Home Brew Reference Guide

Note: When in doubt, follow your recipe!

1) Make the wort
   i) Steep the grain (~160° F)
   ii) Boil malt
   iii) Boil hops

2) From this point on, sanitation is essential!!!

3) Cool and pitch
   a) Place in ice bath until wort reaches < 100° F
   b) Take an original gravity reading
   c) Transfer the wort to fermenter and aerate
   d) Pitch the yeast

4) From this point on, do not agitate the beer!

5) Fermentation
   a) Primary – up to 7 days
   b) Secondary – up to two weeks
   c) Check final gravity to see if its ready

6) Bottle, age and enjoy!