

Beer Brewing Simplified

5 gallon recipe

List of ingredients: malted grain, adjunct grains, hops, yeast, water

List of equipment: stainless steel pans, strainer, big spon, candy thermometer, hygrometer

Pitching the yeast (waking it up form dormant state)

Take yeast out of fridge and warm to room temperature.

Boil a cup of water and cool to 90F.

Pour yeast into 90F water and cover with lid and let stand 15 minutes.

Boil a cup or two of water and add a half-cup of dry malt extract or corn sugar.

Cool to temperature if yeast and whip air into cooled wort.

Add yeast to wort when within two degrees F.

Cover and set aside in a place at room temperature.

Mashing (converting the starches in malted grain to sugar)

Bring two gallons of water to 180F

Remove from heat and add malted grain (app 8 to 10 pounds) and adjunct grain (app 1 pound)

Stir thoroughly till homogenous – mix should be about 155F and about the consistency of oatmeal

Mashing is a catalytic reaction that occurs at a temperature of 145 to 156F. 160F and above will destroy the enzymes in the malt and stop all further reactions.

Keep mash at 145-155 for about 60 minutes. Stir occasionally, more often if adding heat.

Heat app 3 gallons of water to a boil for sparging.

Sparging (leaching sugars out of mash)

Place mash in really big strainer over big pot to catch wort while sparging and let drain thoroughly.

Pour about a gallon of water into big strainer (enough so water puddles on top or mash) and stir gently.

Drain thoroughly and repeat sparging twice more. Be sure not to use too much water. Total wort should not be more than 5 gallons.

Cooking and hopping

Place wort over heat source and bring to a boil.

Add first ounce of hops and boil gently for 30 to 50 minutes. As it first comes to a boil, it may want to boil over. Stir it or be ready to add a cup or two of cold water to retard foam-over.

After 30 to 50 minutes add second ounce of hops and boil for 2 minutes.

Pasteurization of equipment

Mix One Step pasteurizing oxygen bleach according to directions (one tablespoon per gallon)

Pasturize spoons, thermometer, hygrometer, bucket, carboy, hands and everything else that will come into contact with wort (except the yeast).

Cooling

Remove from heat and place wort pan into cold water to cool. At this point you need to keep everything sterile and clean.

Cool to room temperature, or if you have less than 5 gallons of wort, a bit warmer.

Place wort into glass carboy or five-gallon bucket.

Inoculation and brewing

Whip air into wort to add oxygen for yeast propagation.

Decant wort into bucket or carboy.

Adjust temperature of wort of yeast to within 2 degrees of each other. The temperature should be about room temperature.

Pour yeast into wort and mix a bit.

Place cover on bucket or carboy with airlock or off-gas hose. If using off-gas hose, place free end into a pan of water to act as airlock.

Wort should show activity within about 24 hours, sooner if lucky. It should take no longer than two days to show activity. Primary fermentation should take about two days and will continue to ferment a little for perhaps a week.

After primary ferment there will be a bunch of sludge on the bottom of carboy. Decant beer from carboy into sterilized second carboy or 5 gallon stainless steel soda doohicky with siphon hose, taking care to not suck up too much sludge. If placing in soda doohicky, charge with CO2 what-not.

Drink with pleasure. Share with friends.