

Begin Brewing Level 1- Video

I. Preparation

- Give the clean 5 gallon kettle a lid a thorough rinse.
- Specialty (soaking) grains should be put into the grain sack if they have not been already in preparation for their soak (mash).

II. Mash/Extract Addition/Boil

- Water used should be clean and free of chlorine. If you are not sure, we suggest the use of spring water.
- Fill your kettle half way up with water (approx. 3 gallons). No need to be perfectly exact.
- Insert thermometer into your kettle (make sure the tip is at least 1 inch off the bottom or your reading will be inaccurate).
- Raise the temperature of the water to 155 degrees F.
- Once above temperature has been reached, turn the burner down and add your specialty grains (grain sack). The burner should be adjusted constantly to keep a consistent temperature between 151-155 degrees F. These grains should soak for at this temperature for at least ½ hour.
- At the 20 and 10 minute mark, dunk the grains in and out of the water.
- When the time is up, dunk the grains several times and then remove. Let all the water drain from the grains. Use a strainer to set the grains over the top of the kettle during the next step if one is available so all the lovely wort falls out of the grains. After 5 minutes, the grain can be discarded.
- Put burner on high until your “wort” comes to a boil.

III. Beginning of Boil

- Once the wort comes to a boil, remove the kettle from the burner (other part of your stove) and add the extract (liquid and/or dry) according to the recipe you are making. Be sure to constantly stir in order to thoroughly mix the syrup into the wort and avoid the “heavier” liquid from just sitting on the bottom.
- Return your wort to the burner and turn it on high until you once again reach a boil. Once you reach a boil, the goal is to settle the wort down so there is a nice “rolling” boil. The wort is going to boil consistently for the next 60 minutes.
- Once wort is settled down, it is time to add your hops according to the recipe. All (almost) recipes will have some hops added at the 60 minute mark. Add your hops, stir them in well, and set a timer for 60 minutes.

(Most recipes call for hops to be added at 60 minutes [bittering hops], 15 minutes [flavoring hops], and 5 minutes [aroma hops])

IV. During Wort Boil

- With about 45 minutes left in the boil, It is time to sanitize the airlock and fermenter. We will do this using the Star San in the bottling bucket. Add the top and airlock to the sanitizer, and then pour liquid from the bottling bucket in the fermenter (about a 1/2 gallon). The great thing about your Speidel fermenter is the fact that you can put top caps on and shake it around thoroughly. Be sure the sanitizer touches each and every “nook and cranny” of the fermenter. Let it sit for the next 5 minutes, then dump the sanitizer back in the bottling bucket.
- At 30 mins, repeat the entire process (sanitizing is crucial to success)

- With about 25 minutes left in the boil, dump the sanitizer out of your fermenter (no need to rinse), and add two gallons of fresh water to the fermenter. Set this aside in a clean place.
- After putting water in fermenter. put a small slit into your yeast packet (do not cut all the way to open, just a small slit so you can open it later, then dip the yeast packet in sanitizer and set on sanitized surface.
- With 20 minutes left, take your sanitized pint glass and fill it halfway with spring water. Sprinkle the yeast on top, but do not stir. Set aside and let sit.
- Add hops to your boil at 15 minutes (if necessary)
- At 15 minutes, also add 1/2 of a whirlfloc tablet (if desired)
- Add 5 minute hops (if necessary)
- After you add your 5 minute hops, put one bag of ice in the bowl of the sink. Add cold water to the ice until the ice is just off the bottom. you are now ready for the chilling of the wort.

V. Fermentation Preparation

- Once your 60 minute boil is complete, turn the burner off and instantly transfer your kettle filled with lovely wort to the bowl of ice in the sink. Put it in the ice carefully. You don't want to splash any of the cold tap water into your wort.

(EVERYTHING that touches the wort after the boil MUST be sanitized as to not infect the beer in any way. Wash your hands thoroughly before you transfer to the sink. I dunk my hands right into the prepared sanitizer often over the next steps.
- Stir the wort with your sanitized kettle spoon while the wort is cooling. You should give it a stir every 3 minutes. If the majority of the ice in the sink melts, you may need to add more ice. Keep stirring every 3 minutes until the wort has reached a temperature of around 78-80 degrees F.

- While you are chilling, give the pint glass with yeast in it a very good stir with your sanitized regular spoon. Also during the chill, remove the top and airlock from the sanitizer and set on your sanitized surface.
- When you have reached your target temperature, remove the kettle from the sink and prepare to pour it into your fermenter. The wort should be poured into the fermenter (already has 2 gallons of water in it) through a stainless steel strainer that has been thoroughly sanitized. You do not want all of the hop particles in your final product, and the strainer will remove those things. This may take a while and you will most likely have to clear the strainer of particles several times.
- Once all the wort has been poured into the fermenter, give the wort in the fermenter a VERY good stir with your big sanitized spoon.
- Once you are done giving the wort a good stir, pick up your pint glass full of lovely yeast, give it one more good stir with your regular spoon, and pitch it into the fermenter full of wort.
- Now take the remaining spring water and top off the fermenter until you have 5 1/3 gallons of wort.
- Now you must give the wort one more good stir to get a good amount of oxygen in the wort, and then put the lid on the fermenter. Be sure it seals completely, you want a closed environment.
- Add fresh water (or sanitizer) to your airlock and put it in place on top of the fermenter.
- Store the fermenter in your favorite (preferably darker) place and you should see action in the airlock within 12-36 hours
- Now relax and have a homebrew!!!!!!

