

Zen & the Art of Beer Brewing



Tim Cunningham

KEEP IT SIMPLE

1. Simple Recipe
2. Quality Ingredients
3. Yeast Nutrients
4. Brew Process with fewest steps possible

Kit from austinhomebrew.com



Quality Ingredients

Use the freshest Malt Extract Syrup you can find



Quality Ingredients



Quality Ingredients



Quality Ingredients

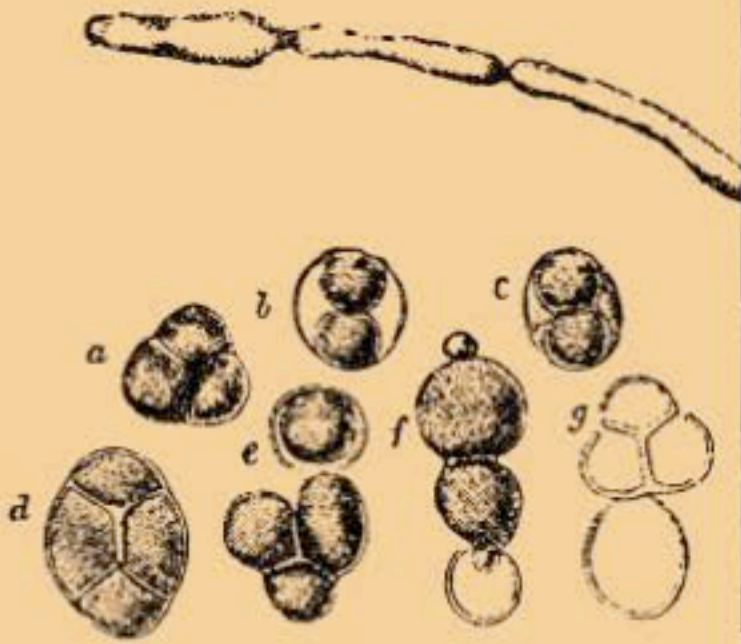


Рис. 2. *Saccharomyces cerevisiae* I Hans. Проростание спор.

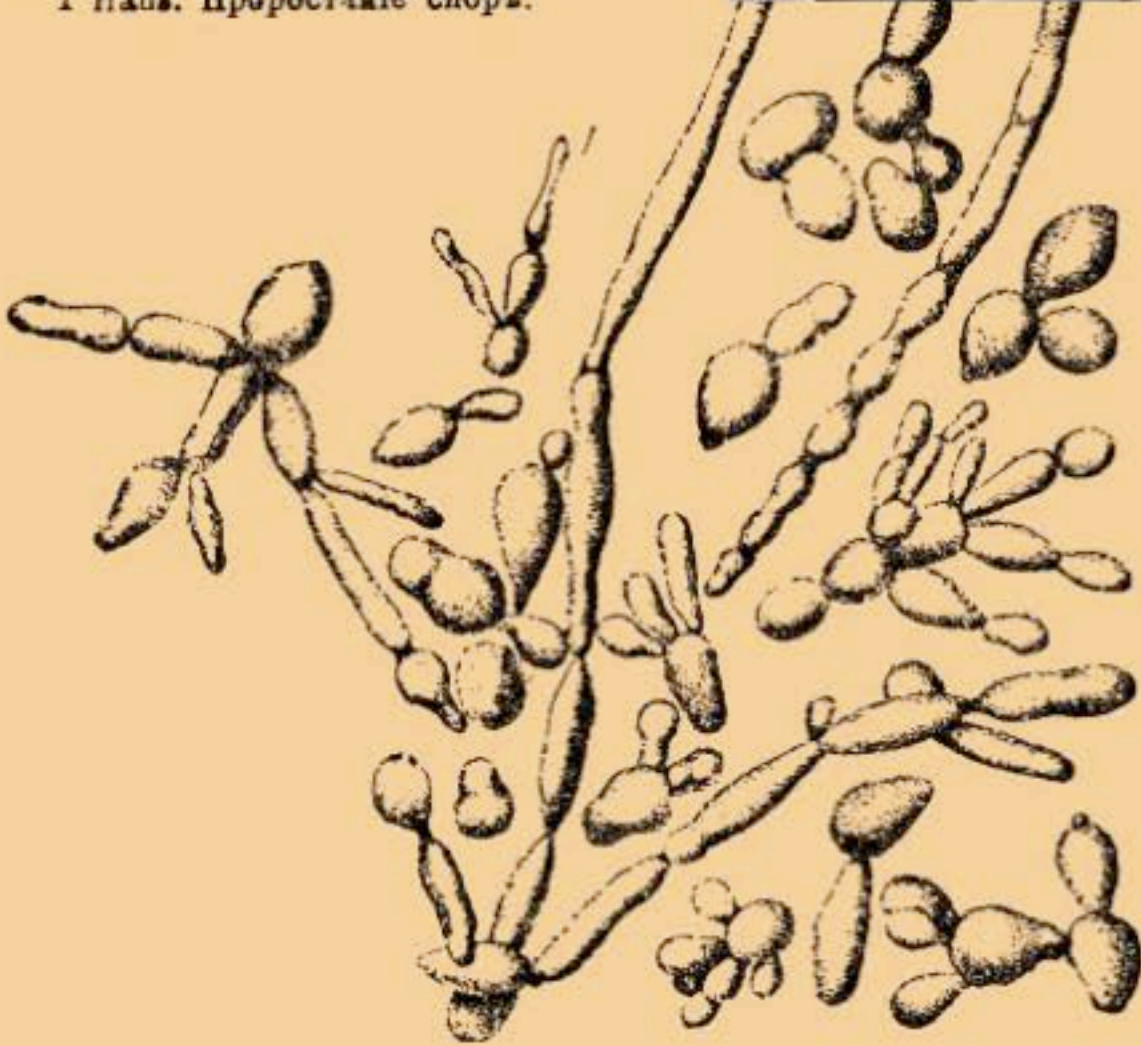


Рис. 1. *Saccharomyces cerevisiae* I Hans. Клетки и мицелиевидные образования на пленке на старой культуре.

Yeast Nutrients



Simple, Easy to Clean Equipment



CLEAR NON-TOXIC TUBING



Simple, Easy to Clean Equipment



The Process

Stage 1: The Boil

**Steep
Specialty
Grains**





The Process

Stage 1: The Boil

Take off heat
Stir in Extract
Don't let burn
on bottom of
pot.
Return to heat



The Process

Stage 1: The Boil

Bring to full boil
Watch for boil overs
Once you have a boil
start timer for 60
minutes.

Add First batch of hone

The Process

Stage 1: The Boil

Hopping During the Boil

Start: Bittering Hops
at 45 minutes: Flavoring Hops
at 55 minutes: Aroma Hops
after the boil: "Dry" Hopping





The Process
Stage 2: Cool Down

**Once cool to touch
put in Better Bottle
Add yeast
Shake**

Sanitary not Sterile



The Process

Stage 3: Fermentation

Cool dark place
Leave it alone
If not vigorous after 36 hours
add more dry yeast.
When bubbles stop
Fermentation is done.



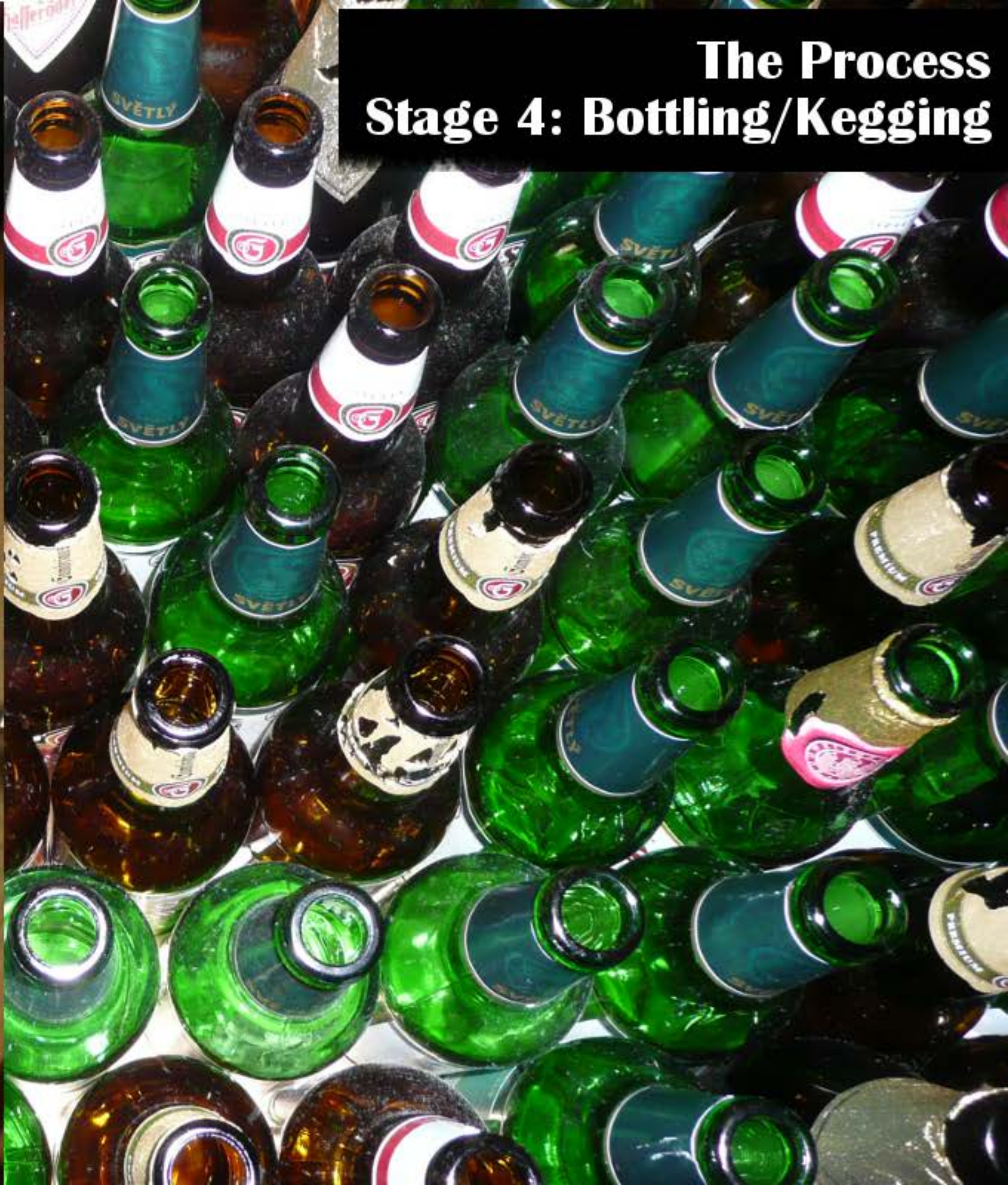


The Process

Stage 4: Bottling /Kegging



**Sanitize Bottles
with Star San**

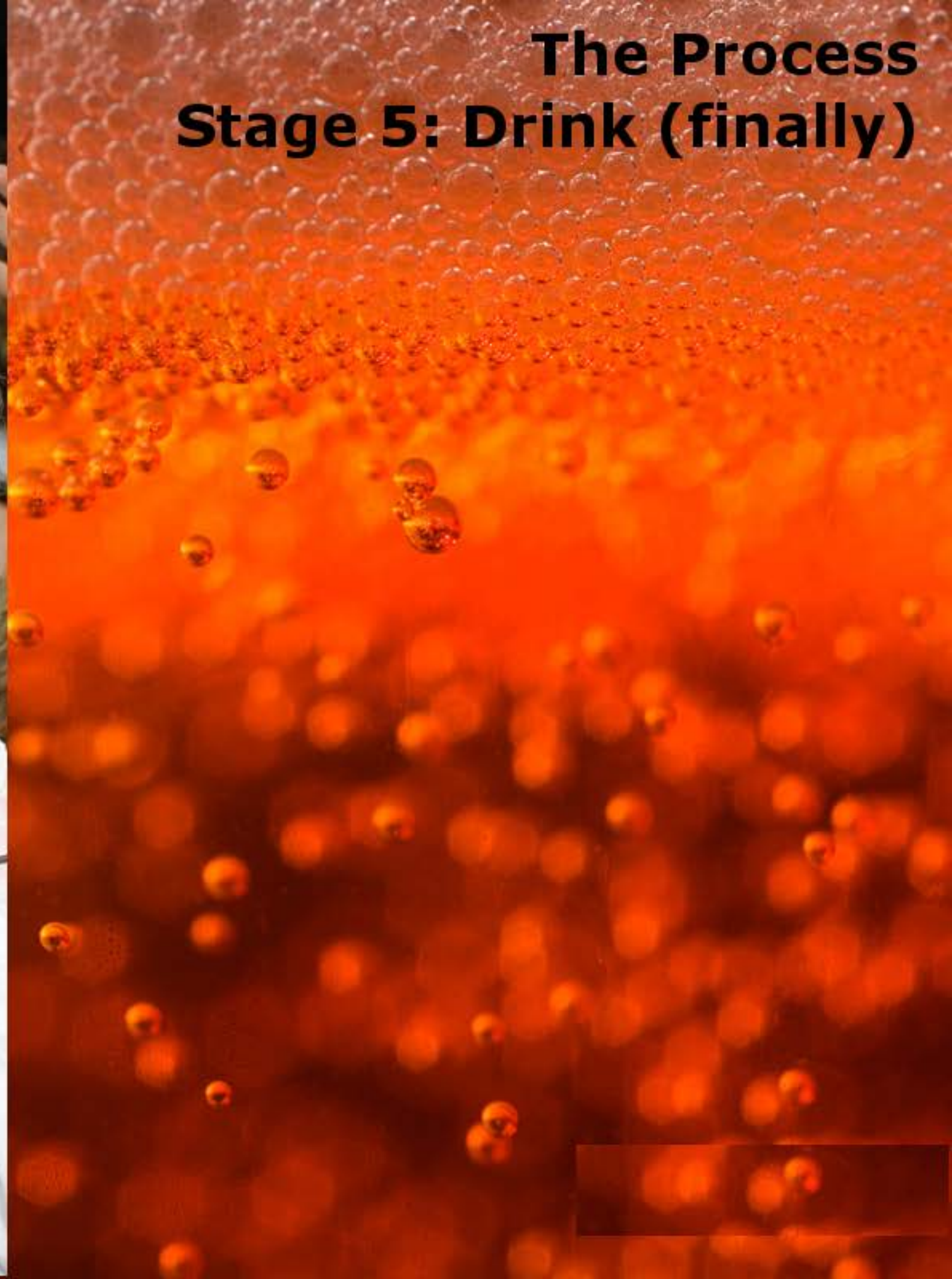


The Process Stage 4: Bottling/Kegging



The Process

Stage 5: Drink (finally)



Relax: Its only beer

**Simplicity of purpose:
the less you do to it,
less chance to fail**

Practicing siphoning

Keep things sanitary not sterile

**Share your victories
Learn from your failures**

