
STEPS FOR BULK PRIMING

EQUIPMENT

- 1 EXTRA FERMENTER - the same size as your primary fermenter
- 1 LENGTH OF TUBING - 2m is about the right length
- 1 TUBE TO TAP ADAPTER
- 1 EXTRA TAP - the snap type preferably
- 1 LONG HANDLED PLASTIC SPOON OR PADDLE

METHOD

It goes without saying that the first step is to thoroughly sterilize all the equipment, I've said it anyway because like sterilization it cannot be over done. I like to use Neo Pink for this purpose because it is quick and easy. Once your ready to bottle you don't want to be hanging around waiting for SO2 to do its job. So hit everything with NEO and thoroughly rinse.

Next place your fermenter on a bench and position your R&B bin on the floor below it. Fit the length of tubing onto the tap of the fermenter with the brew in it, using an adapter if necessary, then run the other end of the tubing through the grommet hole in the R&B bin, push the tubing right to the bottom of the bin, keep going until the tubing is curled at least a half circle, this will ensure the brew is moved gently into the bottom of the bottling bin helping to eliminate the unwanted introduction of oxygen to the brew, it also mixes the priming solution .

The priming solution is simply 180g of dextrose dissolved in 500mL of boiling water, have this pre-prepared in a covered container.

OK, you've got your R&B bin in position and ready to go, tip the priming solution into it and put the lid back on, next release the seal on the fermenter containing the brew - with screw top carboys simply unscrew the lid and leave in position, with clip lid types just unclip one section, doing this will stop the liquid in your airlock being sucked back into the brew, alternately, pull the airlock out of the lid.

Turn on the tap, get yourself a glass of home-brew, essential for the next step, bottling. As soon as the tap starts to suck air, either turn it off or tilt the fermenter to pick up the last litre or so.

Now gently stir the brew, about 6 revolutions is ample.

It is now time to bottle - of course you have your already sterilized bottles waiting to be filled. Lift the now filled R&B bin onto your work bench, leave the tubing attached if you can, now change the tubing from the fermenter tap to the R&B bin tap, withdraw the tube from the R&B bin and attach your brewers bottler to it. You can now fill your bottles by lining them up on the floor and going from bottle to bottle with the flexible tube. Better still arrange things so your R&B bin is up above your bench work surface then you can bottle your beer in comfort at about waist height.

The reason I started bulk priming was the same reason the Yanks do, I wanted to bottle my brews into stubbies (in the US they don't have 750's) and priming 60 bottles is bad enough but I usually do a couple of batches at a time hence my interest. What I didn't anticipate was the improvement in the condition of the beer. It seems that the use of dextrose, which we already knew was a faster and cleaner fermentable, greatly enhances the beading of the beer. That is it quickly produces a finished beer with very fine bubbles, this presents as a fine creamy head which provides excellent lace on the glass- just what the home brewer ordered!