

Diagnosis of Problems in the bottle

Problem	Diagnosis	Cause	Solution
<p>Bottles are not fizzy at all. Beer is flat.</p>	<ol style="list-style-type: none"> <li>1. Under-carbonation.</li> <li>2. Incomplete seals on bottles.</li> <li>3. Yeast faded off or ineffective to the point of bottling.</li> <li>4. Poor (chilly) storage conditions.</li> </ol>	<ol style="list-style-type: none"> <li>1. Not adding enough sugar to the beer when bottling.</li> <li>2. Ineffective capping or using inferior vessels with poor seals for bottling or putting into barrels.</li> <li>3. High gravity beers often need new yeast specifically for bottling as the yeast may have gone as far as it could in the fermentation (attenuation). Poor quality yeast could also produce this consequence.</li> <li>4. The yeast still needs to ferment the extra bottling sugars so the bottles require storage at reasonable room temperature conditions, and later refrigerated before consumption.</li> </ol>	<ol style="list-style-type: none"> <li>1. Usually a half teaspoon of table sugar is sufficient for bottling 500ml beers. Greater control can be exercised by calculating the amount of sugar required and adding the amount dissolved to the whole batch of beer before bottling, a good calculator for this is <a href="http://www.brewersfriend.com/beer-priming-calculator/">http://www.brewersfriend.com/beer-priming-calculator/</a> . Better control can be exacted by using a familiar sugar, priming with dextrose or table sugar, not using DME or other sugars which have a less predictable fermentability.</li> <li>2. Ensure fresh caps are used; check the seals individually after bottling by twisting the cap on the bottle to check for looseness. If carbonation has failed in the barrel, pressurise it with co2 and apply shaving foam to the seals, this should reveal leaks if they exist. Use petroleum jelly to complete seals on barrels.</li> <li>3. Pitch higher attenuating yeast such as a champagne yeast before bottling high gravity beers. Try to use quality yeast and check its use by date.</li> </ol>

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			<ol style="list-style-type: none"> <li>4. Store beer at reasonable room temperature conditions, and later refrigerate before consumption.</li> <li>5. <b>Ensure right amount of head space is left.</b></li> </ol>
<p>Bottles are Too Fizzy. Bottles are popping.</p>	<p align="center">Over-Carbonation Infection. Unfinished fermentation.</p>	<p>Too much sugar added when bottling Gusher infection, a poor sanitation regime allowing wild yeast with the ability to ferment more sugars than the intended brewer's yeast. Bottling the beer before the fermentation is completed</p>	<ol style="list-style-type: none"> <li>1. Usually a half teaspoon of table sugar is sufficient for bottling 500ml beers. Greater control can be exercised by calculating the amount of sugar required and adding the amount dissolved to the whole batch of beer before bottling, a good calculator for this is <a href="http://www.brewersfriend.com/beer-priming-calculator/">http://www.brewersfriend.com/beer-priming-calculator/</a> . Better control can be exacted by using a familiar sugar, priming with dextrose or table sugar, not using DME or other sugars which have a less predictable fermentability.</li> <li>2. Improve sanitising regime.</li> <li>3. Use a hydrometer to measure when the beer is finished fermenting. The hydrometer should read fairly low but where the hydrometer is sitting at any one point does not reflect if it has finished fermenting. Take 2 readings 36 hours apart. If the hydrometer has dropped in this</li> </ol>

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			period it is still fermenting. Repeat until it takes steady readings.
Beer pours thick like engine oil.	Pediococcus or Lactic Infection	Poor sanitisation or exposure of beer. Yeast/ Bacterial strains used in some Belgian beers. Beer goes sick for several months, appearing viscous. Causes ropiness where thick strands appear.	Improve sanitising regime. Check seals on fermentation vessel and reduce air contact or exposure time. Thoroughly sterilise kit after pouring infected batch away. This infection can lodge itself into plastic, if the infection reoccurs, new equipment may be needed.
Poor Head retention, foam.	<ol style="list-style-type: none"> <li>1. Not enough Proteins or hop residue in brew.</li> <li>2. Dirty glassware</li> <li>3. Flat beer</li> <li>4. Young Beer</li> <li>5. Overuse of dextrose or other simple sugars.</li> </ol>	<ol style="list-style-type: none"> <li>1. Good head retention is created by proteins in the brew. Not enough protein in the brew may be a result of using too many adjuncts such as oats in all grain brewing or a shortfall of a purchased kit beer.</li> <li>2. If the beer is flat it is under-carbonated.</li> <li>3. Beer that is not fully matured can produce a rapidly forming foam which quickly and almost completely fades away.</li> <li>4. If a kit has been topped up with simple sugars it will likely be lacking the potential for good head retention.</li> </ol>	<ol style="list-style-type: none"> <li>1. Include wheat or Carapils in your all grain recipe to improve head retention. Mind the balance of adjuncts as well.</li> <li>2. A dirty glass could be the key, rinse in very hot water and see if any improvement is made.</li> <li>3. If the beer is under-carbonated, add a little more sugar when bottling.</li> <li>4. 4 Mature beers for longer if it is only around a month old.</li> <li>5. 5. Use Dried malt extract or other forms of malt extract instead of dextrose sugar to complement your beer kit if extra sugar is required.</li> </ol>
Thick sediment at base of the bottle.	1. Natural result of bottle conditioning.	1. When bottle conditioning, the yeast ferments the	1. Pouring slowly, with care and leaving some beer at the base of

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	<ol style="list-style-type: none"><li>2. Poor siphoning technique.</li><li>3. Insufficient Racking.</li><li>4. Bottling before flocculation of the yeast.</li></ol>	<p>sugar in order to grow. So even if the beer was completely clear when bottling, a tiny amount of yeast will likely settle at the bottom of the bottle.</p> <ol style="list-style-type: none"><li>2. Jiggling the siphon when it is touching the yeast bed, plunging the siphon into the yeast bed at the bottom of the fermentation vessel. Using a siphon without a u-bend. All pull unnecessary quantities of yeast into the bottle.</li><li>3. Racking is important for reducing sediment in the bottle. Yeast takes some time to fall out of solution (flocculate), racking allows time to clear and a clear space for bottling after.</li></ol>	<p>the bottle should avoid the yeast getting into the glass, but small quantities hardly affect the clarity or flavour of the beer anyway.</p> <ol style="list-style-type: none"><li>2. Suspend the siphon above the yeast bed. Tilt the fermentation vessel with caution not to disturb sediment when siphoning or only siphon to a point where no yeast will be sucked up the siphon tube.</li><li>3. All siphoning problems can be avoided by sufficient racking, transferring the beer to a separate fermenter when the yeast has fallen out of solution.</li></ol>
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DIY [http://us.diybeer.com/category\\_s/1840.htm#11](http://us.diybeer.com/category_s/1840.htm#11)

Brewers Friend. <http://www.brewersfriend.com/beer-priming-calculator/>