

## The Brewing Basics



1. 4- 24 hours before you brew, pop the inner pouch of the liquid yeast, if using Wyeast. If using White Labs or dry yeast, remove from fridge when you start brewing. If using a starter, make it the day before brewing.

2. Clean all equipment that will come in contact with your beer while brewing: brew pot, spoon, wort chiller, strainer, fermenter & airlock, funnel, etc.

Also sanitize everything that will contact your beer after it has been boiled, including the fermenter, airlock, funnel, strainer, transfer tubing, etc.



3. Heat 3 to 5 gallons of water in your brew pot. While it is heating, make a tea with the loose grains, using a grain bag immersed in the water while it heats or in a separate saucepan to be strained into the brew pot. Be careful not to heat the grains above 170 °F.

Before the water boils, remove the grains then heat to almost boiling. Remove from heat, add the extract, dissolve completely, then return to the burner and bring to a boil.



4. Boil the brew for one hour, adding hops as your recipe calls for them. Stir after each hop addition. After the boil is complete, cool the brew to fermenting temperatures (about 70 °F) using a cold water bath or a wort chiller.

5. Pour into the sanitized fermenter and add the yeast. Shake or stir well, then seal with an airlock or a blow off tube. Allow to ferment to completion- about 2 weeks for ales and 3 to 6 weeks for lagers. For a cleaner, less cloudy beer, siphon the brew into a second sanitized fermenter after 5 to 7 days.



6. After fermentation, add the bottling sugar, siphon the beer into bottles, and cap. After 1- 3 weeks the beer is ready to chill and enjoy!

# Home Brew Equipment Packages

Before brewing your first batch of beer, you will need to obtain the basic equipment. Just like a good cook needs a well equipped kitchen, a home brewer needs good equipment to produce quality beer at home. In addition to the essentials, all of our starter packages include our favorite home brewing book, *The New Complete Joy of Home Brewing*. This book is a great introduction to brewing because it is easy and fun to read, has an easy to understand beginner's section, and goes beyond the basics with intermediate and advanced brewing sections.

**All our starter packages include your choice of an Organic Beer Kit for your first 5 gallon brew:** Choose from our selection on the following pages. We recommend an Easy-Brew kit for your first batch. Includes recommended liquid yeast from White Labs & an extra pack of dry yeast just in case:

## Single Stage with Glass Fermenter: \$129



Everything you need to brew 5 gallons of beer except a brew pot and bottles. Perfect for beginners using our easy-brew kits. All equipment is quality made equipment that can be added to as your brewing needs grow. #HBK2

- Glass 5 gallon carboy
- Stick-on thermometer (Fermometer)
- Airlock, rubber stopper, & blow-off tube
- 5' tubing, siphon wand, & clamp
- Small organic cotton grain bag
- Plastic stirring spoon
- Bottle filler, bottle capper & 60 caps
- Bottle brush & carboy brush
- 8" plastic funnel with snap in screen
- The Complete Joy of Home Brewing
- 4 oz. of Iodophor sanitizer
- 8 oz. of Straight A cleaner
- Choice of Organic Beer Kit + yeast

## Complete 2- Stage system: \$159

One of our most popular homebrewing sets. Everything you need to brew 5 gallons of beer except a brew pot and bottles. Ideal setup for brewing our mash-extract Organic Beer Kits. #HBK3



- Glass 5 gallon carboy
- Plastic 6 gallon fermenter with lid
- Stick-on thermometer (Fermometer)
- 2 Airlocks, rubber stopper, & blow-off tube
- 5' tubing, racking cane, & small clamp
- Large organic cotton grain bag
- Plastic stirring spoon
- Bottle filler, capper & 60 caps
- Bottle brush & carboy brush
- 8" plastic funnel with snap in screen
- Greenline hydrometer with test jar base
- Quick check probe thermometer
- The Complete Joy of Home Brewing
- 4 oz. of Iodophor sanitizer
- 8 oz. of Straight A cleaner
- Choice of Organic Beer Kit + yeast

## Deluxe 2- Stage System: \$299

Start with the best! This "everything but the kitchen sink" home brewery has the best equipment we offer at a special price. If you plan on brewing on a regular basis, you will eventually want to buy everything in this package. Everything you need to brew 5 gallons of beer except standard beer bottles. A good starting place for adding on all-grain brewing equipment when you are ready. #HBK4



- 2 Glass carboys: a 5 gallon & a 6 gallon
- 2 Airlocks, 2 stoppers & blow-off tube
- 2 stick-on thermometers (Fermometers)
- 5' tubing, racking cane, & large clamp
- Large organic cotton grain bag
- 21" stainless steel brew spoon
- Bottle filler, capper & 60 oxy caps
- Bottle brush & carboy brush
- 8" plastic funnel with snap in screen
- Greenline hydrometer with test jar base
- 9" probe stainless steel dial thermometer
- The Complete Joy of Home Brewing
- 7 1/2 gallon stainless steel brew pot
- Copper immersion wort chiller
- 4 oz. of sanitizer & 1 lb. of 5-Star PBW
- Choice of Organic Beer Kit + yeast