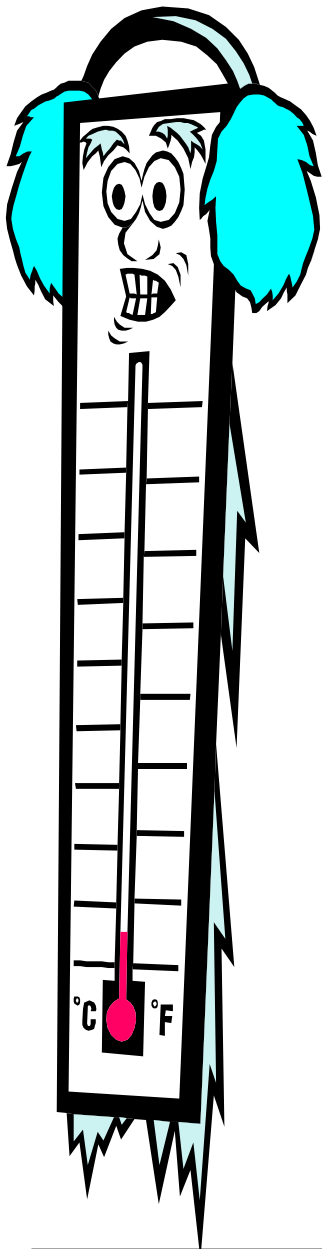




# COUNTRY BREWER

## MORE THAN JUST HOMEBREW

# WINTER BREWING



I shudder every time I hear someone say, “I only brew in summer”. It is believed that beer has to brew in warm temperatures, when in fact nothing could be further from the truth.

Maintaining a constant temperature is very important when brewing, but it’s a fallacy that all beer must brew warm. Lagers & Pilsener for example generally brew cold (8 – 15 degrees).

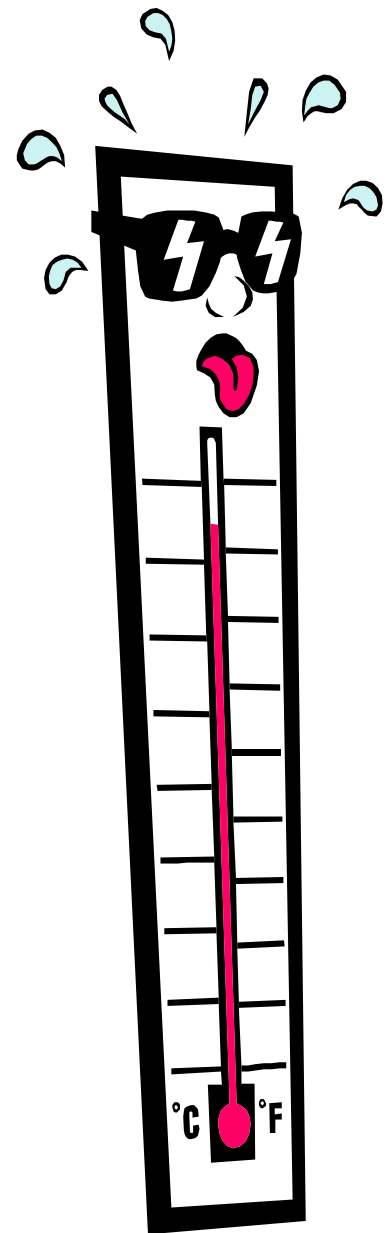
A lot of people that brew in winter go to great lengths to warm the brew when they could be using yeast that is more suited to the colder conditions (lager yeast).

It is in fact more difficult to produce consistent results in summer, as in many cases the brew gets too hot resulting in clarity, taste & head retention problems.

A beer brewed at cold temperatures tends to have a crisp dry flavour, great head retention, & clear more consistently without any change in method. There is no special requirement apart from NOT heating.

There are a number of lager style yeasts available in both dry & liquid form. There are a few beer packs that do supply lager yeast with the can – ask for advice.

Lager yeast can be used on any style beer pack, & there are a number of choices available. Keep in mind that a lot of liquid yeasts are suited to the colder months



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