

## **Bottling Check List**

1. Calculate the number of bottles needed based on the following:  
5 gallons = 640 oz  
Types of bottles: 12 oz, 22 oz, 32 oz
2. Sanitize all of the following:
  - a. Bottles
  - b. Bottling bucket
  - c. Siphon
  - d. Siphon starter (4 pieces)
  - e. Tubing
  - f. Spoon
  - g. Sample-taker
  - h. Bottling wand
3. In addition, take out all of the following:
  - a. Priming sugar
  - b. Flavorings (if using)
  - c. Refractometer
  - d. Pen and paper
  - e. Caps
  - f. Capper
  - g. Sharpie (to label caps)
  - h. Empty beer cases
4. Dissolve 5 oz priming sugar in 1 cup of water, bring to a boil for 5 minutes, then let cool, covered, to room temperature.
5. Pour boiled sugar and flavorings (if using) into the bottling bucket.
6. Siphon beer into bottling bucket without introducing oxygen.
7. Gently stir the beer with the sanitized spoon to distribute sugar.
8. Take a sample for the specific gravity reading. Record reading from refractometer.
9. Attach tubing and bottling wand to the spigot.

10. Fill the bottles and place a cap on top.

11. Cap the bottles, label them, and place them in empty beer cases.