



HOW TO MAKE BEER

1 THE EQUIPMENT

Visit Humboldt Beer Works



① Fermenter: a jug or a bucket with an airtight seal. Carlo Rossi jugs work great

② Air lock + Stopper. to allow carbon dioxide to escape while keeping bad air out

③ Thermometer
④ Widemouth Funnel: to pour from pot to fermenter

⑦ Bottle Capper. Seal that tasty brew nice + tight

⑤ Bottles: Reuse all those old Great White bottles - you need - 50 for a 5 gallon batch.

⑧ Sanitation + Scrubber. Absolute essential. Don't cheap out on Sanitation. Keep that beer clear

⑥ Bottle Filler. Pouring into bottles would be U hard

⑨ Kitchen: A big pot, an epic stirring stick, a burner, a can opener, a strainer, a measuring cup... we need a checklist.

2 THE INGREDIENTS

Beer is four basic bits: Barley, hops, water + yeast



3 THE BASIC PROCESS

③ Boiling
- Remove or strain grain mix from your wort
- Bring your wort to a rolling boil in the big pot
- add hops according to recipe
- Boil for ~ 120 min

① Sanitizing
The most important step
Foreign contaminants will mess up a batch faster than you can say "Bruh: Bacteria compete with yeast"

② Mashing
Make a mix of barley + other grains - the mix will determine the type of beer you get. steep it in hot (not boiling) water like a tea bag. This makes wort. USE the big pot

④ Fermentation
- Chill the wort and pour it into your jugs.
- Throw in the brewers yeast
- Store in a cool, dry place for two weeks.

⑤ Bottling
After the two week fermentation period, bottle it.
- Plug in your bottling tube + fill those babies up
- Cap em nice + tight. Requires elbow grease
- Wait two more weeks. (I know!)

⑥ DRINK YOUR BEER!
Cheers!

