

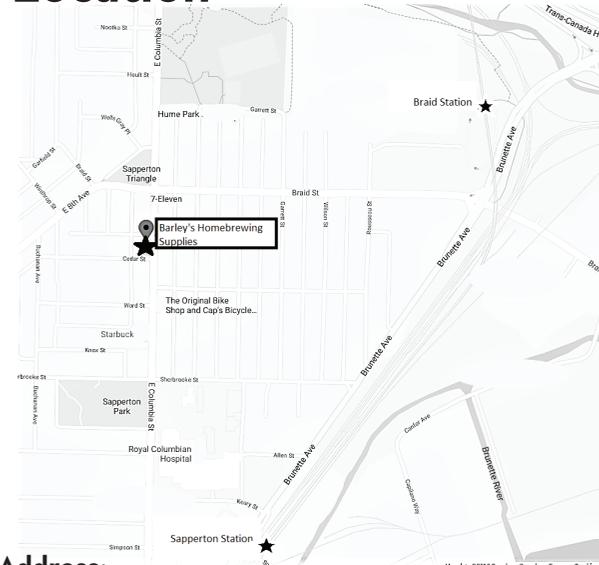
Interested in brewing?

If you like craft beer, why not try brewing your own? It's easier than you might think and the outcome is deliciously satisfying, thirst quenching, and invariably intoxicating. If you can follow a recipe in the kitchen, you can homebrew!

Looking for more?

- Ask us about all-grain brewing for even more recipe options.
- Check out Brew Westminster, our local homebrewing club. It's a Google Group so just google it!
- Did you know you can easily brew wine, mead and cider with the same equipment that comes in your starter kit? Ask us for details!

Location



Address:

455 East Columbia St,
New Westminster, BC
V3L 3X6

Shop: www.shopbarleys.com

Learn: www.barleyshomebrewing.com

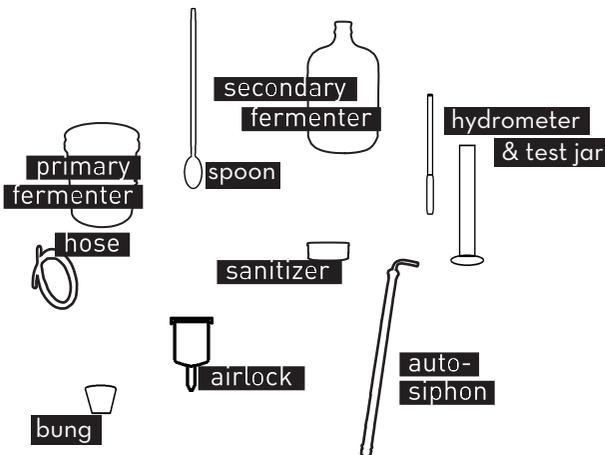
Orders & Questions: info@barleyshomebrewing.com



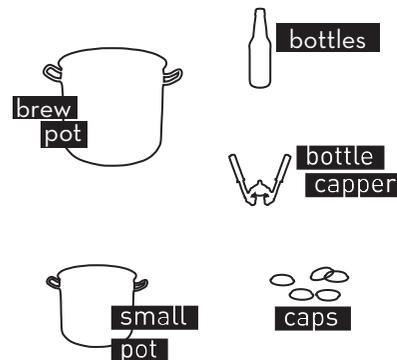
BARLEY'S

HOMEBREWING SUPPLIES

Starter Kit Equipment



Boiling and Bottling Equipment



Recipe Ingredients

Malt Extract
Steeping Grain
Hops
Yeast

Monday	10am-6pm
Tuesday	Closed
Wednesday	10am-6pm
Thursday	10am-7pm
Friday	10am-6pm
Saturday	10am-5pm
Sunday	11am-5pm

(604) 553-1941



@BarleysHomebrew



@BarleysHomebrewingSupplies



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1 Boiling



[for 23 L batch, adjust accordingly for different batch size]



prepare pot + ingredients

Use a **15 L to 19 L pot**. Fill halfway with water and heat on high. You will top up to 23 L in the fermenter so don't worry too much about the volume.

Put your **steeping grain** into a muslin bag and, in a separate smaller pot, steep the grain in water (2 to 4 liters per kilogram of grain) at 70 Celsius for 30 minutes.

Soften the unopened pail of liquid malt extract by placing it in warm water. If using dry malt extract, dissolve it in cool water.

once the water in brew pot is hot

Remove the brew pot from heat and add the Liquid Malt Extract (LME). *Stir well to keep it from scorching on the bottom.* Add grain tea into the brew pot. Discard the spent grains. You have made wort!



boil for 60 minutes

Bring wort to a boil with the lid off. Keep an eye on the pot as it's heating to avoid a messy boil-over.

Add hops according to your recipe. If using whole (leaf) hops, you can put them in muslin bags. Some recipes might call for other herbs or spices during the boil as well.



After the boil, cool the wort to 25 Celsius by placing the brew pot in an ice bath (or ask us about wort chillers!). Sanitize your primary fermenter using the sanitizer from your starter kit. Also sanitize the lid, airlock and bung.



2 Fermenting



primary fermentation

If using whole hops without muslin bags, you may want to strain the wort as you transfer it to the primary fermenter.

Top up the primary fermenter with cold tap water to 23 liters - Indicated by the ridge inside the pail



take a hydrometer reading

Put your hydrometer in the testing jar and fill it with wort until the hydrometer floats freely. (Ask us about a thief tool!) Record your original gravity.

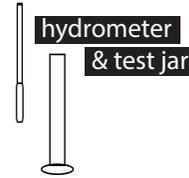
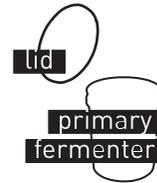
Pitch the yeast into the fermenter according to the instructions on the yeast packet.

Fasten the lid. Fill the airlock 3/4 full with water or sanitizer. Put the airlock and bung into the pail lid.

Store the fermenter at room temperature for a week.



Keep an eye on the fermentation (bubble rate in the airlock). It should be bubbling quite fast within the first 12 hours and slow down over a few days.



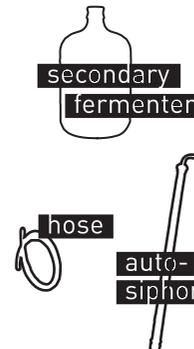
secondary fermentation

Sanitize the secondary fermenter (carboy), siphon rod, and hose.

Place the end of the hose at the bottom of the carboy to avoid aeration. Siphon ("rack") the beer from the primary into the carboy. Draw the beer through the hose using traditional methods or use an auto-siphon.

Leave your beer in the carboy for two weeks, allowing it to condition and clear.

Remember! Sanitizing is the most important thing you can do to make great beer.



3 Bottling



make sure to

Save your used beer bottles or purchase new bottles (and caps) from Barley's. Unless you are using swing-cap bottles, you will need a capper.

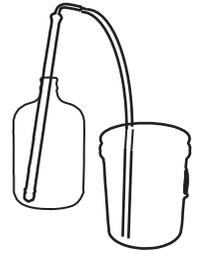


Clean the bottles then sanitize using the kit sanitizer. The final fermentation will happen in the bottle, carbonating your beer!



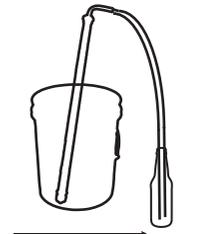
after two weeks in the secondary

Anything that will come into contact with your beer must be sanitized! Before bottling, check the final gravity with your hydrometer and record the results. Make sure the fermentation is complete!



Siphon beer back into the primary fermenter (which you can now call your bottling bucket). Avoid the sediment in the bottom of the carboy.

For a 23 L batch, boil 1 cup of water with 1 cup of dextrose. Gently stir this mixture into the bottling bucket with the beer. The beer is now "primed"



Avoid aeration. When siphoning, make sure to hold the hose-end to the bottom of the bottle (ask us about bottle fillers).

Siphon the primed beer into your bottles and cap them. Swing cap bottles can close and reopen while regular bottles will need a bottle capper and caps.



Leave the beer at room temperature for at least two weeks as it carbonates. Refrigerate to desired drinking temperature and enjoy!



Don't hesitate to contact us if you have any questions!