



Extract Brewing Instructions

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There are many methods or techniques used for making beer. Below are our recommendations. If you have a different technique for accomplishing a certain task, and it works for you, then please feel free to modify.

1. Fill your brewpot with approximately 1 gallon of water, and heat to 175°F.
2. Steep any specialty grains (in nylon or cheesecloth bag) for 20-30 minutes.
3. Remove grains. Be careful not to squeeze the grains. Squeezing them can cause astringents to be released from the grain husks which you do not want in your beer.
4. Add Liquid or Dry Malt Extract, any Lactose, Rice Syrup Solids, Maltose, or any other specialty sugars. Do NOT add your priming sugar, you'll need that at bottling time. Stir until dissolved.
5. Add water to bring your brewpot to about 3/4 of its capacity. For most people this will be about 2 to 2½ gallons.
6. Bring to a slow boil. CAUTION!: Avoid boil over. Your wört will go from not boiling to boiling out of your pot in less than 2 minutes. We highly recommend that you use a thermometer to monitor the temperature of your wört. Once your wört is above 190 degrees, watch it carefully and as it starts to boil, adjust the heat down on your stove to obtain a slow boil.
7. Once boil has started add any Bittering hops. Note: Don't boil with a lid over your brewpot, otherwise compounds could build up that can leave a cooked corn flavor in your beer.
8. After 45 minutes of boiling, add any Flavoring hops, Spices, Irish Moss, or anything else that is marked "(Flavor)" on your recipe .
9. After 55 minutes, add any Aroma hops.
10. After 60 minutes, remove your brewpot from the stove and cool the wört. You may do this using a water bath or a wört chiller. A water bath is accomplished by placing cool water in your sink and setting your brewpot in it. Placing ice in the sink water will help. Once the sink water is warm, switch your brewpot to the other side of the sink with more cold water, and keep repeating until your wört temperature is down to 100-110 degrees. Stirring your wört during this process will speed up the transfer of heat from your wört to the sink water.
11. Sanitize your fermenting bucket, lid, airlock, fine mesh nylon bag, and any other equipment that will contact the wört from this point on (like a hydrometer).
12. Put about 2 1/2 gallons of fresh cold water in your fermenting bucket. (This assumes you boiled 2 1/2 gallons. If you boiled more or less, adjust accordingly).
13. Have a helper sanitize their hands and hold the fine mesh nylon bag inside the fermenting bucket.

14. Pour the cooled wört into the fine mesh nylon bag/fermenting bucket. Let the wört drain from the bag, but do NOT squeeze the hop residue. Squeezing the bag will extract too much bitterness from the hops.
15. Add cold water to your fermenting bucket so that you have a liquid level that is about a quarter inch above the 5 gallon mark (or 6 gallon mark for 6 gallon recipes). This extra amount will account for the liquid that you will lose when racking your beer off of the sediment.
16. If you're going to check your starting gravity with a hydrometer, now is the time.
17. Check the temperature. If everything has gone right, then you should be within plus or minus 5 degrees of room temperature. If so, then you can pitch your yeast. Do NOT pitch your yeast if the temperature is above 110 degrees as this will kill the yeast.
18. After you pitch your yeast, put the lid on your bucket, fill the airlock half way with water, and place the airlock in the lid. Set your fermenting bucket wherever you've decided it's going to live (not in the garage!) and let it ferment for at least 5 days.
19. Sometime between day 5 and 9, rack (siphon) your beer off the sediment, rinse your fermenting bucket to remove any sediment and debris, return your beer to the fermenting bucket and put it back where it lives.
20. Note the time between bubbles escaping from your airlock. When it is at least 90 seconds between bubbles, primary fermentation is complete and your beer can be bottled or kegged. This will take between 7-10 days for most beers, although beers with honey, oatmeal, fruit, etc. will probably require a secondary fermentation). If the desired beer clarity hasn't been achieved, continue to let it set and rack until it is clear.
21. If bottling, rack your beer into your bottling bucket, and if you're going to take a final gravity reading with a hydrometer, now is the time.
22. Place your priming sugar in a small sauce pan with about a cup of water and bring it to a boil. As soon as it boils pour it into your beer. Now you're ready to bottle. Note: Don't boil your priming sugar too long, otherwise you'll end up with candy. You're just boiling it to sterilize it. Don't worry about pouring the boiling sugar into your beer. A cup of boiling water won't raise the temperature of 5 gallons of beer enough to harm the yeast.
23. Let your bottles sit for 5 days and then check one to make sure it is not over carbonated. Your beer should be under carbonated at this point, but carbonated nonetheless.
24. Let your bottles sit for 7-10 days and then chill and enjoy. Note: Most beers will benefit greatly from a 4 to 6 week aging period. Big beers (high starting gravity) may improve over several months. Your last beer is always your best.
25. Continuously repeat until you get so old the nursing home people take away your brewing equipment.

If you have any questions, please feel free to call us. We're here to make sure your brewing adventures are pleasurable ones.

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