

# How To Easily Homebrew Your Own Delicious Beers



**13 Recipes**  
For Fun & Great Taste

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## Introduction

So, you want to brew your own? Well, it's a lot easier than you may think, it's a lot of fun, and the end result tastes delicious. In this guide, you'll get simple and easy directions for making your own beers – ales, lagers, stout, and even the legendary Goat Scrotum Ale.

First, a quick look at the history of homebrewing. See how beer was discovered, how it's ever changing, the prohibition that left many beer drinkers high and dry, and the fortunate legalization of homebrewing that allows you to enjoy this great hobby today.

Then, the basic method and the ingredients for making any beer. Once you know the basics, you're set for any beer making adventure ... and in here are 13 easy recipes to get you started.



## A Brief History of Homebrewing Beer

Long before there were huge distilleries, there was homebrewing.

In the beginning, historians believe, beer was actually a “happy accident” where the ancient Egyptians and the people from Mesopotamia discovered that when barley became wet, causing it to germinate, and then was left to dry, it would cause the grain to become sweeter. These sweet grains were quite popular for use in breads and cakes. This process is called malting.

Later on, another such accident occurred where the malted grains, while still soaking in water, were contaminated with a wild yeast. Due to the fact that grains like barley contain natural sugars, this fed the yeast which would then take control and multiply. This process would create a bubbling soup mixture of malted barley and alcohol, which eventually became the first known homebrewed beer.

After this process was better understood, the people found it was quite easy to separate the spent yeast from the brewed beer, which could then be cultured into the next beer batch.

### Beer Styles: Their Evolution Around The World

During the early times when ancient peoples made beer, they were limited to ingredients available in their region. And depending upon the area where they lived, beer makers began to find differing strains of yeast. Due to these two factors, beers developed that were distinctive to a particular region.

The more that these beers were produced and techniques were perfected, and as economics came more into play, the first commercial breweries were created. As more and more people took beer from the home and into commercial production, the regional varieties of beer became much more pronounced.



The breweries also began experimenting by adding in local ingredients from their geographic regions, such as certain herbs or hops that the country had available. By doing so, their local beers were easily identified. For instance, beers made in England and Germany's beers had a more pronounced hop character, while other areas had a distinct flavor due to the mineral content in their local waters.

From the earliest recorded beer making recipes found in Sumaria, to the medieval times where feudal manors would make beer for the house's lord and all of his subjects, and even to the beginning of the American colonies, where such greats as George Washington and Thomas Jefferson had their own home breweries, beer was looked upon with great favor and respect. Beer making was known as a true art, and homebrewing was a common pastime in many American households.

But all that changed in the early 1900's.

## Beer's Dark Ages: Prohibition

All over the world, alcoholic beverages were suddenly being prohibited, both in the creation and the drinking thereof:

- 1900 to 1948 in Prince Edward Island, and for shorter periods in other parts of Canada
- 1914 to 1925 in Russia and the Soviet Union
- 1915 to 1922 in Iceland (though beer was still prohibited until 1989)
- 1916 to 1927 in Norway (fortified wine and beer prohibited from 1917 to 1923)
- 1919 in Hungary (March 21 to August 1; called *szesztilalom*)
- 1919 to 1932 in Finland (called *kieltolaki*)
- 1920 to 1933 in the United States



Other than for so-called “medicinal purposes,” the United States banned all consumption of beer and other alcoholic beverages. This ended up closing down hundreds of breweries, distilleries and vineyards all across the nation – many of which never made a return. Others attempted to survive by creating malt for non-alcoholic purposes (malted candy or a malted milk shake, for instance).

Overall, many great American beers from before the 1920s disappeared, never to be seen again.

Luckily for us all, the United States ended the prohibition period, thus allowing commercial breweries and distilleries to resume their operations. However, for a time the variety of American beer suffered. In order to survive the unstable economic climate of the time, beer companies decided to reach out to their newly economic and socially-liberated female consumers, and so the American lager beer that we all know was born.

## **Out of the Ashes: The Rebirth of Homebrewing**

Although the commercial facilities were rejoicing, homebrewers found that due to a clerical error, although wine was allowed to be created at home, beer was still not allowed for the homebrewer. This lasted until February of 1979, when President Jimmy Carter signed into law the legalization of beer-making by the enterprising homebrewers of America.

Currently, federal law states that any adult of 21 years or older may brew up to 100 gallons of beer per year for their own personal use, brewing competitions, and/or giving away to friends or at social gatherings. You may not, however, sell any homebrewed creations. Just enjoy it with friends.



## Basic Beer Brewing Ingredients

When it comes right down to the basics, beer is made up of just a few simple ingredients. In fact, beer is made from four basic items: water, grains, hops and yeast. Anything else that is added to the recipe is used for flavor and to add distinction to homebrewed beer.

### Water



For a good beer, the most important and necessary item is water.

You'll need about 22 liters of clean water for one batch of beer when using the recommended fermentation kit. In most cases, tap water is acceptable for your brewing, but if it is highly chlorinated or has a strong taste, you need to do one of two things: Either boil the water for 5-10 minutes and let it cool, or buy bottled water.

### Grains



In order to brew any beer, the process relies on converting sugars into carbon dioxide and ethyl alcohol by fermenting the grains with yeast. Such sugars are obtained by steeping malt (usually malted barley) in hot water during a process called mashing. This produces a malty liquid which is called wort.

Fortunately, you can avoid all the extra fuss and bother of mashing grains, by using readily available malt extracts infused with hops (for added flavor). This extract can then be fermented after being diluted in water and adding simple sugars. This cuts down the time and hassle it would normally take to make an excellent homebrew, making it easy for anyone to enjoy homebrewed beer. The following recipes use individual malt kits for easy homebrewing.

## Hops



Most of today's beers are flavored with the addition of dried flowers from the hops plant (a type of climbing vine). The bitter acids found inside the plant help to both extend the shelf life of the beer, as well as flavor it. The variety and the environmental conditions that the hops come from determines its flavor and acid levels.

Many homebrewers today, can use hops oil or hop pellets as a simple way to add bitterness – while some stick to the authenticity of using whole hops. However, whole hops tend to age very quickly when exposed to open air and can become rancid if the homebrewer is not careful, and pellets often break into tiny particles that are hard to filter out of the wort.

Fortunately for the beginning brewer, each beer concentrate kit used in the following recipes comes with the necessary hops for that particular type of beer.

## Yeast



The choice of yeast is very important to the outcome and distinctive character of the final brewed beer. For instance, if a homebrewer wanted to create a truly authentic lager, he or she would seek out lagering yeast (these require a lower temperature for effective fermentation).

The beer kits (malt extract and hops) recommended with each recipe also contain a packet of special yeast, from a strain that goes back more than 90 years.

## The Basics Of Brewing Beer

Today will be the first day of your beer-making journey – and in a few, short weeks you'll be the most sought after person in your circle of friends. And if you're worried that this is going to be a lot of work, fear not! These instructions show you how to use a simple microbrewery kit and individual beer kits, which make the process of homebrewing so much easier. In each of the following recipes, you'll use an individual beer kit – which contains the necessary malt extracts, hops, and yeast for that beer.

Ready? Let's begin!



NOTE: The following instructions use a Coopers Micro Brew Kit to keep your beer making fun and easy. This kit has everything you need to just mix ... brew ... bottle ... and enjoy 6 gallons (23 liters) of beer. You'll only need to get the kit once. After that, simply use whichever individual beer kit you desire with your reusable micro brewery.

[Click here to get your Coopers Micro Brew Kit now](#)

## Prepare

Before you start, be sure to carefully clean and sterilize all your equipment. Place the fermenter lid, airlock and grommet, measuring jug, and mixing spoon in a clean basin and fill the basin with boiling water. Pour some some boiling water into the fermenter, swish it around inside until all surfaces have been sterilized, and then drain it through the tap.

After sterilizing, let the equipment drain.

## Mix

Empty the beer malt concentrate into the fermenter and add the sugar or dextrose called for in the recipe. Add 2 liters of boiling water and mix well for 2-3 minutes, until everything has fully dissolved. The resulting liquid is called “wort”.

Add about 20 liters of cold water (enough to bring the wort to the 23 liter mark) and mix well. In most cases, this ratio of cold to hot water will bring your wort to the desired 21-27 C temperature, but in a cold climate you may need to use more boiling water and less cold.

Check the temperature of the liquid (wort) until it has cooled to 21-27 C. Then, add the yeast from the beer kit. Mix for a half minute. Place the lid on the fermenter to seal it, and insert the airlock in its rubber grommet. Pour enough boiled water into the airlock to half fill it.

## Brew

Place the fermenter in a location where the temperature will stay at 21-27 C. The airlock will start to bubble in a few hours, when fermentation begins.

Note: You must keep the wort's temperature constantly at 21-27 C to ensure it fully ferments.

With most beers, the wort will continue to ferment for 4-6 days. Use the hydrometer to measure specific gravity. Half fill the tube with some of the beer and check the scale. It should read between 1.008-1.010 when the beer is completely fermented. A good way to tell that fermentation has ended is if you get the same reading over a 24 hour period.

## Bottle

Rinse new, sterile bottles with cold water. When reusing the bottles, clean them thoroughly with detergent and then sterilize with [sanitizer solution](#). Drain the bottles upside down in a rack. Then, prime each bottle for secondary fermentation by adding [carbonation drops](#) – 1 drop for a 375 ml bottle or 2 drops for a 750 ml bottle.

Sanitize the bottle filler and attach it to the fermenter's tap. Then, turn on the spigot.

Place a bottle over the bottler, and let the bottler touch the bottom of the bottle to start the beer flowing . Fill the bottle to within 50 mm (2 inches) of the top, and pull the bottle down to stop the flow.

Continue bottling until only about 1 inch of beer remains in the fermenter. This will contain a thick sediment and can be discarded.

Screw the caps onto the bottles and invert each bottle 4-5 times to mix the beer.

Store the bottles again in an area that will maintain a temperature of 21-27 C. After 4 days, store at room temperature for at least another 10 days to allow secondary fermentation to finish.

## Enjoy!

Now is the time when all of your hard work and dedication to the art of homebrewing pays off: Taking the first sip of your own homebrewed beer.



Note: It is highly recommended that the bottles be left longer, in order for the beer to mature and gain more flavor and body. If you are truly patient and want the absolutely best homebrewed beer, the flavour will improve even more if you let some of the beer age up to 3 months.

OK! Now, you have the beer brewing basics. It's time to brew beer. Turn the page and get started with any one of the delicious recipes.

## American Wheat Beer



One of the biggest complaints people have with commercialized American beers is that they are always watered down. Use this recipe and stop those complaints once and for all. This is the way American beer should taste – refreshingly tart with a creamy frothiness.

- 1 can        [Coopers Wheat Beer kit](#)
- 500 grams   [Coopers Light Dry Malt extract](#)
- 300 grams   [Dextrose](#)

1. Dissolve Light Dry Malt in 2 liters of hot water in fermenter.
2. Add to this solution the Wheat Beer and the Dextrose. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. Bottle when two readings on the hydrometer are the same over 24 hours.

## Classic Pilsener



This classic brew has a pale straw color, yet has a bold and spicy flavor and aroma due to the Saaz hops. When you drink this, you will notice it has the Pilsener crisp and dry feel, while still keeping that genuine bitterness.

1 can	<a href="#">Coopers Pilsener kit</a>
500 grams	<a href="#">Coopers Light Dry Malt extract</a>
300 grams	<a href="#">Dextrose</a>

1. Dissolve Light Dry Malt in 2 liters of hot water in fermenter.
2. Add to this solution the Pilsener and the Dextrose. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. Bottle when two readings on the hydrometer are the same over 24 hours.

## Heritage Lager



The quality of this lager is sure to please a discerning beer drinker. This lager has a refreshing and clean taste with a distinctive aroma from the hops.

1 can      [Coopers Heritage Lager kit](#)

1 can      [Coopers Light Malt extract](#)

1. Dissolve Coopers Heritage Lager and Light Malt extract in 2 liters of hot water in fermenter.
2. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
3. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
4. Ferment.
5. Bottle when two readings on the hydrometer are the same over 24 hours.

## Ale Of The Gods



One taste of this homebrewed beer, and you will be thanking the gods for their blessing and mercy!

- 1 can        [Coopers Real Ale kit](#)
- 1 kilogram    [Coopers Brew Enhancer 1](#)
- 500 grams    [Coopers Light Dry Malt extract](#)

1. Dissolve Real Ale, Brew Enhancer 1, and Light Dry Malt in 3 liters of hot water in fermenter.
2. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
3. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
4. Ferment.
5. Bottle when two readings on the hydrometer are the same over 24 hours (specific gravity has reached 1.012).

## Londonderry Air Light Beer



Whether you like English beers, or you just enjoy a good, light beer – this recipe is sure to give you a great tasting beer that has a low alcohol content.

1 can      [Coopers Draught kit](#)

100 grams      [Dextrose](#)

1. Dissolve Draught and Dextrose in 2 liters of hot water in fermenter.
2. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
3. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
4. Ferment.
5. Bottle when two readings on the hydrometer are the same over 24 hours (specific gravity has reached 1.006).

## Coopers Sparkling Ale



Not only does Coopers make excellent beer making kits, but they also have their own brewery. This is an exact copy of this all time favorite.

1 can	<a href="#">Coopers Sparkling Ale Kit</a>
1.5 kilograms	<a href="#">Coopers Light Malt extract</a>
500 grams	<a href="#">Coopers Light Dry Malt extract</a>
300	<a href="#">Dextrose</a>

1. Dissolve Light Malt extract in 2 liters of hot water in fermenter.
2. Add to this solution the Sparkling Ale, Light Dry Malt extract, and Dextrose. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. Bottle when two readings on the hydrometer are the same over 24 hours.

## Strawberry Blonde



Throughout the ages, honey has been a staple flavoring ingredient for homebrewers.

Note: Don't limit yourself to using strawberry honey. Feel free to experiment with other flavors or any preferred honey.

1 can	<a href="#">Coopers Canadian Blonde kit</a>
1 kilogram	<a href="#">Coopers Brew Enhancer 1</a>
325 grams	Strawberry Clover Honey

1. Dissolve Canadian Blonde, Brew Enhancer 1, and Honey in 3 liters of hot water in fermenter.
2. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
3. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
4. Ferment.
5. Bottle when two readings on the hydrometer are the same over 24 hours.

## German Bock



Unlike the traditional German Bock that has a dark color, this beer has a lighter appearance. However, don't let the color fool you – this homebrewed beer still keeps the higher alcohol content. After a month or more of fermentation, this beer has a wonderfully full-bodied, malty flavor that packs a punch!

The Maibock is associated with springtime and the month of May. Bring some spring into any time of year with this great beer.

2 can        [Coopers European Lager kit](#)  
1 kilogram    [Coopers Light Dry Malt extract](#)

1. Dissolve Bavarian Lager and Light Dry Malt in 3 liters of hot water in fermenter.
2. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
3. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
4. Ferment.
5. Bottle when two readings on the hydrometer are the same over 24 hours (specific gravity has reached 1.014).

## Celebration Ale



When you have an upcoming celebration, make this beer in advance to show off your homebrewing skills to your friends and guests.

1 can	<a href="#">Coopers Heritage Lager kit</a>
1 kilogram	<a href="#">Coopers Light Dry Malt extract</a>
450 grams (1 lb)	Clover Honey
1	Cinnamon Stick
½ oz.(15 grams)	Dried Ginger Root
1 oz. (30 grams)	Dried Orange Peel

1. Place cinnamon stick, ginger root and orange peel in 2 liters of hot water in fermenter.
2. Add to this solution the Heritage Lager, Light Dry Malt extract, and Honey. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. When two readings on the hydrometer are the same over 24 hours, strain out cinnamon stick, orange peel and ginger root. Then bottle.

## Irish Stout



If you're a fan of Guinness, then you'll love this Irish Stout. This rich and dark brew has distinct flavors of coffee, chocolate and licorice, and finishes off with a dry bitterness.

1 can	<a href="#">Coopers Irish Stout kit</a>
500 grams	<a href="#">Coopers Light Dry Malt extract</a>
300 grams	<a href="#">Dextrose</a>

1. Dissolve Light Dry Malt in 2 liters of hot water in fermenter.
2. Add to this solution the Irish Stout and the Dextrose. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. Bottle when two readings on the hydrometer are the same over 24 hours.

## India Pale Ale



During the war, Britain found that they needed to send a refreshing drink to their troops posted in India, but the beverage had to make it there without spoiling. In the end, Britain found that if a brew was heavily hopped and loaded with malt and high levels of alcohol, the beer would survive its long journey.

Sure to please those who love authentic India Pale Ale, this recipe produces a beer with the required high levels of bitterness.

1 can	<a href="#">Coopers Brewmaster IPA kit</a>
1 kilogram	<a href="#">Coopers Light Dry Malt extract</a>
500 grams	<a href="#">Dextrose</a>

1. Dissolve Light Dry Malt in 2 liters of hot water in fermenter.
2. Add to this solution the Brewmaster IPA and the Dextrose. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. Bottle when two readings on the hydrometer are the same over 24 hours.

## Fosters Clone Australian Pale Ale



Using a Coopers Australian beer kit makes this brew taste very close to the original.

1 can            [Coopers Australian Pale Ale kit](#)

1 kilogram    [Coopers Brew Enhancer 2](#)

1. Dissolve Coopers Brew Enhancer 2 in 2 liters of hot water in fermenter.
2. Add to this solution the Australian Pale Ale and the Dextrose. Dissolve.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. Bottle when two readings on the hydrometer are the same over 24 hours.

## Goat Scrotum Ale



The legendary Goat Scrotum Ale. It may have a rather unappetizing name, but once you've had that first sip, this may just become your new favorite – just as it has for thousands of fans who love brewing this ale!

This beer was first offered in the 1800's under the name of Tumultuous Porter, and the dark, spicy porter ale is now making a strong comeback due to Charlie Papazian and his book on beers. As Charlie points out, this is a recipe where you get to use nearly everything but the kitchen sink! You'll love the results.

- 1 can            [Coopers Dark Ale kit](#)
- 1 kilogram    [Coopers Brew Enhancer 2](#)

### **Optional Ingredients (Add one or more)**

- 2 teaspoons      Ground Cinnamon
- 1-2 tablespoons    Grated Ginger Root
- 1-2 inch piece    Brewing Licorice or Bruised Licorice Root
- 2 tablespoons    Spruce Tree Essence
- 5-10                Small Fresh or Dried Chili Peppers
- ¼ cup                Juniper Berries (lightly crushed)
- ½-1 cup             Cocoa Powder

1. Dissolve Dark Ale and Brew Enhancer 2 in 2 liters of hot water in fermenter.
2. Add to this solution one or more of the optional ingredients.
3. Add cold water to the wort until it reaches the 23 liter mark, and stir vigorously.
4. With wort temperature between 21-27 C, sprinkle yeast over the surface and mix in.
5. Ferment.
6. When two readings on the hydrometer are the same over 24 hours, strain out solid ingredients. Then bottle.

## Beer Making Resources

<b>Microbrewery kit</b>	<a href="#">Click here to order Microbrewery kit</a>
<b>Wheat Beer kit</b>	<a href="#">Click here to order Wheat Beer kit</a>
<b>Pilsener kit</b>	<a href="#">Click here to order Pilsener kit</a>
<b>Heritage Lager kit</b>	<a href="#">Click here to order Heritage Lager kit</a>
<b>Real Ale kit</b>	<a href="#">Click here to order Real Ale kit</a>
<b>Draught kit</b>	<a href="#">Click here to order Draught kit</a>
<b>Sparkling Ale kit</b>	<a href="#">Click here to order Sparkling Ale kit</a>
<b>Canadian Blonde kit</b>	<a href="#">Click here to order Canadian Blonde kit</a>
<b>European Lager kit</b>	<a href="#">Click here to order European Lager kit</a>
<b>Irish Stout kit</b>	<a href="#">Click here to order Irish Stout kit</a>
<b>India Pale Ale kit</b>	<a href="#">Click here to order India Pale Ale kit</a>
<b>Australian Pale Ale kit</b>	<a href="#">Click here to order Australian Pale Ale kit</a>
<b>Dark Ale kit</b>	<a href="#">Click here to order Dark Ale kit</a>
<b>Light Malt extract</b>	<a href="#">Click here to order Light Malt extract</a>
<b>Light Dry Malt extract</b>	<a href="#">Click here to order Light Dry Malt extract</a>
<b>Brew Enhancer 1</b>	<a href="#">Click here to order Brew Enhancer 1</a>
<b>Brew Enhancer 2</b>	<a href="#">Click here to order Brew Enhancer 2</a>
<b>Dextrose</b>	<a href="#">Click here to order Dextrose</a>
<b>Sanitizer</b>	<a href="#">Click here to order Sanitizer</a>
<b>Carbonation Drops</b>	<a href="#">Click here to order Carbonation Drops</a>
<b>Bottles</b>	<a href="#">Click here to order extra bottles</a>
<b>Caps</b>	<a href="#">Click here to order extra caps</a>

Note: Your microbrewery kit comes with all you need for making your first batch of lager. Here you can order the extra beer kits, malt extracts, and enhancers you'll need for some of the special recipes in this guide. You'll also need sanitizer for your second batch of beer.