

Bolster Kit Instructions



Thanks for purchasing a Bolster Kit. This will introduce 2 easy steps into your brewing, which will introduce more complex malt flavours and hop aromas, to bolster your beer kit.

Step 1. Grain Steeping

You will want to do this step first, before you even open up your beer kit, as you will need to leave the grain to steep for 30 minutes beforehand.

- **Stretch one of the muslin bags over a bowl, pour in half of the grain and then tie the end up.**
- **Heat up 2 litres of water to 67°C in a pan**
- **When you have it up to temperature, take the pan off the heat and then add the grain which is tied up in the muslin bag.**
- **Start a timer for 30 mins and leave to steep.**
- **When the 30 minutes is up remove the grain from the pan leaving the liquid (wort) in the pan.**
- **Add the wort to your fermenting vessel and continue to make your beer kit following the beer kits instructions as normal. Keep an eye on the temperture of your brew when pitching the yeast.**

Step 2. Dry Hopping (Adding The Hops)

Available exclusively from www.Home-Brew-Online.com

The next step is called dry hopping, which basically means to add the hops as they are, during or post fermentation. The best time to add your hops is a few days before you're going to bottle/keg your brew.

- **Check your beer has stopped fermenting using a hydrometer. If you don't have one you can check by visual signs e.g. no more activity in the vessel and your airlock has stopped bubbling.**
- **Add the hop tea bag to your brew. Give it 3 days then rack your brew into bottles or keg.**