

How to Start Homebrewing

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Rock Hoppers Brew Club

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How is beer made?

The brewing process starts with malt-based sugar water called wort. The sugar can come from concentrated malt extract dissolved in hot water or from crushed, malted grains that are soaked in hot water and then removed.

The wort is boiled with hops to add flavor, aroma, and bitterness.

After the boiled wort is cooled, brewing yeast is added. The yeast consumes the sugar in the wort and converts it into alcohol and carbon dioxide. When fermentation is complete, the beer is packaged in bottles or kegs and carbonated. It is then ready to drink.



How does homebrewing work?

Read a short overview of the malt extract brewing process in Northern Brewer's [How to Brew Beer](#) article.

Watch the malt extract brewing process in action in the [Easy Guide to Making Beer at Home](#) video from the American Homebrewing Association.

For more detail about the homebrewing process, check out the AHA's multi-part tutorial videos for malt extract and all grain brewing:

- [Malt Extract Brewing Video Tutorial](#)
- [All-Grain Brewing Video Tutorial](#)



What equipment do I need to start?

You can start homebrewing with basic, inexpensive equipment you may already have.

- Large cooking pot (preferably 3+ gallons)
- Long metal or plastic spoon
- Food-grade plastic bucket (fermenter)
- Thermometer
- Cleaner (fragrance-free oxyclean OR brewing cleaner*)
- Sanitizer*
- Airlock*
- Siphon and tubing*
- Bottling wand and tubing*
- Beer recipe kit (or individual ingredients)*
- Bottles, caps, and a capping tool*

* You'll probably need to visit a homebrew store such as [The Brew Hut](#) for these items. Homebrew stores also sell kits that will give you everything you need to start brewing.



How long does it take to make beer?

With the right recipe, process, and equipment, some types of beer can be ready to drink in as little as 2-3 weeks. 4-6 weeks is more realistic for beginning brewers.

- The initial brewing process takes a few hours.
- Fermentation takes 1-2 weeks.
- Carbonation of the finished beer takes up to 2 weeks.
- Beers that require a longer fermentation process or aging after they are fermented (for flavors to mellow and mature) take longer to produce.



How can I start brewing?

Come to a Rock Hoppers club meeting! We can share information and resources, connect you with local homebrewers who can show you the ropes, and provide feedback on your beer as you start brewing and beyond.

Brewers of all experience levels are welcome. Our members range from beginners to award-winning brewers with years of experience. The goal of the club is to share knowledge and help improve our members' beers, regardless of their experience level.

We meet the ***second Thursday of each month at 6:45 pm*** in the classroom at [The Brew Hut](#) in Aurora.



Check us out and get involved!

Connect with us on social media, [subscribe to our newsletter](#), and visit our website for details on upcoming meetings and events and to learn more about the club:

- Facebook: facebook.com/rock.hoppers.brew.club
- Instagram: [@rockhoppersbrewclub](https://www.instagram.com/rockhoppersbrewclub)
- X (Twitter): [@RockHoppersBC](https://twitter.com/RockHoppersBC)
- Website: <https://rhbc.co/>

