

# HOW TO MAKE HOMEBREW BEER

## 4 BASIC INGREDIENTS:



barley

+



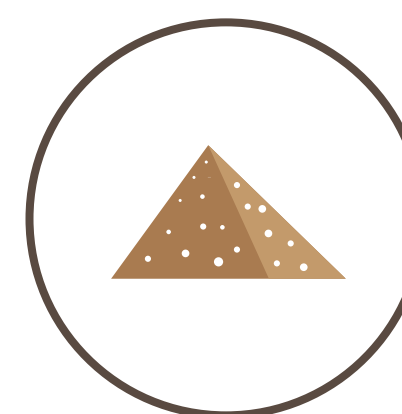
water

+



hops

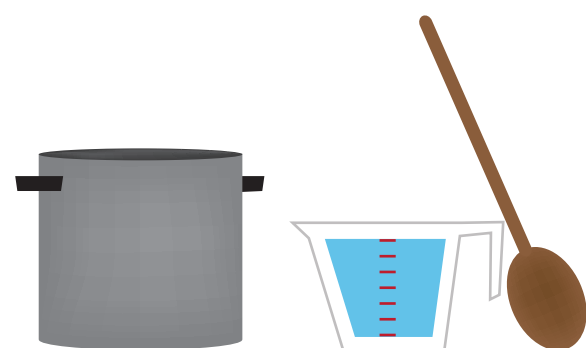
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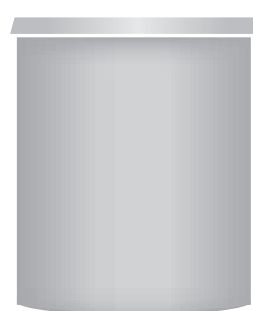
yeast

\*Beer is created when brewers yeast converts malt sugar into alcohol and carbon dioxide

## EQUIPMENT:



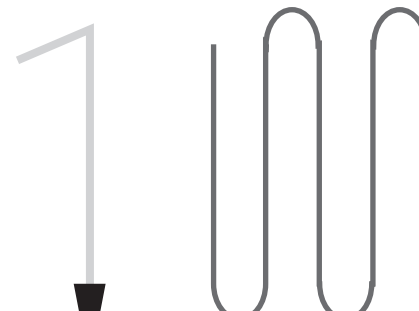
Kitchen supplies—a stove, large pot, cooking spoon, strainer, measuring cup, can opener, and a bowl or cup



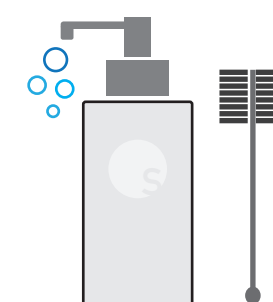
Fermenter, usually a food-grade plastic bucket with a tight-fitting lid (more experienced brewers may use a glass carboy)



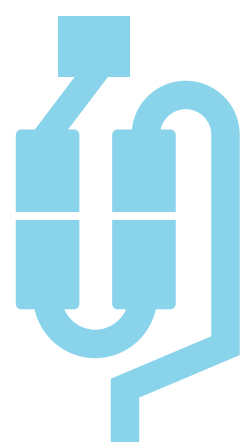
Thermometer



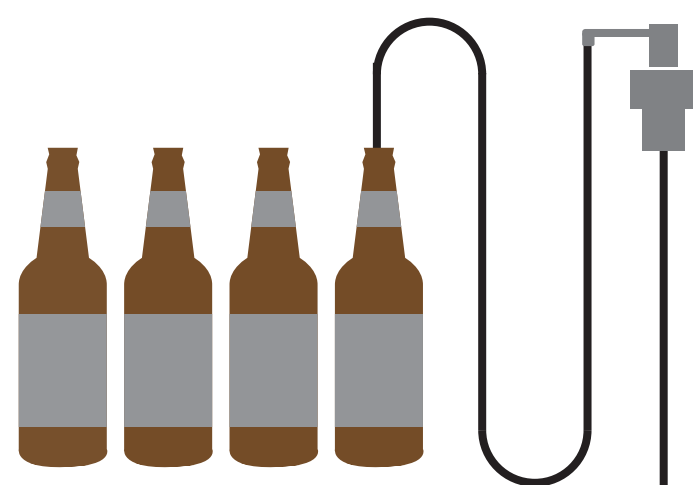
Racking cane & tubing for transferring beer from one vessel to another



Sanitizing agent & bottle-cleaning brush

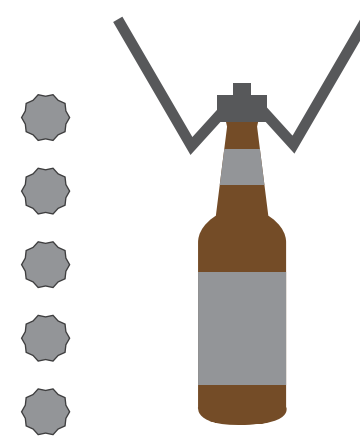


Air lock and stopper to allow carbon dioxide to escape during fermentation while keeping air out



Bottles, about 50 12-oz. bottles for each 5-gallon batch, new or reused

Bottle filter to transfer beer into bottles



Bottle capper, a device that clamps bottle caps on bottles

## 1. Sanitizing

The most important step. Nothing can spoil a batch of beer faster than stray bacteria.

## 2. Mashing

Steep grains in hot (but not boiling) water to make wort, a sweet liquid that's basically unfermented beer.

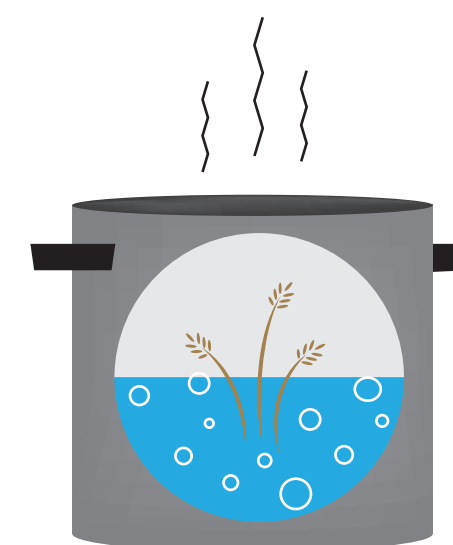
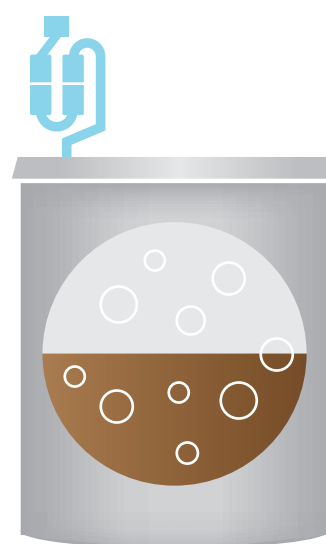
## 3. Boiling

Bring wort to a rolling boil and add hops—the flower of the hop plant that gives the beer flavor—according to the recipe.



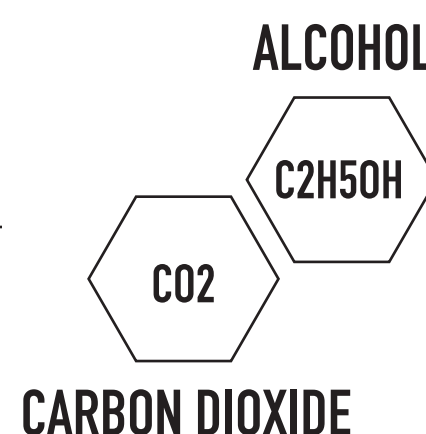
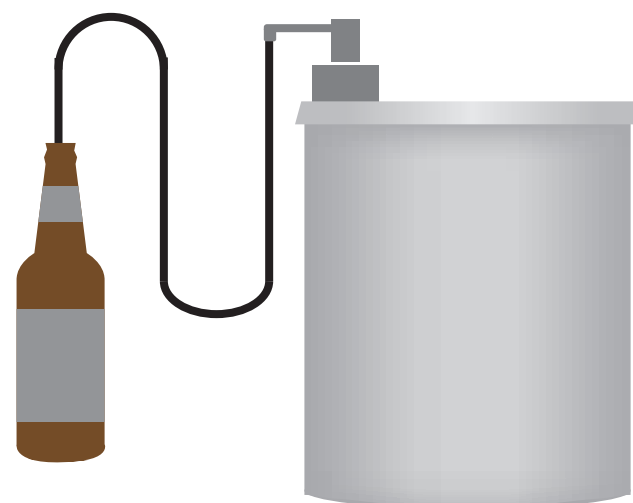
## 4. Fermentation

Chill wort and transfer to a fermenter. Pitch yeast. Store beer away from sunlight and wait one to several weeks, depending on the recipe.



## 5. Bottling

You now have beer! But it's flat beer. In order to carbonate it, you must prime it with additional fermentable sugars and bottle it. Then wait at least two weeks.



DRINK UP!

