



# The Art and Science of Homebrewing

Free Report

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## In This Report

- Yes, You Too Can Brew Great Tasting Beer At Home
- Upcoming Book Release
- Ales Vs. Lagers

## QA & A With Our Brewmaster

Q: Is it legal to brew beer at home?

**A:** *Federal law exempts up to 100 gallons per person or 200 gallons per household from taxation but leaves the actual decision of legality to your state government. (curious about the laws in your state? see <http://www.beertown.org/homebrewing/legal.html>).*

Q: How much does it cost to get started Homebrewing?

**A.** *A basic hardware setup will run you about \$75.00. The ingredients for your first batch of beer will cost around \$35 to \$50 dollars.*

Q: I have been told to save around 50 12oz glass bottles for my first brew. Any old bottle will do right?

**A.** *There are a couple of things that you should look for when saving bottles for homebrewing. First no screw off tops, you can't recap these style bottles tight enough to prevent air from leaking in and skunking your beer. Second dark brown bottles are better than green or clear colors. These bottles prevent harmful UV rays from reaching your beer and shorting its lifespan.*

## Yes, You Too Can Brew Great Tasting Beer At Home

We don't know about you, but we were shocked and amazed to learn that we could brew beer at home. Brewing good tasting beer isn't that hard, the difficulty is in sifting through the wealth of information out there on the subject. Brewmaster Beer's goal is to provide you with clear and concise instructions that allow you to brew successfully time and time again.

So how do you get started with your first batch of beer? Well you are going to need some hardware, ingredients, and a copy of *Homebrewing 101*. A basic hardware setup includes a food grade plastic fermenter and bottling bucket, airlocks and tubing, a capper, other miscellaneous items. You will also need a stainless steel brew kettle and 50 glass bottles. These items can be purchased at your local homebrew supply store or on-line, along with the ingredients for making your first batch of beer. Finally you will need a copy of *Homebrewing 101* available for purchase on-line at [www.brewmasterbeer.com](http://www.brewmasterbeer.com).

Once you have your hardware, ingredients, and copy of *Homebrewing 101* you will be well on your way to sipping your first tasting homebrew.

## Upcoming Book Release

*Homebrewing 101*  
*The Next Generations Guide To Brewing Great Tasting Beer At Home*

Release Date:  
January 1, 2009

In *Homebrewing 101* we show you in plain and simple terms how to make a great tasting batch of beer the first time.

### Table Of Contents

- Yes, you too can brew your own beer
- Ales and lagers, beer styles explained
- Brewing hardware
- Shopping for ingredients
- Your first batch of beer
- Bottling, kegging, and transporting your beer
- Making better beer
- And many more...



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## Common Beer Terms

**Attenuation** – The degree to which the sugars in the wort are fermented.

**Carboy** – a large glass container (typically 5 to 7 gallons in size) that is used as a fermentation and aging vessel in homebrewing.

**Fermentation** – the process by which yeast consumes sugar and release alcohol and carbon dioxide (CO<sub>2</sub>).

**Hops** – A cone shaped flower that gives beer its bitterness, acts a natural preservative.

**Lupulin** – The gland of the hop flower that this responsible for its bitterness.

**Pitching** – The process of introducing the yeast into the wort.

**Racking** – The process of siphoning beer from one container to another.

**Trub** – The sediment at the bottom of the fermenter containing the dead yeast cells.

**Wort** – Unfermented beer.

**Zymurgy** – Chemistry term that describes the fermentation process.

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## Ales Vs. Lagers



While there are numerous beer styles available today all brews fall into two basic categories, ales and lagers. Ales are beers brewed around 70° Fahrenheit with top fermenting yeast. Lagers on the other hand are brewed around 40° Fahrenheit with bottom fermenting yeast. Each style has its own unique flavor profile. There are countless commercial styles of each category available on the market today. Next time you are in the grocery store pick up a six pack of each and see if you can taste the difference.

Most homebrewers begin with ales because they can ferment at room temperature. In addition the entire fermentation process begins with 24 hours and typically ends in less than a week. These characteristics make ales some of the least finicky to produce. You can replicate almost every beer style as an ale, making them quite versatile as well.

With enough time and experience you will eventually want to make your first lager. Lagers require refrigeration and a lot of patience. You will need a temperature controlled space such as a refrigerator where you can safely store 5 gallons of beer for an extended period of time. Lagers typically take longer to begin fermentation and can sit for weeks to a month before completing. Remember that with lagers patience is a virtue and eventually you will be rewarded with a smoother easier to drink beer.

By learning how to brew and appreciate the nuances of both ales and lagers you will be well on your way to becoming a true brewmaster.