Bottling

Now that your beer has fermented, it is time to get it carbonated and drinkable. Assuming you are not yet kegging, you must bottle it. If you purchased the suggested starter kit, you should have 24 22oz bottles. This is almost enough for your entire batch. You might be able to get another couple of 12oz beers out of the batch if you have some extras hanging around the house. Let's get to it!

Fermented Beer

At least 1 hour (or the night before) you bottle the beer, set your fermenter on the table (has to be on a table and not the ground for bottling) you are going to use for bottling. Be sure the spigot is facing you and is slightly off the edge of the table. That is what you will use to bottle. After you put the fermenter in place, try not to hit/touch/move it at all. you want any particulates that are still in the beer to stay at bottom of the fermenter.

Sanitizing the Bottles

You have to be absolutely sure the bottles are sterilized before you put your precious wort into them. Prior to sanitizing the bottles, they must be cleaned thoroughly (if you bottles are brand new, they should be clean so you can move straight to the sanitizing). There are many ways to do this, but my preferred method is to put the bottles through the dishwasher on the "sanitize" setting. If you don't have access to a dishwasher, the second preferred method would be to make a batch of star sanitizer (5 gallons), and soak each bottle in the solution for at least 1 minute prior to putting beer into it. Drain all of the solution out of the bottle, but there is no need to rinse it, since Star San is a no-rinse sanitizer. A little left over foam won't hurt anything.

Sanitize Everything

If you did not make 5 gallons of Star San sanitizer to sanitize the bottles, make 2 1/2 gallons in your bottling bucket. Soak the cap, spring loaded bottle filler, a 2 inch piece of 3/8" tubing and the capper in the solution for a couple of minutes. Remove and place on your sanitized surface. Use your spray bottle to sanitize the spigot on your fermenter.

Prepare to Bottle

Once everything is sanitized, attach the bottle filler to the spigot using the 2" piece of 3/8" tubing. Turn the spigot to the on position. The next VERY IMPORTANT thing is to remove the orange part of the airlock from the top of the fermenter. Otherwise, you will suck water from the airlock right into the beer when you are bottling.

Fill the Bottles and Cap

First, put the carbonation drops in. Each 22oz bottle needs two carbonation drops. If you are using 12 ounce bottles, one drop will suffice. Make sure the spigot is open on the fermenter (beer will not flow through the bottle filler until the spring loaded bottom is pushed in). With the carbonation drops in the beer bottle, slide the bottle on to the spring loaded bottle filler. When the valve on the bottom of the filler hits the bottom of the inside of the beer bottle, the beer will flow into the bottle. Flow rate can be adjusted by how hard you push the valve in (pushing in all the way actually slows the flow). Fill the bottle right to the very top. Stop the flow and remove from the bottle filler (this should leave you with about 1" of head space). Set the bottle down, put a cap on the bottle, and immediately cap the bottle using the bottle capper. Repeat this for all of the bottles until done, trying not get any of the old yeast and sediment from the bottom of the fermenter into the bottles.

Toward the end of the process, carefully set a book toward the back of the fermenter to prop it up so you get all the beer you can out of the batch,

The beer should then be kept at room temperature (68-72 degrees) for 10 days. After 10 days, refrigerate and enjoy. I would suggest when you drink the beer that you pour it into a glass. There will be a small amount of sediment in the bottom of each bottle after carbonation. If you pour it in a glass, it will stay in the bottle. Not a big deal if you get a little sediment in the beer, but it turns some people off. Also, rinse your bottle thoroughly so that it will be easier to clean the next time you use it!!! Cheers!!