

Title:

How To Brew Your Own Beer

Word Count:

604

Summary:

There's no bottle of brew that tastes quite as good as the one you've made yourself. It's also

There's some equipment you are going to need. You should be able to pick it all up for under \$

Brewing Pot
Plastic hose
Fermenter
Bottling bucket
Airlock and stopper
...

Keywords:

beer, brewing beer

Article Body:

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There's some equipment you are going to need. You should be able to pick it all up for under \$

Brewing Pot
Plastic hose
Fermenter
Bottling bucket
Airlock and stopper
Bottle brush
Bottle capper
Thermometer ~ the stick-on type is best
Small bowl
Saucepan
Spatula
Oven mitts
Wooden mixing spoons

The easiest way, especially for beginners, is to pick up a beer kit. It will contain all the n

You will need to sanitize all your equipment. In fact, it's the most important thing you will

Now that everything is sterilized, you are ready to start. Put two quarts of water in your bre

Stir until everything is dissolved; then put the lid on and leave it sit for 20 minutes on low

Now it's time to let your wort ferment. The process starts right away and continues for 5 days

When 5 day arrives you need to start checking your beer each day. When there are no more air b

Before you bottle you have to prepare what's called the primary solution. This is what carbona

Attach the hose to the spigot on your fermenter and put the other end of the hose in your bott

Wait, it's not quite time to drink it yet. You need to put your bottled beer in a cool dark pl

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