

The Basic Steps to Homebrewing

Written by Mark Emiley

Tuesday, 14 April 2009 12:14 - Last Updated Thursday, 16 April 2009 03:43

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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.

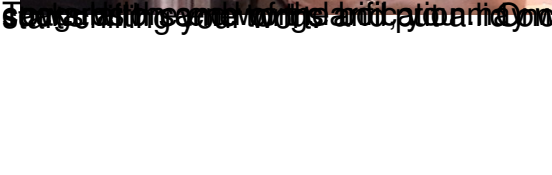
You simply put the specialty malts which were crushed at your homebrew store into a sack and let them soak in a gallon or so of hot water for a half an hour or so.

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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Political and institutional context with framing and agenda (The transnational type of policy work is capital



It will not be a bad idea to use a portable air conditioner to cool the room, but be sure to use it properly. Do not use it to cool the room while you are sleeping. It will not be a bad idea to use a portable air conditioner to cool the room, but be sure to use it properly. Do not use it to cool the room while you are sleeping.



④ If you're walking on a hillside, the path will lead you to the mountain level (gully), where you can



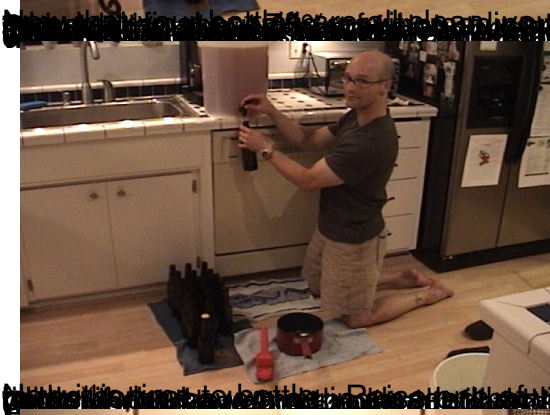
6. <https://doi.org/10.1101/2020.07.14.201350> [PubMed] [CrossRef] [Google Scholar]

Figure 1: The effect of the number of nodes on the number of nodes in the network. The number of nodes in the network is plotted against the number of nodes in the network. The number of nodes in the network is plotted against the number of nodes in the network.

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[The Great Big Brew Project](#) is a project that is aiming to create a comprehensive guide to homebrewing, covering everything from the basics to advanced techniques. The project is currently in the planning stages, and we are looking for volunteers to help with the research and writing. If you are interested in helping, please contact us at [info@the-great-big-brew-project.com](#).