MASH
No, not the '70s hit TV show
Mashing is a bit like making tea. Simply toss some crushed malts into hot water at the right temperature and wait. The end result is a sweet syrup called wort, which will turn into beer in the following steps.
Want to skip the mash? Use malt extract instead and go straight to the boil!

BOIL
Bittersweet Besties
With any great relationship, there is balance. Boiling your wort with hops infuses it with bitterness, flavors, and aromas that complement malt sweetness. Hops are your friend.

FERMENT
This is where the magic happens
Enter yeast, the beer alchemist. After letting the wort cool, add yeast. Two weeks later—vôila!—you have beer. See? Magic.

PACKAGE & ENJOY
The moment you've been waiting for!
Now that you have this delicious new beer, package your liquid accomplishment in bottles or kegs. Congratulations, you are now a homebrewer. Go enjoy that beer! You've earned it.

Start homebrewing today: HomebrewersAssociation.org/GoBrewYourself
HOW DO I START HOME BREWING?

YOUR PATH TO GOOD BEER

There are as many ways to make beer as there are homebrewers. What works for one brewer might not work for another. The path to good beer is all about finding an approach that suits your lifestyle and making it your own.

EQUIPMENT
Back in the old days, homebrew recipes usually yielded five gallons (19 L), but that’s not always the case anymore. Homebrewers with space constraints and hectic schedules have discovered the joys of the small batch. These typically yield a gallon (3.8 L) of homebrew. There are also a number of electric brewing appliances available in a range of sizes that, while more expensive than other systems, may make brewing easier.

SMALL BATCH
LARGE BATCH
BREW APPLIANCE

INGREDIENTS
MALT
Brewing with malt extract is the starting point for most new homebrewers. Others mash their own grain to make wort.

HOPS
Hops can be purchased as whole cones, pellets, powder, or extract.

YEAST
The large variety of ale & lager yeasts, found in liquid or dry form, allow for brewing a wide range of styles.

WATER
Water, the stuff of life. Makes up most of beer, making it a critical ingredient in brewing.

BREW DAY
You’ve got your ingredients. You set up your equipment. Now the fun begins. The process will take 2–6 hours, depending on which brewing method you use. After you’ve completed the brewing process, yeast takes over by fermenting your wort into beer over 1–3 weeks.

BREW
FERMENT
PACKAGE
ENJOY

RESOURCES
Discover why brewing your own beer is scientifically proven to make you smarter, funnier, and more popular. The American Homebrewers Association®, a not-for-profit organization dedicated to promoting homebrewing since 1978, has you covered with everything you need to know to GO BREW YOURSELF.

Start homebrewing today: HomebrewersAssociation.org/GoBrewYourself

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FOR EQUIPMENT & INGREDIENTS, VISIT YOUR LOCAL HOMEBREW SHOP