# HOW TO HOMEBREW IN 10 EASY STEPS

**PLEASE REFER TO THE DETAILED INSTRUCTIONS INCLUDED WITH YOUR RECIPE KIT FOR MORE INFORMATION.**

## LET'S MAKE SOME BEER!

## BREWING

*Brewing* is the process of extracting sugar, and color from *grains* (also commonly called *malt*), then boiling the resulting liquid with *hops* to extract their flavor and aroma. At the end of Brew Day you will have made *wort* (pronounced "wurt"), which is the brewer's name for pre-fermented beer.


### 1 COLLECT WATER

Fill your kettle with 1.5 gal (5 L) of clean, good-tasting water and turn on the stove. If you buy bottled water to drink, that's what you should use for brewing.

### 2 STEEP GRAINS

Pour your kit's grains into the muslin bag that came with them and tie it closed. Steep the grains in the water for 15 minutes as it heats.

### 3 BRING TO BOIL

Remove the grain bag. You can let it drip-drain but do not squeeze the bag. Wait for the liquid to boil.

### 4 ADD MALT POWDER

Once you reach a boil, remove the kettle from heat and slowly stir in your malt extract. Return the kettle to the burner and bring it back to boiling.

### 5 ADD HOPS

Referring to your Ingredient Kit's recipe, proceed to boil the liquid as directed and add the hops at the stated times.

### 6 CHILL YOUR WORT

Place your kettle in the sink surrounded by ice water to cool it down to a temperature that is safe for your Brewer's Yeast.

### 7 MOVE WORT TO FERMENTOR

Use the Auto-Siphon to transfer the wort to the fermenter, where it will live until Bottling.

### 8 ADD YEAST

Add half of the packet of Brewer's Yeast from your Ingredient Kit to the fermenter. In brewing, adding the yeast is called ***pitching***.

### 9 ADD THE AIRLOCK

Attach the lid to the fermenter., fill the airlock with sanitizer, and insert it in the hole in the fermenter lid.

### 10 GET READY FOR FERMENTATION

Set the fermenter somewhere out of direct light and with a temperature around 70°F (20°C) for fermentation.

## NEED HELP?

**Our friendly staff is standing by!**

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# PRIMARY FERMENTATION

### FERMENTATION

Fermentation is the process by which the *yeast* consume the sugars present in the *wort* and convert them to alcohol and carbon dioxide ($CO_2$). The presence of the alcohol is what turns your *wort* into *beer* and the $CO_2$ being released will make your airlock dance the whole time!

### FERMENTATION STARTS

You should see the first signs of fermentation within a day or two... or three. Because yeast is a living organism, it doesn't behave exactly the same every time.


### FERMENTATION PROGRESSES

As the yeast work you'll see bubbles form on the surface of the wort, and the airlock bouncing up and down as CO2 is released. Over the next 2-3 days a lot of thick foam, called ***krausen*** (croy-zen) will form before it falls back into the beer.


### FERMENTATION ENDS

About 7-10 days after the point of ***high krausen*** your beer will be done fermenting. You'll know you're ready to bottle when there's been no activity in the airlock for 3 days.


# BOTTLING DAY

Beer is transferred into bottles with a small amount of fresh sugar, which the yeast will use to make more $CO_2$, creating carbonation.


### MOVE THE FERMENTER

The night before bottling, gently move the fermenter to the edge of a counter or table, so that you can fill the bottles via siphon.


### SANITIZE YOUR GEAR

Sanitize the bottles and other equipment to prevent wild yeast or bacteria from getting in the beer and ruining the flavor while it is carbonating.


### FILL THE BOTTLES

Add a Carbonation Drop and fill the bottle to within 1/4" of the lip. Lifting the tip of the bottling wand off the bottom of the bottle will stop the beer flowing.


### CAP BOTTLES

Place a bottle cap on the bottle and center the capper's bell over it. Press down firmly on the capper's handles to crimp the cap onto the bottle.

# CONDITION & ENJOY

You're almost there! Here, a little extra patience will pay dividends when you finally crack that first bottle.

### BOTTLE CONDITIONING

Bottle Conditioning is the original, natural process of adding carbonation to beer. Once the bottles are filled, set them aside for 2 weeks to allow the natural carbonation to occur. This additional time in the bottle is also important for full maturation of the beer's flavors and aroma.

### WAIT FOR CARBONATION

Just be patient and try to resist the urge to start opening bottles just to see if they're carbonated before at least 10 days has passed.

### ENJOY YOUR BEER!

At the end of your 2 week wait, move a couple of bottles into the fridge overnight. Go grab your favorite pint glass. Crack the top off and listen for the satisfying "psst!". In one gentle motion, pour your beer into the glass leaving behind the last ¼" with the sediment in the bottle. Sniff, sip, and savor. Congratulations, ***Brewmaster***—Enjoy!

Brewmaster
SINCE 1971