

Homebrewing in 3 minutes

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DimSumLab OpenNight Talk

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What is beer?



How to make beer

INGREDIENTS



WATER



MALTED BARLEY
(the starch source)



BREWER'S YEAST



HOPS

Other starch sources

CORN, RICE, SUGAR, MILLET, SORGHUM,
CASSAVA ROOT, POTATO, AGAVE

Potato is used in Brazil
Agave is used in Mexico

Fermentation

• BREWERS YEAST •

• MALT SUGAR •

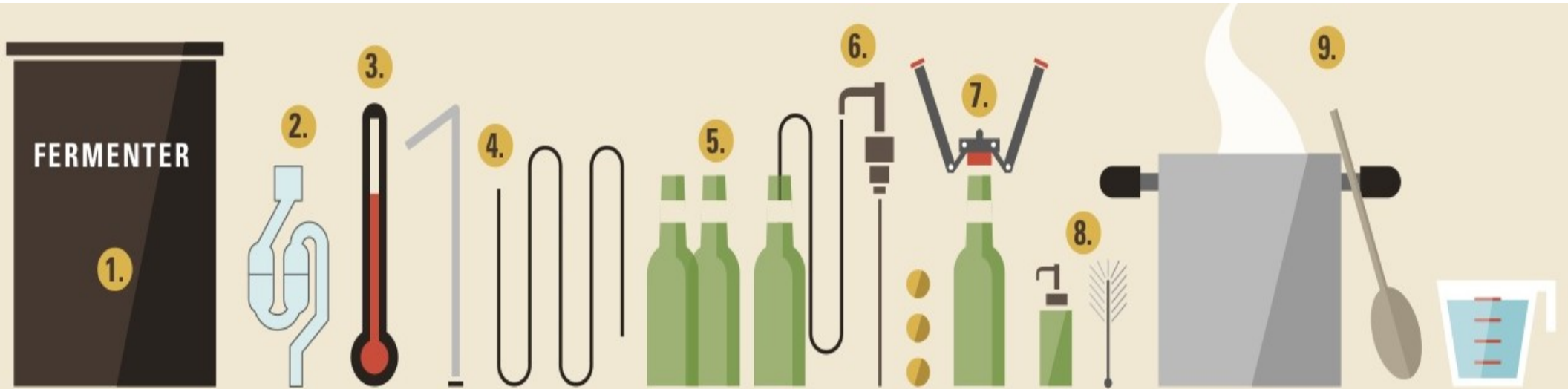
ALCOHOL



CARBON DIOXIDE

Beer is created when brewers yeast converts malt sugar into alcohol and carbon dioxide

HARDWARE



1. Fermenter, usually a food-grade plastic bucket with a tight-fitting lid (more experienced brewers may use a glass carboy)

2. Air lock and stopper to allow carbon dioxide to escape during fermentation while keeping air out

3. Thermometer

4. Racking cane & tubing for transferring beer from one vessel to another

5. Bottles, about 50 12-oz. bottles for each 5-gallon batch, new or reused

6. Bottle filler to transfer beer into bottles

7. Bottle capper, a device that clamps bottle caps on bottles

8. Sanitizing agent & bottle-cleaning brush

9. Kitchen supplies—a stove, large pot, cooking spoon, strainer, measuring cup, can opener, and a cup or bowl

2. THE INGREDIENTS

Beer is made from 4 basic ingredients:
barley, water, hops and yeast.

Time needed

- 1 day brewing
- > 10 days brewing
- 0.5 day bottling and cleaning
- > 10 days conditioning
- as many days as you can wait

Hardware on a budget

- 20 liters pot (or bigger)
- thermometer > 100 C
- grain bag (best $>$ pot)
- Big spoon
- water cooler carboy (like in water tank)
- silicon food safe hose 2 meters
- Cleaning products (brewers wash, dish washer cleaning as a solution)
- sanitizing products (iodine, starsan)
- bottle filler

<http://www.hkbrewcraft.com/>



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Homebrewing Workshop

3-hour class to guide you through your first batch, plus everything you need to know to nail it

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Events
and more

Events, new products, and
awesome beers