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The CraftBeer.com Beer 101 Course is an online course created for anyone looking for an introduction to craft beer. The course is produced by CraftBeer.com and published by the Brewers Association, the leading organization representing America's small and independent breweries.

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Big aLICe Brewing Co. of Long Island City in Queens took the 2020 Governor's Cup for the best beer in the state with a sour fruit and spice beer called The Many Lives of Our Lives. Lunkenheimer ...

The first step of brewing is to extract sugar from grains. All-grain brewers handle that entire process themselves, using crushed grains to make a tea through a process of mashing (soaking) and ...

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Introduction to Beer Making Since we opened our doors in 1992, our customers have taken home more than 2 million bottles of their favourite Brew Kettle beers. If you haven't yet experienced the pleasure of brewing your own, try a batch and see why the Brew Kettle is York Region's brewing centre!

*Introduction to Beer Making - The Brew Kettle*

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Craft Beer has boomed because people truly care about their beer, whether making it or drinking it. Craft brewers are passionates, fanatics, teachers, geeks, and ... The way that a craft beer is developed, from conception to presentation, is a labor of love. There is also the current trend of buying local, which fuels beer choices.

*Introduction to Craft Beer | What is Craft Beer?*

Malted barley is soaked in hot water to release the malt sugars. The malt sugar solution is boiled with Hops for seasoning. The solution is cooled and yeast is added to begin fermentation. The yeast ferments the sugars, releasing CO2 and ethyl alcohol.

*Introduction - How to Brew*

The Brewer's Handbook is intended to provide an introduction to brewing beer, and to give a balanced, reasonably detailed account of every major aspect of the brewing process. This book not only discusses brewing beer on a large-scale commercial basis, it has made every effort to address brewing practices typically used by craft brewers.

*The Brewer's Handbook: Introduction - beer-brewing.com*

How You Can Have Beer Without Yeast and an Introduction to Lambic Beer. December 10, 2020 by Kevin Zimmermann. ... Although there's not a way to make beer or wine without yeast there are some workarounds to make beer without adding additional yeast to your wort. And that's by making or buying a lambic beer.

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Recognize and describe the main beer styles, and understand how the brewing process contributes to the different beers. Identify key factors affecting beer identity, quality, and stability. Carry out basic sensory analyses of beers and identify key flavors and off-flavors and their molecular origin.

*Beer: the science of brewing | edX*

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Introduction to Beer Making. Learn how to make, what you love to drink. The goal of this (3) evening class is for you to master Hals Home Brew system and experience the simplest and quickest way to make craft beer at home. Enjoy the privilege of being the family brewer and start your personal path to beer freedom.

*Beer Appreciation: Introduction to Beer Making - January*

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*PAST EVENT - Introduction to Brewing Beer: 101 - Loaves ...*

A Brief Introduction to Brewing Malts, the Backbone of Beer By Lee Heidel March 28, 2019 Malts provide the backbone of a beer. They are, in the form of malted barley, one of the three ingredients...

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Fill your 5-gallon brew kettle with 2.5 gallons of water. As you heat your water, steep your grains for 20 minutes, or until your water reaches 170 degrees. When you remove your grains, let the water drip out of the grain bag and into the kettle.

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