



HOW TO BREW MEDICINALE BEER

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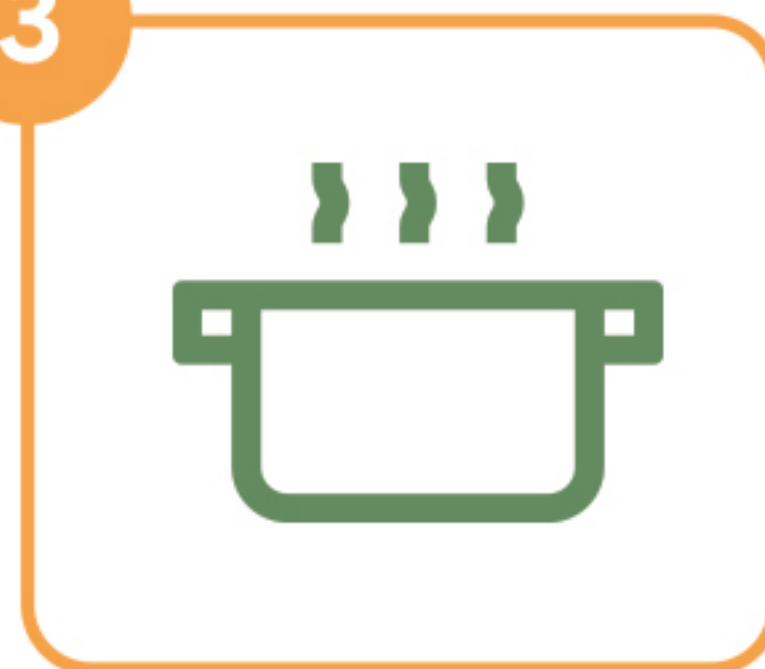
Heat Water

2



Steep Herbal Blend

3



Cool Water

4



Pitch Yeast

5



Ferment

6



Enjoy

Brewing Directions

For use with : Herbal Brew Bucket

Included:

- Airlock
- Sanitizer
- Yeast Packet
- Thermometer
- Sugar Packet
- Herbal Blend Brew Bag
- One Gallon Brew Bucket

Recommended Equipment:

- 6-quart Stock Pot
- 1-gallon Spring Water
- 10 - 12 Glass Bottles or a 148oz Carbonated Growler

Pre-Brew: Sanitize

Dissolve half of your sanitizer packet with a gallon of water in a clean sink full of tap water. Save the second half for when you bottle. Soak everything you are going to use, rinse with water, and let air dry on some paper towels. Do not drain the sanitizer in the sink. Chances are you'll want to re-sanitize something later.

1 : Steep

Heat 1 gallon (3.8 liters) of spring water to 160°F (71°C).

- Add one herbal brew bag.
- Steep for 30 minutes at 144-152°F (63-68°C).
- Get it up to temperature, then turn the heat off.
- Monitor, stir, and adjust accordingly to keep in range.
- Set aside 3 tablespoons of sugar for bottling. Pour and dissolve the whole packet of sugar in the last 5 minutes.

2 : Ferment

- Let brew pot cool to 70°F (21°C).
- Once cooled, remove herbal brew bag and pour your tea into the brew bucket. Leaving 2-3 inches of head space at the top of the brew bucket. Add water if needed.
- Add one yeast packet in.
- Place the solid lid on the bucket fermenter.
- Shake aggressively. You're basically waking up the yeast and getting more air into the sweet infusion.
- Attach sanitized airlock, filling up to line with sanitized water.
- Insert airlock into hole in stopper.
- Keep in a dark place at room temperature for two weeks without disturbing, if the brew is still bubbling let it rest until finished.

For use with : Herbal Brew Bucket

3 : Bottle

- Thoroughly rinse bottles with water, removing any sediment.
- Mix remaining sanitizer with water.
- Fill each bottle with a little sanitizer and shake. Empty after two minutes, rinse with cold water and dry upside down.
- Dissolve 3 tablespoons sugar with 1/2 cup water. Distribute evenly to all 10 - 12 bottles or pour into Carbonated Growler.
- Use the bucket fermenter spicket to fill beer up to the neck of the beer.
- Store in a dark place for 2 weeks.
- Put beers in the fridge the night before you drink them.
- Enjoy!