



EXTRACT & KIT BREWING, STEP BY STEP

The easiest way into homebrewing — a can of malt extract, some fermentables and yeast. No mash, no sparge, and you can be done in about an hour. Work top to bottom, tick each step, and keep everything clean.

BEGINNER-FRIENDLY

3 STAGES • 11 STEPS

BREW DAY ≈ 1 HOUR

THEN 1–2 WEEKS FERMENTING

WHAT YOU'LL NEED Systems differ — use whatever you've got. Broadly:

- ✓ Fermenter with lid & airlock
- ✓ Long spoon or paddle
- ✓ Thermometer
- ✓ Hydrometer
- ✓ Cleaner + sanitiser
- ✓ A kettle or pot for hot water
- ✓ Your kit: extract can, brew enhancer & yeast
- ✓ Bottles or a keg + priming sugar

✓ BEFORE YOU START — CLEAN, THEN SANITISE

Wash every piece of equipment until it's visibly clean, then **sanitise everything that will touch your wort** — fermenter, spoon, hydrometer, bottles, your hands. Cleaning removes dirt; sanitising kills the bugs that spoil beer. Stand the unopened extract can in hot water for a few minutes so the syrup pours easily, and keep the yeast sachet dry until you pitch.

STAGE 1 DISSOLVE YOUR EXTRACT

No boil needed for hopped kits • ~15 min

- ☐ **1 Soften & open the can**
Stand the unopened can in hot water for 5–10 min so the thick syrup pours easily, then open it and pour the malt extract into your sanitised fermenter.
- ☐ **2 Rinse the can out**
Swirl a little hot water in the empty can and tip that in too — that last bit of extract is worth catching.
- ☐ **3 Add your fermentables & dissolve**
Stir in the brew enhancer, dextrose or sugar from your kit with about 2 L of boiling water (or 4 L of hot tap water). Mix until **everything is fully dissolved** — no lumps of extract or spray malt.

OPTIONAL IF YOUR KIT INCLUDES GRAINS OR HOPS

Skip this for a plain hopped can

- ☐ **+ Steep specialty grains**
Soak the grains in a bag in ~68 °C water for 20–30 min for extra colour and flavour, then lift them out and let them drip. **Don't boil the grains** — that draws out harsh tannins.
- ☐ **+ Boil for hop additions**
If your kit has hops to boil, bring the wort to a rolling boil and add them on the recipe's schedule (watch for boil-over), then stir in the rest of the extract after flame-out.

STAGE 2 TOP UP, PITCH & FERMENT

Hand it over to the yeast

- 4** ☐ **Top up to volume**
Add cold water up to your kit's batch size — usually ~21–23 L — and stir really well to mix it through evenly.
- 5** ☐ **Check the temperature**
Make sure the wort is at pitching temperature — usually 18–24 °C. Too hot will harm the yeast; adjust with a little hot or cold water if needed.
- 6** ☐ **Take an original gravity reading**
Dip a sanitised hydrometer and record the **OG** — you'll use it with the final reading to work out your ABV.
- 7** ☐ **Pitch your yeast**
Sprinkle the yeast evenly over the surface (rehydrate first only if the sachet says to). Getting yeast in promptly protects the wort.
- 8** ☐ **Seal & ferment**
Fit the lid and airlock and keep it at the recommended temperature — cooler and steady gives a cleaner beer. Expect activity within 12–24 hours; leave it until the gravity is stable over 2–3 days (about 1–2 weeks).

STAGE 3 PRIME, BOTTLE & CONDITION

Carbonate & enjoy

- 9** ☐ **Prime for carbonation**
Add priming sugar — about 6 g per 750 ml bottle, or one carbonation drop each. This little dose of sugar is what makes the beer fizzy in the bottle.
- 10** ☐ **Bottle or keg**
Gently transfer the beer off the yeast sediment into sanitised bottles or a keg. Keep it slow and low to avoid splashing in oxygen.
- 11** ☐ **Condition, then enjoy**
Keep bottles somewhere warm (above 18 °C) for at least a week to carbonate, then a few more days cold. A little patience really pays off in the glass.

EXTRACT-BREWING GLOSSARY The words on this sheet, in plain English

NEW TO THIS?

MALT EXTRACT — concentrated malt sugars — liquid (in the can) or dried powder (DME). The base of your beer.

HOPPED KIT — an extract can that already has hops added, so you don't need to boil.

PITCH — adding the yeast to your wort.

STEEPING GRAINS — specialty grains soaked (not boiled) for extra colour and flavour.

CONDITIONING — the warm-then-cold rest after bottling while the beer carbonates and matures.

BREW ENHANCER — a blend of malt and dextrose that adds body and strength — better than plain sugar.

WORT — the sweet, unfermented liquid — beer before the yeast goes in.

ORIGINAL GRAVITY (OG) — the sugar level before fermenting, read with a hydrometer, used for ABV.

PRIMING SUGAR — a small dose of sugar added at bottling that carbonates the beer.

REHYDRATE — waking dry yeast in warm water before pitching — only if the sachet asks.

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A general beginner's guide — always follow the specific quantities, temperatures and times printed on your kit.

Brewing 101
Extract & kit guide
Rev 1.0