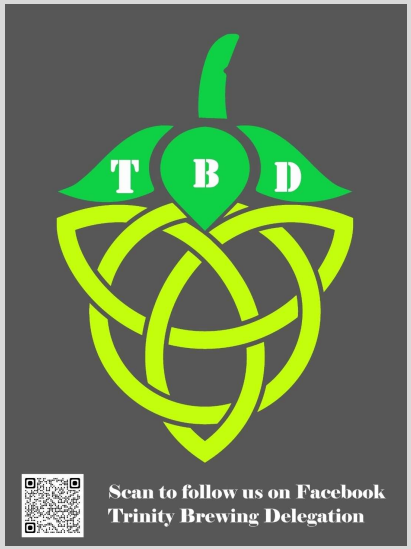
HOME BREWING FOR BEER LOVERS

From hobby to passion-with delicious results!

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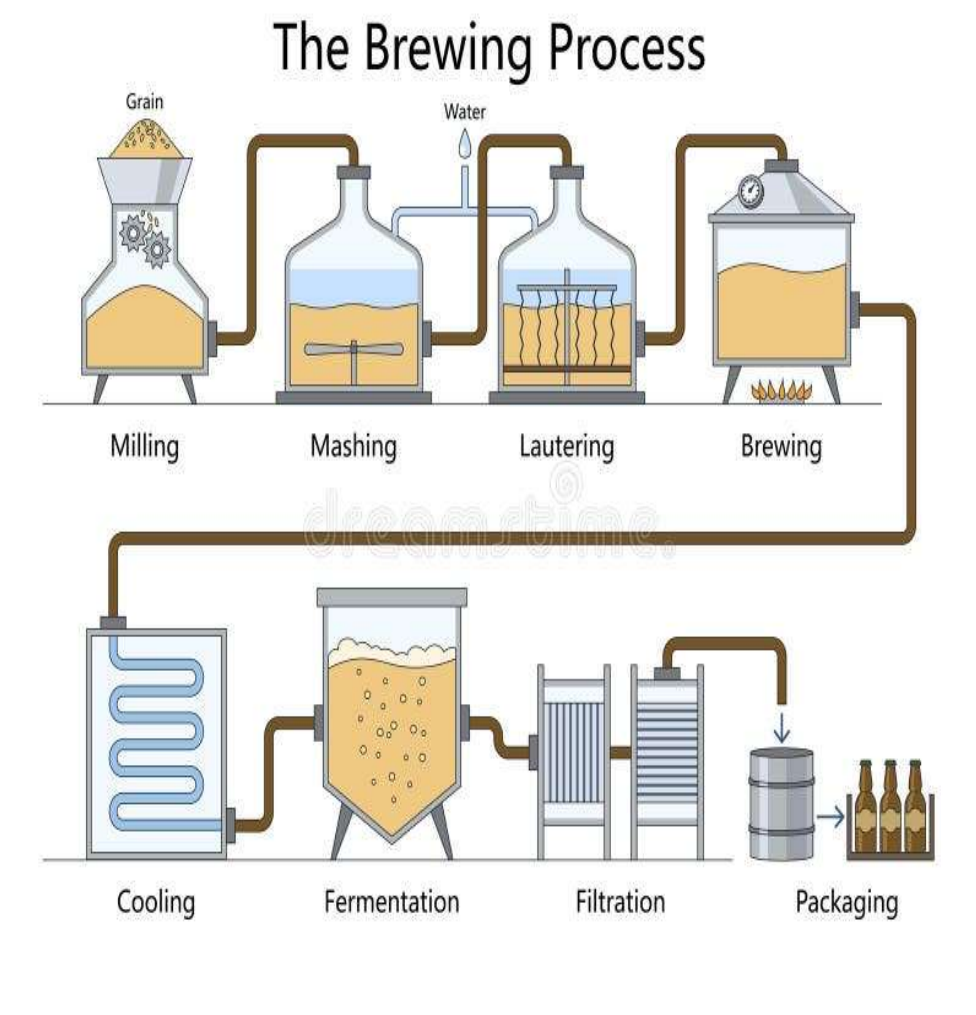
THE BASICS:

- Overview of beer brewing process
- BJCP-Beer Judging Certification Program
- Ingredients:
  - Grains
  - Hops
  - Water (quality)
  - Yeast
- Legalities of Home Brewing
- Equipment Requirements
- Competitions, Local & Nationwide
- Closing Q & A



Overview of Brewing Process:

- Mash: Soaking the crushed grains or “Grist” in hot water: Temps of 152-158 (for max starch-sugar conversion)
- Lautering: Cycling hot liquid through the grains to maximize sugar extraction
- Brewing: Removing grains from mash and boiling rapidly for a specific time, typically 1 hour
  - At this point the liquid is referred to as “Wort”
- Cooling: Reducing temp from full boil to <100f in a very short time (typically 20 minutes)
- Fermentation: Begins when active yeast cells are added to the sweet wort and sealed off to allow gas in form of CO2 to escape, but not allow contaminates into the chamber



BJCP: Beer Judging Certification Program

- BJCP Guidelines
  - Defines characteristics of each beer style
  - There are currently 34 Beer styles
    - Each beer has multiple categories within the style
    - Example: Dark British Beer Style 16
      - Sweet Stout 16A
      - Oatmeal Stout 16B
      - Tropical Stout 16C
      - Foreign Extra Stout 16D
- The BJCP Style Guidelines are "Guidelines, not specifications.



Ingredients

- Malts (Grains): Barley, Wheats, Corn etc.
- Hops
  - Bittering Hops
  - Aromatic (Aroma) Hops
  - Best times for adding hops
    - At start of boil = Increases Bitterness
    - End of boil = More Aroma than Bitterness

- Water Quality
  - PH is important, typical beers begin with approximate PH of 5.2
  - Chlorine (free is target), easy to achieve with a simple carbon water filter
  - You can get a detailed as you want. But basically, I look at the Denton water report occasionally and we have decent water here at Robson Ranch

- Yeast: Like Hops, there are a great many yeasts for various styles of beer (here are only a few examples):
  - Lagers
  - Ales
  - Belgians
  - Hefeweizens
  - English





Legalities of Home Brewing

- Home Brewing is Legal in all 50 US States
- Must be of legal drinking age
- 100 Gallons per year for single resident in home
- 200 Gallons per year for two residents in home
- Beers cannot be Sold, Bartered, or Traded
- Beers can be transported for Tastings, competitions, etc. Provided no Beer is Sold
- Texas Alcohol Beverage Commission (TABC):
  - Texas allows up to 200 gallons annually for personal/family use under TABC Code.



Equipment Requirements

- Mashtun
  - Can be simple insulated cooler
  - All-in-One systems such as the one shown here, tend to be more efficient
- Chilling (chillers)
  - Can be as simple as a bucket in an Ice Bath
  - Various other chillers (counterflow and plate chillers are both quite efficient).
- Fermentation Chambers:
  - Can be a bucket with a lid and air lock
  - Can be more complicated (also more costly) conical style fermenters
    - My preference is for everything stainless
      - Easier cleaning
      - Longer lasting



Equipment Req. Cont.

- Fermentation Chambers Continued
  - I use Stainless Steel Conical Fermenters such as the one shown here
- Airlocks:
  - When the yeast begins feeding on the sugars, they begin releasing 2 by-products:
    - Alcohol
    - Carbon Dioxide (CO_2)
      - With no Airlock, the gasses could not escape resulting in a pressurized chamber and bubbly beer before finished fermenting.
      - The airlock permits the gasses to escape while keeping the external contaminates from reaching the interior chamber
- Miscellaneous other items:
  - Hydrometers
  - Beaker (Test tube for checking viscosity)
- ABV testing:
  - Original Gravity Vs. Final Gravity = ABV
  - Many ABV calculators are already available on android and apple apps



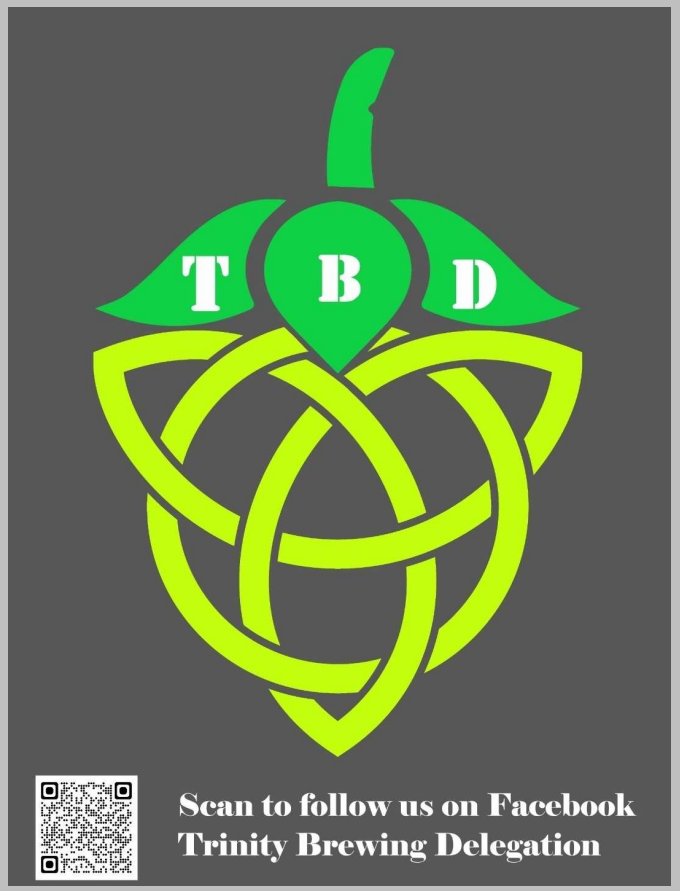
Competitions Local & Nationwide

- Local Brew Groups
  - Cap & Hare, Fort Worth, membership in the hundreds
  - Denton County Homebrewer's Guild, smaller group but have won many awards!
- My groups:
  - Cap & Hare, DCHG, Trinity Brewing Delegation and my private group here at Robson Ranch "BIG", because quite frankly "Beer Is Good" and Beers are Better!
- On to the Competitions
  - Cap & Hare: Iron Mash Homebrew Competition
    - Brews in October
    - Judging party and results End of January or Beginning February
  - DCHG: Texas Redcoat Challenge
    - Happening right now
  - American Homebrewer's Association
    - Texas Bluebonnet Brew-Off
      - 2nd largest homebrew competition in America!
      - Last year, over 1,200 entries in 29 BJCP Styles
      - Each Style is awarded Bronze, Silver, Gold medals



Competitions Local & Nationwide

- My Trinity Brewing Delegation Awards thus far:
  - Soulfire Brewing Company's Homebrew Competition (formerly held in Roanoke, Texas):
    - People's Choice: Pineapple/Coconut Berliner Weise style
    - 3rd Place: Dat Crazy Hazy, Hazy IPA style
  - Texas Bluebonnet Brew-Off 2026
    - Bronze (3rd): Paloma Rosa, a Poloma cocktail inspired Gose, fruited beer style
- Upcoming Competitions:
  - Trinity participation in the C&H Iron Mash is already underway
  - Texas BlueBonnet Brew-Off current state:
    - Brew #1, Belgian Golden Ale
    - Brew #2, American Porter
    - Brew #3, Blackberry & Black Tea Belgian White
  - Anticipating at least 2 more entries in the Bluebonnet.



Questions & Answers

OPEN FORUM

