

is done the wort will be cooled with the awesome copper heat exchanger I made. Once it's cool, the wort will be racked into the;

4) Primary Fermenter. This is a 7.5 gallon capacity carboy. I usually put 5.5 or 6 gallons into it at the outside, which makes primary fermentation a much nicer process (no blowhose!) After the fermentation is done, 4 to 7 days usually, I rack the beer off the yeast cake and into the;

5) Secondary fermenter. Okay, secondary fermentation is a total misnomer as very little actual fermentation is taking place. But it does give the yeast a chance to process some of those nasty in between products and remove some funny flavors from the beer. Actually, my first few batches I bottled without using a secondary at all. They were less clear, but their flavor was totally fine. And racking to the secondary gives an additional opportunity for unwelcome guest microbes to introduce themselves. After a week or so in the secondary, the beer is ready to be bottled.

1) Sparge water. I will be using the Brewheat that I inherited from my father in law to keep the water the right temperature. It has a spigot on the bottom, which will make it very convenient to sprinkle the water over the grains in step;

2) Mash Tun. I made this out of an Igloo cooler that I bought on clearance at Home Depot and altered. I replaced the useless plastic spigot on the bottom with a brass ball valve and a bunch of pipe fittings I cobbled together from Home Depot. Maybe I'll diagram this in a later post. Anyhow, after going through it's mash, the wort will flow through the ball valve into step;

3) Kettle. This is certainly the weakest link in my system. I have only a five gallon kettle, which means that I will need to do two simultaneous boils, one in the five gallon and another in our 2 gallon stock pot. Once the boil

