

SPECIAL INSTRUCTIONS

How to increase carbonation & chilling your Miracle Beer

The standard Miracle Beer brewing instructions will produce excellent beer or lager for drinking at room temperature. However if you prefer your Miracle Beer to be cold and with added sparkle, follow these additional steps.

- 1** Select some pressure tight food-grade bottles. These can be glass such as crown cork beer bottles or plastic PET bottles as used for fizzy drinks (use only undamaged bottles originally designed to hold fizzy drinks)
- 2** Sterilise the bottles carefully using baby bottle steriliser such as Milton Fluid. Simply follow the instructions or ask your local home brew specialist for advice
- 3** Fill the bottles from the BrewZer tap to about 2 inches (5cm) from the top. The beer may be lively so allow time for the head to disperse before topping up.
- 4** Add approximately 1/2 a teaspoon of granulated sugar to each pint (or 500ml) of beer but do not exceed 1 teaspoon per bottle.
- 5** Fill the bottles and shake gently to dissolve the sugar then leave the bottles in a warm place (18°-22°C) for 4-5 days.

At this stage your beer will be carbonated and ready to chill for drinking. Simply place bottles in the fridge and drink at your leisure.

Kindly Note By following these steps you will have naturally increased the carbonation of your beer by encouraging a second fermentation within the bottle. This practice is used by breweries around the world when producing "real ales" and lagers. As a result, a thin sediment will appear at the bottom of the bottle which you should avoid disturbing whilst pouring. Your beer will be at its best if consumed within 2 weeks of bottling.

THE
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