



MAN CRATES  
PROJECTS

# MICRO 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 celebrated 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 1.5 gallon Little Bubbler will give your beer the fermentation it desires, nay, deserves. The extra size will give you plenty of head room for even the most robust beers, while still being small enough to fit in your gun safe and away from jealous neighbors. The one gallon batch size will let you experiment more freely with your recipes, allowing you to become a master brewer as faster than a musical montage.

## 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 I:

# 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 a 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 run 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 and your carboy. Avoid using the brush on plastics, like the siphon pump.

## STEP 2:

# BREWING

Bring 1.2 gallons of water to a full boil. For more comprehensive water boiling instructions, consult a toddler or cup-o-noodle lid.

Stir water while adding liquid 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.	.25 ounce
20 min.	.25 ounce
10 min.	.25 ounce Dry Malt Extract
5 min.	.25 ounce



Start drinking and collecting pry off beer bottles for the next 4-6 weeks. You'll need around twelve 12 oz. bottles, or eight 22 oz bottles if you're feeling aggressive. Rinse and clean all bottles immediately after consumption. Enlist the help of friends 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 80 degrees, pour contents into the sanitized glass carboy. Great job, Maverick, you buzz that tower.

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



### STEP 4:

# FERMENTATION



Let the fermentation commence! Cap the glass carboy and fill the air-lock with 1 Tbsp of water. Place your fermenter 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.

Wait eagerly for 2-3 impatient weeks.



## STEP 5:

# BOTTLING

Find your beer and bottles then sanitize your equipment, bottles, and caps. You can also go ahead and taste your beer. Pretty good for flat beer!

Use the tubing to connect the bottle filler to the siphon and pump to start the siphon while keeping it off the sediment on the bottom of the carboy. Fill as many bottles as you can, usually around 10-12 with your beer. Add a carbonation drop to each 12 oz bottle and 2 to each 22 oz bottle.

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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