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## [BSHB] Ten Home Brewing Tips from BeerSmith

1 meddelelse

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# BeerSmith Home Brewing



## Ten Top Home Brewing Tips for Better Beer

Here are 10 tips I wrote about creating better beer. I hope you enjoy them!

1. **Use High Quality, Fresh Ingredients** – Fresh ingredients make better homebrew. If you started with dry yeast, move up to liquid yeast. If you are an extract brewer, look for fresh extract rather than a can that is several years old. Store liquid yeast in the refrigerator, grains in a cool dry place, and hops in the freezer. Hops, dry malt, yeast, liquid malt and crushed grains all have a limited shelf life and must be used quickly. Crushed grains, dry malt and liquid malt will oxidize over time.
2. **Do your Homework** – Designing great beer is one part science and one part art. Why guess on the science part? Switching to brewing software like [BeerSmith](#) can make a difference in your brewing as it gives you the opportunity to calculate the color, bitterness and original gravity up front to match your brewing style. As I brewed more, I started reading top brewing books, engaging in discussion forums and browsing the internet for brewing resources. All of these sources, combined with experience and experimentation dramatically impacted my brewing style and consistency in a search for brewing perfection.
3. **Keep It Sterile** – Anything that touches your beer after it has started cooling must be sanitized using any of the popular sanitizing solutions (bleach, iodophor, etc). The period immediately after you cool your beer is particularly critical as bacteria and other infections are most likely to take hold before the yeast has started fermentation.
4. **Cool the Wort Quickly** – Cooling your beer quickly will increase the fallout of proteins and

## A Note from Brad

I'm excited about BeerSmith 2! I hope you enjoy using the [latest version of BeerSmith](#) - now for both PC and Mac!

## Have you Seen Our Videos?

I made a series of [online BeerSmith videos](#) to help you use the most common features of BeerSmith. There is a four minute overview of BeerSmith, and additional videos on specific features at the bottom of the video page.

## Join our Brewing Wiki

[Brewwiki.com](#) is a site I created several years ago to serve as a brewing encyclopedia, much like Wikipedia. There is a lot of information here, and you can create your own pages or add your own resources and links by simply creating an account.

## How Can We Support You?

If you have not visited our [BeerSmith support center](#), you certainly should. It has a lot of great resources including links to our recipes archive, forum,

tannins that are bad for your beer and will also reduce the chance of infection. An immersion wort chiller is a relatively inexpensive investment that will improve the clarity and quality of your beer. Cooling is particularly important for full batch boils.

add-ons, blog and dozens of other brewing resources.

[Continue Reading the Other 6 Tips...](#)



[BeerSmith Home Brewing](#)

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