

WE ASKED A COUPLE OF NORTH CAROLINA'S SEASONED HOMEBREWERS TO GIVE US THEIR TIPS TO CREATING THE PERFECT BEER. FIRST THINGS FIRST: WHAT DO THEY WISH THEY HAD KNOWN BEFORE THEY STARTED BREWING? LET THEM TELL YOU:

**C** To pay attention in chemistry and biology class in school. There is so much chemistry being used in the simple process of homebrewing, like the basics of how alcohol is produced and how some of the off flavors are developed." How much I would get into brewing. It consumes a lot of time, and while one can get by with some basic equipment, the sky is the limit. I'm always buying gadgets and am currently in the process of building a freezer kegerator.

## - Silas Swaim,

High Point HOPS homebrew club

- Mark Stoffan,

Mountain Ale and Lager Tasters homebrew club



## TIP:

Once you've developed your brewing skills, add a North Carolina twist to your beer. "Recently, I brewed a Foreign Extra Stout with 6-row malt, malted by Riverbend Malt House in Asheville. This beer won 3rd place in a competition our homebrew club does every other month." – **Silas** 



 Remove yeast from refrigerator. If liquid yeast, activate by breaking pack, shake, and set aside.

When steeping, don't let the temperature exceed 170°, or you'll risk creating a harsh tasting beer.



2. Fill pot with 2.5 gallons of drinking water and place over high heat.

Pour specialty grains in a Muslin bag and tie off end of bag. Place bag with contents in pot and tie it to the pot's handle. Steep as water heats, approximately 20-30 minutes. Remove bag and bring to a boil.

Once boiling, remove from heat. Add malt extract. Stir until malt extract is fully incorporated. Place back on heat and boil for an hour. (Your particular brew kit recipe might require boiling the mixture longer.) Add any hops additions at the times specified by your brew kit's recipe. Boil-overs are common when brewing beer, so if you notice lots of froth forming, stir vigorously and reduce heat.

> 5. As wort cools, sanitize carboy with carboy brush and Star-San, using the ratio of 1 ounce per 5 gallons of

water. Mark the 5-gallon

point on your carboy

with a piece of tape.

Unfermented beer is called wort.

7.



Remove pot from heat and cover. Place pot in ice bath and cool to 80° or below. Add ice and replace water as needed. "The faster you can cool the beer, the less chance of any nasties contaminating your wort." – Mark

Sanitize airlock, funnel, bung in a small bucket.

Once cooled, attach funnel to carboy and pour in wort. Be careful not to pour any solid material into the carboy. Top up the carboy with cool water until the

liquid reaches the

5-gallon fill line.

"Sanitization is first and foremost anytime you brew. Everything has to be clean to prevent bacterial infections from ruining your beer." — Mark



8. Attach bung to mouth of carboy. Rock carboy back and forth for a couple of minutes to create oxygen.

> Remove bung. Add yeast to mixture.



Some suggest transferring wort to another carboy for secondary fermentation halfway through the brewing process. This isn't necessary, especially when you're first starting out, but it can create a smoother flavor.





## WHEW, YOU MADE IT! DON'T LET ALL THESE STEPS INTIMIDATE YOU.

Make the process fun. It is a hobby and a very rewarding one in the end."
– Silas