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MiniBrew

"A GUIDE TO EXTRACT BREWING"

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brew.



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EXTRACT BREWING

DEFINITION

The form of brewing used by most new brewers. Extract brewing involves the use of concentrated Malt Extract in the brewing process. The use of malt extract lets the brewer skip the mashing process, and move directly to the boil and fermentation steps.



Extract brewing is viewed by some as a streamlined process compared to all-grain brewing. It omits one major step of all-grain brewing (the mash) and the brewday is shorter. However, the differences between extract and all-grain brewing are more extensive than the presence or absence of the mash. In fact, extract brewing has its own set of challenges not faced by all-grain brewers



**Malt extract
comes in two
forms:**

LIQUID or DRY.





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Liquid Malt Extract

With the consistency of thick syrup, liquid malt extract (LME) generally has a water content of around 20%. When it's unopened and stored in a cool, dark place, LME can last for up to two years. LME often comes in specialty flavors, and some varieties are even pre-hopped, making it easy to produce brews with consistent results.



Dry Malt Extract

Though it starts out the same as its liquid counterpart, dry malt extract (DME) undergoes further dehydration to remove virtually all of the water. DME's powdered form makes it easier than LME to measure if you aren't using the whole container. It's easier to store leftovers, too, and DME has a longer shelf life than LME.





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Step-by-Step Guide to Extract Brewing





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Step 1: Thoroughly clean and sanitize everything you'll be using to make your own beer. Many homebrewers consider this to be the most important step!

Source: <https://blog.eckraus.com/>



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Step 2: Heat your clean, chlorine-free water. If you can smell chlorine in your tap water, you'll want to boil your water for 30 minutes first. Or, you can use bottled spring water from the grocery store. The exact amount of water you use isn't critical for extract brewing process; shoot for 3 gallons or so. Give yourself at least a couple inches from the top of your brew kettle.

Source: <https://blog.eckraus.com/>



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Step 3: Meanwhile, if using liquid malt extract, soak your canisters of malt extract in a large bowl or pot of hot water. This will make it easier to pour out the extract in the next step.

Source: <https://blog.eckraus.com/>



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Step 4: When your brew kettle of water is hot (not boiling), turn off the burner (for gas stoves) or remove the kettle from the heating element (for electric).

Source: <https://blog.eckraus.com/>



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Step 5: Slowly stir in your malt extract until completely dissolved, taking care that it doesn't stick to the bottom of your brew kettle. Your water is now wort!

Source: <https://blog.eckraus.com/>



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Step 6: Heat your wort to a strong boil. Keep a close eye on it to avoid a boil over!

Source: <https://blog.eckraus.com/>



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Step 7: From the start of the boil, add hops depending on your extract brewing recipe. (If you're using hopped extract, you may not need to add any hops.)

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Step 8: At the end of the boil, turn off the heat, give the wort a good stir, and move your kettle to a nearby sink for an ice bath. Fill the sink with cold water and replace as needed. The idea here is to cool your wort so that you can add the beer yeast.

Yeast is a living organism (and responsible for creating alcohol!), so you don't want to kill it by pitching it into wort that is too hot.

Source: <https://blog.eckraus.com/>



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Step 9: When your wort is at about 90°F or so, carefully pour the wort into a sanitized fermenter. If using a carboy, you may want to siphon it using a sanitized siphoning hose. If you added hops to the boil, do your best to leave those behind. It's important from here on out that everything that touches your wort is thoroughly sanitized.

Source: <https://blog.eckraus.com/>



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Step 10: Top off your wort with water to make 5 gallons. Fermenting buckets usually have lines on the side that show you your volume.

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Step 11: Aerate the wort by stirring vigorously. This is to provide oxygen for the yeast to feed on. This is the only step in the extract brewing instructions where adding oxygen is desirable.

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Step 12: Take a hydrometer reading, correcting for temperature if necessary. This will help you measure alcohol content after your beer has fermented.

Source: <https://blog.eckraus.com/>



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Step 13: Add the beer yeast according to the packaging instructions. Give it a good stir with your spoon.

Source: <https://blog.eckraus.com/>



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Step 14: Put the fermenter in a closet or other dark, temperature constant room.

Source: <https://blog.eckraus.com/>



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Step 15: Close the lid with air-lock attached (if using a bucket) or close with a rubber stopper and air-lock (if using a carboy).

Source: <https://blog.eckraus.com/>



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Step 16: Fill your air-lock about halfway with clean water and place it firmly in the drilled hole of the rubber stopper.

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If you follow these extract brewing instructions, within 24 hours you should see bubbles coming out of the airlock. After a week or so, you'll be ready to bottle your beer!

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Are You Ready to Try Extract
Homebrewing?

So are we! Enjoy!



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other sources:

brewcabin.com
brewwiki.com