

# BREWING BEER

**4 Simple Steps To Your First Home Brew  
With 40 Easy Peasy Recipes**



**Dave "Homebrew" Hendricks**

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Dave “Home Brew” Hendricks  
5826 Santa Anita Terrace, Roanoke, VA 24012  
Facebook - [Homebrewing With Dave](#)



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# Introduction

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Brewing beer is “so easy a cave man could do it.” Well, we don't know if beer making goes back quite that far. But people have been home brewing beer for thousands of years.

The aim of this book is to guarantee that you have a lot of fun the very first time you brew beer, and that all your future homebrews will be rousing successes as well. I promise, when you finish reading this book, you'll be able to brew a great tasting 5-gallon batch of beer in four simple steps. Brewing beer at home should take you a total of about three hours of actual work, and very roughly about 6 weeks for fermentation, clearing, and conditioning, or aging, of your brew.

The time can vary quite widely, depending on the home brew beer recipes being used. The last 3 weeks or so of waiting for the conditioning is the hardest part of the whole process. It takes great self control to resist sampling your brew before it has had a chance to reach its peak of deliciousness.

>>> I will also give you suggestions for how to experiment with your methods and ingredients, to improve your brews to match your own specific tastes, when you brew beer at home. These suggestions have triple arrowheads pointing at them like this paragraph has, so you can recognize them easily. Soon you'll be producing fantastic home brew beer of equal or better quality and flavor than the best commercial beers you've ever tasted. <<<

I urge you to keep a record notebook of your experiments. Believe me, when you start producing beers that bring you to tears by their excellence, you will want to be able to repeat your feats.

## ***The Pros and Cons of Homebrewing***

Brewing your own beer at home is an easy, fast, inexpensive, enjoyable hobby. It is great fun and very satisfying to DIY. You will tap into creativity you didn't even know you had and will soon find yourself experimenting with different recipes, ingredients and methods.

You'll be hooked the first time a friend's eyes widen with amazement that “You, brewed THIS?”

### **You vs. the commercial breweries**

Unless you start splurging on every bell and whistle you hear about, homebrewing can be cheaper than buying commercial craft beers. The startup beer brewing equipment is cheap and ingredients can cost as little as 10-15 cents per 12 oz. bottle.

You won't have the same costs a commercial brewery has, that they pass on to their customers. You won't pay taxes on your product. You won't pay warehousing and transportation costs. You won't pay for advertising. You won't pay employees and overhead.

Commercial brewers also spend a great deal of money on quality control, so that their beer always tastes exactly the same. Your own beer will be better tasting than commercial beer although yours will taste slightly different with each batch you make.

Homebrews have an undeserved reputation for being yeasty, dark and too strong. But that is a holdover from the Prohibition era. It's a result of the rushed methods and cheap ingredients that were used by greedy gangsters and speakeasies. Homebrewers have access to better ingredients and better methods today.

Your homemade beer will compare to commercial beer the way homemade bread compares to store-bought.

## ***What You'll Discover In This Book***

The easy method of beer brewing presented in this book calls for the use of commercially prepared malt extracts. I will not be instructing you about how to make your own malt from barley or other grains. I will leave that for the time when you advance to more complicated brewing methods.

As we progress, I will tell you when a step is essential and shouldn't be messed with, and when you can let your imagination run wild. I will make numerous suggestions about the various ways you can tinker with and tweak standard beer recipes.

Since I *do* go into depth, and explain many topics in detail, I've also included a boiled down, "bare-bones" checklist of directions, right before the recipes. It's quick and easy to refer to, while you are in the midst of brewing.

The 40 recipes in the second half of the book are suggested starting points for your own creativity to take off from.

## **This Book Includes**

- \* The 4 fully-explained secrets to how to brew beer at home, and produce an awesome beer the very first time!
- \* A bare-bones, step-by-step checklist of directions for quick reference while you're brewing.
- \* 40 easy peasy home brew beer recipes for mouthwatering brews.
- \* The crucial information you need to know about brewing beer at home without landing in jail!
- \* All the essential details about beer brewing equipment and the ingredients of world class beer.
- \* A complete checklist to take with you when equipment shopping.
- \* Simple methods for cleaning and sanitizing your equipment for health, safety and superlative home brewed beer.
- \* An extensive glossary of beer brewing terms.
- \* A directory of almost 200 highly recommended sources for home brew beer supplies, and their

contact info.

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**If you like this book...**

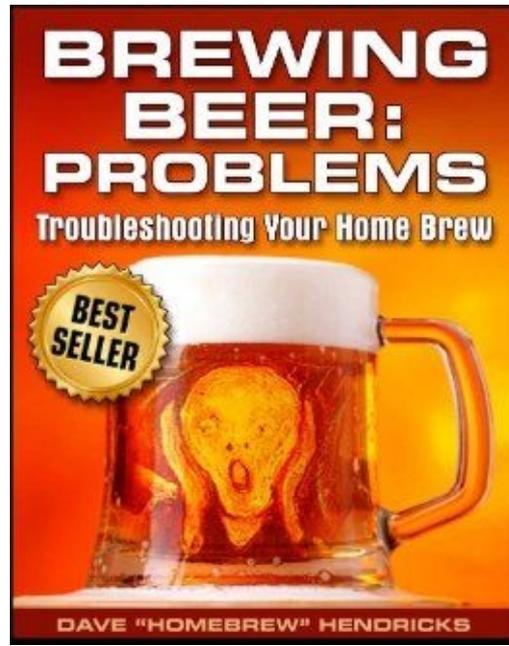
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**[BREWING BEER](#)**

***CHECK OUT THESE OTHER BOOKS IN THE BREWING BEER SERIES***

*by Dave “Homebrew” Hendricks*

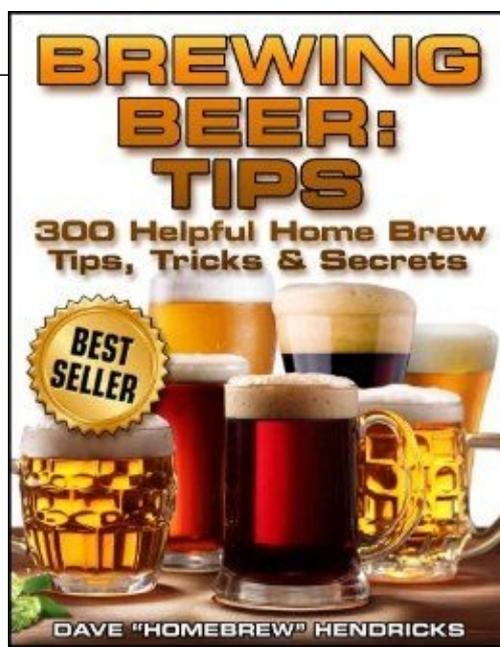


[BREWING BEER: PROBLEMS](#)  
[Troubleshooting Your Home Brew](#)

At some time or another every home brewer will be faced with a batch of beer that doesn't live up to his expectations. This troubleshooting manual allows the homebrewer to figure out what went wrong and prevent future problems before they happen. The answers to the most frequently asked questions and problems of beer brewing newbies and old hands alike, have been gathered in this one easy to understand, simple guide.

*Amazon customers gave it 4.9 out of 5 stars.*

----oooOooo----



[BREWING BEER: TIPS](#)  
[300 Helpful Home Brew Tips, Tricks & Secrets](#)

Within these pages you'll actually find 348 of those little bits and pieces of advice that experienced brewers share with each other when they lift a few together at beer competitions, brewing clubs, and local homebrew supply stores. These are the clever innovations and the sometimes-painful lessons that are usually learned the hard way. You won't fail as a brewer if you don't know them all, but they sure can make your life easier!

*Amazon customers gave it 5 out of 5 stars.*



# 1. The Legalities of Homebrewing

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## **Federal Law**

In the United States, the Federal government passed the Cranston Bill in 1979, which allows a single adult household to brew up to 100 gallons of beer per year and up to 200 gallons per year by households that have two or more adults.

## **State Law**

Individual state laws may overrule the federal law, so check out the laws of your own state.

You can call The American Homebrewers Association at 1-303-447-0816, or Toll Free: 1-888-822-6273.

Alternately, you can visit the AHA's website at:

<http://www.homebrewersassociation.org/pages/government-affairs/statutes> and select your own state from the “Select State” drop-down menu beneath “Statutes”.

## **Local Law**

Your local city or county might also have laws that supersede federal or state law. So check with your local police or state or county prosecutors, before you start.

## **What's The Minimum Age Requirement?**

Despite a widespread rumor to the contrary, the minimum legal brewing age is the same as the legal drinking age – 21. It is now the same in every state.

## **Is It Legal To Sell Your Homebrew?**

Not in the United States. Never, under any circumstance, charge for your homebrew. Not only is selling homebrew illegal in every state, your state might have other restrictions on what you can do with it.

## **But What If You Want To Sell Your Homebrew?**

Here's a website where you can find out the basic legalities of setting up a microbrewery in your state: <http://www.brewersassociation.org/pages/government-affairs/self-distribution-laws>

Here's a short business plan checklist for setting up a microbrewery:

<http://www.cemcorp.com/articles/brewery1.htm>

## Shipping Homebrewed Beer By Mail

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It's illegal to use the US Postal Service to ship any sort of alcohol, but it IS legal to use a private shipping company, such as Federal Express, UPS, and DHL.

Unfortunately, most of them have their own policies forbidding them from shipping for anyone who does not have a license to ship, like the ones stores and commercial breweries have.

To read more about their individual policies, go to [FedEx.com](http://FedEx.com) – [UPS.com](http://UPS.com) - [DHL](http://DHL)

### Shipping – A Problem For Homebrewers

The difficulty of finding legal shipping methods presents a serious problem for homebrewers, who sometimes need to ship samples of their homebrews to beer competitions. Some homebrewers try to get around the laws by failing to properly identify what they are shipping by a private company. They label their beer as “yeast samples” or “glass bottles”. Both claims are true of course, but they are also incomplete.

You need to know that doing this is illegal. Unless your packaging is utterly leak-proof and “bullet proof”, you risk exposure and serious trouble if anything happens to your package.

*The content of this chapter does not represent legal advice, and may not be changed as frequently as the law is changed.*





## 2. Beer Basics

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In this book, the term “beer” refers to any beverage that contains up to 6% alcohol, which is produced by the fermentation of sugar, such as steam beers, lagers, stouts, and ales.

Fermentation is the process in which microscopic organisms, called yeast, break various sugars, dissolved in water, into about half alcohol and half carbon dioxide gas bubbles.

### *The Basic Ingredients*

The basic ingredients of beer are water (90%), malt, hops, priming sugar, and yeast.

### **Malt**

Malt is made from barley. The barley is soaked and allowed to sprout. The sprouts are then kiln dried which develops dormant enzymes. During “mashing”, the enzymes convert the starch in the barley malt into sugar. This is the sugar that is converted into alcohol and CO<sub>2</sub> gas during fermentation.



### **Malt Extracts**

Luckily for beginning homebrewers, there are commercially prepared malt extracts, so we don't have to do the malting, and mashing. Some malt extracts provide the hops too. But, even if you use a hopped malt extract, your beer will be much better if you add some hops to your brew.

But in the simplest recipes, the home brewer need only add water to malt extract to make wort, the pre-fermentation form of beer. All the recipes in this book are made with malt extracts.

Many different malt extracts are available, to make a very wide variety of beers.

### **Hops**

Hops are the dried female flowers of the hop plant. They are used to balance the sweetness of the malt with a certain amount of bitterness. Hops also add aroma and tang. They enhance head retention and

inhibit spoilage.

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The term “hopping” refers to the process of boiling hops with malt or malt extract in the wort. Wort, (pronounced wert) is the bitter/sweet liquid, the nutrients that yeast will ferment, producing beer.

### **Priming Sugar**

Priming sugar gives beer a nice, foamy head and a zesty, lively character. Commercial brewers allow all the carbon dioxide produced during fermentation to escape. Then they mechanically force CO<sub>2</sub> back into the finished beer during bottling.

Homebrewers also allow all the CO<sub>2</sub> of fermentation to escape. Then they add a carefully measured, small amount of sugar to the beer at bottling time to restart fermentation, and capture the resulting carbon dioxide bubbles in the capped bottles.

### **Yeast**

Yeasts are the most important ingredient, without which we make no beer. They are microscopic organisms, which are neither plants nor animals. Many different varieties of yeast are used for brewing many different types of beer. Use the yeast varieties that have been bred for beer making. Do not use bread-making yeast.

## ***The Four Basic Varieties of Beer***

Though there are only four basic varieties of beer, you will find many, many variations and recipes for each. Have fun experimenting with and modifying them.

### **Ales and Stouts**

Ales and Stouts are brewed using top-fermenting yeasts.

Ales are made at temperatures ranging from 55° F to 75°F, though commercial brewers stay between 55° F and 65° F. They range in color from light to dark, and they usually have a relatively high hop and alcohol content and a sharper, more robust taste than lagers.

Stouts are made with strong hops, which are balanced with large amounts of full-flavored malt, resulting in very dark and very heavy beers. Their flavors can range from fairly sweet to dry.

### **Steam beers and Lagers**

Steam beers and Lagers are brewed using bottom-fermenting yeasts.

Most homebrews can be categorized as steam beers because they are brewed at temperatures between 60° and 75° F, though they use lager yeast.

Commercial brewers brew lagers at relatively low temperatures of 50° F or lower. This slows down the fermentation process. ~~Home brewers can use refrigerators to brew true lagers like the big boys, but~~ most are content to ferment their brews between 55° F and 70° F. Beginners should not try to ferment below 55°-60° F because it can be tricky.

Like ales, lagers range in color from light to dark, but they have a lower hop and alcohol content than ales and dryer, crisper flavors.

In general, the lower the temperature is during fermentation, the better the quality of the beer will be. But good homebrews can result from temperatures up to 75° F during fermentation. If it climbs higher than that, the quality and taste will probably suffer.



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