

How To Make Your Own Home Brew

This eBook brought to you by:
Buy-Ebook.com

Our site has got a great collection of the best ebooks which are sold on the Internet, but at a lower price than on any other site.

Affiliates

Earn 60% Commission On Every Sale! We sell 500+ eBooks.

As a Buy-Ebook.com Associate, we will pay you a Massive 60% referral fee for every sale that you generate. You can [sign up for FREE](#) and start making money straight away.

If you want to directly link to some ebooks related to content of your site, [get affiliate link here](#). Choose any from 500+ titles.

NOTE:

If you Would like to Offer this Ebook to Your Web Site Visitors as a FREE Download, then please do so. You can post this ebook to your web site, offer it in your newsletter, print it out as a book, give it to your friends, etc. No royalties are necessary. Give it away or offer it as a bonus with your products. You are not allowed to make any changes to it without permission.

The Author, his publishers, agents, resellers or distributors assume no liability or responsibility to any person or entity with respect to any loss or damage or alleged to be caused directly or indirectly by the use of and the advice given in this publication. It is recommended that the users of this publication seek legal, accounting and other independent professional business advice before starting a business or acting upon any advice given. This book is not intended for use as a source of legal, business, accounting or financial advice, but is distribute for information purposes only.

How To Make Your Own Home Brew

This report is presented as information only. The author is not responsible if this recipe is so pleasing that you drink the brew excessively. The necessary ingredients are usually available from most markets, and the bottle caper and caps may be found at most hardware stores. You will also need a crock, about 10 gallons and a hydrometer of the type designed for brewing. The purpose of the hydrometer is to determine when the sugar content of the mix is less than 1%. It will float on top of the mix for about 3 or 4 days, and when it sinks you are ready to bottle the brew. You will need a collection of empty bottles - the quart size is best. Be sure they are SUPER clean. Ingredients: Malt-2 cups, Sugar-5 cups, Yeast-1 tbsp, Water-3 gallons. for a darker color add more malt. for stronger flavor add more sugar and a small amount of brewer,s hops. The BEST flavor, at least to the author is to use 3 cups of superfine sugar and 3 cups of brown sugar. This gives about 18% by volume - 36 proof. Heat about 2 quarts of water and dissolve the malt syrup. Add the sugar to the mix slowly and stir until dissolved. Let the mix boil for several minutes then pour into crock and add the balance of water. If you use hops wrap them in a cheese cloth and hang it in the mix. Wait about three hours and skim off foam. Place the hydrometer in the mix and from this point on keep your eye on it. It will sink in about three days or so and you are ready to bottle. The best way to bottle is a small siphon hose. Try NOT to disturb the mix. slowly place the hose about one inch from the bottom and start the siphon action. As each bottle is filled about one inch from the top, pinch the hose to stop the flow and then release and fill the next bottles and let them age - at least 10 days and 30 days is better. The very best flavor comes after about 3 months. If you are smart - start another batch immediately as you will want to start drinking the first one almost immediately. And remember - Don t Blame Me If You Drink Too Much!