

### Reference Charts for Intermediate Brewing

**Base Malt Extracts** (usually strive for 2.75 to 3.25 kilograms of total ingredients (malts + sugars). If you plan on using some sugars, make sure you use 2 kgs of malt extract minimum):

Lager	Lightest in colour & flavour. Use for lagers & light ales.
Amber	Darker colour – gives a reddish – brown colour. Great for amber ales, dark ales, etc.
Dark	For stouts & brown ales.

**Sugars** (only use as much as needed to bring up total malts to 3 kg)

Dextrose or Liquid Glucose	Very fermentable; will not add colour – just alcohol
White Table Sugar	Don't use it!!! It can impart cider-like flavours.
Brown Sugars, Molasses, dark syrups, etc.	Will add rich molasses-like flavours plus colour. Don't over do it, though.
Honey	Great for a clean finish (very fermentable), and should impart a nice honey background. Usually use 1 kg, added to 2 kgs malt base.

**Specialty Grains** (these grains do not have to be “mashed” and can be steeped to add flavour, colour, and grain complexity to your beer). Usually ½ to 1½ lbs of specialty grain is lots to impart the good grain flavour.

Lager or Pilsner Malt	Not a ‘specialty’ grain, (considered a base grain when mashing) but can be used as a light coloured grain to simply add grain flavour. Will not impart colour.
Crystal Malt	The most popular specialty grain. Comes in many colour grades denoted by a “Lovibond” rating. The lower the number (ie: 20L) the lighter the colour. Crystal malt can be very dark (up to 120L). Great for adding a reddish colour & clean, mild roasty character. Aid in head retention.
Chocolate Malt	Nutty-chocolate-coffe background flavours. Use sparingly (a lot oges a long way), unless making a stout or black beer, where increased quantities can be tolerated.
Roasted Barley & Black Patent Malt	Black grains. More roasted flavour. In small amounts, it can give a reddish hue, but mostly used in darker beers.

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## INTERMEDIATE BREWING

USING

### MALTS GRAINS & HOPS



The next step in brewing your own beer involves making the small step from pre-made kits to using your own malts, hops and grains to “customize” your beer to suit your taste better. We call this “real brewing”.

## Introduction

The most advanced brewing is a process called “mashing” (making your own malt extract), and there is a separate brochure available that enters into this final frontier. You’d be best off making a couple of intermediate brews before trying your hand at mashing.

Intermediate brewing will basically involve eliminating the “kit” from your process. You’ll be able to make your own kit by using your own choices of malt extract, hops, grain & yeast.

Hopefully, you also have a copy of Enhancing Your Beer Kit, the precursor to this brochure. It details many suggestions that you may also wish to employ in your Intermediate Brewing, such as dry hopping, using unfermentable sugar, and making a yeast starter.

There is a chart on the back page that should help you decide on which malts, hops and grains you’d like to use. Always remember, there’s complete flexibility in what you choose. That’s the best part of making your own beer – you get to make it just the way you like it.

In a nutshell, you’ll be making more flavourful beer using three basic steps:

1. Steeping the grains
2. Adding malts & sugars
3. Boiling the hops

## Equipment Required:

- A stainless steel pot with a lid that will hold about 12 litres
- A thermometer that will read up to 250°F
- Spoon
- Hydrometer
- Strainer or nylon bag to remove grains from your pot
- A couple of gallon jugs (or 2L pop bottles) to fill with sterilized water

## Preparation:

### The Night Before:

Boil and cool 3 gallons (12 litres) of water (to remove chlorine) and refrigerate in sterilized jugs or 2L pop bottles. This will be used to reduce the temperature of your boiled wort.

### Brew Day:

1. Sterilize your primary fermenter, spoon, hydrometer & strainer for use shortly.
2. Crush your “specialty grain” (see chart on back page) and secure them in the nylon bag if using one. Add these grains to 2 gallons of cold water on the stove. Stir occasionally.
3. Steep these grains AS your water comes to (but does not reach) a boil. Remove these grains as the water reaches 170°F
4. Rinse these grains with some of the clean water to get all of the goodness from them into your pot. Discard the spent grain.
5. Get the water boiling. Careful, it will try to boil over!

### Adding the Malts:

6. Once the water has started to heat up, add your base malt. If you’re using parts of other sugars, (see chart on back page), add each one separately. Dissolve well.
7. Keep the rolling boil under control. Stir frequently.

### Adding your Hops:

8. There are three hop stages – bittering, flavouring, and aroma. Your hops should already be separated according to your recipe (usually about 70% for bittering, 20% for flavour with 10 minutes remaining, and 10% for aroma in the last 2 minutes of the boil)
9. Total boiling time for hops is usually 60 minutes. Add your hops in the above stages – or follow the recipe if times are allotted (most of them go in at the beginning, at 50 minutes add the flavour hops, & with 2 minutes left, add the aroma hops).

### Finishing Up:

10. Strain out your hops, add the hot wort (carefully) to your primary fermenter, top up with the cold water, and stir it well. If the temperature of your wort is below 80°F, add your yeast & cover. Ferment, rack to a carboy & bottle as you normally would.
11. Age in the bottle for about 3 weeks before trying. Of course, your beer will age well over time, so try & save some for a bit & compare how it matures!