

STAGES IN BEERMAKING

- PREPARATION
- MASHING
- SPARGING
- BOILING
- STRAINING AND COOLING
- FERMENTATION
- CONDITIONING AND STORAGE
- DRINKING

EQUIPMENT

- Ingredients – Malt, Hops, Yeast, Water
- Boiler
- *Mill*
- Mash Tun
- *Sparge Arm*
- Barrel
- Thermometer
- *Cooler*
- Hydrometer
- Demijohn
- Capper

Hints and Tips

- Be careful with use of chlorine-based cleaning agents
- Pre-boil all water used in the beer making process (boil up plenty)
- If you buy crushed malt, use it fairly quickly after opening the packet
- Mash should be of porridge like consistency
- Don't oversparge – if you are short of liquid for the boil, add pre-treated water
- You need a vigorous rolling boil
- Add late hops for aroma
- Add Irish Moss for last 15 minutes of boil
- Cool the wort as quickly as possible after boiling
- Don't ferment at too high temperature – avoid brewing in hot summer
- Rack into demijohns once initial ferment has died down (4-7 days)
- Finish fermentation in a demijohn to keep air out and allow sediment to settle
- Don't over-condition (1/2 tsp sugar/pint maximum)
- Store at room temperature for a few days to get beer conditioned
- Then store in cool dark place
- Leave at least 3 weeks before drinking (longer for strong beers)