

Needs	Knowhow	Tipsy Tips
1:Preparation		
Grains Hops Yeast Water	Sanitize everything! Sort out ingredients and ensure accurate measurements. Activate the yeast. Sort out your equipment and ensure you have everything you need.	Bacteria = Bad Beer Stay a step ahead
2:Mash		
Pots Ladle Burner/stove thermometer syphon	Boil water to 175° Add grains and water to mash ton/pot Steep for 60 minutes at 150° Strain grains into boil kettle/pot Sparge (rinse) grains maintaining 1 inch of water above grain bed	Water will cool when added to grains Its like making oatmeal Stir occasionally without oxygenating Be sure no grain particles enter the boil It is optional to sparge more than once
3:Boil		
(wort chiller)	Heat to a boil Once you have reached the hot break, Start the timer for 60 minutes Add bittering hops generally within first 45 minutes Add aromatic hops generally within the last 15 minutes Cool down to 70° as fast as possible Syphon into fermenter	Don't allow to boil over Add more time for more style There are a few techniques to hopping each providing a different outcome Rapidly cooling helps settle unwanted minerals
4:Ferment		
fermenter airlock blow off hose blow off cap pitcher	Pitch the yeast, mix well Place cap on fermenter and attach blow off hose Place fermenter in a dark space at room temperature (70°) Halfway fill pitcher with sanitizer and place hose into mug After 2-3 days remove hose and attach airlock Fermentation will be complete after at least 2 weeks	Shaken not stirred This system allows oxygen out and nothing in Once bubbling subsides Timing depends on style and preference
5:Bottling		
bottles caps capper priming sugar	Thoroughly clean and sanitize bottles and caps Syphon beer off of yeast into pot Add priming sugar Syphon beer into bottles Cap bottles Place beer in a dark space at room temperature (70°) for at least 2 weeks	Mix well without oxygenating Timing depends on style and preference
Cheers!		