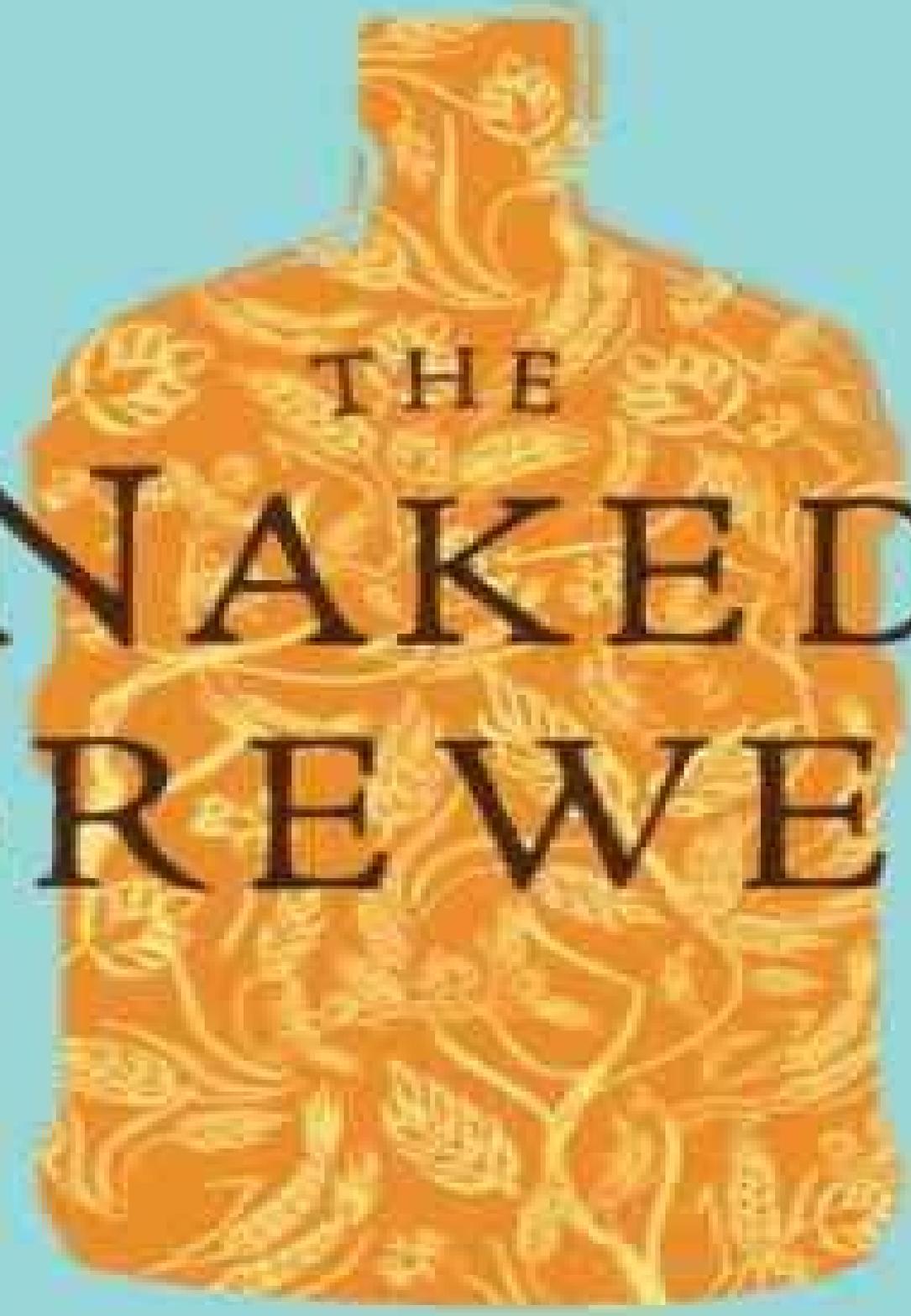


Fearless Homebrewing Tips,
Tricks & Rule-Breaking Recipes



THE
NAKED
BREWER

CHRISTINA PEROZZI & HALLIE BEAUNE

Authors of THE NAKED PINT

The Naked Brewer

“This is a perfect book for anyone who is a fan of artisanal beer and homebrewing. I personally am a huge fan of the Honey Chamomile Blonde beer that these two incredibly talented ladies have developed, and now I can learn to brew it myself at home. Their philosophy of using fresh and local ingredients to create delicious recipes is perfect for the artisanal craft movement evolving today.”

—Shiva Rose, actress and founder/writer of www.thelocalrose.com “The Beer Chicks’ unique approach to homebrewing is a breath of fresh air. They make it simple, accessible, and fun—as beer and brewing should be.”

—Joel Elliott, co-owner and brewmaster at Strand Brewing Company “It is almost impossible not to have fun when you’re hanging out with the Beer Chicks. Leave it to Hallie and Christina to take the intimidation out of the brewing process and inject that sense of mischievous adventure that seems to follow them everywhere. Whether you’re a curious newbie or a stone-cold veteran brewer, you will find it almost impossible not to have fun with this book.”

—Jeremy Raub, cofounder and head brewer at Eagle Rock Brewery “As with cooking, learning to make great homebrew requires finding mentors whose palates you can trust. Christina and Hallie know beer and know how to help you find your own palate and turn your desires into a frothy beverage you can be proud to serve as your own. How fantastic that their zest for sharing a passion for the world’s most accessible drink now reaches into your own kitchen.”

—Evan Kleiman, host of KCRW’s “Good Food”

THE NAKED BREWER

FEARLESS HOMEBREWING,
TIPS, TRICKS &
RULE-BREAKING RECIPES



Christina Perozzi & Hallie Beaune

A PERIGEE BOOK

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**Published by the Penguin Group
Penguin Group (USA) Inc.**

375 Hudson Street, New York, New York 10014, USA

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First edition: October 2012

ISBN: 978-1-101-61188-3

An application to catalog this book has been submitted to the Library of Congress.

PRINTED IN THE UNITED STATES OF AMERICA 10 9 8 7 6 5 4 3 2 1

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ALWAYS LEARNING

PEARSON

*For Matthew and Kirill.
The men behind the chicks, behind the beer.
Your love and support made this book possible.*



Christina and Hallie would like to thank all of the brewers, beer experts, beer lovers, homebrewers, and beer drinkers who contributed to this book and to their general beer-loving life: Rob Tod, Patricia Rue, Victor Novak, Greg Koch, Sam Calagione, Brian Thompson, Jonathan Porter, Kevin Watson, Mark Hegedus, Angela Jasus, Eric Kremer, Joe Corona, Kevin Day, Ting Su, Steve Raub, Lisa Morrison, Cyrena Nouzille, Steve Grossman, Jonathan Porter, Meg Gill, Skipp Shelly, Rich Rusch, Tom Kelley, and the Brewers Association.

We'd also like to thank local beer friends, who supported us in our hometown of Los Angeles. Although once considered a wasteland, craft beer in L.A. has finally found a strong and innovative foothold. Thank you to Cedd Moses, Skyler Reeves, Scotty Mitchell, Lauren Wong, Stephen Doran, and everyone at 213 Nightlife, Karen Kurzbuch, Felicity "Fee" Doyle, Alea Bell, Josh Lurie and Sean Inman at Food GPS, the Yeastside Brewers, Jane and Russell Adams, Johnnie "the Scot" Mundell, Tomm Carroll, Ryan Sweeney, Maury Morgan, Jenn Garbee, Dave Stickel, Jason Bernstein, and Mike and Martin Daraz.

A special shout-out to:

Greg Beron and everyone at Culver City and Eagle Rock Homebrewing Supply
and

Sean O'Malley and everyone at O'Malley Productions.

A very special thank-you to:

Erin Tarasi—Your intelligence, sense of humor, cooking ability, and attention to detail are a wicked combination.

Chantel Fiedler—Your penchant and talent for all things beer and fantastic research skills were an enormous help.

Mark Jilg (Craftsman Brewing Company)—You have always been an inspiration, mentor, and great help to us throughout our beer life. Thanks for your pointed guidance with this book and throughout our beer journey.

Jeremy Raub (Eagle Rock Brewery)—We can't thank you enough for checking out our recipes and the countless times you and your brewery (and your beer) have helped us out.

Joel Elliott (Strand Brewing Company)—Brewing with you was a great education! Thanks for vetting our recipes and encouraging us to brew outside the box!

Christina would especially like to thank: My awesomely hip parents, Bill and Claudia, and my super supportive siblings, Dan Perozzi and Danté Cox. My dear friends—the core group—who were always willing to meet me at the pub for a pint. And Kirill, who stalwartly endured my endless beer geekery along with other stunts and still has my back. Mad props again to HB!

Hallie would especially like to thank: Matthew, my beer-loving husband; my loving parents, Catherine and Roy; my sisters Christine, Holly, and Wendy, who are always up for a beer with me; my cute Karter and Kennedy; my grandmothers, Eleanor and Betty, who remember when everyone used to homebrew; Mike, Carol, Marlisse, and Lexi, the wonderful new additions to my family; Stacey, Rachael, and Erin, my trio of longtime supportive girlfriends; all of my dear friends, you know who you are; Thunder, who always keeps me company when I brew; and, of course, CP!

Last, but not least, we would like to again thank our literary agent Michelle Brower and everyone

at Folio Literary Management. A special thank-you to our editor, Maria Gagliano, and also to our
publicist, Heather Conner, two bona fide beer chicks. Thank you also to everyone at Perigee and the
Penguin Group.

Beer Is Good.



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THE
NAKED BREWER



You Don't Have to Be a Pro, You Just Have to Relax

The shadow that hovers over homebrewing is the idea that you need an entire room for the operation. People consider taking up the hobby and immediately think they'll need a cavernous basement that can serve as a speakeasy of sorts. While that would be *really awesome* to have, most of us already struggle to find a place for all of our stuff in our modest homes or tiny apartments. Those who have a spare garage or room for a mini brew house are few and far between. We won't lie, you *will* need to buy some equipment to make beer fairly well and to make brewing easier on yourself. And you may need to clear out a shelf for your carboy, but relax, you don't have to alter your lifestyle. And anyway, you made space for that bread maker you never use and the banana hook your mom gave you. Much better to make room for equipment that enables you to make your own artfully crafted beer, don't you think?

Let's get this out of the way too. To begin to homebrew you do not need to have the following: advanced knowledge of beer, a manly way about you, a beer belly, a beard, suspenders and a mustache, or a penchant for hops. You *may* have those things in any combination of course, but you don't *have* to. You just need to want to drink beer. That you made. Oh yeah, and it also helps if you like to cook.

We're not chefs, but we love to cook. In the beginning, we made use of the tips we learned from our mothers, mostly by watching them repeat family recipes borne of good, solid Midwestern cooking. When our foodie selves emerged in our adulthood, we cracked the cookbooks, read edgy food blogs, and began to attempt to follow more challenging recipes. At first, recipes with 15 steps seemed like just too much work, but as we learned the difference between sweating and sautéing onions—that is, some of the basics—those more-involved recipes came into focus and seemed fairly simple.

Homebrewing is like cooking. You hear this comparison all the time from homebrewers, and brewmasters at professional breweries are much like chefs in a restaurant. Most of the process is boiling and simmering ingredients in a big pot. The soup analogy is obvious. Adding hops feels like spicing a dish. Some recipes call for spices straight from your spice rack or for seasonal fruit. When you learn to cook or to homebrew, you learn the tools of the trade, define the ingredients in a way that makes sense for you, begin to follow recipes with simple steps, then attack more complicated dishes (maybe even bake), and finally, get creative and build your own recipes. With this comparison, we hope to help you understand that homebrewing is not *easy* per se, but it's not that difficult. Certainly it's difficult to become an award-winning homebrewer, and eventually a professional brewer, but to make a nice tasty brew in the comfort of your own home that you would be proud to share with your friends is not an impossible feat.

The hardest thing about homebrewing is actually the waiting. Homebrewed beer is not an instant gratification exercise (like opening and drinking a beer is), and in our society, that can seem quite unappealing. Most beers take 7 to 10 days to ferment and become beer and another 2 weeks to carbonate. This kind of sucks. When cooking, you season the game hen, you roast the ramps and oyster mushrooms, and in an hour or two you can eat it. You can immediately enjoy and share your creation, judge and make note of successes and failures. Homebrewing requires a bit more patience.

That is why the most important part of homebrewing, in our opinion, is having a generous supply of craft beer to drink *while* brewing. This takes the edge off any brewing mishaps and makes the waiting seem like a small pain to bear. Snacks don't hurt either.... So stock your fridge and start with a simple recipe. Don't worry, as author and general beer guru Charlie Papazian said in the *Complete Joy of Homebrewing*, "Relax, Don't Worry, Have a Homebrew" (RDWHAHB for you Twitter-users out there).

Our First Foray into Homebrewing

Perhaps Voltaire said it best in his 1764 *Dictionnaire Philosophique* when he wrote, "*Le mieux est l'ennemi du bien*," which translates to "The perfect is the enemy of the good." This couldn't be truer than with beginning homebrewing. If the goal in your homebrewing is to immediately make the biggest, strangest, weirdest, hoppiest, highest alcohol, and bestest beer in the world, you will be sorely disappointed—as we were initially—until we learned this very important lesson: The singular goal of our homebrewing is to get inside of our love of beer. And the recipes and methods in this book are meant to help anyone off the street make solid, good-tasting, even *really* good-tasting, nay even *delicious*, beer at home.

But here's what happens when you aim for perfect right away.

THE CHAI TEA PORTER INCIDENT

Very early on in our brewing experience, maybe even our second batch, we decided that we were going to make the greatest Porter ever made. It was going to be a chai tea Porter. We spent many hours researching chai tea and what chai spices were. We went to a specialty spice store to put together our own specialty blend of chai, with the perfect amounts of cardamom, clove, cinnamon, and fennel, plus whatever other "secret" spices (which were actually pretty basic spices) we could find.

We researched which malts we thought would be toasty and nutty enough for a Porter but would still be complemented by chai flavors in an understated way. We studied different hop strains and read about their properties and their alpha acid levels and decided when to add them to the boil. We were geniuses! This chai tea Porter was going to blow our beer-loving friends' minds! Yay us!

What can we say, we were new to homebrewing. We didn't realize that adding these particular spices and herbs early in the boil could create some really bitter, acrid, bile-like off-flavors. We didn't realize that some additions can leave an oily residue that can float on the top of your beer and kill the head. We didn't have experience with how the extremely different hops can behave if added for 60 minutes or for just 5 minutes at the end of the boil. We didn't strain enough. We didn't sanitize enough. We may have drunk the beer way too young. What we ended up with was a cloudy, hazy, muddy beer that smelled like poop and tasted like, oh what's the word...oh yeah, *vomit*. So much for our genius.

Needless to say, we were totally discouraged. We had put in so much time and effort and energy into what was arguably the *worst* beer ever made in the history of homebrewing. We should have just made some damn chai tea instead. We felt a little better after talking to a few homebrewing friends who assured us that this overreaching is a very common occurrence. We homebrewers, who are more often craft beer connoisseurs first, have delusions of grandeur and become overly ambitious believing that, after having very little practice, we're going to make a beer as good as a Duvel Golden Ale or Pliny the Elder, or Westmalle Tripel, beers that are made professionally in breweries that have been refining their approach and their recipes for many, many years.

We're not saying that some great beer isn't brewed at home. And since the CTPI (chai tea Porter incident), we've brewed some delicious beers. What we're saying is that truly great beer is usually made by brewers with years and years of experience and know-how. What we want our recipes to do is help everyone gain the ability to make really good beer using easy methods that allow for shortcuts where they can be afforded and that provide the most efficient brewing methods in terms of time, effort, and setup. We hope to teach you the techniques we use to mitigate some very common beginning homebrewer mistakes. Some of our methods are controversial to the purists, but we ask you to reserve your judgment and give the beer a taste. It's all about the self-satisfaction of brewing your very own tasty brew.

After we shook off the pain and embarrassment of the CTPI, we tried to brew a chai tea Porter again. Humbled, and far more careful, this time we used a solid tried-and-true recipe from friends at our local homebrew store for a medium-bodied Porter made with extract and steeped specialty grains. For the chai, we simply added some organic chai tea bags that we bought at the local health food store when there was 15 minutes left in the boil. After a 3-week fermentation period, we kegged the beer, put it under pressure, and let it rest in the fridge for another 2 weeks. What we ended up with was really, really good chai tea Porter. It wasn't the fantastical overreaching concoction that we came up with in our own minds. It was better. Because it was delicious, and it was ours, and we made it.

We are not telling you this story to discourage you from creativity. We love risk taking and just going for it. But even the greatest artists need to learn the techniques before they can let all of that go and let their creativity fly. You need not be afraid to fail, the bumps along the way are what bond us to our fellow homebrewers. We just want you to get a little experience under your belt first, learning some beginning techniques by using the recipes and methods in this book, so that you can learn from our mistakes and our successes alike. So, based on our own early mishaps, here's a little advice to consider before you get started:

- Beer needs time. Meditate on this.
- There's usually an easier and better way to do things.
- No, there's no way around sanitizing.
- Don't cry over spilled wort.
- Smack your yeast pack early!
- An ice bath cools down 2½ gallons pretty damn quick.
- Get the order of your brew steps in your head before you start. Think, *mise en place*.
- It's hard to lift 5 gallons by yourself, so get help or brew small.
- Secondary helps make better beers.
- Ask for help from other homebrewers and professional brewmasters
- If you make a mistake, reward yourself with a store-bought beer and try again another day.

How to Use This Book

Our book is organized by month. We offer you three homebrew recipes per month that we think are appropriate for that time of year. We chose the beers that we'd like you to drink *during* the month in which they are listed. Because beer takes time, you may want to brew them a month or two before you want to drink them, depending on how long the beer takes to ferment and sit in a secondary vessel. So if you want to make Stupid Cupid's Bittersweet Chocolate Stout for someone special in time for Valentine's Day, you'll need to get started in January. If you're not a planner, then screw it, brew

whatever whenever.

~~Some recipes we chose are appropriate for the holiday(s) of that month (see Christmas Spice Porter in December). Others incorporate an ingredient or two that is in season at that time (like the rosemary in April's Rosemary Laurel Savory Saison). Sometimes we chose recipes that pair well with the weather, food, and general spirit of the month (see the Honey Chamomile Blonde in August). But there are no rules really, open the book and brew whatever beer inspires you. Follow your tastes and preferences and please your own palate.~~

Each recipe provides the style of brewing (extract, extract with specialty grains, partial mash, all grain) and the difficulty level, so you know what you're getting yourself into. We are using terms from our previous book, *The Naked Pint*, to denote the difficulty level as we see it. These refer to your level as a brewer or perhaps as a beer connoisseur. In order, from easiest to most difficult, they are as follows: Neophyte (newbie), Sophomore (moving up), Devout (really into it), Promiscuous (up for anything). We also offer the following stats for each beer: estimated Original Gravity (OG), estimated Final Gravity (FG), Alcohol by Volume (ABV), and International Bitterness Units (IBUs).

Don't freak out if your brew doesn't hit the mark right off the bat. In fact, don't ever freak out about homebrew. It's not worth it, it's supposed to be a fun endeavor, so keep that in mind. We all miss our Final Gravities now and then. This is one of the more difficult things to master in homebrewing. Before you throw out your batch because you didn't hit the right ABV, ask yourself if you *like* your beer, if you think it tastes good, what flavors you want to enhance or change. Don't get depressed if your beer is a bit too low in alcohol or bitterness. All of this will improve with experience and more careful brewing practices. Think of the stats as just a general guideline for the recipe and style of beer.

We've written our beer recipes much like one would a cooking recipe. All of the steps are explained and laid out in sequential order. We hope this helps make it easier to brew. When we started, we wished someone had done this for us. A list of ingredients without a step-by-step procedure can be quite daunting.

These recipes have made tasty beer in our households and some of our friends' homes, but you may need to tweak them here and there based on your setup and flavor profile preferences. Every brew house (and home) is different, and efficiency varies from system to system, so when you begin to understand the ingredients better, alter the recipes as you see fit. You may prefer more or less of a spice or herb, or perhaps you're finding the beers too hoppy or not bitter enough, so start experimenting and adjusting amounts so that your homebrew becomes unique to you and your palate.

At the end of each recipe we have Rule Breakers and Tips. These are shortcuts and helpful hints that allow you to skip some of the hard stuff, use different ingredients, or improve the brewing and fermenting process. They're not for purists, but should help you out if you need it.

We suggest letting most beers rest in secondary vessels after the primary fermentation of your beer. This is not required, but we've found that it helped our homebrews improve significantly.

Finally, we have a food recipe in each month that uses a homebrew as an ingredient. Beer is not just our favorite pairing drink but also our favorite cooking ingredient. We started cooking with beer before we even started homebrewing. There's so much to be done with it in the culinary world. Chefs everywhere are incorporating it in a variety of dishes, sometimes in traditional ways, sometimes in innovative, unusual ways. Using beer in a food recipe is cool, but using your own homebrewed beer in a recipe and then pairing it with that same homebrew on the dinner table will floor your dinner companions. Anyway, you need something to eat after all that homebrewing, right?

Are you ready to brew now?

STOP! Skip the Next Two Chapters!



If you are ready to brew up some beer, skip the next two chapters. You can jump into June and make some delicious homebrew without knowing the details of the brewing process or the intricacies of the ingredients. Just buy the following from your local homebrew supply store or from an online site:

- One 5-gallon brew pot
- Two 3-to 5-gallon plastic buckets with lids (with stopper holes drilled)
- One airlock and rubber stopper
- A strainer
- A long spoon

Add the ingredients listed in the recipe, and then, hit the kitchen!

Back when we first brewed, we started with a pretty good knowledge of beer but no real knowledge of brewing. It helps, of course, to have those things, but sometimes you just want to get started on a project and read the instructions later. The nuts and bolts may be a little loose, but you have the damn shelves up!

So feel free to choose your own adventure and start in on a recipe. Come back to “Beer Refresher Course” and “Become the Brewer” while you’re waiting for your first beer to ferment.



Beer Refresher Course

If you're going to be brewing beer, you'd best know what it is and what it's made of. In *The Naked Pint*, we wrote, "Beer in its most basic form is a carbonated alcoholic beverage made from fermented grains. It is primarily made up of four key ingredients: malt, hops, water and yeast." Boom. Done. Now you know more than most people on the street. During the fermentation process, yeast eats the sugars from the malt and the natural byproduct is alcohol and carbon dioxide (CO₂). This is what makes beer bubbly and alcoholic instead of just malty, hoppy water. The art of beer making is how these ingredients work and harmonize together to create a delectable experience for your senses. Here's a slightly more detailed description of the ingredients:

- **Malt:** Malted grains, typically barley, sometimes wheat or other grains; they provide the fermentable sugars in beer, any color that you see in the beer, and flavor.
- **Hops:** Delicate, green flowering cones that grow on a vine; they provide all of the bitterness and/or dryness in beer, act as a preservative, and offer flavor and aromatics.
- **Yeast:** Classified as fungi, yeasts are single-celled organisms that eat the sugar during fermentation and create alcohol and CO₂; they can also provide flavor and aromatics.
- **Water:** The type of water used in brewing is an important part of the process; water can be soft or hard and may contain chemicals or excess minerals.

It's all coming back to you, right? You don't need to know everything about these ingredients to start brewing, but it certainly helps if you have a solid understanding of how the ingredients affect beer. Otherwise it's a bit like brewing with a blindfold on: You may make a yummy beer, but you won't understand why or how you did it. So let's get a deeper understanding of these ingredients.

You'd Be Nothing Without Me: Malt



In the simplest explanation, malts are cereal grains (usually barley) that have gone through the malting process. During the malting process, the grain is encouraged to germinate and sprout by being soaked in water and is then dried to halt the germination process. This process renders the starch that exists in the seed usable as a fermentable sugar. The grain is then kilned, roasted, smoked, baked, and so on to different degrees and to every shade of gold and brown imaginable—from the lightest beige biscuit malts to the darkest black patent malt. The flavor these different malts impart depends on many factors: How long they were roasted, at what temperature they were kilned, or if they were roasted *and* kilned. Malts are steeped and/or boiled during the brewing process to extract the fermentable sugars, flavor, and color from the grains.

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