

Tiny Rebel's Taste Guide



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What will your beer look, smell & taste like?



CWTCH

Style: Ale/ABV 4.6%

See: Red

Smell: Toffee / Floral

Taste: Tropical fruit / Caramel

Bitter:

Sweet:

Citrus and tropical fruit backed up with caramel and roasted malt flavours. A balanced, moderate bitterness.

Please note: These Tiny Rebel tasting notes are for guidance only. Your beer may vary due to regional and brewing differences.

Muntons Technical Helpline +44 (0) 1449 618300

Hey, we're Tiny Rebel, welcome to our world...

It all began in a garage back in 2008 where Brad and Gazz homebrewed on weekends. They got pretty good at it and being beer geeks at heart they always took things that one step further. In 2010 the idea for Tiny Rebel was born, with the result being our official launch in February 2012.

Only a year after opening, we took the Great Welsh Beer Festival by storm and won Gold (Dirty Stop Out), Silver (FUBAR) and Bronze (Urban IPA) in the Champion Beer of Wales competition.

...And only four months after that, we opened Cardiff's first-ever, fully-devoted craft beer bar called Urban Tap House. It's a beer drinkers haven.

We won Champion Beer of Wales 2014 with FUBAR taking the crown. And 2015 saw our much-loved Welsh red ale Cwtch declared Champion Beer of Britain at the Great British Beer Festival.

As for our latest venture? Urban Tap House Newport. Go check it out!



www.tinyrebel.co.uk

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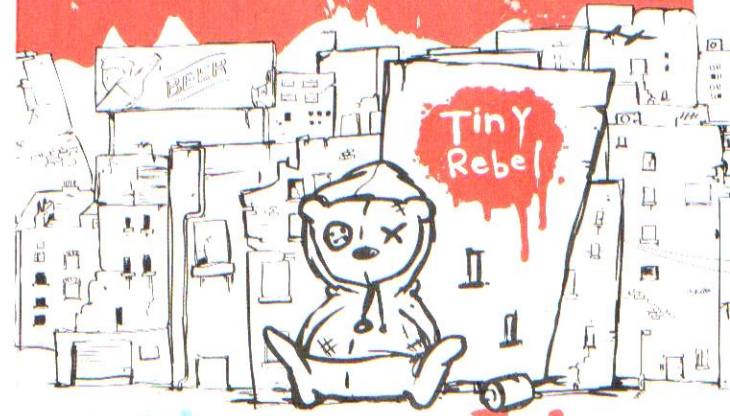
Brewed in Newport

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Brewing instructions and notes for 36 Pint Homebrew kit



4.6%
Welsh Red Ale
Champion Beer of Britain 2015

This 3kg boxed kit contains:

- 2 x 1.5kg cans of medium hopped malt extract (formulated to brew to 20 litres (36 pints) of 1045 original gravity beer)
- 4 sachets of hop pellets, 2 x Citra and 2 x Columbus
- 2 sachets of American Ale yeast

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Brewing instructions to make Tiny Rebel's Award-winning Welsh Red Ale, Cwtch.

1. Sterilise all equipment.
2. Stand the cans in hot water for 5 minutes to soften the sticky malt extract.
3. Boil a full kettle
4. Empty 1 sachet of each hop in the sanitised fermentation bucket with 1 litre (2 pints) of boiled water.
5. Place lid loosely over fermenter and leave for 5 minutes.
6. During the 5 minutes dry the cans off, open with a sanitised tin opener and then decant into the fermenter.
7. Fill the empty cans with boiled water and stir to dissolve the remaining extract. Using a clean tea towel pick up the hot cans and pour into the fermenter. Take care when handling hot liquid.
8. Stir the extract and hops thoroughly with a sanitised long spoon to ensure all extract is dissolved.
9. Fill the fermenter to 20 litres (36 pints) with fresh cold water.
10. Once the solution is at 20-25°C take a starting gravity reading using your hydrometer and record. See "how to use hydrometer".

11. At this point you will need to stir the wort briskly with your long spoon for 2 minutes. This adds in oxygen to the wort to ensure a healthy and complete fermentation
12. Sprinkle 2 sachets of yeast over the top of your wort and close the lid making sure your airlock is secure. If you don't have an airlock on your fermenter release a small section of the closed lid to allow Carbon Dioxide to escape.
13. Leave at a temperature of 18-25°C for 4 days.
14. After 4 days take a gravity reading using sanitised equipment, this is to make sure that the fermentation is performing correctly. At the same time add the other 2 sachets of hops, no need to stir as the pellets will disperse themselves.
15. Leave for a further 4 to 6 days until fermentation is complete.
16. Check and record the final gravity using your hydrometer.
17. At this stage the beer needs to be treated very carefully so as not to disturb the settled yeast at the bottom and to avoid introducing any oxygen or airborne bacteria as this could cause spoilage.
18. Transfer the beer into sterilised bottles or a pressure barrel and add a teaspoon of light spraymalt per pint to each bottle, or a maximum of 85 grams (30z) per 5 gallon pressure barrel. Muntons Carbonation Drops or sugar may be used instead.
19. Stand bottles or barrel in a warm place for 2 days then allow 14 days in a cool place or until the beer has cleared.
Sorted!

CWTCH



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Brewing notes/diary

Brewing process should be complete within 14 days, but please note that this may take longer/shorter depending on room temperature and other factors.

Brew start date:

Week 1:

Starting gravity reading

Notes:

Week 2:

Gravity reading

Notes:

Week 3:

Final gravity reading

ABV:

Notes:



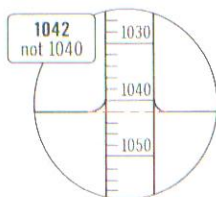
Use the Brewing Notes/Diary to keep a record of your brew and to use for comparison with future brews

How to use a Hydrometer

A hydrometer is basically a weighted float which is calibrated to measure the density of a liquid. For beer, wine and cider making, the hydrometer is used to measure the amount of sugars available for your yeast to ferment into alcohol. As your fermentation progresses these sugars are converted into alcohol which is thinner than water and therefore your hydrometer will sink further into the liquid giving a lower reading.

Please note: A hydrometer is a delicate device, made from glass so please handle carefully. Only hold the hydrometer by the top of the stem when it is being held vertically.

- Make sure the hydrometer and trial jar are clean and sterilised.
- Ensure that the liquid to be tested is at room temperature then scoop some of your beer, cider or wine into the trial jar taking care to avoid the formation of air bubbles.
- Carefully slip the hydrometer into the liquid in the trial jar, holding it at the top of the stem until it floats.
- Record the reading.
- Please note from the diagram the correct way to read the scale.



The ABV formula

The scale on the hydrometer shows the Specific Gravity of the liquid (the SG or sometimes called the Starting Gravity). By recording the SG at start of fermentation and at the end of fermentation (sometimes called the Final Gravity), you will be able to calculate the approximate alcoholic strength of your beer, wine or cider as % ABV (Alcohol By Volume) by using the formula $ABV = SG - FG \times 0.13$.

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