



Welcome to Home Brewing!

At what Ale's Ya learning to make excellent quality craft beer is fun and easy. This is an addendum to the instructions provided with the ingredients kit we start our new home Brewers with. These ingredient kits are highly qualified recipes for many styles of beer with instructions which are very easy to follow. The methods provided will teach the new Brewer with "industry standard" techniques for making beer the correct way. The following helpful hints when added to the instructions will make it very easy to be successful with the very first batch!

Cleaning and sanitizing:

The elements that beer is made of are very inviting to infecting bacteria. Therefore, everything that touches the beer after it has been cooked and falls below 170° must be affectively cleaned and sanitized. Use the proprietary cleaner/sanitizer that comes with the equipment kit. And infected beer is not drinkable so, take this step seriously.

The water

Clean, good tasting, and bacteria free water is the rule here. Store-bought generic bottled water is fine for making beer. We find it easy to use 1 gallon jugs to store branded water. Get 6 gallons of springwater for your brew day.

Cooling the wort

Before fermentation, beer is called wort pronounced VERT. After cooking this mixture, is beneficial to cool it to yeast addition temperatures as quickly as you can. In most cases you will be cooking with 2 1/2 gallons of water to make a concentrated 5 gallon batch of beer. Have the forethought to have the top of water refrigerated ahead of time. (Take 3 gallons of your spring water and put it in the refrigerator the day before you want to brew) additionally, put your floating thermometer in your boiling pot five minutes before the boil is complete this is not to take its temperature but to sanitize the thermometer with the boiling wort. At the end of your cooking time, take the pot and its contents to the sink and set it in icewater to facilitate cooling the wort to 180 to 170. Confirm this with the floating thermometer which is in the pot. Start adding your pre-chilled water to the pot until you get it down to about 90 to 80°. Now add the wort to your sanitized fermenting bucket and topped up to the 5 gallon mark with your pre-chilled water. The temperature should be between 65 and 75° and now add the yeast.

Fermentation temperature

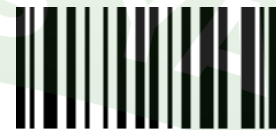
Most of the beers that we will be brewing will be ales. Ideally temperature for fermentation purposes is between 65 and 72°. In the winter time, this is normally what our room temperature is. During the summertime we have to take steps to keep the furniture cool during the fermentation process. Most of us set our thermostats to 78 to 80°.

Put your Fermenter in a shallow Tupperware type storage container. There are some out there that are 8 inches or less deep; which is ideal. You should add water to the container so that the fermenter is sitting in 2 to 3 inches of water. Get a nice thick towel; like a bath towel. Get it wet and wrap it around the fermenter. With the ends of the towel hanging in the water around the entire bottom perimeter of the fermenter. You can secure the towel with close pens or something similar. The evaporation of the water from the wet towel will give 8 to 12° of a evaporative cooling. This will be adequate in most cases to keep your fermentation in the temperature range needed. You may need to add water occasionally to the system to keep it from running dry.

W.A.Y. HOMEBREWING STARTER KIT

- 6.5 Gallon Bucket & Lid
- 6.5 Gallon Drilled Bucket & Lid
- Small Bung
- Airlock
- Spigot
- Auto Siphon 3/8" & Tubbing
- Bottle Filler 3/8"
- Triple Scale Hydrometer
- Bottle Capper
- Bottle Brush
- W.A.Y. Single Step - 8oz

WHAT ALE'S



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GLENDALE

Home Brew Supply Store

ARIZONA