

"Many loads of beer were brought. What disorder, whoring, fighting, killing, and dreadful idolatry took place there."

-Baltasar Rusow, mid 16th century, Estonia

**Better beer than Mr Cooper's!**

# The Cooper's mini-kit method

- Open can and empty into fermenter
- Add sugar (dextrose)
- Add water to 23 litres
- Add yeast from top of can
- Keep warm (somehow)
- Wait and test gravity
- Bottle with sugar drops
- Wait. Drink. Enjoy.
- Control minimal; Quality variable.
- (View Coopers video)



***JAWANABEER?***

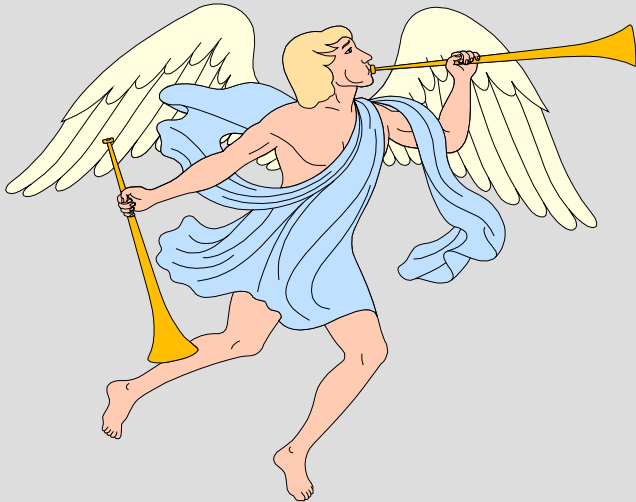
# What you REALLY need

- A recipe
- Grain with lauter-tun and possibly
  - Malt extract
- Hops
- Brewpot with form of heating
- Fast cooling method (test gravity)
- Controlled temperature environment
- TWO Fermenters (test gravity)
- Bulk prime; Cold condition, Bottle, wait.
- Taste ... (swoon)

# A Brewer's Progress

(apologies to John Bunyan)

- Mini-kit
- Advanced Kit
- Partial Mash



All Grain!

# Partial Mash and Kit stuff



# Pots and the ROD OF POWER



# The fermenter *in situ*



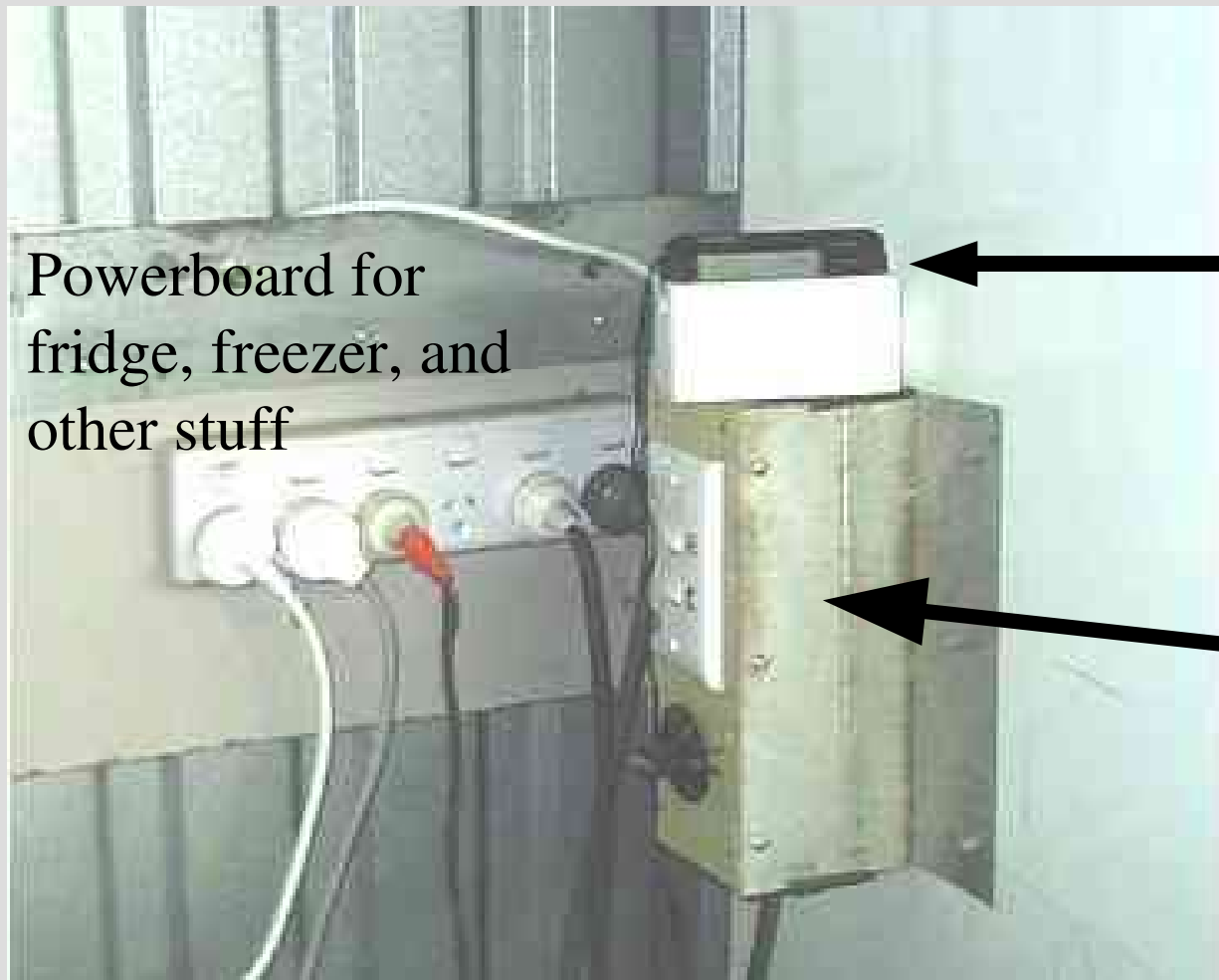


# The heat source exposed

and a glimpse of a control panel



# The 'Fridge controller



Powerboard for  
fridge, freezer, and  
other stuff

LED thermometer

Crossover  
thermostat, with  
switches

# RACK from fermenter into storage

If you want good beer this is important

Simply a matter of decanting the “pure” wort into another container, leaving the residues of fermentation behind.

Do NOT believe the Coopers mini-kit video! If you can obtain clear beer using their technique you are a genius!

# Cold Conditioning



# BULK Prime!

Most beer styles require some carbonation ie the injection of carbon dioxide to provide pleasing bubbles.

You can put some sugar into each bottle.

It is **FAR** better and safer to put all the sugar you want into the bulk of the beer, stir vigorously, and bottle the resulting mixture.

Then the sugar level is right, regardless of bottle size



To  
cap  
it  
all!

Time for ....

