How to brew Morgan's / Munton's / Cooper’s brew cans with Brew For Africa Brew Blends

1. Thoroughly clean and sterilize your fermenter and all equipment that comes into contact with the beer.

2. Add about 3 litres of hot water to the fermenter. The water doesn't need to be boiling; hot water from a geyser is fine.

3. Remove the packet of yeast from under the plastic lid on the tin and set aside.

4. Open the tin and pour the syrup into the fermenter (note: the concentrate will be easier to pour when you place the tin in a pot of hot, but not boiling, water for ten minutes or so). Stir to dissolve.

5. Remove the packet of hop pellets from the bag of Brew Blend and set aside.

6. Add the Brew Blend to the fermenter. Stir to dissolve (note: a few small lumps are not serious as these will dissolve during fermentation).

7. Top up with cold tap water to a total volume of 23 litres. Splash the water in from some height to aerate it, which will improve fermentation.

8. If you have a hydrometer, take a gravity reading (note: draw a small sample and discard in order to remove residual syrup from the fermenter tap, which would cause an inaccurate reading). Draw a second, larger sample and make a note of the starting gravity reading.

9. Open the packet of yeast and sprinkle on top. Stirring is not necessary.

10. Close the fermenter, fit an airlock bubbler (putting in sterilized water) and leave to ferment.

11. After 3 days of fermentation, carefully open the fermenter. Open the packet of hop pellets previously set aside and add to the fermenter. Stirring is not necessary.

12. Leave to ferment for a total of about 7 days in summer or about 10 days in winter. Longer fermentation is not a problem, but do not exceed three weeks.

13. If you have a hydrometer, take a second gravity reading. Determine the beer's alcohol percentage from the starting gravity reading and this, the final gravity reading. (For a standard kit brew the alcohol percentage will be around 4% ABV.)

14. About 24-48 hours prior to bottling, carefully open the fermenter and sprinkle in the beer finings. Slowly and carefully stir with a sterilized spoon or paddle to spread the finings across the entire surface of the beer. **Do not splash.**

15. Bottle in cleaned and sterilized bottles (don't forget to sterilize bottle tops as well) and add carbonation drops as required, depending on bottle size.

16. Leave the beer to mature at room temperature for at least 4 weeks.

17. Chill, pour and enjoy!