



THE BREWING MANUAL

AMERICAN
HYBRID

ale

steam
beer

standard/
ordinary
bitter

fruited
wheats

bohemian
pilsner

aardbei

esb
(extra
special/
strong
bitter)

berliner
weisse

premium
bitter

bitter

india
pale
ale

druif

northern
brown
ale

Rye
IPA

strong
pale ale

double
ipa

wheat
wine

american
strong
ale

ipa

american
stout

india
white
ipa

irish
stout

brown
porter

west
coast
ipa

east
coast
ipa

faro

Belgian
IPA

english
ipa

scottish
wee
heavy
/90

IPA
ARGENTA

scotch
ale

barley-
wine

winter
warmer
ale

american
barley-
wine

pale
keller
bier

munich
lager

keller
bier

munich
helles

german
lager

dortmunder
export

weizen
bock

rauchbier

european
dark
lager

european
amber
lager

köl sch

piwo
godziskie

english
brown
ale

gose

mar s

american

doppel-
bock

american
rye

Japanese
Wheat
Beer

american
wheat

saison

ca ssis

pêche

gueuze

witbier

premium
american
lager

hefeweizen

burton
pale
ale

Trappist
Single

li
b

eng
pa

la

pa
a

black
ipa

india
red ipa

american
amber
ale

British
Strong
Ale

brett
beer

old
ale

kriek

american
wild
ale

american
pale
ale

wood
aged wild
speciality
beer

american
brown
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wheat

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ca ssis

saison

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wheat

Japanese
Wheat
Beer



THE BREWING MANUAL

We should all admit that everybody have at least once thought about brewing their own high quality home beer. It might originate from a love for tasty craft-beers or from the desire to show ourselves better than our peers. Whatever the reason, by now, reaching the noble goal of homebrewing is ripe for the taking.

The following document aims to please both those who have not yet known anything about the art of brewing and those who are only looking for new and unexplored areas or recipes of the beer making. In the first section, we'd like to give you a brief summary of how the process of home brewing is built up, while in the second section we are offering four successful recipes tested by hundreds of home brewers.

Read the Brewing Manual carefully and – most importantly – enjoy yourself! Remember that brewing has every potential to be more than a simple hobby – to be a passion for beer enthusiasts all around the globe!



SECTION

home brewing 101

Brewing your own craft beer is a meticulous, but a highly rewarding activity. To reach the result of a tasty craft beer, one must be aware of the different brewing steps that lead there.

MASHING

Preparing your wort (non-alcoholic „beer juice“ ready for fermentation) starts with mashing the malt you use as a base for the beer. Most beers are based on barley malt, but nowadays there are many other types of fermentables that can be used for the same goal. Mashing is supposed to break out all sugars from the malt. Different methods are used for mashing, but the most efficient one is to break different saccharides (or sugars) on different temperatures. These are called mashing steps. The longer the steps, the more sugar is broken out from the malt grains. During mashing, we use heated water to get as many sugars from the malt as possible. It's very important to maintain a given temperature for a longer time, ensuring that the saccharides reacting on that temperature will all be affected.

SPARGING

Sparging is not always used for brewing, so we can easily call it an optional phase of making beer. The main benefit from sparging is a higher efficiency – which means that we can more efficiently get sugars from our malt. Using freshly heated clear water, we can wash through the grains again, after mashing pulling out many sugars that otherwise would have been left behind. And remember: the more sugars we break out from the malt, the more alcohol we will be able to produce during fermentation.

HOPPING

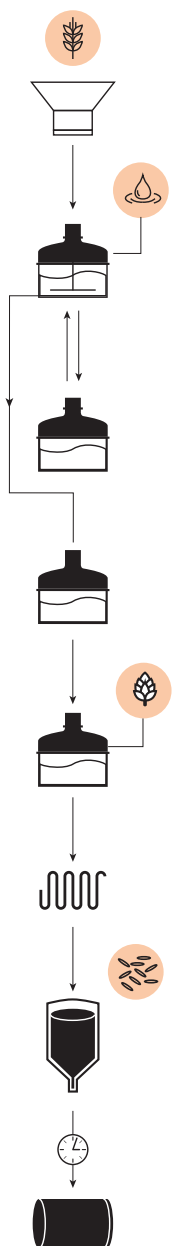
Now that our wort includes sugars, we have a fairly good guess at how our beer will look like. However, many flavours, aromas, and the beer's bitterness come from the hops, these cone-flowers of the hop plant. Beer science distinguishes aroma and bitter-hops, respectively. While the former are responsible for the main characteristics of flavour in our beer, the latter are the reason why it will taste just tastefully bitter. However, to gain these characteristics, we must first heat our wort to boiling temperature, since the acids inside the hops will activate only at that temperature. It is important to remember: bitter hops need a much longer boiling time than aroma hops!

FERMENTATION

Once we have our hopped wort full of precious sugars, the only thing we need is to cool it down to a temperature where our chosen yeast will be activated and put the wort away hermetically closed until the yeast does its job.

Never forget to choose the right kind of yeast for the type of your beer, and to check at which temperature will the yeast start the fermentation process.

Keep in mind: the following recipes were planned for a 20 liter batch of wort in a Brewie. While using different home brewing equipment, make sure that you've changed the ingredients proportionately!



AMERICAN AMBER ALE

CATEGORY **PALE ALE**

THIS BEER IS

English style pale ale with American hops? Raaawr! Following "the less is more" philosophy, it has a non-intrusive, light bitterness, keeping its flavours in bay, without overflowing them. The reddish, rusty colour mirrors its biscuit-like taste.

BASICS

IBU: 350
 SRM: 14
 ABV: 4,1%

FG: 1.010
 OG: 1.042

DIFFICULTY

Easy ● ● ●

RECIPE

Ottó Kelemen

WEBSHOP

Rusty Rex

SERVING TEMPERATURE

8-10°C / 46-50°F

FOOD PAIRING

 Smoky cheese
 Grilled meats

GLASSWARE

 Teku
 Snifter

ORIGIN

North California

INGREDIENTS

MALT

name	g
Munich malt I	4000

HOPS

name	g
Magnum	5
Cascade	60

YEAST

US 05

PROCESS DETAILS

Mashing steps (17 liters)
 52°C 10 min
 69°C 60 min
 72°C 20 min

Sparging:
 78°C, 20min, 9l

Hopping:
 Magnum 5g 60min
 Cascade 10g 40min
 Cascade 10g 30min
 Cascade 10g 20min
 Cascade 10g 10 min
 Cascade 20g end

Cool to:
 20°C

when using Brewie:
 Mash in: 42°C, 17l

Hopping:
 delayed hopping 10min
 1 Magnum 5g for 60 min
 2 Cascade 20g/ 30 min
 3 Cascade 20g/ 20 min
 3 Cascade 20g/ 10 min



METHOD/ TIMINGS

Fermentation temperature: 15-22°C

PRIMARY FERMENTATION

10 days

READY TO TASTE

after 4 weeks

BREWER'S TIP

Always take care to ensure the yeast's ideal temperature range and to keep the temperature even during fermentation.

INDIA PALE ALE

CATEGORY **PALE ALE**

THIS BEER IS

The Hopus Pocus is a US West Coast session IPA, developed with only one aim: find the best profile of hops man can brew. To hit this target we called the three best assistants of session IPAs: Mosaic, Simcoe and Citra, Galaxy.

BASICS

IBU: 55
 SRM: 7 FG: 1.012
 ABV: 6% OG: 1.055

DIFFICULTY

Medium ● ● ●

RECIPE

Gergely Földesi



WEBSHOP

Hopus Pocus

SERVING TEMPERATURE

6-8°C / 42-46°F

FOOD PAIRING

 Pirené, Gouda
 BBQ, Burgers

GLASSWARE

 Tulip
 IPA glass

ORIGIN

West Coast

INGREDIENTS

MALT

name	g
Pilsner	6000
Wheat	300
Melanoidin 25	300

HOPS

name	g
Magnum	10
Mosaic	30
Simcoe	30
Galaxy	30
Citra	120

YEAST

US 05

PROCESS DETAILS

Mashing steps (18,3 liters)
 52°C 10 min
 69°C 80 min

Sparging:
 80°C, 20min, 12l

Hopping:
 Magnum 10g 40min
 Mosaic 15g 20min
 Simcoe 15g 10min
 Galaxy 15g 5min
 Mosaic 15g end
 Simcoe 15g end
 Galaxy 15g end
 Citra 120g dryhopping after 5 days

Cool to: 23°C

when using Brewie:
 Mash in: 52°C, 15,3l

Hopping:
 delayed hopping 40min
 1 Magnum 10g/ 20 min
 2 Mosaic 30g/ 15 min
 3 Simcoe 30g/ 10 min
 4 Galaxy 20g/ 5 min
 Citra 120g dryhopping after 5 days



METHOD/TIMINGS

Fermentation temperature: 15-22°C

PRIMARY FERMENTATION

10 days

READY TO TASTE

after 8 weeks

BREWER'S TIP

Dry hopped beers, such as the Hopus Pocus, are greatly attractive due to their strong hop flavour and aroma. The fragrance wears off gradually, so start consuming the beer short after the secondary fermentation for the best hop-experience!

AMERICAN PALE ALE

CATEGORY: **PALE ALE**

THIS BEER IS

Highly drinkable, suitable for every kind of beer-time. To say that the Redneck Hopster is handcrafted is surely not an overstatement. It will be a homebrewed beer of modern style, with a twist of dry hopping to perfect the beverage.

BASICS

IBU: 40
 SRM: 6 FG: 1.014
 ABV: 5% OG: 1.053

DIFFICULTY

Medium ● ● ●

RECIPE

Gergely Földesi

WEBSHOP

Redneck Hopster

SERVING TEMPERATURE

7-9°C / 44-48°F

FOOD PAIRING



Cheddar, Merlemont



Steaks, Sweet Potatoes

GLASSWARE



Teku
 Nonic Pint

ORIGIN

USA

INGREDIENTS



MALT

name	g
Vienna	4000
Melanoidin 25	300



HOPS

name	g
Simcoe	40
Amarillo	90



YEAST

S 189

PROCESS DETAILS

Mashing steps (17 liters)

52°C 10 min
 62°C 40 min
 72°C 30 min

Sparging:

80°C, 20min, 10l

Hopping:

Simcoe 20g 50min
 Amarillo 20g 30min
 Simcoe 10g 20min
 Amarillo 10g 10min
 Simcoe 10g end
 Amarillo 10g end
 Amarillo 50g dryhopping after 5 days

Cool to: 22°C

when using Brewie:

Mash in: 52°C, 17l

Hopping:

delayed hopping 30min
 1 Simcoe 20g/ 50 min
 2 Amarillo 20g/ 30 min
 3 Simcoe 20g/ 20 min
 4 Amarillo 20g/ 10 min
 Amarillo 50g dryhopping
 after 5 days



METHOD/TIMINGS

Fermentation temperature: 12-15°C

PRIMARY FERMENTATION

8-10 days

READY TO TASTE

after 6 weeks

BREWER'S TIP

Since the Redneck also includes a higher amount of dry hops, an appropriate balance must be found between maturing time and freshness of the hop aromas (which gradually decrease by time).

WHEAT BEER

CATEGORY WHEAT

THIS BEER IS

Easy to drink summer beer with good esters. It has all the notes we love in wheat beers.

BASICS

IBU: 25
 SRM: 6
 ABV: 6%

FG: 1.013
 OG: 1.057

DIFFICULTY

Basic ● ● ●

RECIPE

Ottó Kelemen

WEBSHOP

Call Me Grainy

SERVING TEMPERATURE

6-9°C / 42-48°F

FOOD PAIRING

 Pecorino Romao, Tete de Moine
 Shrimp, Foie Gras, Grilled meats

GLASSWARE

 Weizen Vase

ORIGIN

Germany

INGREDIENTS

MALT

name	g
Pilsner	3000
Wheat	3000
Melanoidin 25	300

HOPS

name	g
Magnum	5
Northern Brewer	8
Amarillo	30
Citra	20

YEAST

S 189

PROCESS DETAILS

Mashing steps (18,3 liters)

52°C 10 min

64°C 60 min

72°C 30 min

Sparging:

78°C, 20min, 12l

Hopping:

Magnum 5g 50min

Northern Brewer 8g 25min

Amarillo 10g 20min

Amarillo 10g 10min

Citra 10g 10min

Amarillo 10g end

Citra 10g end

Cool to: 21°C

when using Brewie:

Mash in: 42°C, 15,3l

Hopping:

delayed hopping 10min

1 Magnum 5g/ 50 min

2 Northern Brewer 8g/ 25 min

3 Amarillo 20g/ 20 min

4 Citra 20g/ 10 min



METHOD/TIMINGS

Fermentation temperature: 12-15°C

PRIMARY FERMENTATION

18-24 days

READY TO TASTE

after 3 weeks

BREWER'S TIP

This wheat beer's important characteristic is the opalescent, slightly hazy appearance, so leave out all settling additives!