

Bottling Guide

A 5 gallon batch of beer requires 53 12oz, pry-off (non twist-off) beer bottles.

Step 1:

Clean and sanitize.

Bottling bucket, bottles, bottle caps, bottle filler, tubing, stirring paddle, etc. Everything that will touch the beer needs to be clean and sanitized.



Step 2:

Make a priming solution.

Boil the priming sugar with 16oz of water. Your kit should specify how much sugar to use, or include a pre-measured pack. The typical amount is 5oz. (by weight) of corn sugar, or 4.9oz (by weight) of table sugar. This roughly translates to 3/4 cup corn sugar (packed), 1 cup corn sugar (loose, fluffed), or 1/3 + 1/4 cup table sugar



Step 3:

Mix the beer with the priming solution.

Add the priming solution to the bottling bucket (no need to chill it first). Rack the beer on top of the priming solution. Do not transfer the layer of yeast/trub from the bottom of the fermenter. Gently stir to mix evenly. Do not stir vigorously, you could oxidize the beer, but stir enough to mix the priming solution evenly.



Step 4:

Bottle and cap.

Fill each bottle to about 1 inch from the top, then cap.

Tip: Fill one plastic bottle about 7/8 full. Any bottle that originally held a carbonated beverage will work, such as a 20oz. soda bottle. Squeeze the air out, then cap so the bottle is slightly deflated. You will notice the bottle fully inflate, then become harder as your beer carbonates over the next several days. It is an easy way to gauge carbonation levels without having to open a bottle.



Step 5:

Allow the beer to carbonate over the next 2-3 weeks.

Leave the beer at room temperature (65-75°F) until it is fully carbonated (test by drinking one). After it is fully carbonated, it can be chilled.



Step 6:

Drink up!

A layer of sediment will form on the bottom of each bottle after they have been chilled for some time. It is best to pour the beer into a glass, leaving the sediment in the bottle.

