

Before starting, please read the instructions carefully and ensure that you have all of the enclosed components to hand.

1 x Moonshine Bag  
1 x Yellow 'BREWING CAP'  
1 x Sachet of 'Moondust'

## Step 1

Lay the Moonshine Bag flat on a hard surface and unscrew the white cap. Fill a measuring jug with 4 pints of lukewarm water (18 - 25 Degrees Celsius). Pour the water into the spout at the top, replace the white cap and gently shake the bag to dissolve the mixture, taking care to avoid any of the mixture flowing out.

**DO NOT POUR BOILING WATER DIRECTLY IN THE MOONSHINE BAG. LUKEWARM WATER SHOULD BE MADE BY MIXING 3 PARTS OF COLD WATER WITH 1 PART OF BOILING WATER**

## Step 2

Unscrew the white cap, open the enclosed sachet of Moondust and pour the contents into the Moonshine Bag. Top up the bag with a further 19 pints of lukewarm water making 23 pints in total.

**DISPOSE OF THE WHITE CAP AS IT IS NOT NOW REQUIRED FOR THE BREWING PROCESS**

## Step 3

Please ensure that the spout is perfectly clean and free from any of the extract; wipe clean with a cloth if necessary. **Gently screw on the yellow brewing cap just until it catches (not tight).** The bag should now be placed in an ambient environment (18 - 25 Degrees Celsius or 68 - 77 Degrees Fahrenheit), making sure it is in an upright position on a hard surface and the base is fully extended allowing it to stand firm. Do not place the bag close to the edge of a worktop.

**THE YELLOW 'FOR BREWING' CAP HAS BEEN DESIGNED TO VENT EXCESS BREWING PRESSURE, OVER TIGHTENING THE CAP CAN RESULT IN BAG FAILURE. PLEASE ENSURE IT IS SCREWED ON JUST UNTIL IT CATCHES (NOT TIGHT)**

Over the next 3 - 4 days the bag may inflate and become firm as the beer ferments. After about a week, move the bag to a cold environment, after which, do not move the bag again to avoid unsettling the brew.

## Award

Moonshine Drinks were very proud to win the **'Most Innovative Product of the Year'** award from the prestigious iNet Food and Drink Forum. Moonshine came first in class from over 300 entries.

## Contact

**Moonshine Drinks Limited**  
Grafton House  
67 Loughborough Road  
West Bridgford  
Nottingham NG2 7LA

**Tel:** 0115 9817980  
**email:** [info@moonshinedrinks.co.uk](mailto:info@moonshinedrinks.co.uk)

## Ready

After a minimum of two weeks (times may vary depending on the temperature of the environment) your Moonshine will be ready to serve and enjoy, and will keep in excellent condition for around 4 weeks. Draw off and discard a small amount of the drink to check its clarity. If at this point it is not clear enough, leave it to condition further and it will become brighter overtime. Moonshine is very similar to 'straight from the barrel' beer in that it holds a small amount of carbonation. It is not intended to replicate gassy canned and bottled drinks.

## Additional Information

- ★ Always brew in a clean environment
- ★ For the first week, do not place the Moonshine Bag on a windowsill or anywhere it is likely to get extremely cold or under direct sunlight.
- ★ If you are concerned that the bag is becoming too tight, slightly loosen the yellow cap to release some of the pressure, screwing it back just until it catches (not tight).
- ★ Do not place the Moonshine Bag in a very hot environment e.g. airing cupboards as this will accelerate the fermentation process to the detriment of the beer quality.
- ★ All caps and the tube can be recycled.
- ★ Do not re-use your Moonshine Bag for homebrewing.

## Website

[www.moonshinedrinks.co.uk](http://www.moonshinedrinks.co.uk)

Sign up to our newsletter by entering your email address on our website to keep up-to-date with the latest news, releases and competitions. This provides a list of stockists and online retailers.

## Twitter

Follow us on Twitter to keep updated with the latest Moonshine news, releases and competitions.

♥ Tell us what you love most about Moonshine.

## Facebook

Join the ever expanding online Moonshine community! Share your Moonshine experiences and photos.

**Moonshine**  
DRINKS

## BREWING INSTRUCTIONS

To obtain superb, naturally carbonated beers follow these simple steps

