit our Brewmaster's Tips at CraftaBrew.com

CRAFT BREW

VISIT US AT CRAFTABREW.COM FOR EXTRA
INGREDIENTS AND OTHER SUPPLIES.

©2016. CRAFTABREW. ALL RIGHTS RESERVED.

FOLLOW US @CRAFTABREW FOR
BREWING TIPS, TRICKS & RECIPE KIT DISCOUNTS

