



MAN CRATES  
PROJECTS

# HOME BREWED

DIY BEER BREWING GUIDE



No one knows the heroic individual that invented beer, which is probably for the best since we would erect a continent-sized monument and designate every calendar day a global holiday in his honor.

## **BEER IS THE ROSETTA STONE OF HUMANITY,**

the one universally consumed and commended thread tying every culture and era of civilization together.

In past days, the brewers were the esteemed men of the world, the gatekeepers to the ethereal knowledge of medicine, pleasure, and the divine. Nowadays, we've degraded the ancient craft to big industry corporations and a shoddy baseball team in Milwaukee. The best way to restore rightful honor to the lost art of beer brewing, to bottle your impeccable taste on the most intricate level, is to do it yourself.

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### CENTENNIAL SMASH IPA

The floral and citrusy aroma, balanced flavors, and American pedigree of Centennial Hops make these hops worthy of a doctoral thesis in righteous taste. This SMaSH (Single Malt and Single Hop) recipe pulls everything out of the way to let the Centennial hops speak unimpeded, and these hops have a lot to say.

### FERMENTERS

The 5-gallon kettle keeps your kitchen pots free to cook lesser things, while the 6.5 gallon Northern Brewer brewing bucket synthesizes a primary fermentation chamber and bottling bucket into one convenient package. The 5-gallon Bubbler will give your beer the secondary fermentation it desires, nay, deserves. All this equipment conveniently nest Matryoshka Doll Style, so you'll have more space to expand your operations.

### TOOLS

Racking, measuring, sanitizing, and bottling: all things you will soon be intimately familiar with. Intimately. While this collection of tubes and jib-jabs might seem foreign, rest assured that you now possess all the tools to transform simple ingredients into a beer that will make friends and colleagues admire, respect, and deeply envy your expertise.

## STEP 1: SANITIZING

Sanitizing is one of the most crucial and common steps when brewing beer, so learn to love it. To make your sanitizing solution: mix one Tablespoon of sanitizing powder per gallon of water in your bucket or carboy.



Sanitize any equipment that will have contact with beer in this solution, washing for at least 2 minutes. For most of human history, bacteria has ran rampant, claiming countless souls mercilessly, so soak with a vengeance.



No need to rinse afterwards.  
**Don't Fear the Foam!**



**PRO TIP:** The brush can be used with the liquid when cleaning bottles. Avoid using the brush on plastics, like the bucket and carboy.

## STEP 2: BREWING

Bring 3 gallons of water (a bit more than half the pot) to a full boil. For more comprehensive water boiling instructions, consult a toddler or cup-o-noodle lid.

Stir water while adding 5 lbs of malt extract and first hop addition to keep it from burning on the bottom.

Set a timer for 60 minutes. Make the following additions when the shown time is remaining.

### HOP SCHEDULE

60 min.	1 ounce
20 min.	1 ounce
10 min.	1 ounce 3lb Malt Extract
5 min.	1 ounce



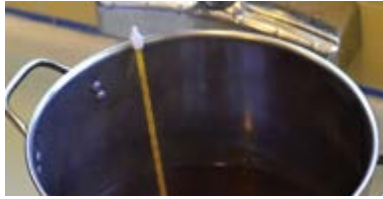
Start drinking and collecting pry-off beer bottles for the next 4-6 weeks. You'll need around fifty 12oz. bottles, thirty 22oz bottles if you're feeling aggressive. Rinse and clean all bottles immediately after consumption. Enlist the help of company according to taste.

## STEP 3: COOLING

Between 120 and 80 degrees is the ideal breeding conditions for nasty bacteria that will funk with your yeast. This is the most dangerous time for your beer, so have "Danger Zone" by Kenny Loggins cued on repeat, and be ready to roll.

Cover your pot and put it in an ice bath to cool as quickly as possible. This could take 20-30 minutes or longer. That's a lot of Kenny Loggins.

Once the temperature reaches 95 degrees, pour contents into the sanitized brewing bucket and add cool water until the bucket is filled to the 5 gallon mark. Your beer should be between 70-80 degrees. Great job, Maverick, you buzz that tower.



After sanitizing the outside of the yeast pouch, pour the contents into the bucket and, with the lid attached, mix with the gentle caution of a middle school dance.

## STEP 4: FERMENTATION



Let the fermentation commence! Cap the bucket and fill the air-lock with 1 Tbsp of water. Place bucket in a cool, dark place like a closet or cave. Over the next day or two, you should see air bubbling through the air-lock.

After 1.5 - 2 weeks, it will be time to transfer to a secondary fermenter. Sanitize the carboy and siphoning equipment. There will be a lot of sediment on the bottom and top of the beer that we will amicably leave behind.

Pump the siphon to transfer the beer to the sanitized carboy.

Attach the air-lock and wait for 2-3 more eager, impatient weeks.



## STEP 5: BOTTLING

Boil 12oz. of water and dissolve your bottling sugar. Then sanitize equipment, bottles and caps. Transfer the beer back to the sanitized bottling bucket and mix in the sugar solution to complete your big hoppy family. Go ahead and taste your beer. Pretty good for flat beer!

Use tubing to connect the bottle filler to the spigot and start filling the bottles with your beer.

You are the captain now. Place a cap on the bottle and push down with both hands on the capper until they are parallel to the ground and the cap has been crimped to the bottle.

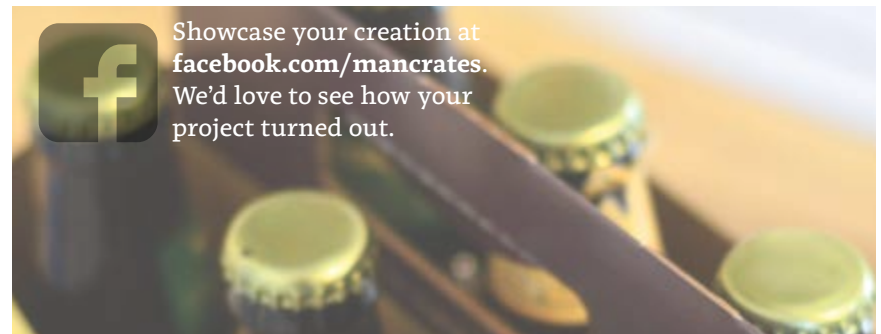


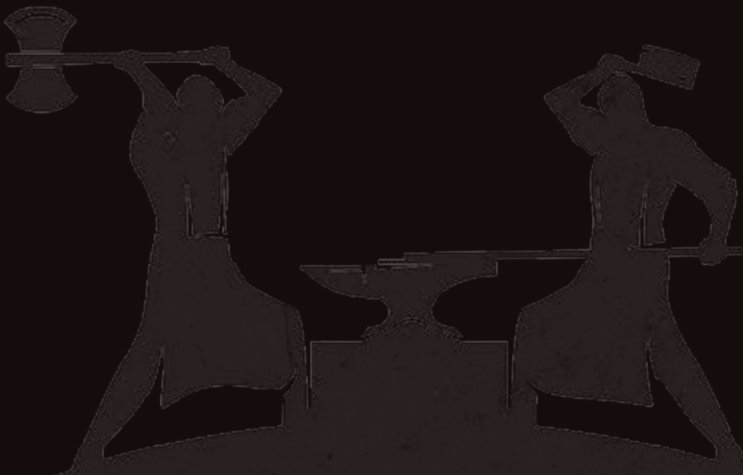
In 2 weeks, your beer will be carbonated and ready to enjoy. Chill it, and crack the first one with the person who gave you this awesome gift!

## STEP 6: SHARING



Showcase your creation at [facebook.com/mancrates](https://www.facebook.com/mancrates). We'd love to see how your project turned out.





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