

Our State's Guide to HOMEBREWING in North Carolina

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:

“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.”

— **Silas Swaim,**
High Point HOPS homebrew club

“How much I would get into brewing. It consumes a lot of my 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.”

— **Mark Stoffan,**
Mountain Ale and Lager Tasters homebrew club

SUPPLIES:



INGREDIENTS:



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**



1. 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.

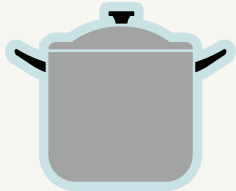
Pour specialty grains in a muslin bag and tie off the end of the bag. Place bag with contents in pot and tie it to the pot's handle. Steep as water heats, approximately 20-30 minutes. Remove bag and bring to a boil.



3. Once boiling, remove the pot from the 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.

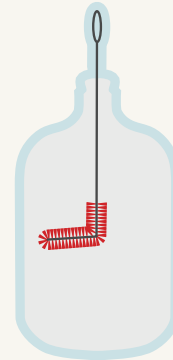
Boil-overs are common when brewing beer, so if you notice lots of froth forming, stir vigorously and reduce heat.

Unfermented beer is called wort.



4. Remove pot from heat and cover. Place pot in ice bath and cool to 80° or below. Add ice and replace water as needed to the bath.

"The faster you can cool the beer, the less chance of any nasties contaminating your wort."
— Mark



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.

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



6. Sanitize airlock, funnel, bung in a small bucket.



7. 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.



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.

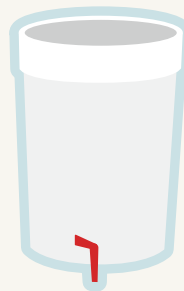
9. Replace bung and attach airlock. Move carboy to a dark, cool space and let sit for 2-3 weeks.

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.



- 10.** Sanitize bottles, bottle caps, auto-siphon, bottling bucket, bottling hose, and spigot.

Use brown bottles to reduce the likelihood of skunking.

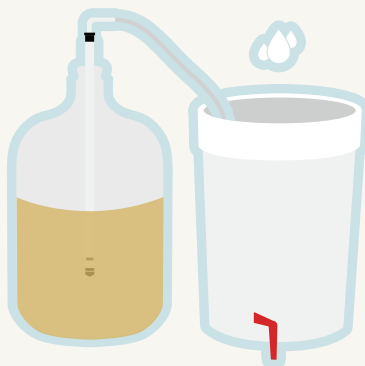


- 11.** Attach spigot to bucket. Make sure spigot is closed.



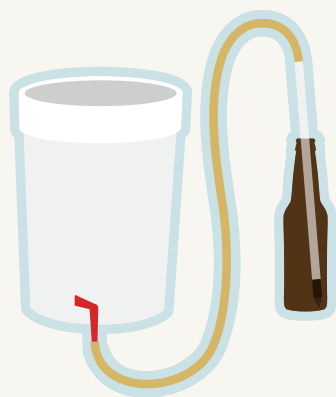
- 12.** In a medium pot, mix 2 cups water and priming sugar. Bring to a boil. Let cool.

Don't bottle before fermentation has finished. "Bottle bombs going off in your kitchen or basement are no joke. Plus, it's more fun to drink the beer than mopping it up off the floor." — **Mark**



- 13.** Pour priming mixture into bottling bucket.

Siphon beer from carboy into bottling bucket. Gently stir beer and priming mixture.



- 14.** Attach bottling hose to spigot. Attach bottling hose to bottle filler.

Press bottle filler against inside of beer bottle. Once bottle is filled with 1 inch of space remaining, remove bottle filler.



- 15.** Place bottle cap on mouth of bottle. Cap with capper. Repeat.

Move bottles to dark, cool space. Allow 1-2 weeks for carbonation.



ENJOY!

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**