



Homebrewing Supplies
Brew on Premises
Classes

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Brew Date _____

Bottle Date _____

OG _____

FG _____

Notes _____

Bottling Day Checklist:

- Fermented Wort
- Priming Sugar
- Bottling Bucket
- Tubing
- Bottle Filler
- Bottle Brush
- Bottles
- Bottle Capper
- Bottle Caps
- Sanitizer
- Paper Towels

Bottling Day

1. You will need 48 clean 12 oz. bottles for a typical 5 gallon batch.
2. Boil 2 cups water with 4 oz. corn sugar. Allow this solution to cool to 70 degrees.
3. Fill your bottling bucket with sanitizer (put your tubing in the bucket to be sanitized for later). Attach your bottle filler to the spigot and fill your bottles half way with sanitizer. Shake them up so you get the whole bottle wet with sanitizer.
4. Remove bottle filler (put somewhere sanitized, like a plate with sanitizer on it), make sure spigot is closed and dump out the rest of the sanitizer. Do not worry if there is foam left over. Pour some sanitizer in a bowl and soak your bottle caps in it. Pour out sanitizer in bottles.
5. Gently pour corn sugar solution into sanitized bottling bucket.
6. Gently rack (transfer) beer to sanitized bottle bucket (with corn sugar solution in it) using sanitized tubing attached to fermenter spigot. Do not let beer splash, be gentle.
7. Rack all of the beer but leave the muck at the bottom of the fermenter. This is called Trub. If a little gets in the bottling bucket that is okay, but that's when you stop racking.
8. Attach bottle filler to spigot on bottling bucket. Fill sanitized bottles to top of bottle. When you pull the bottle out of the bottle filler it will leave a small space at the top of the bottle. You want this. It is a good idea to have a pot or pail under the bottle while filling because left over foam from the sanitizer might spill over the top of the bottle.
9. Put your sanitized cap on the bottle, center your capper over the bottle and push both handles all the way down. Then pull the handles all the way up. It's fun to do with a friend taking turns capping and filling.
10. Let bottles sit at 65 to 75 degrees F away from light for two weeks.
11. Chill for 1 week.
12. Pour beer into glass being careful not to pour yeast sediment from bottom of bottle.
13. Enjoy!