

BREWING BEER

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EQUIPMENT:

5 gal jug, scrupulously clean	10 2 liter soft drink bottles, very clean.
airlock to fit jug, most easily fashioned from a single-holed stopper with a length of tubing attached, running into a glass of water	1 gallon pot in which to brew sugars
5 feet of rubber tubing	thermometer reading in 105°C range
bottle capper	large funnel
	2 cup measuring cup
	wooden spoon for stirring

INGREDIENTS (for 5 gal):

1 1/3 cups of hop flavored Malt Extract
6 cups corn sugar (1 qt clear Karo syrup may be substituted)
(You may substitute 6 cups cane sugar, it makes it taste more like wine.
or for a darker beer, use 3c brown and 3c white sugar.)
Live yeast, preferably brewer's, but baker's will do.

PROTOCOL:

1. Start yeast by stirring into 1/2 cup water (37°C) with 1 tsp sugar. Let stand for 15 minutes. It should become bubbly. (If it is not bubbly, rush to the store and buy some *live* yeast.)
2. Warm up can of Malt in pan of water so that it can be poured. Measure 1 1/3 cup, dissolve in 1/2 gal cold fresh water in gallon pot with heating and stirring.
3. Continue heating solution, adding sugar (or Karo syrup) with stirring to prevent burning
4. While monitoring the temperature, cautiously heat to boiling. Do NOT boil over. Have hot pads ready to remove from heat.
5. Add 2 gal fresh cold water to 5 gal jug, then add hot sugar solution with a funnel, avoiding sides of jug or the jug may crack from heat.
6. Fill jug to the hip of the jug with fresh cold water (approximately 4 1/2 gal). This solution of sugars is termed the "wort."
7. Add the bubbly yeast suspension to the jug ("pitch the wort"). Place air lock on top, and let sit at RT (65°F is best for brewer's yeast).
8. After 1-2 days, the fermenting brew should have good head (This is called the high kreusen stage). After 4 days, the frothing should subside, whereupon you *q.s.* to neck of jug with water.
9. After about 8-10 days, bubbling should have decreased to very slow rate. In each of the 10 2 Liter soft drink bottles, bottles, add 2 teaspoons of sugar with funnel. Fill by siphoning, avoiding sediment of yeast at bottom of jug. *Q.s.* to neck of bottles with water if necessary. (See separate handout sheet for details for bottling.)
10. Screw on caps securely (not *too* tight) and store in 60-70°F place for at least 10-15 days for "bottle conditioning". During this time, the residual yeast ferments the additional sugar which results in effervescence.
11. Wash jug immediately and well. Beer stone, the brown deposit formed above the beer during fermentation, is very difficult to remove when dried. Let dry thoroughly before covering.
12. To taste, place in fridge for at least 12 hrs. Do not disturb. Decant into pitcher, avoiding settled yeast. (See separate handout for detailed decanting procedure.)

OPENING HOMEBREW

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Opening homebrew for maximum quality and pleasure requires some attention to detail. Homebrew will not be ready to drink for at least a month from bottling, and will be better (less yeasty and more mellow in flavor) after 6 months to a year.

FOR A CLEAR GLASS OF SPARKLING BREW:

Chill undisturbed for at least 24 hours, longer if severely shaken up. Remove from the fridge without agitating. Pour the beer smoothly (in one motion) down the side of a 1 1/2 quart pitcher. Do not stir up the sediment: the beer should not go glug-glug, nor should you tip the bottle back and forth. Watch for sediment when the bottle is almost empty. When the sediment gets close to the neck of the bottle, stop pouring. (The sediment is the yeast. It won't hurt anything other than make the beer appear muddy if you stir it up.)

Alternatively, if you are very gentle with the chilled bottle and move slowly, you may be able to pour several glasses without disturbing the sediment. But the dregs will certainly be cloudy.