



The Barman's Brewing Guide

For Novices

The Fundamentals of Home Brewing Revealed

There is no denying that a great beer has a unique flavor that is unlike any other beverage in the world. That artful blend of bitterness and the rich grain flavors can give you a beer that is bold and stout or one that is mellow and smooth. And while every component of the brewing process contributes important things to that unique flavor, the hops can make a huge impact on the outcome of your beer.

That is why it's good to understand the role hops plays in the brewing process and how you can control the taste of your home brewed beer by controlling the hops.

Before you really get oriented to what home brewing is all about, it's easy to think it is a process that is set in stone and there is only one right way to do it. And it is true that the brewing and fermenting process has some steps that must be followed with some discipline if you wish to enjoy a great homemade beer.

But one of the reasons that home brewing is such a passion to many people who enjoy this way of making beer is that there are so many varieties of recipes and styles of making.



Effective Strategies for Home Brewing That You Can Use Starting Today

There is a difference between a true lover of beer as a fine beverage and the average "beer guzzler". Beer actually has a rich history and the diversity of flavors, textures and blends of beers is almost as strong as the wine culture which we know is one where real connoisseurs know what a fine wine is. So, the move toward making beer identifies with that side of the beer culture that seeks the finest in flavors in beer and seeks to become part of the way very good beer is made, rather than just be a consumer.

That is where getting started with a home [brewing kit](#) is a good move. In that way, with one purchase, you can bring home the basic equipment you need, the supplies for your first few batches of beer and, probably most importantly, some instructions on how to get started making beer.

You can find a pretty wide variety of beer making kits to choose from just to get started. And because of the diversity of the types of starter kits that are out there, it's good to know what you want as you start shopping the web sites, catalogs or at the local beer brewing retailer.

As with everything else, you can find low priced options when you are buying a beer brewing kit and other kits that have a lot more accessories and supplies to offer. The things to look for in the way of equipment in your very first kit are sanitizers and bottles as well as containers for fermentation once the brewing process gets underway. Keep in mind that once the beer is in production, you will be moving it from container to container and you will have the opportunity to step in and remove unwanted residue from the last step. So various siphons and strainers can really help you as the master brewer of this batch of beer to purify your brew as it moves from the boiling pot to the fermentation containers.

Once you have confirmed that you can indeed make beer, the next question comes up is - can you make GOOD beer? When you tasted that first batch, you were pretty excited because it really was beer. But you may have noticed some aspects of the beer you would like to improve. The beer may have been too bitter or have too strong a hops flavor. The clarity of the beer may have been imperfect, or you could see stuff floating around in your beer.

5 Winning Strategies to Use for Home Brewing

Patience - The time between when beer is bottled after the brewing process is complete until it is ready to taste can be anywhere from six weeks to six months if you include both fermentation and aging. The actual aging process is pretty fascinating and understanding it helps you develop patience for nature to take its course. During fermentation, the yeast will work to change the structure of the sugar that was part of the brewing process. As the fermentation continues, carbon dioxide is created, and this gives your beer that bubbly quality that is a big part of the appeal of the beverage.

This patience shows itself in several ways. It shows itself in the willingness to shop without tiring to get the finest ingredients for the next batch of beer he makes. It shows itself in the willingness to only buy enough materials for one batch and then go out and buy a completely new set of materials each time just to make sure his ingredients are perfectly fresh.

Education - The more you study and learn about beer making, the better you will become at home brewing. Don't just go from the instructions that come with the equipment. Sink your teeth into learning all you can. The beer you make will benefit from the homework you do. And you will have more fun too.

Hops – Hops are a natural ingredient that is actually a flower of the hop vine. One reason that hops give you so much flexibility as an amateur beer maker, is that the varieties and origin of hops is very diverse. So, you can find different hops to experiment with until you find one that gives you the perfect flavor for your beer.

How hops affect your beer is different depending on where the hops came from and how you use them. Some hops can introduce bitterness to your beer which is not a bad thing if it is part of the overall flavor. That "dry" flavor that many really enjoy in a good beer can come from the bitterness of the right kind of hops.

But hops also give beer its deep rich aroma that is a flavor treat all by itself. So, it's good to research which of these flavors the hops you are buying will add to your beer and to keep some records, so you know which hops work best for you.

Fermentation - Part of your preparation for brewing is preparing a place for your beer to be housed in optimum conditions for fermentation to work its magic. As opposed to perhaps your impression before you became a home brewer, you will not store the beer in the refrigerator during this phase because colder temperatures actually stop the fermentation process. That is why you keep milk in there.

Instead plan to set up a "fermentation room" that will stay at a constant cool temperature between 65 and 75 degrees any time of the year. This should be a room where you can achieve some temperature control, so the beer stays in a stable environment to reach a perfect flavor. It is also a room you won't feel the need to go to and interrupt the fermentation process.



You can draw some of the beer out as early as 4 weeks from the start of fermentation. But for the best possible taste for your beer, you should give this process two to four months for adequate aging.

Above all, the true Brewmeister will wait as long as it takes for that beer to go through the weeks of fermentation and aging. And if he takes that beer out after a cycle is done and tastes it, and it isn't up to his high standards, he can wait another month or two or more until it reaches a level of high quality that will be acceptable to anyone who drinks the beer he makes.

Community - Whatever level of involvement in beer making appeals to you, you can probably find new friends in the beer brewing society that you can share your hobby with. There are beer brewing radio stations and ham radio channels devoted to helping amateur brewers share their secret recipes and solve each other's problems.

And there are homemade beer competitions that can really challenge you to make that blue-ribbon beer that rally makes the judges sit up and take notice.

But more importantly, you can connect with the home brewer's association in your own community and become part of this very active and fun-loving community. And as you learn the insider tricks and taste their blends, you will move along much more quickly toward making your own beer that will really taste the way you want it to.

So, get out there and have some fun with people who love home brewing just like you do. You will never regret it.



The Home Brewing Game in Basic Terms

The process of brewing that first batch is pretty simple actually. Here are the steps to go through to get your first brew underway. Gather the ingredients to have them on hand as you step through the brewing process. You don't want to have to stop and go dig something up so have them ready to go when they are added in as the brewing process is underway.

The first ingredient to add to the boiling water is the brewing yeast that you bought just for this purpose. The yeast will have specific instructions but in essence you will mix the yeast with piping hot tap water and stir it in a separate pot or pan until it becomes a thick paste. You can prepare the yeast while the water boils and when it's ready, add the mixture to the water.

Once the yeast is mixed in well, add the malt extract that you bought for this brewing process. Make sure the malt is mixed in well and dissolved before moving on. Hops will come as pellets when you bought them from the supplier, so add them when the water is boiling again and allow the entire mixture to boil for another five minutes.

During this time, get your fermenting equipment sanitized and ready to go. As the brewing process approaches completion, fill the fermenter about three quarters full of cold water from the tap.

The strong beer you have boiled is called the "wort" which is now ready for fermenting. Pour the hot wort into the cold water in the fermenter. What you are looking for is an end result of five gallons of mixture in the fermenter, so if you don't find you are at that level, add more water.

The Best Hobby You'll Ever Find

It's up to you where to start in your beer brewing hobby and the paths you take. You can explore new approaches through networking with other brewers. But you will never get bored brewing beer at home because the variety of methods and ingredients are virtually limitless.

So, as you find yourself getting more and more enthusiastic and "caught up" in the fun of home brewing, don't be embarrassed by that, because you can find a diverse assortment of other beer making enthusiasts to share your hobby with.

So, have fun, make friends, make good beer and above all, share your beer and your knowledge with others. Because beer is about more than good drink. It's about good times with good people as well.

PS: If you'd like to download an amazing Beer Brewing course with easy to follow step-by-step instructions, then read on.

This [Beer Brewing Made Easy](#) course will show you exactly how to become a master brewer. It doesn't matter if you're a novice or need to take your brewing to the next level, the advice is truly remarkable and includes video instructions.

Jake Evans has been brewing beer for over 30 years and can show you a thing or two. Here's a few things you'll learn.

- Three different methods of homebrewing
- Detailed information on the different ingredients and equipment required
- Proper way to clean and sanitize
- Personal techniques to master the art of brewing beer
- Unlimited number of beer varieties
- Take your brewing skills to the next level
- Learn how to make over 700 great-tasting beer types
- Turn homebrewing into a business
- ...And much, much more

These 3 Bonus Books are also included.

1. Secret Recipes of Over 700 Beers
2. Starting a Beer Brewing Business
3. Making Wine and Spirits

There's no pressure to order this extra download course. We're just tagging it on the end of our Beer Brewing Guide should you wish to learn from a beer master with loads of experience. To check it out, click the link below. At only \$37, it'll give you a great head start!

[→→ Beer Brewing Made Easy ←←](#)