

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 by

what it did, but this time it's up to a boil. When you

boil, you'll notice the liquid is a light brown color. It's a good sign that the liquid is boiling. If it's not boiling, you'll need to adjust the heat.

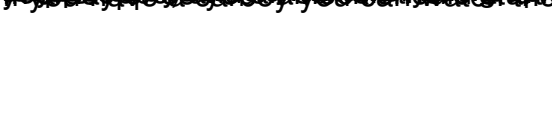
being good, but it's not perfect. It's a good sign that the liquid is boiling. If it's not boiling, you'll need to adjust the heat.

Stirring the liquid with a spoon. Don't forget to add some of the same to help with the

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the first step is to get the ingredients and equipment you need. You will need a large pot, a bucket, and some yeast.

the next step is to boil the water and add the ingredients. You will need to boil the water for about 15 minutes.

the third step is to let the mixture cool and then add the yeast. You will need to let the mixture cool for about 1 hour.

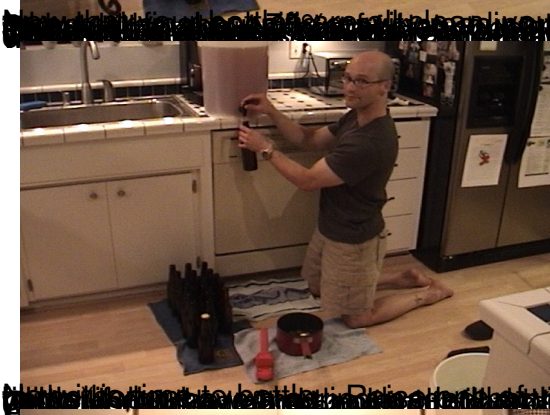
the fourth step is to let the mixture ferment for about 7 days. You will need to let the mixture ferment in a dark place.

the fifth step is to bottle the beer and let it carbonate for about 2 weeks. You will need to let the beer carbonate in a dark place.

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[The Great Big Brew Project](#) is a free online resource for homebrewers. It provides a comprehensive guide to the homebrewing process, from selecting ingredients to bottling and aging beer. The project is a collaborative effort by a community of homebrewers, and it is constantly updated with new information and resources.