

The Basic Steps to Homebrewing

Written by Mark Emiley

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Produced by Mark Emiley on behalf of the Washington Homebrewers Association

Homebrewing is easy, safe, legal, and fun. With just a little time spread out over a few weeks, you'll have some great tasting fresh homemade beer in your house. All it takes is a range, some basic equipment, some fresh ingredients, and little patience. This document will give you an overview of what to expect in your brewing but to get all of the details go get a book from your local homebrew store.



To start off, you'll need to go to your homebrewing store and pick up a kit. There are a wide range of kits that you can get, but at a minimum, you'll need a fermentation vessel (a simple plastic bucket with a spigot can suffice as it can double as a bottling bucket), a bottling bucket, a rubber stopper, an airlock, a bottling wand or tube, some bottle caps, some sacks, a racking cane, some hose, some cleaners and a capper.

If possible, it is great to pick up a second fermenter (a glass carboy is nice), a hydrometer, a thermometer, some nylon sacks, a bottle or carboy brush, a bottle washer, and a funnel.

Hopefully, you already have a good sized pot, a good spoon, and a measuring cup.

You'll also want to save some non-twist off bottles or you can buy some.

Your cleansers and sanitizers are very important as they will help prevent contaminations and infections in your beers.

Always be clean in your brewing processes!

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While you are at your homebrew store you'll need to pick up some ingredients for your first batch. Your major ingredients will be malt extract which will provide your fermentables and main body, specialty grains which will add character and color to your beer, hops which will add bitterness and flavors, and yeast which will take care of fermenting your beer and add some delicate fermentation profile notes. The specifics of the ingredients will depend on your style of beer. There are a few other ingredients like Irish moss which can help your beers as well depending on the style.



Once you are ready to get started brewing you will kick off the process by steeping your specialty grains in some hot water (around 155F). This will extract the sugars and colors from the malts and add a lot of character to your beer.

You simply put the specialty malts which were crushed at your homebrew store into a sack and let them soak in a gallon or so of hot water for a half an hour or so.

It is like making beer tea.

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but get a (minimum of 170°F) extract of the same type of

what it did at this point up to a boil. When you

boiled, boiling hops are more important than

being able to boil hops (which is not a bad thing, which

that's why you want to add some hops to help with the

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the first step is to get a good quality water. You can find a good quality water by looking for a water that is not too hard and not too soft. You can also find a good quality water by looking for a water that is not too hot and not too cold.

the next step is to get a good quality yeast. You can find a good quality yeast by looking for a yeast that is not too old and not too new. You can also find a good quality yeast by looking for a yeast that is not too hot and not too cold.

the third step is to get a good quality hops. You can find a good quality hops by looking for a hops that is not too old and not too new. You can also find a good quality hops by looking for a hops that is not too hot and not too cold.

the fourth step is to get a good quality malt. You can find a good quality malt by looking for a malt that is not too old and not too new. You can also find a good quality malt by looking for a malt that is not too hot and not too cold.

the fifth step is to get a good quality sugar. You can find a good quality sugar by looking for a sugar that is not too old and not too new. You can also find a good quality sugar by looking for a sugar that is not too hot and not too cold.

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