

Preparing for Brewing

While brewing beer at home, there are certain sanitary procedures that have to be followed, to help in the preservation of the beer. Once you know **how is beer made**, you have to follow these procedures. The process of brewing is easy, if all the required preparations are made well in advance.



Ingredients Ready

The process of brewing begins by getting all the ingredients ready for brewing. The basic ingredients required, as you know, when **beer is made at home** is water, malt, hop and yeast. You can **click here** at our website, <http://www.thebrewerscircle.com> to know more about **how is beer made step by step**.

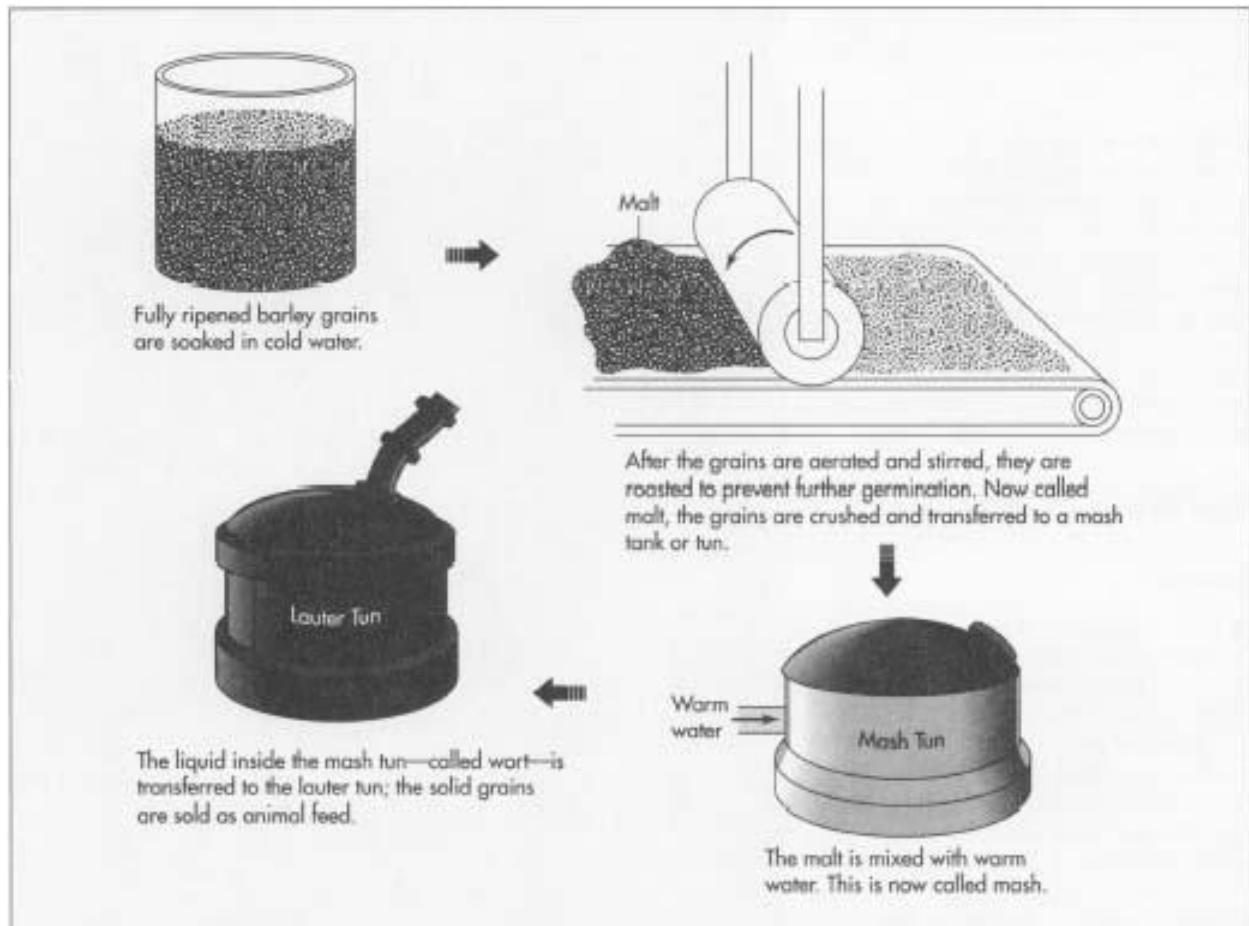
Equipment Ready

Once the ingredients are ready, you should have the equipment ready too. They should be properly cleaned, dried and sanitized, so that no infection spreads to the batch of beer made, when you know **how is beer made**. This is a very important process especially as the wort has to be fermented and stored.



Storing

All the bottles and cans that are being used to store the fermenting of the beer, has to be well cleaned, sanitized and dried. You can **see more** about cleaning and bottling, at our website. The bottles should be capped properly, using sanitized caps that fit snugly onto the bottle. **For more info** on bottles and caps, you can refer to our website. The bottles can be filled using bottle fillers from the bottling bucket, to ensure that the liquid does not spill and so that there is no hand contact that may spoil the beer in the bottle. The bottles have to be left aside for about two or three weeks before they can be opened.



Enjoying beer is good, but consuming less quantity of beer is required, as beer contains alcohol that is not very good for health, when taken in more quantity.