

## Brewing Beer Tips 300 Helpful Homebrew Tips Tricks Secrets

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*\* Unexpected beer brewing ingredients like coffee, spices, fruit, vegetables, chocolate, and more* [° Low carbohydrate homebrews](#) *And over 300 other helpful, home brew tips, tricks and secrets!* **SPECIAL BONUS!** *Just for fun, over 40 beer-joke posters and pictures are sprinkled throughout the book. Whole chapters chock-full of beer making* [Tips & Tricks:](#)

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*Boil a cup (250mls) of water for 5 minutes and then pour it into a sterilized container. Wait for the water to cool down to at least 80°F/27°C and sprinkle your packet of yeast over the top. Leave this for about 15-30 minutes, when you should start to see it get nice and foamy.*

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*One of the best ways to reduce the likelihood of your beer getting contaminated is to chill the wort as fast as possible, dropping the temperature from that dangerous range that evil bacteria just love. Many beginning homebrewers accomplish this by submerging the brew kettle in an ice bath in either a large tub or the bathtub.*

[10 Tips for Beginning Homebrewers](#) [\ Craft Beer & Brewing](#)

*If you have cooled the beer prior to bottling you will need less sugar to achieve the same level of co2 in the final beer. 8. Don't rack of the yeast too early. Once the beer has finished fermenting, ie reached terminal gravity, make sure you leave the wort on the yeast for a couple of days.*

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*Homebrew Hendricks is the author of* *Brewing Beer (3.41 avg rating, 59 ratings, 2 reviews, published 2012)*, *Brewing Beer (3.31 avg rating, 51 ratings, 4 r...*

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