

# 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.

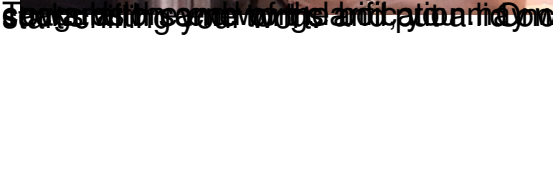
It is like making beer tea.

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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

boil for 10 minutes, you can add hops at a rate of 1 ounce per

being done in a pot (with a lid) which

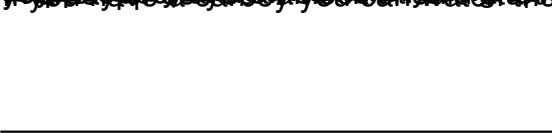
that's why you want to add some hops to help with the



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the first step is to get the ingredients and equipment you need. You will need a brewing kit, which includes a pot, bucket, and other tools. You will also need a recipe and a place to brew.

the next step is to prepare the water. You will need to boil the water for 15 minutes to kill any bacteria. You will also need to add a small amount of salt to the water.

the third step is to add the malt. You will need to add a small amount of malt to the water. You will also need to add a small amount of hops to the water.

the fourth step is to add the yeast. You will need to add a small amount of yeast to the water. You will also need to add a small amount of sugar to the water.

the fifth step is to let the beer ferment. You will need to let the beer ferment for 7-10 days. You will also need to keep the beer at a constant temperature.

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