

# GO BREW YOURSELF

## YES, YOU CAN BREW!

If you can make soup from a can, you can brew your own beer. There are lots of ways to get started, but they all follow the same basic process.

LET'S GET BREWING!



## 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!

STEP 1



YOU'LL NEED:  
A POT  
WATER  
MALT

## 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.

STEP 2



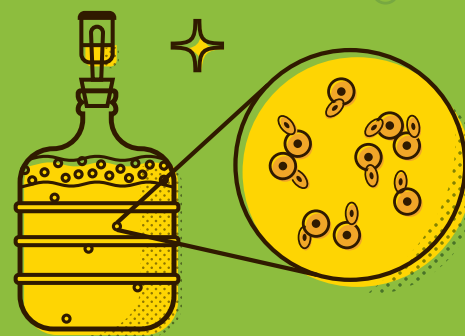
YOU'LL NEED:  
HOPS  
HEAT  
SPOON

## FERMENT

### THIS IS WHERE THE MAGIC HAPPENS

Enter yeast, the beer alchemist. After letting the wort cool, add yeast. Two weeks later—voilà!—you have beer. See? Magic.

STEP 3



YOU'LL NEED:  
FERMENTER  
AIRLOCK  
YEAST

## 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.

STEP 4



YOU'LL NEED:  
BOTTLES  
CAPPER  
A MOUTH

Start homebrewing today: [HomebrewersAssociation.org/GoBrewYourself](https://www.homebrewersassociation.org/go-brew-yourself)

GET BREWING!

# HOW DO I START HOMEBREWING?

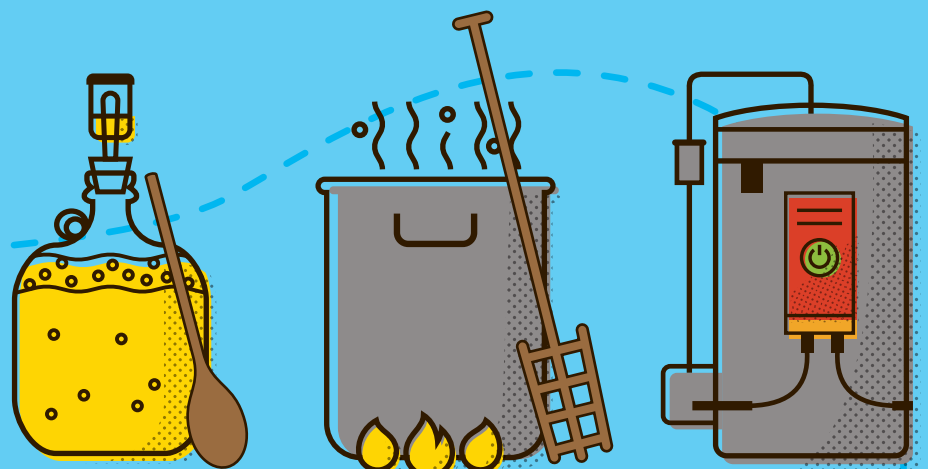
## YOUR PATH TO GOOD BEER

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

HomebrewersAssociation.org/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

HomebrewersAssociation.org/Ingredients



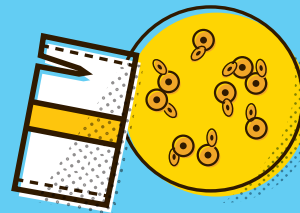
MALT

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



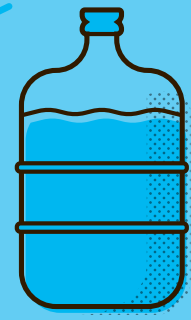
HOPS

Hops can be purchased as whole cone, 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

HomebrewersAssociation.org/Tutorials

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

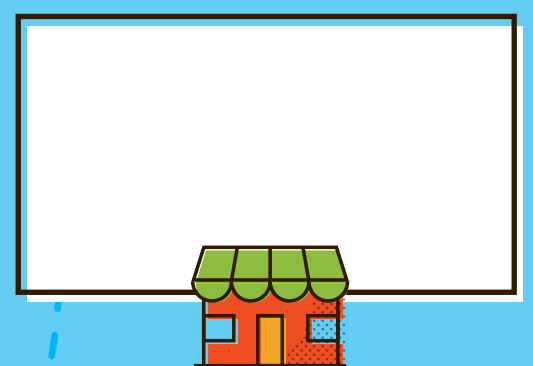


ENJOY



## 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!**



FOR EQUIPMENT & INGREDIENTS, VISIT YOUR LOCAL HOMEBREW SHOP

Start homebrewing today: [HomebrewersAssociation.org/GoBrewYourself](https://www.homebrewersassociation.org/goBrewYourself)

