



**MINIBREW**  
YOU CAN'T BUY WHAT YOU CAN BREW

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you can brew.**

[HTTPS://MINIBREW.COM/](https://minibrew.com/)

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Thank you for  
your most recent  
MiniBrew item  
purchase and  
welcome to the  
MiniBrew  
Community!



Here at MiniBrew, our ultimate goal is to make your brewing experience as smooth as possible.

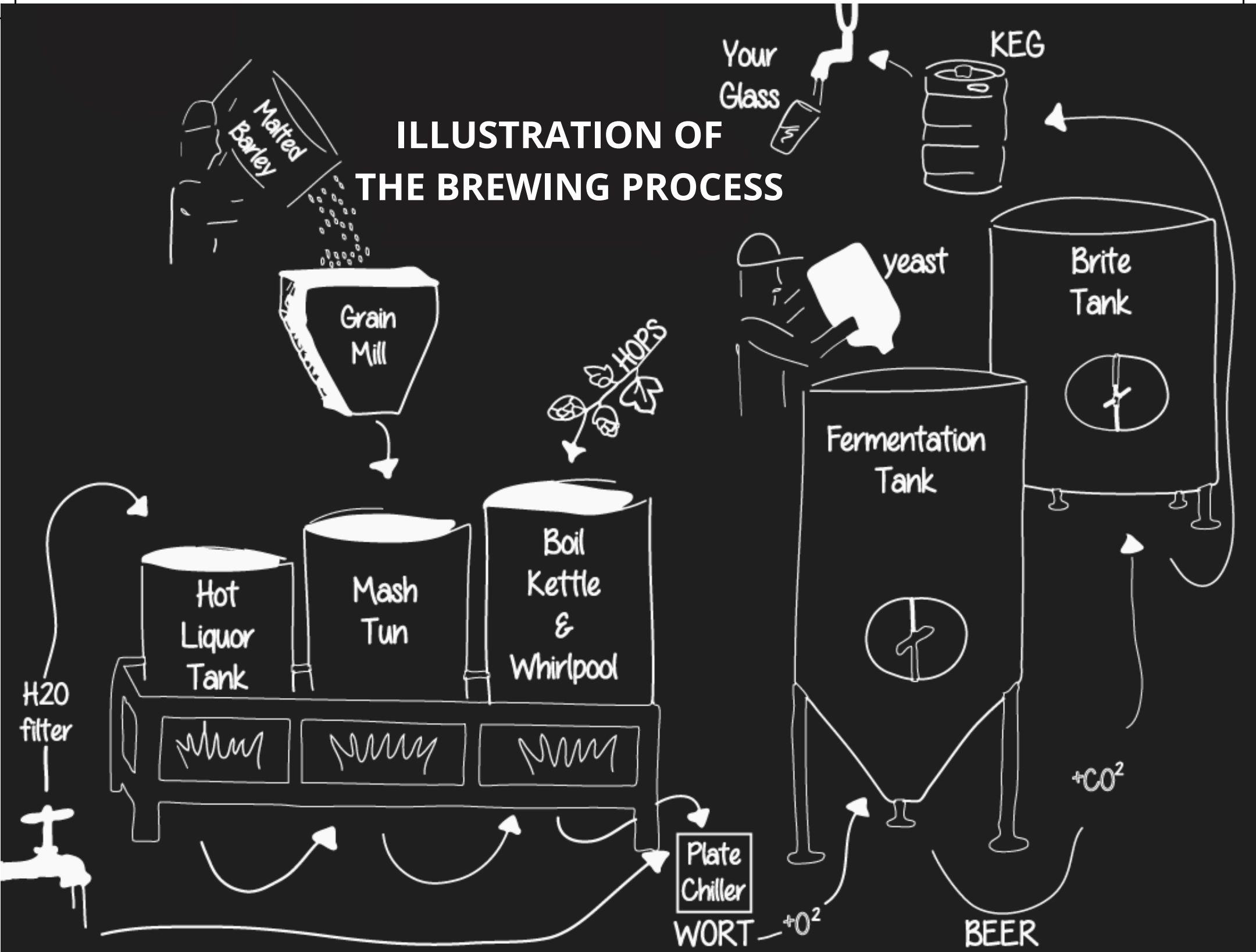
So, how do you get started? We start with the basics.... 😊



# The Beginner's Guide To HomeBrewing



# ILLUSTRATION OF THE BREWING PROCESS





**MINIBREW**  
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# YOUR BREWING TOOLS





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# HOT LIQUOR TANK



The HLT has a simple job. It is the container where the brewing water is heated to mash temperature. The HLT is also where brewing salts are added to the source water.

The MiniBrew Hot Liquor Tank makes all grain brewing easier and much more fun. It is designed for mash water preparation and hot liquor storage.



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# MASH LAUTER TUN

Lauter Tun is a vessel for separating the wort from the solids of the mash.

It normally has a slotted, perforated floor, also called a false bottom, which holds the spent milled grains, while allowing the wort to filter through the grain bed and collect in the space beneath; the wort then runs to the brew kettle.



The MiniBrew Lauter Tun is designed from the ground up as a Mash Lauter Tun for brewers. It is not a converted water jug or picnic cooler. It will last longer than GOTT or any converted cooler on the market.





# CONICAL FERMENTER

A fermenter is a vessel where wort and yeast are mixed to start the transformation into beer. A conical fermenter – or conical for short – is a cylindrical fermenter with a cone-shaped bottom. Most professional breweries use conicals



The MiniBrew Conical Fermenter will take your brewing to the next level. It's Durable, Easy to Clean, and Less Expensive than Stainless Steel.



# KETTLE SCREEN



The Kettle Screen is not only used in filtering hops from the wort but it is also commonly used in mash tuns which is a process that releases the sugar from the grains for better fermentation. It is made from 12 inch 1/2" MPT stainless steel including the mesh screen.



The MiniBrew Kettle Screen can be used on the inside of your Brew Kettle, provided you have internal threads on the Bulkhead.



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# TEMPERATURE CONTROL



THE MINIBREW

TEMPERATURE CONTROL

LID IS FOOD GRADE

STAINLESS STEEL.

TEMPERATURE CONTROL

COILED LID WITH GASKET.

THIS IS OUR STANDARD 4"

THREADED LID, AND

COMES COMPLETE WITH

GASKET. THIS WILL COOL

BOTH THE 6.5 AND 8

GALLON CONICAL

FERMENTERS.



TEMPERATURE CONTROL IS ONE OF THE MOST IMPORTANT VARIABLES IN HOME BREWING. YEAST LIKES TO WORK WITHIN A CERTAIN TEMPERATURE RANGE (YOUR YEAST PACKET SHOULD SPELL OUT WHAT THAT RANGE IS).



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# **BONUS: ALL-GRAIN BREWING**





**Step 1:** Heat your strike water. This is the water that will bring your mash to the correct temperature.

Source: <https://www.northernbrewer.com/>



**Step 2:** Pour strike water into your mash tun, add the grist and stir well to prevent the grain from clumping together into dough balls, and to ensure an even temperature throughout the mash.

Source: <https://www.northernbrewer.com/>



**Step 3:** Hold your mash temperature for one hour. The standard temperature for mashing is between 148° and 158°F. Do not exceed a mash temperature of 168°F!

Source: <https://www.northernbrewer.com/>





**Step 4:** Inside the cooler, the hot water is activating enzymes in the grain that are converting the stored starches in the grain into fermentable brewing sugars. While this is happening, collect and heat the water for the sparge.

Source: <https://www.northernbrewer.com/>



**Step 5:** Once the sparge water is at 175°F, transfer it to the Hot Liquor Tank

Source: <https://www.northernbrewer.com/>



**Step 6:** After the saccharification rest (60-minute mash), mash out by raising the temperature of the mash to 170°F by adding near-boiling water (not the water from your Hot Liquor Tank) and stirring well.

Source: <https://www.northernbrewer.com/>



**Step 7:** After a mash-out of 10 minutes, recirculate by slowly draining runoff from the mash tun and gently pouring it back into the top of the mash tun until it is clear.

Source: <https://www.northernbrewer.com/>



**Step 8:** Sparge! Gently spray the grain in the mash tun with water from the hot liquor tank. Drain wort from the mash tun into the boil kettle at the same rate you are draining water from the hot liquor tank.

Source: <https://www.northernbrewer.com/>



**Step 9:** Stop sparging once you've collected an adequate amount of wort. Now you can boil your wort, much like you do with extract brewing. The only difference is a full-volume boil.

Source: <https://www.northernbrewer.com/>



As you become a more experienced all-grain brewer you'll find techniques and tools that work better for beer brewing. Whatever your method, the most important thing to remember is to never stop brewing!

Source: <https://www.northernbrewer.com/>



Ready to ace your first brewing experience?

So are we! Enjoy!





# Simplest Homemade Beer Recipe

## Ingredients

### Malt Extract

One 40oz. can of any flavor you like (light, dark, stout), or a 1.5kg "tall" can of the same. The 1.5kg can contains more malt extract so you can make a larger batch or use the same method here to make a richer beer. You can also buy 'pre-hopped' extract, which will impart more of a hop flavor to your beer.

### Yeast

1 teaspoon brewers' yeast. Note: some malt comes with little packets of yeast included.

### Sugar

6 – 7 cups of regular white sugar, or 8 – 9 cups of corn sugar (preferred).

For even better results, consider using two cans of the malt extract and not using any sugar. This adds to the expense, but further enriches the taste of the beer.

These ingredients should cost between \$10 – 15 depending on your choice of malt extract. The yield will be about 23 liters of beer, which equals 65 – 70 bottles or cans of beer, of the regular 345ml size.

recipe from [learn.eartheasy.com](http://learn.eartheasy.com)



# How to Brew

## Sanitize

It has been said that 75% of brewing is good sanitation. First, clean all equipment with warm, lightly soapy water. Rinse well to remove soap residue. Then sanitize using household bleach at a quantity of 1 tablespoon/gallon of water. Or you can purchase a no-rinse acid sanitizer such as StarSan, which is effective and leaves no aftertaste.

recipe from [learn.eartheasy.com](http://learn.eartheasy.com)



## Brew

1. Pour 10 liters of fresh, cold water into the 10 gallon plastic pail (carboy). If the pail is new, wash it out first with a mixture of water and baking soda to remove the plastic smell.
2. In your largest pot, bring seven liters of water to a boil.
3. Add one can of malt extract. Stir and cook uncovered for 20 minutes.
4. Add the sugar and stir to dissolve.
5. As soon as the sugar is dissolved, pour contents into the carboy. Pour, or 'splash', the contents quickly, which adds air to the mixture. The more air the yeast gets initially, the better. It allows them to rapidly grow and get things going.
6. Top up with bottled drinking water or tap water until temperature is neutral. (If using tap water, it is recommended to boil first to kill bacteria.) Test using a clean, sanitized thermometer. The carboy will now be a little more than half full.
7. Sprinkle in the yeast and stir well. Cover with lid. (Set lid on loosely; if capped too tightly, a carboy can explode from the carbon dioxide gas that is produced.)

recipe from [learn.eartheasy.com](http://learn.eartheasy.com)



Keep covered and avoid unnecessary opening. The beer will be ready to bottle in 6- 10 days, depending on ambient temperature of the room and amount of sugar used in the brewing. Room temperature should be 68-75 Fahrenheit (20-24 Celsius) at the highest; 61-68 Fahrenheit (16-20 Celsius) is better but it will take the beer a day or two longer to ferment.

Test for readiness with a hydrometer. Set hydrometer into the beer and spin it once to release bubbles, which can cling to it and give a false reading. The "ready to bottle" reading should be about 1.008 for dark beers and 1.010-1.015 for light beers. If you don't have a hydrometer, you can judge readiness by tasting a sample: it should not be sweet tasting. There should be little or no bubbling action in the beer.

recipe from [learn.eartheasy.com](http://learn.eartheasy.com)



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recipe from [learn.eartheasy.com](http://learn.eartheasy.com)



## Bottle

Set the carboy on a sturdy table and the 12 two-liter bottles on the floor, with newspaper underneath to catch drips or overflows. Using a funnel, put two level teaspoons of sugar in each bottle.

Siphon the beer into the bottles, trying not to disturb the sediment on the bottom of the carboy. (One method is to tape a plastic straw alongside the bottom end of the siphon hose with 1" projecting beyond the end. The tip of the straw can touch the bottom of the carboy without the siphon drawing up sediment.) Tip the carboy as you near the bottom.

It is important to not splash or agitate the beer too much when bottling as any oxygen introduced can lead to oxidation and a "cardboard" taste.

As you fill the bottles, keep the end of the siphon tube near the bottom of the bottle to avoid frothing. It is essential that the bottles are not completely filled: leave an airspace. Screw the caps on tightly. Invert each bottle and shake to dissolve sugar on the bottom. Set bottles in a warm area for the first few days, then store in a dark, cool spot. You can drink the beer within a few days of bottling, but it will improve with age.

recipe from [learn.eartheasy.com](http://learn.eartheasy.com)



**Our intention was to provide a very simple overview of the brewing process. When you are about to embark upon your own home brewing journey, we encourage to you consume as much knowledge and education as you can by visiting and using all of many online tools available.**

MiniBrew



other sources:

[northernbrewer.com](http://northernbrewer.com)  
[homebrewtalk.com](http://homebrewtalk.com)  
[theelectricbrewery.com](http://theelectricbrewery.com)  
[beerandbrewing.com](http://beerandbrewing.com)  
[ontariobeerkegs.com](http://ontariobeerkegs.com)  
[popularmechanics.com](http://popularmechanics.com)