

**LET'S
GET THIS
STARTED**
the Weißbier

BrüBox

Instructions
The Session IPA



Welcome to the world of all-grain brewing!

We're going to show you how to turn simple grains and hops into a really great craft beer.

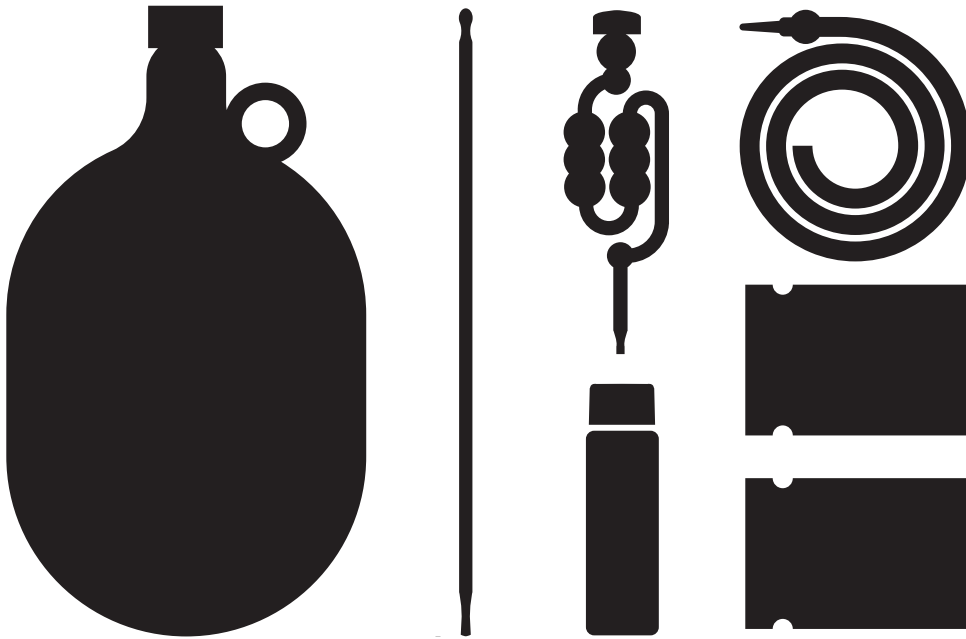
All-grain brewing essentially works by using water and heat to extract fermentable sugar from malted barley and wheat. We then add different flavour and bittering elements with a variety of hops.

After this, it's all about the yeast - the yeast feeds on the sugars we released from the grains and creates carbon dioxide and alcohol!

Enjoy your beers! Remember to check out our website and social media for more information on brewing and our other beers.

Happy brewing!

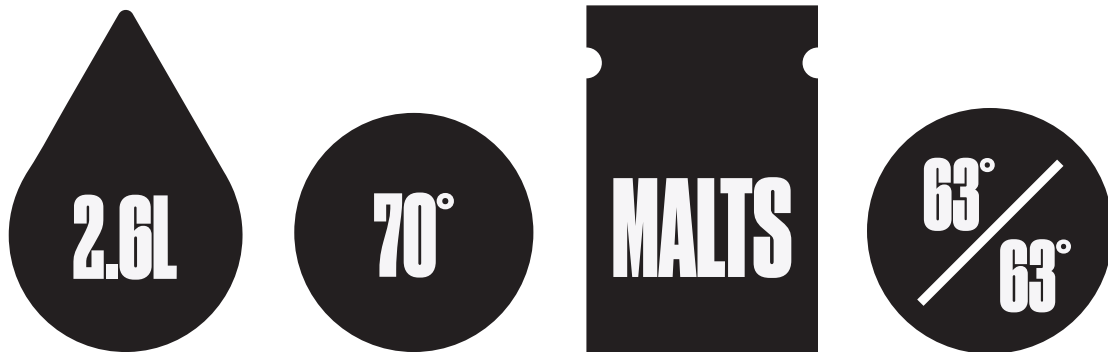
Callum
Founder



Sanitizing: Step 01

Cleanliness is critical, so we provide high quality, no-rinse sanitizer. This is to prevent bacteria getting into your wort (unfermented beer) and thriving on the sugars.

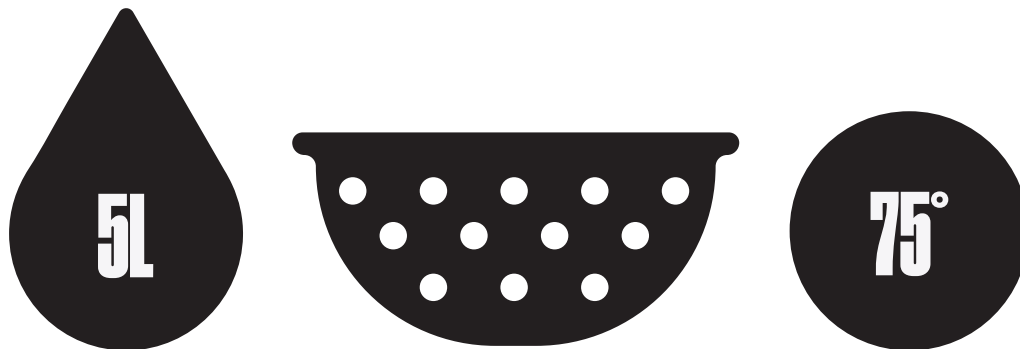
1. Pour half of the sanitizer and 5 litres of water into a large bucket (Keep the rest of the sanitizer for bottling in a few weeks).
2. Place any vessel or utensil that will come into contact with your beer into this solution before use. Keep sanitizing as often as you can.



The Mash: Step 02

The mash is the process of steeping the malted grains in hot water, which activates the malt enzymes to convert starches into fermentable sugars. The resulting sugary water is called wort.

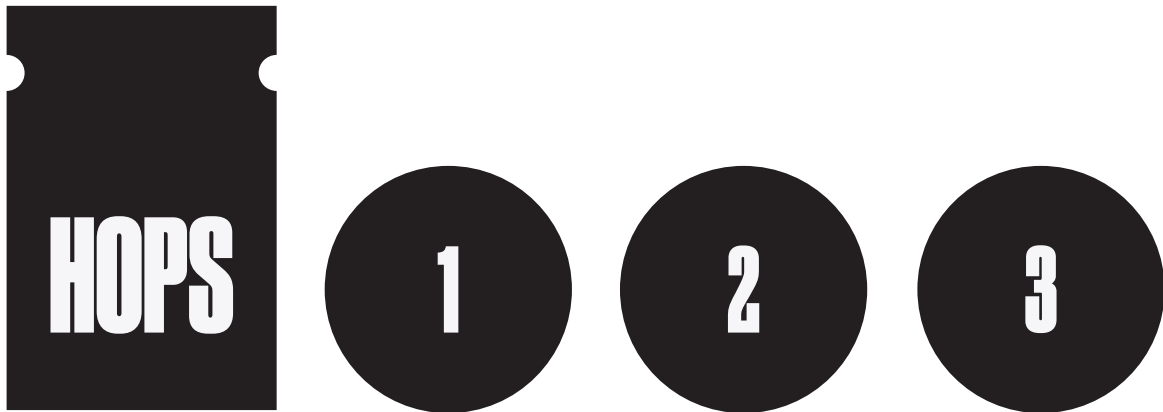
1. Heat 2.6L of water in a pan to 70°C.
2. Add the malts and stir. This should drop the temperature
3. Put the lid on the pot and keep the mash between 63-66°C for about an hour. If the temperature drops below this, add heat for 20-30 seconds.
4. This creates a sugary liquid called Wort.



The Sparge: Step 03

Sparging is the process of running your wort back through your grains to remove as much of the sugar from the grains as possible.

1. Heat 5L of water in a pan to about 75°C.
2. Place your sieve above your pan of water and drain your wort and grains through the sieve. Keep the grains in the sieve. (If your sieve isn't big enough for all the grains, you can do the next process in batches).
3. The 5L of water will now contain all of your wort. Use a jug to slowly run this sugary water back through the grains in the sieve into your original pot. This will remove any more sugar in the grains.
4. Be careful to do this slowly and evenly over all of the grains so the water drains through slowly. When finished, ensure all water is drained from the grains.
5. You can now discard the grains.



The Boil: Step 04

The wort is boiled to extract desirable flavour compounds from the hops, as well as sterilising the wort and reducing it's volume to ensure a nice strong beer!

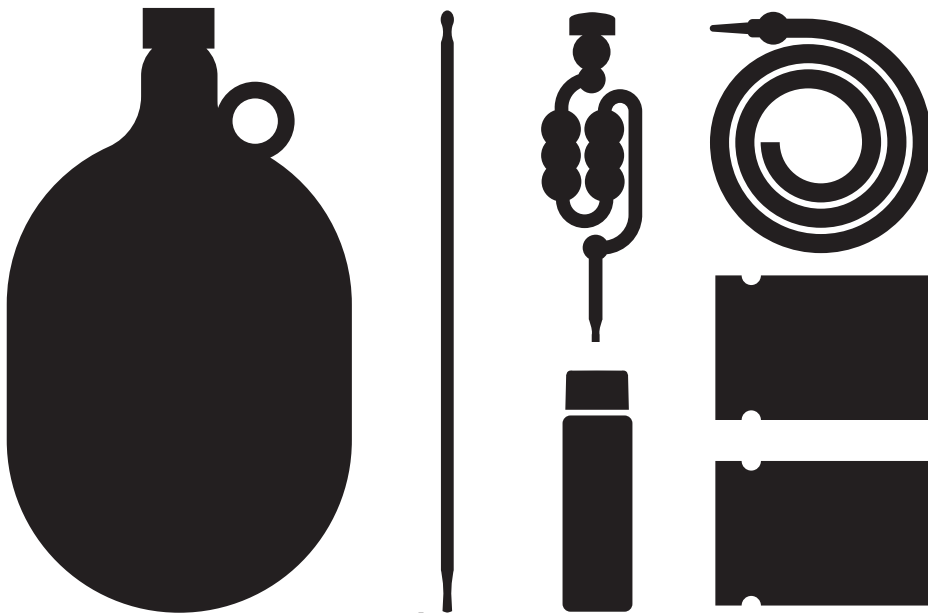
1. Bring your wort to a rolling boil with the lid off. The wort shouldn't be bubbling.
2. Split the hops into 3 even piles.
3. Add the first hops when you reach a rolling boil.
4. After 30 minutes, add the 2nd pile of hops.
5. After another 15 minutes, add the 3rd pile of hops.
6. Boil for a further 15 mins and then take off the heat.



The Cold Break: Step 05

The cold break is an optional, but highly recommended, step in the brewing process. It involves using low temperatures to clump proteins together and drop them to the bottom of your brew. This reduces the likelihood of them ending up in your beer, and increases clarity.

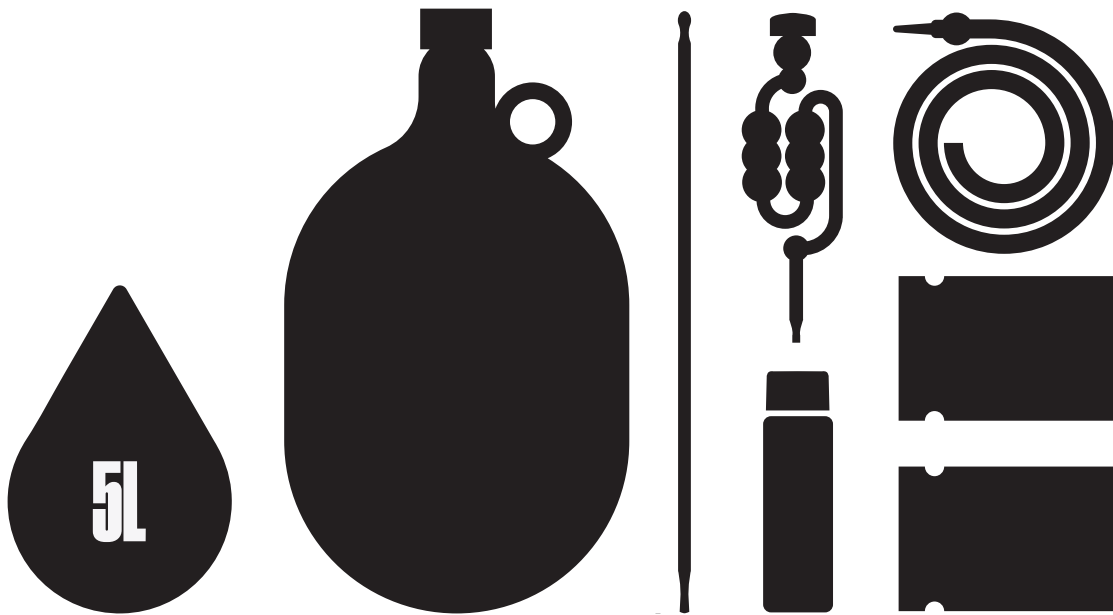
1. Add ice or ice packs to a large container of water (or use the sink).
2. Place your pot containing the boiled wort into the ice bath.
3. Continually stir the pot and move it around in the ice bath until it reaches about 28°C. Make sure everything that enters the pot is well sanitised at this stage



The Primary Fermentation: Step 06

The sugary wort is the perfect food for yeast, which convert these malt sugars into ethanol - aka Booze!

1. Sanitize your syphon, demijohn, airlock and bung.
2. Using the syphon, add the wort to the demijohn leaving as much of the solid particles in the pan as possible.
3. Insert bung into demijohn and place your finger over hole.
4. Shake the demijohn for a few minutes. This allows oxygen to get into the liquid for the yeast to act.
5. Remove bung and add about two thirds of the yeast into the demijohn. Add the bung and put some sanitiser into the airlock. Push the airlock into the hole in the bung. Discard the remaining yeast.
6. Leave your demijohn for 2 weeks, out of direct sunlight and in a room that isn't too hot or too cold. In the first few days, the beer may erupt over - this is perfectly normal. Just clean the outside of the demijohn and replace the airlock water.



Bottling: Step 07

Bottling allows you to store your beer, but also allows you to carbonate your beer, by making it create carbon dioxide.

1. Create another batch of sanitizer using the remainder of the sanitizer and 5L of water.
2. Sanitize everything! A large pan, sieve, syphon, bottles and caps.
3. Add half a cup of hot water into the pan and dissolve 3 teaspoons of honey or sugar into the water. We recommend honey.
4. Syphon the beer from the demijohn into the pan through the sieve. This should collect the hops. Try to avoid syphoning solids from the bottom of the demijohn.
5. Use the syphon to add this mixture to the bottles. The clip on the syphon should allow you to control flow



Bottling: Step 07 - CONTINUED

1. If using crown caps:
Place a cap on the bottle and the capper over the cap. Use a hammer or similar to hit down onto the metal of the capper. Maintain a firm grip on the bottle.
2. If using swing-top bottles, just flip the lids down and lock into place.
3. Leave your bottles for 2 weeks to carbonate. Although, you can usually crack one open to test after a week if you're impatient!

When ready, refrigerate the bottles upright for 24 hours before drinking.

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- Simply click the follow button. And keep up to date with Brübox.