



### **More Variety**

There are hundreds of different styles of beer from all around the world. Why should you be restricted to the limited variety of beer styles on offer from the big breweries. Visit your local brew shop to see the vast array of kits and ingredients available to the home brewer.

### **No Artificial Preservatives**

Unlike most commercially produced beer, home brewed beers contain no artificial preservatives. Commercial beers are produced in vast quantities and need to be pushed out of the breweries as quickly as possible for as little cost as possible. Less real hops and more artificial preservatives are the order of the day for the big breweries. Unlike commercial beer, beer brewed at home contains true hops. The hops not only provide a large component of the bitterness, flavour and aroma for beer, they also have a natural preserving power. Home brew gets better with age, generally reaching its peak at between 2 and 5 years while commercial beer is lucky to have a shelf life of 6 months.

### **Cost Effective**

The home brewer does not need to pay excise on their own product. They also don't need to pay other people to do their brewing for them. Consequently, the average case of home brew will cost around \$12 to \$15 as opposed to \$40 and up for commercial beer.

### **Alcohol Content and Responsible Drinking**

When you brew your own beer, you have total control over the amount of fermentable ingredients that you use in each batch. The more fermentable sugars that you use, the higher the final alcohol content will be. So you can adjust your recipe to suit your preferences. Visit your brew shop to get advice on how to brew the beer that suits your tastebuds and life style.

### **Low Carbohydrate**

There is a very limited number of low-carbohydrate beers available on the market. The home brewer is not so limited. Just about any style of beer can be modified in order to become low-carbohydrate.

### **No More Hangovers**

Brewers' yeast is an amazing source of B complex vitamins. Home brew is chock-full of this wonderful stuff. Contrary to "popular belief", the sediment at the bottom of a bottle of home brew will not give you a headache. Alcohol tends to strip the body of vitamin B. The sediment at the bottom of the bottle is yeast. Consuming the yeast actually puts back the vitamin B that the alcohol removes. Home brew contains no artificial preservatives. It's the artificial preservatives found in commercial beers that give rise to the dreaded hangover.

### **There is no mystery to beer brewing**

Despite what the big breweries would have you believe, there is no real mystery to brewing a good beer yourself. As long as you stick to some fundamental rules and provide a happy environment for our friend the brewers' yeast, the yeast will provide us with an excellent product time after time. The rules are:

- 1) Clean and sterilise everything that is to come into contact with your brew thoroughly.
- 2) Provide a stable temperature range for the brew while it is fermenting. Yeast is a living thing and as such is susceptible to large fluctuations in temperature. It will become stressed and start producing unpleasant flavours to your beer.
- 3) Use good quality ingredients and steer clear of cane sugar in your brew. Cane sugar consists primarily of sucrose but also contains some fructose. When yeast digests these two sugars you will get a harsh and perhaps cidery or vegemite tang to your beer. Your beer will also not hold a decent head.
- 4) Be patient. You can't rush the process. Yeast will finish its brewing in its own good time.

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**MORE THAN JUST HOMEBREW!**

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