



Brewing a beer is a combination of several general processes. First is the mixing of ingredients and bringing the solution (wort) to a boil. Second is the cooling of the wort to the fermentation temperature. Next the wort is transferred to the fermenter and the yeast is added. After fermentation, the raw beer is siphoned off the yeast sediment and bottled with a little extra sugar to provide the carbonation. But there are three important things to keep in mind every time you brew: Cleanliness, Preparation and Good Record Keeping.

Cleanliness

Cleanliness is the foremost concern of the brewer. After all, Fermentation is the manipulation of living organisms, the yeast. Providing good growing conditions for the yeast in the beer also provides good growing conditions for other micro-organisms, including bacteria. Cleanliness must be maintained throughout every stage of the brewing process.

Preparation

Take the time to prepare your brewing area. Have the ingredients ready on the counter. Prepare your brewing water. Have the ice on-hand to cool the wort when its done boiling. Is the Fermenter clean and sanitized? Make sure that all equipment is clean and ready to go before starting. Patience and planning are necessities.

Record Keeping

Always keep good notes on what ingredients, amounts and times were used in the brewing process. The brewer needs to be able to repeat good batches and learn from poor ones.

Notes:

Normally, PKBRKTL150 Home Brewing Machine is better to use for extracting malt for brewing beer. For PKBRKTL200 Home Brewing Machine is good for crushed malt. You will need wort chiller to cool the hot wort for fermenting temperature before pouring the wort into the fermenting barrel and adding the yeast.

Belgian Wit / 25 liter

A fresh wheat beer with taste of orange and coriander



Alcohol: approx. 4.5%

IBU: approx. 19

OG: approx. 1.048

3.0 kg wheat malt

2.5 kg Pilsner malt

10g Magnum 90 min boil

20g Saaz 10 min boil

30g Orange peel 10 min boil

10g Coriander seeds 10 min boil

The coriander seeds must be crushed before inserting in the boil.

Yeast: Fermentis Safbrew WB-06 or Lallemend Munich

Mashing temperature: approx. 67°C or 152.6°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 90 minutes

Fermentation temp: approx. 20°C or 68°F

IPA

**A refreshing india pale ale with taste of American hops.
The bitterness is mild.**



Alcohol: approx. 5.1%

IBU: approx. 39

OG: approx. 1.050

5.2 kg Pilsner malt

0.3 kg Cara malt 120

0.3 kg Cara malt 30

10g Perle 90 min boil

35g Chinook 15 min boil

40g Cascade 10 min boil

20g Citra 5 min boil

25g Citra 0 min

Yeast: Fermentis Safale S-04 or Lallemmand BRY-97

Mashing temperature: approx. 65°C or 149°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 90 minutes

Fermentation temp: approx. 20°C or 68°F

Kölsch / 25 liter

A classic German ale. Tastes much like pilsner beer.



Alcohol: approx. 5.5%

IBU: approx. 29

OG: approx. 1.049

4.5 kg Pilsner malt

0.5 kg Wheat malt

0.5 kg Vienna malt

15g Magnum 15% 90 min boil

25g Perle 10 min boil

Yeast: Fermentis Safale US-05 or Lallemend Kolsch Ale

Mashing temperature: approx. 64°C or 147.2°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 90 minutes

Fermentation temp: approx. 20°C or 68°F

Pale Ale / 25 liter

Pale ale is a popular style of beer that's hop-forward with a malty flavor, a golden to amber color, and moderate strength.



Alcohol: approx. 5.0%

IBU: approx. 23

OG: approx. 1.046

5.0 kg Pale ale malt

0.5 kg Wheat malt

0.1 kg Cara 30

10g Magnum 15% 60 min boil

50g Cascade 7.1% 5 min boil

Yeast: Fermentis Safale S-04 or US-05

Mashing temperature: approx. 65°C or 149°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 60 minutes

Fermentation temp: approx. 20°C or 68°F

Pils / 25 liter

Pilsner, more often simply called “pils” in Germany, is a light-bodied and highly attenuated lager beer



Alcohol: approx. 4.3%

IBU: approx. 23

OG: approx. 1.044

5.5 kg Pilsner malt

10g Magnum 15% 90 min boil

40g Perle 6.7% 5 min boil

Yeast: Fermentis Saflager S-23x2 or Lallemend diamondx2

Mashing temperature: approx. 67°C or 152.6°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 90 minutes

Fermentation temp: approx. 12°C or 53.6°F

Red ale / 25 liter

A red beer with reddish color and with a distinct taste of malt.



Alcohol: approx. 5.3%

IBU: approx. 28

OG: approx. 1.050

4.0 kg Münich malt

1.5 kg Melanoidin malt

10g Magnum 60 min boil

40g Cascade 10 min boil

Yeast: Fermentis Safale S-04

Mashing temperature: approx. 66°C or 150.8°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 60 minutes

Fermentation temp: approx. 20°C or 68°F

Coast beer / 25 liter

A light beer that is easy to drink. It tastes good with a lime or lemon slice in the drinking glass.



Alcohol: approx. 5.5%

IBU: approx. 15

OG: approx. 1.049

4.5 kg Pilsner malt

0.7 kg Cornflakes

750g Preboiled rice (the weight is measured when it is dry)

15g Perle 6,7% 90 min boil

30g Perle 6,7% 5 min boil

Yeast: Fermentis US-05 or Lallemmand BRY-97

Mashing temperature: approx. 64°C or 147.2°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 90 minutes

Fermentation temp: approx. 20°C or 68°F

Weissbier / 25 liter

A German wheat beer that everybody likes



Alcohol: approx. 4.5%

IBU: approx. 21

OG: approx. 1.043

3.0 kg Pilsner malt

2.5 kg Wheat malt

20g Magnum 15% 90 min boil

25g Saaz 3.0% 10 min boil

Yeast: Fermentis Safbrew T-58 or Lallemend Munich Classic

Mashing temperature: approx. 65°C or 149°F in 90 minutes

Sparging at 78°C or 172.4°F

Boil in 90 minutes

Fermentation temp: approx. 20°C or 68°F




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