



# Homebrewing for the Beginner

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**#HOMEBREWCON**

# Homebrew Con Seminars Archive



<https://www.homebrewersassociation.org/seminars/>



## **AMY MARTIN**

**Governing Committee** American Homebrewers Association

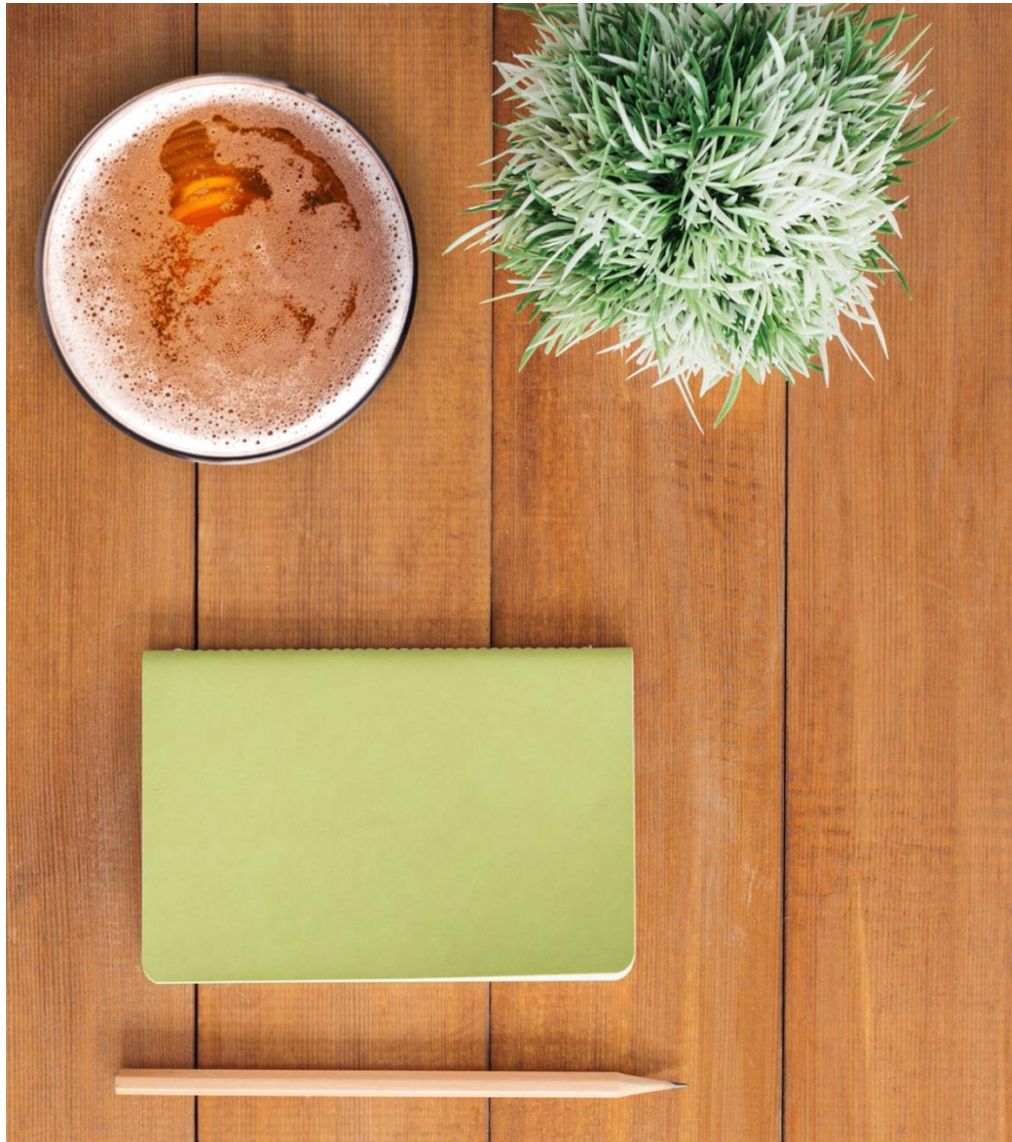
Frankfort, MI



## **JILL MARILLEY**

**Governing Committee** American Homebrewers Association

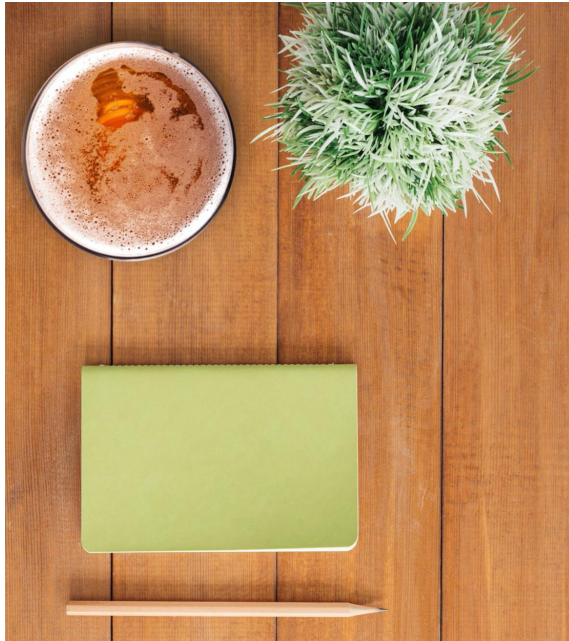
Everett, WA



## Learning Objectives:

- Become familiar with ingredients and equipment
- Develop an understanding of the brewing process from start to finish
- Learn how to navigate different recipes
- Understand how to implement homebrewing best practices
- Gain access to the wonderful homebrew community

# Learning Objective 1:



- Become familiar with ingredients and equipment

# Basic Ingredients

- Water
- Malt
- Hops
- Yeast

*(Additional ingredients will vary based on the recipe)*

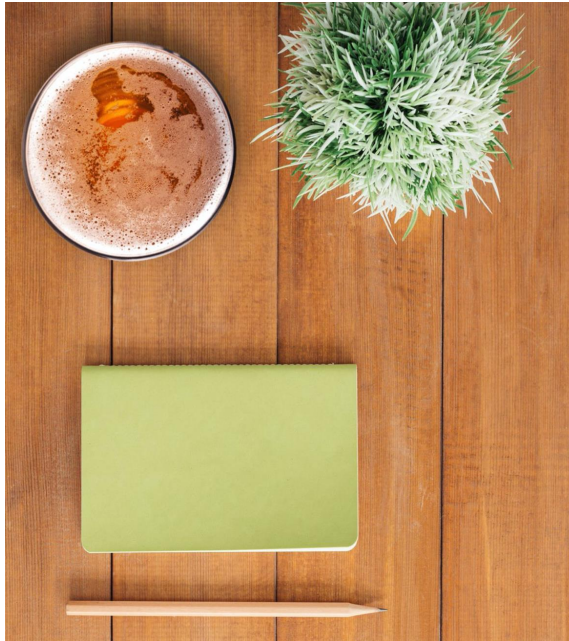




# Equipment



# Learning Objective 2:



- Develop an understanding of the brewing process from start to finish

# Basic Steps:



PREPARE



BREW



FERMENT



BOTTLE

# Step 1: Sanitize



# Step 2: Heat Your Water, Add Grain or Extract



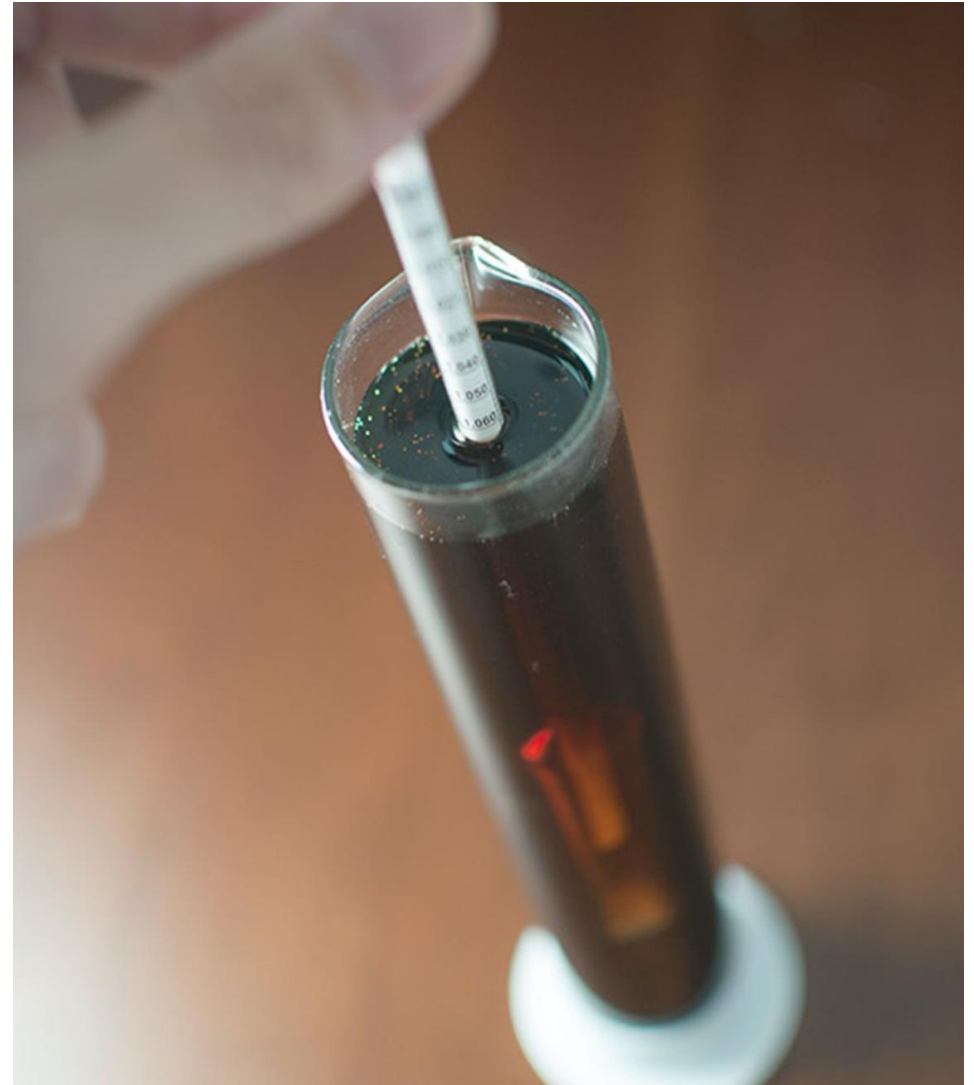
# Step 3: Boil and Add Hops



# Step 4: Cool Wort and Add Yeast



# Step 5: Fermentation



# Step 6: Packaging





# Bonus Step: When to Dump

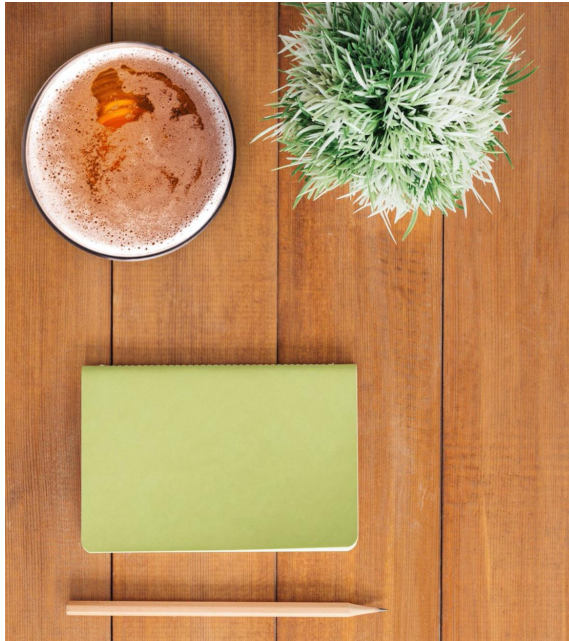


## Tips for Early Success:

- Start with a small batch  
(3 gallons or less)
- Keep it simple
- Be kind to yourself
- Don't worry about water  
chemistry



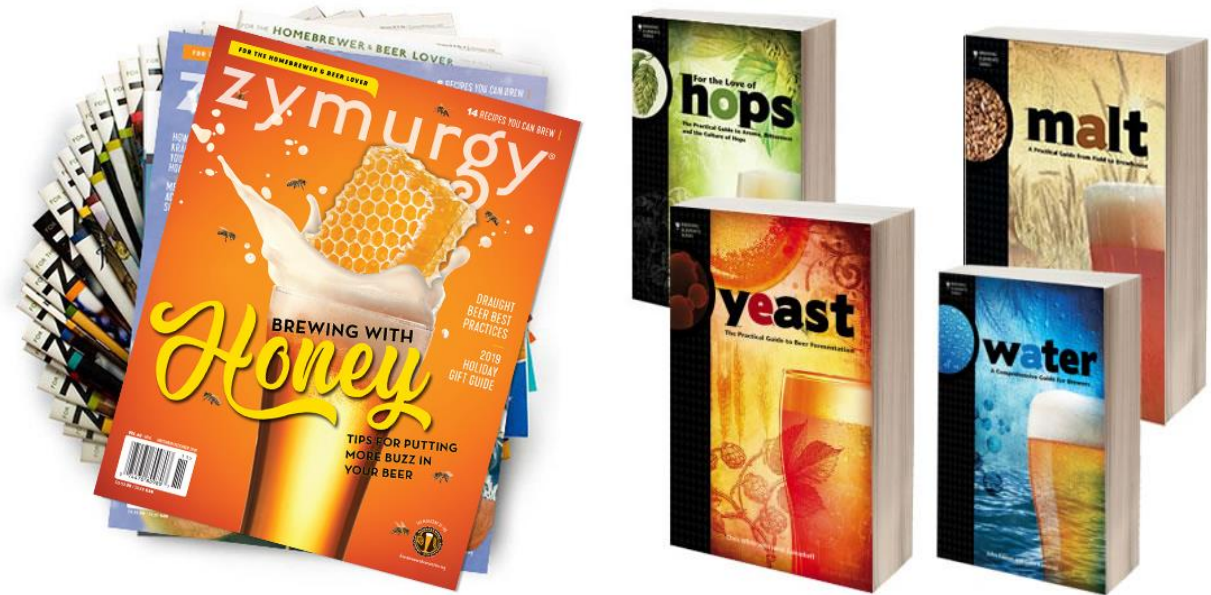
# Learning Objective 3:



- Learn how to navigate different recipes

# Where to Find Recipes?

- The World Wide Web, ESPECIALLY [homebrewersassociation.org](https://homebrewersassociation.org)
- Zymurgy Magazine
- Homebrewing Books



# Deciphering Recipe Vocab

- Ale vs. Lager
- Wort
- Pitching
- Gravity:
  - Original Gravity (OG)
  - Final Gravity (FG)
- Standard Reference Method (SRM)
- °Brix, or °Plato
- Fermentation
  - Primary
  - Secondary
- International Bittering Units (IBU)
- Trub
- Sparge
- Krausen
- Racking

# Sample Recipe: Summer Wheat

## Specifications:

Yield: 6 US gal (22.7 L)

Original Gravity: 1.043 (10.7°P)

Final Gravity: 1.005 (1.3°P)

ABV: 5%

IBU: 23

SRM: 4

# Sample Recipe: Summer Wheat (cont.)

## Ingredients:

### MALTS

6 lb. (2.72 kg) pale ale malt

6 lb. (2.72 kg) white wheat malt

1 lb. (454 g) rice hulls

### HOPS

1 oz. (28g) Cascade, 4% a.a. @ 60 min

1 oz. (28g) Fuggle, 5.2% a.a. @ 20 min

0.5 oz. (14 g) Liberty, 4% a.a. @ 0 min

### YEAST

2 sachets Fermentis SafAle US-05

# Sample Recipe: Summer Wheat (cont.)

## Directions:

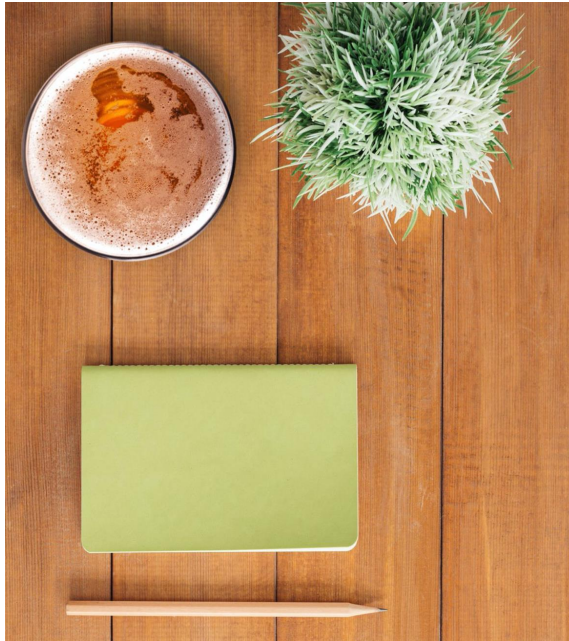
Mash at 152°F (67°C) for 60 minutes. Boil 60 minutes, adding hops as indicated. Ferment at 67° F (19°C). Carbonate in keg with 2.6 vol. (5.2 g/L) CO<sub>2</sub>.

## Extract Version

Replace the malts and rice hulls with 8 lb. (3.63 kg) wheat liquid malt extract. Fully dissolve the malt extract in hot water, top up with additional water to desired boil volume, bring to a boil, and continue with recipe.



# Learning Objective 4:



- Understand how to implement homebrewing best practices

**Remember:  
This is Fun!**



# Clean EVERYTHING



# Quality Ingredients Help Successful Results



# Control Fermentation Temperature



# Use Online Calculators to Control Quality



**Brewer's Friend** *Brewing With Total Confidence*

COMMUNITY ▾ TOOLS ▾ SEARCH ▾ BROWSE ▾ MY BREWING ▾

## Beer Priming Sugar Calculator

Calculates how much priming sugar to add at bottling time for home brewed beer. in the beer due to fermentation. Works for Corn Sugar (Dextrose), Table Sugar (Suc priming sugars. Also known as bottle priming. Sugar is added at bottling time. The produces CO<sub>2</sub>.

### Priming Calculator:

Units:  US - Gallons / F / Ounces  
 Metric - Liters / C / Grams

Amount Being Packaged:  (Gallons)

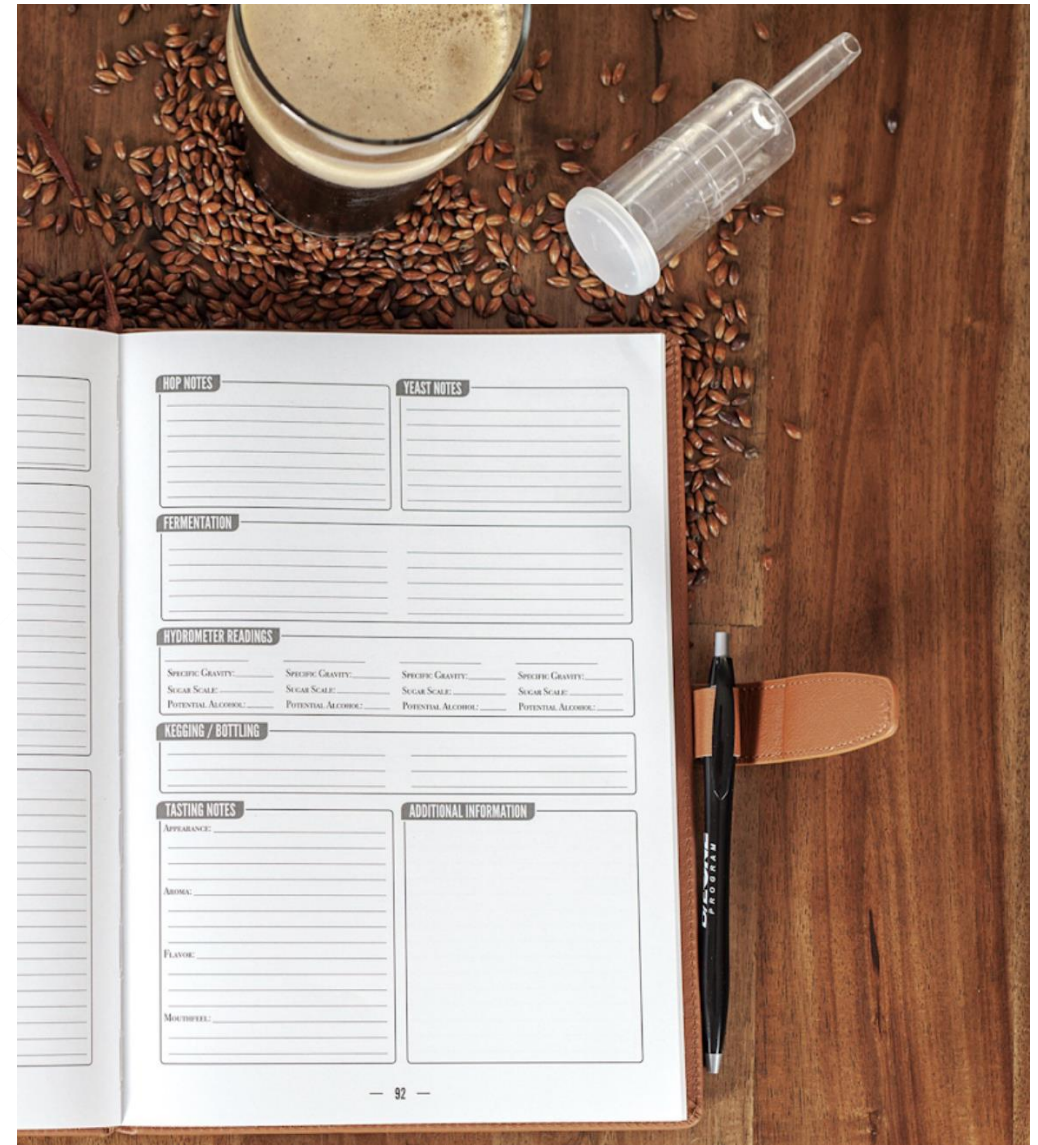
Volumes of CO<sub>2</sub>:  (see table below)

Temperature of Beer:  (F) (see below \*)

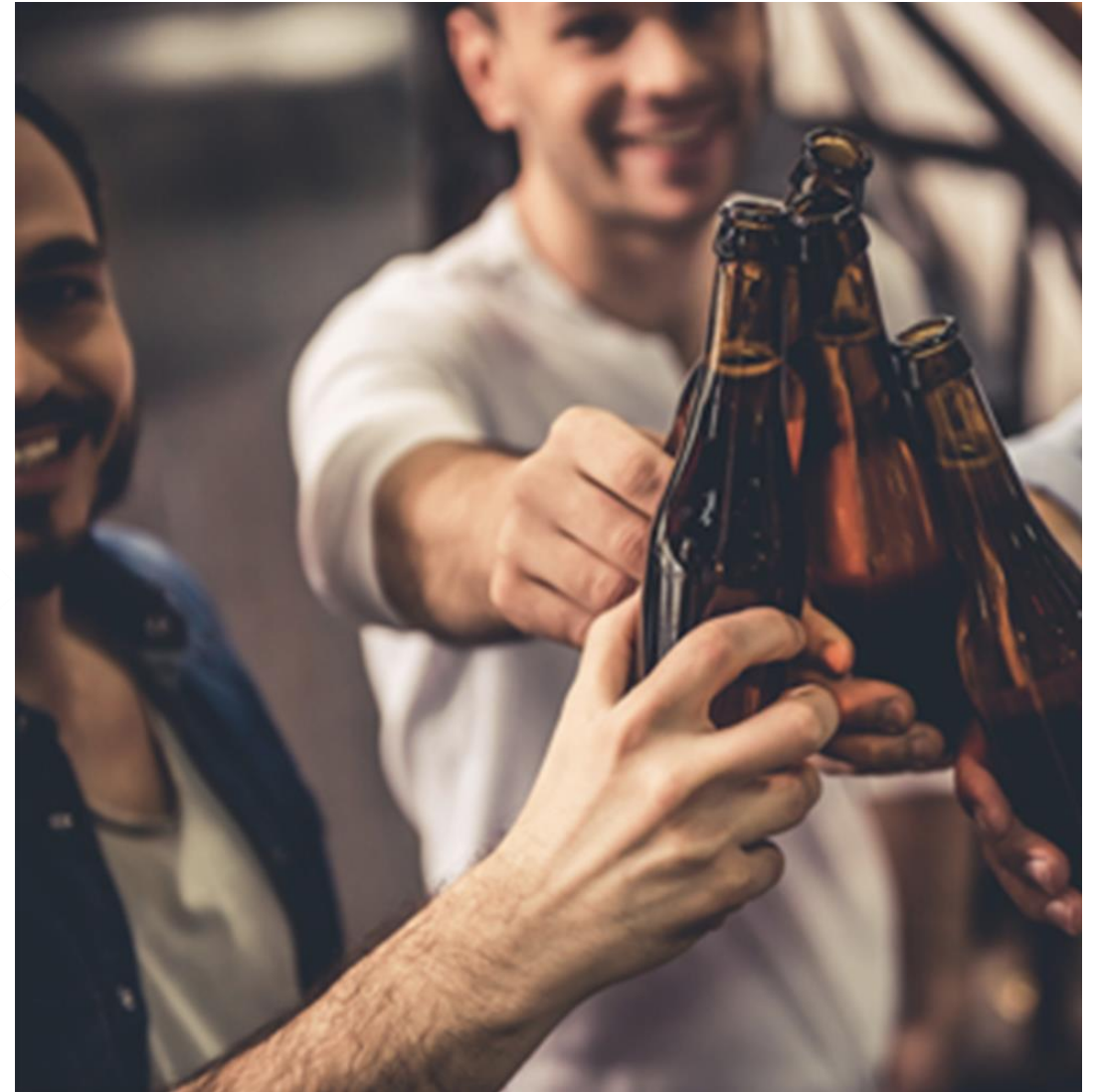
UPDATE

CO<sub>2</sub> in Beer: **0.86 volumes**

# Take Notes



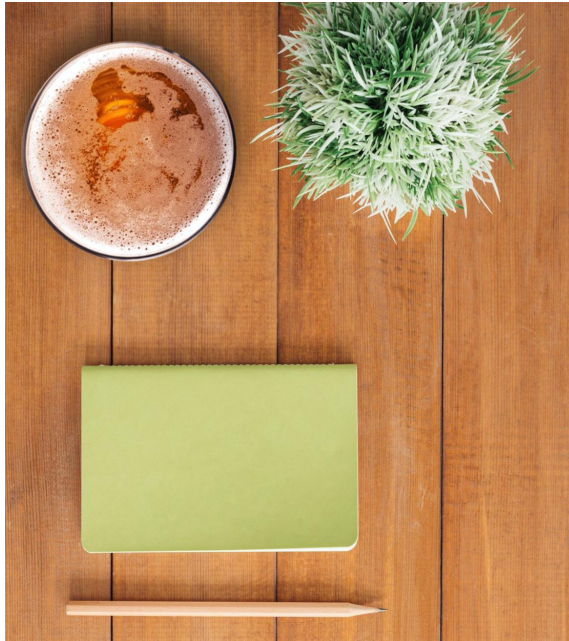
# Ask for Honest Feedback







# Learning Objective 5:



- Gain access to the wonderful homebrew community

# American Homebrewers Association



- *Zymurgy* Magazine
- Videos & Seminars
- Trusted Homebrew Recipes
- Members-Only Savings
- Brew Guru App
- Expert Advice
- Exclusive Member Events
- Advocacy
- and more!

# Related Resources

Find hundreds of other member resources on [HomebrewersAssociation.org](https://www.homebrewersassociation.org)

- AHA Website Resource: [The Easy Guide To Making Beer](#)
- AHA Website Resource: [10 Tips for Attending Your First Homebrew Club Meeting](#)



# Homebrew Shops

Homebrew shops can be extremely helpful and welcoming!  
Learn How To Homebrew classes, ingredient help, Q&A

# Community & Clubs

Find local clubs via your homebrew shop or by visiting [homebrewersassociation.org](https://homebrewersassociation.org)

If there isn't one near you, consider starting one!



# THANK YOU!

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[#HOMEBREWCON](https://www.instagram.com/homebrewcon)

