



Mr. Steve's Brewing Tips

* You can follow the brewing instructions that come in most of the brew kits until you get to the end to where it tells you to pour the wort from the brew kettle into the fermenter as soon as it's done boiling. If you do that, now you will have 5 gallons to cool which will take a couple of hours. Instead put a couple of inches of cold water in your sink and sit the kettle in it for a minimum of 45 minutes. In the summer months I usually change the water one or two times and even toss some ice in the last water change. Don't take the lid off. Don't stir and don't worry about the temperature. We are not trying to cool it down the whole way here. We know if you don't boil with more than 2 gallons of water, and you let it cool for 45 minutes, then add it to your fermenter with 3 gallons of the coldest water from your tap that it will be cool enough to add your yeast.

* When you're pouring your wort from the brew pot into the fermenter, stop pouring when you get to the bottom where all the green trub is. It won't hurt to get some of it into the fermenter but just don't pour it all in. A better method is to pour the wort through a strainer. To sanitize the strainer I just stick it in the brew pot the last 10 minutes of the boil. I even let it in the brew pot for the cool down.

* Fermentation should start in 12 to 24 hours. You will know this when your air lock begins bubbling. (Don't forget to put a little water in the air lock) If you don't see it bubble, lift the lid and look to see if it is foaming on top. If it is foaming on top it's fermenting and venting the gas under the lid, which the fermenting buckets have a tendency to do from time to time.

* Let it ferment until the air lock is completely done bubbling. Then let it sit for about 2 weeks to let it clear. Letting it clear in the same container you fermented your beer in is referred to as "**single stage fermenting**". (You do not need to take hydrometer readings 2 or 3 consecutive days in a row as some instructions tell you to do to see when it's done fermenting.)

* If you're planning on racking to a secondary fermenter, allow fermentation to slow down in the **primary fermenter** until the air lock bubbles about once every 30 seconds or so. Then you can siphon it to the secondary fermenter and let sit and clear for about 2 weeks. "**Double stage**" or "**secondary fermenting**" is nothing more than siphoning the beer to a 5 gallon glass carboy to let it clear rather than letting it clear in your fermenting bucket.