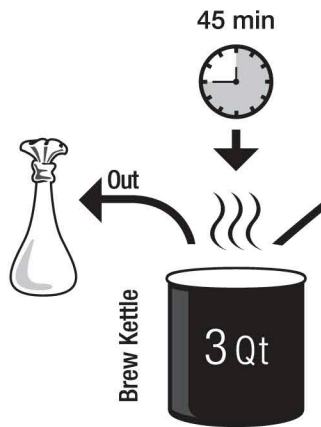
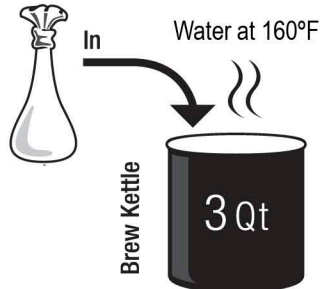


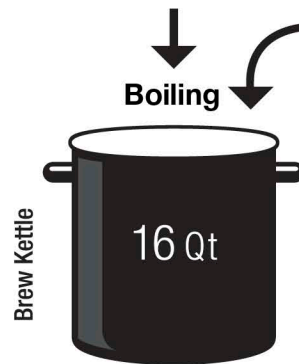
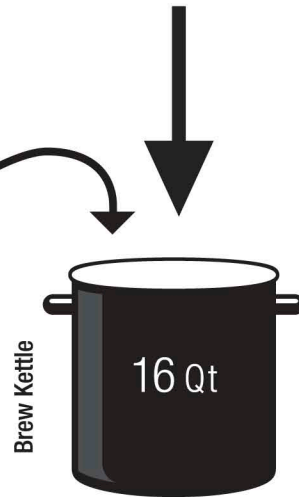
# BEGINNING HOMEBREW

### 3. Specialty Grains



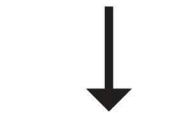
### 4. Boiling Pot

3 Gallons of Water



### 5. Malt Extract

Heat in Warm Water

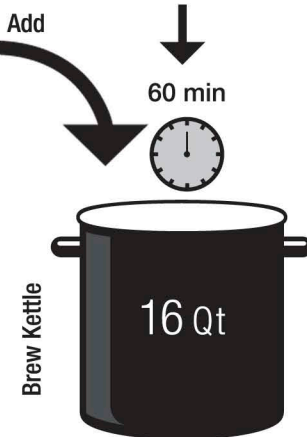


Warmed Extract



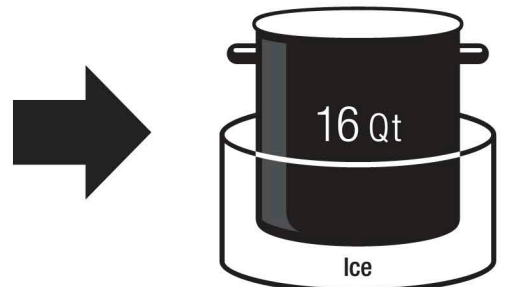
### 6. Adding Hops

Hops  
Water Salts  
Clarifying Agents



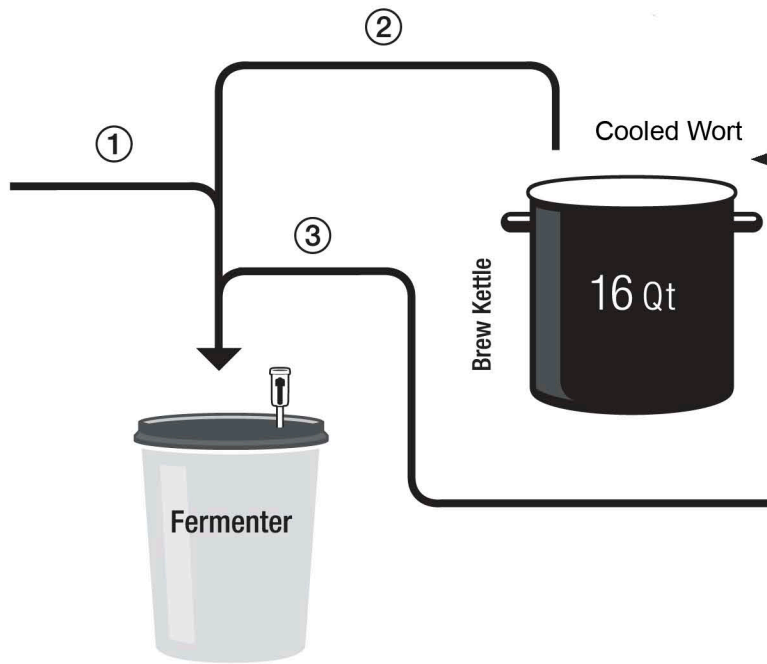
### 7. Cooling the Wort

### 8. The Wort Chiller



... continued on page 2

# 11. Starting Fermentation



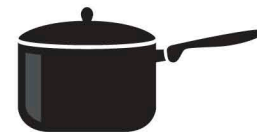
# 9. Yeast



# 10. Hydrating Yeast



Hydrate yeast



# 12. Storing Fermenting Beer

3-7 days



# 13. Racking Beer

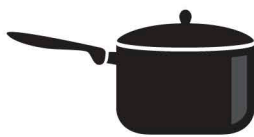
Siphon



4-15 days



# 16. Priming Sugar



Boil



Let cool

# 17. Beer Bottling



Fill and Crimp Bottles



# 18. Capping and Storing

Store for 3 Weeks

