

How to Start Brewing Beer at Home



There are currently over 1 Million people in the US brewing their own beer at home. Homebrewing is an easy, fun & rewarding hobby, plus you end up with great beer to drink when you're done! Anyone who can heat up a can of soup at home is capable of brewing quality beer. Check out the information below to see how easy it is to start this great hobby. Don't forget to stop by an Ames Brewers League meeting to talk with any of the experienced brewers about the best way to get started. We meet the second Tuesday of the month at Torrent Brewing Company starting at 7:00pm. Hope to see you there!



What do I need to get started?

- Basic beginner equipment kit (left)
- Large pot: 4-5 gallon stainless is ideal
- 2-4 cases (24-48 12 oz) bottles
- Basic Ingredient/Recipe Kit (\$20-45 for a 5-gallon kit)

What Ingredients are Used to Make Beer?

- Malt Extract (or base malt if brewing all-grain)
- Specialty Grains (add flavor & color)
- Hops , Yeast, Water



How Long Does it Take?

- Brewing: 3-4 hours
- Fermentation: 2 weeks
- Bottle (or keg) Your Beer: 1 hour
- Bottle Conditioning (carbonates the beer) 2-4 weeks
 - Or Kegging (force carbonation) 2-3 days



Where To Buy Homebrewing Equipment & Ingredients?

Locally:

Chester's Coin & Gift - 221 Main Street, Ames
C&S Brew Supply – 106 SW Linden, Ankeny
Beer Crazy - 3908 NW Urbandale Drive, Urbandale

Online:

Northern Brewer - <http://northernbrewer.com>
Midwest Supplies - <http://midwestsupplies.com>
Beer, Beer & More Beer - <http://morebeer.com>

Provided by the **Ames Brewers League**

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