

Steps for Making Your Batch

1. If using liquid yeast (White Labs vials), either make a yeast starter 2 days before brewing (recommended), or take the vial(s) out of the fridge 2-4 hours prior to brewing. Starters are not recommended for dry yeasts.
2. Put 3 gallons of chlorine-free water in your fridge (day before brewing) or freezer (2-4 hours before brewing) - you'll want it as close to 32°F as possible. We don't recommend using unfiltered Gainesville tap water.
3. Brewing involves very hot, sticky liquids that can cause serious burns. Brewing sober and wearing long pants/long-sleeved shirts as well as sturdy shoes (not sandals) is recommended for safety.
4. Heat 3 gallons of chlorine-free water to 150°F and hold at this temperature. Pour the grains (if any) into a steeping bag (nylon or muslin) and steep for 30 minutes. Then remove the grains from the water and let drip for a minute or two before discarding the grains. Optionally rinse the grains in a colander. Don't squeeze the grain bag!
5. Bring to a boil, then remove from heat to stir in your malt extract until dissolved. NOTE: Refer to your recipe sheet to determine whether you need to add all or just part of your extract at this point.
6. Return to heat and bring back up to a rolling boil. Watch the kettle carefully, as the wort (raw beer) may foam up and boil over at this point and make a big mess. Once the boil is stable, set a countdown timer for 60 minutes. Refer to your recipe sheet to determine when to add hops, Irish moss/Whirlfloc, additional extract, spices, and any other ingredients (e.g. "15' Boil" means that you add the ingredient with 15 minutes remaining in the boil.)
7. Once the timer reaches zero, turn off the heat and begin chilling the wort. Two options are a wort chiller (recommended) or a cold water bath – CAREFULLY put the kettle in a sink with cold water and keep replacing the water until the wort reaches a temperature of less than 100°F. Adding ice after having replaced the water a few times and gently stirring the wort helps accelerate the cooling process. Don't add ice directly to the wort. IMPORTANT: At this point, everything that contacts the wort needs to be sanitized with a food-grade, no-rinse sanitizer such as StarSan or Iodophor/Io-Star. Do not use bleach or a cleanser (PBW, B-Brite, One-Step, etc)!
8. Pour your wort into your fermentor, then slowly (especially when using glass carboys!) top off to 5 gallons with the cold water from your fridge or freezer. Carefully but vigorously agitate the fermentor for about 5 minutes to mix the water with the wort and to aerate the mixture. If using a carboy (glass or PET), support it with a cushion or thick pillow to avoid breaking the vessel.
9. At this point, draw a sample of wort to take its temperature and original gravity using your hydrometer (Refer to your hydrometer instructions to correct the reading for temperature – usually, add 1 or 2 points to the reading).
10. If the temperature is within the range indicated on your recipe sheet, add your yeast at this point and install your airlock on your fermentor. Fill the airlock with vodka or some of your no-rinse sanitizing solution. Move to a cool, dark place and ferment according to the recipe sheet. You may need to "dress" your fermentor in a t-shirt and place it in a cool water bath (add a frozen water bottle twice per day) for the first 5-6 days of fermentation to maintain proper temperatures – fermenting too warm can cause undesirable off-flavors. After 5-6 days, allow the temperature to free-rise to room temperature for the remainder of the fermentation.
11. Add dry hops, if applicable, at the time indicated on your recipe sheet.
12. Once the recommended fermentation time has elapsed, verify that the final gravity has been reached (± 3 points) and is remaining stable (take two measurements 48 hours apart to verify), then proceed to bottling. NEVER bottle a beer that is still actively fermenting or has stalled at a higher than expected final gravity. Call us for help if this happens.
13. Dissolve your priming sugar (usually between 4 and 5.5 oz per 5-gallon batch) in half a cup of boiling water, then pour into your sanitized bottling bucket. Gently, without agitating the sediment in your fermentor or splashing, transfer your beer on top of the sugar solution. When done, gently stir with a sanitized spoon without splashing to make sure the sugar is evenly distributed in your beer. Bottle in sanitized pry-off or flip-top beer bottles.
14. Allow bottles to condition at room temperature for 14 days (longer for high-alcohol beers), then place in fridge and enjoy the fruits of your labor.

Good luck!

Your Hoggetowne Brew Crew

Call us with any questions – we're happy to help! 352-367-4455