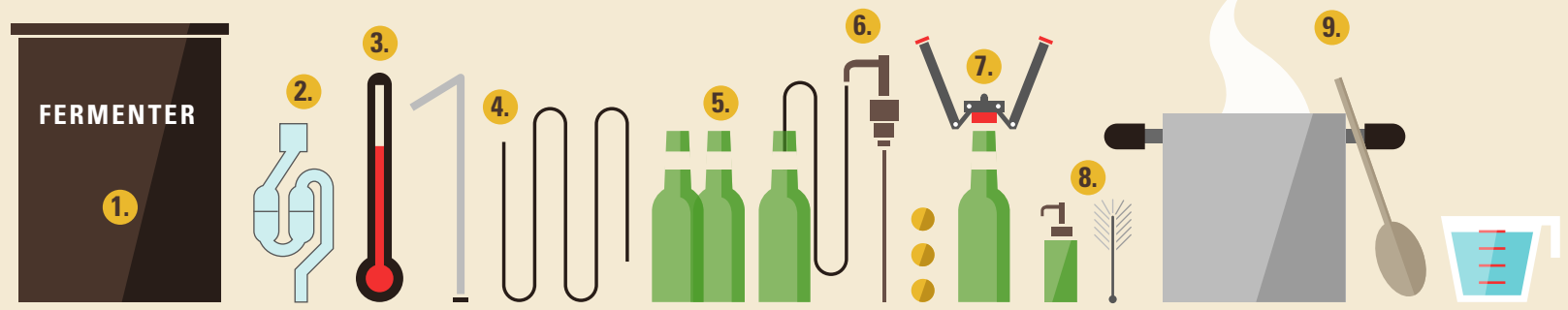




HOW TO MAKE BEER

1. THE EQUIPMENT

Most items can be purchased at your local homebrew store



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

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

3. Thermometer

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

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

6. Bottle filler to transfer beer into bottles

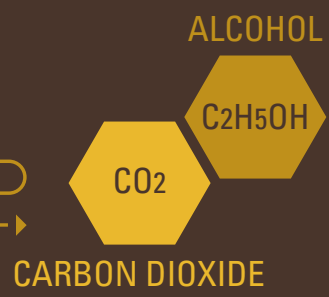
7. Bottle capper, a device that clamps bottle caps on bottles

8. Sanitizing agent & bottle-cleaning brush

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

2. THE INGREDIENTS

Beer is made from 4 basic ingredients: **barley, water, hops and yeast.**



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

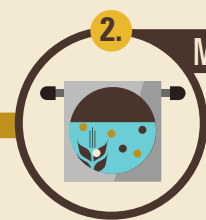
3. THE BASIC PROCESS

SOURCES: American Homebrewers Association, SoYouWanna.com, Popular Mechanics, Barley Bandits



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 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.



6. DRINK UP!