

Homebrew School

Bottling Checklist

- 48-50 Clean, Brown Beer Bottles. **No Twist Offs!**
- Caps
- Box or Six Pack Holders to put Beers In.
- Racking Hose and Tube
- Bottling Bucket
- Priming Sugar
- Hydrometer
- Bottle Capper
- Step 1: Check Final Gravity _____ (Take Original Gravity _____ – Final Gravity _____ / 7.5 = _____ (%ABV))
- Step 2: Use Racking Tube and Hose to Rack Beer into Bottling Bucket.
- Step 3: Prepare Priming Sugar. Take ½ Cup of Corn Sugar and ½ Cup of Water to achieve 1 cup. Microwave for 3 minutes. Place in Bottling Bucket.
- Step 4: Taste Small Amount of Beer
- Step 5: Bottle Beer Using Caps and Bottle Capper.
- Step 6: Clean and Sanitize Equipment.