



My brew won't stop bubbling.

Sometimes your beer has been fermenting for 2-3 weeks but the air lock keeps bubbling, at the rate of one bubble every minute or two.

Some beers can bubble for months, even after the main fermentation has finished.

After the yeast eats all the readily digestible fermentable sugars it decomposes, releasing enzymes which break down some unfermentable sugars.

This is evidenced by the slow bubbling of the air lock.

This is not a problem, to know when fermentation has stopped rely on your hydrometer, not the airlock.

After the beer appears to be fermented out (usually 4-14 days dependent on the temperature) take a reading with the hydrometer and note it then take another reading 2-3 days later, if it has the same hydrometer reading the beer has finished fermenting (providing a reasonable final gravity 'FG' has been reached) and its time to bottle.

If you are still not sure check with your local home brew shop.

