

**Crafting Award Winning
Extract and Partial
Grain Beer**

Mark Tanner

Agenda

- **Introduction**
- **Beer Properties**
- **All-Grain Vs Extract**
- **Advantages of Extract-Based Brewing**
- **Disadvantages of Extract-Based Brewing**
- **The Right Styles**
- **Recipe Formulation**
- **Tips and Tricks**

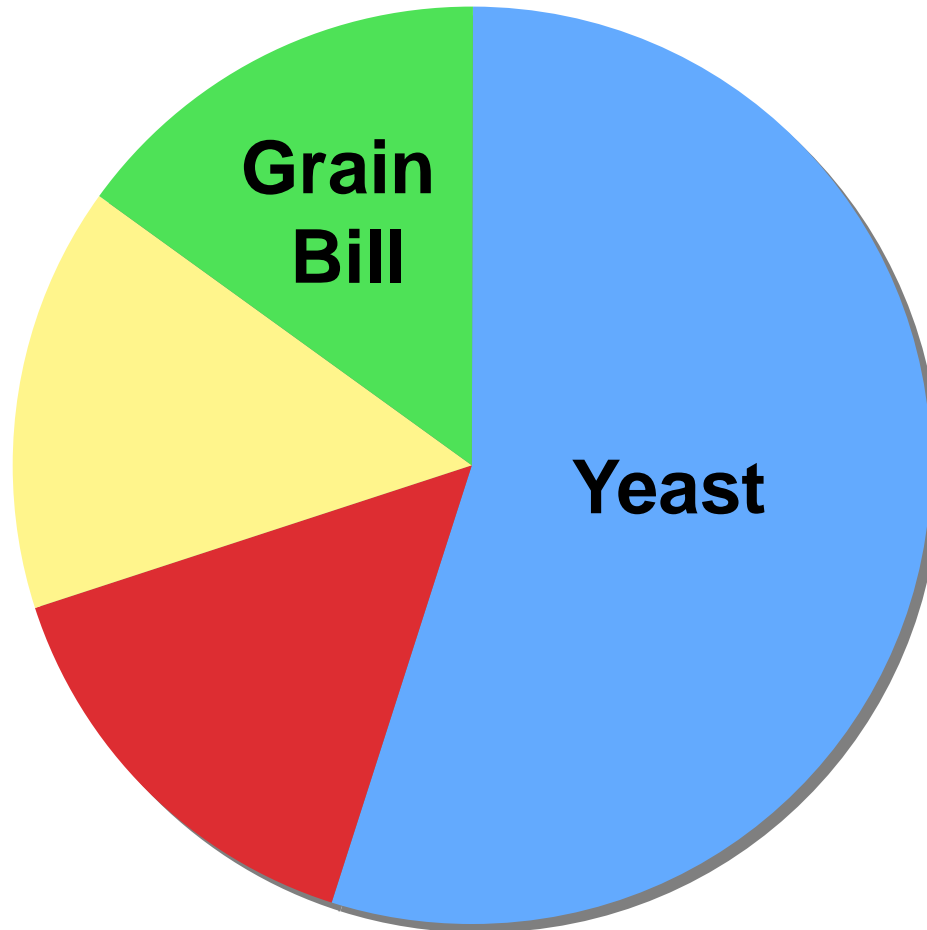
Introduction

- **Brewing Since 1995**
- **Focused on German Styles for 10+ years**
- **Brew about 50 batches per year**

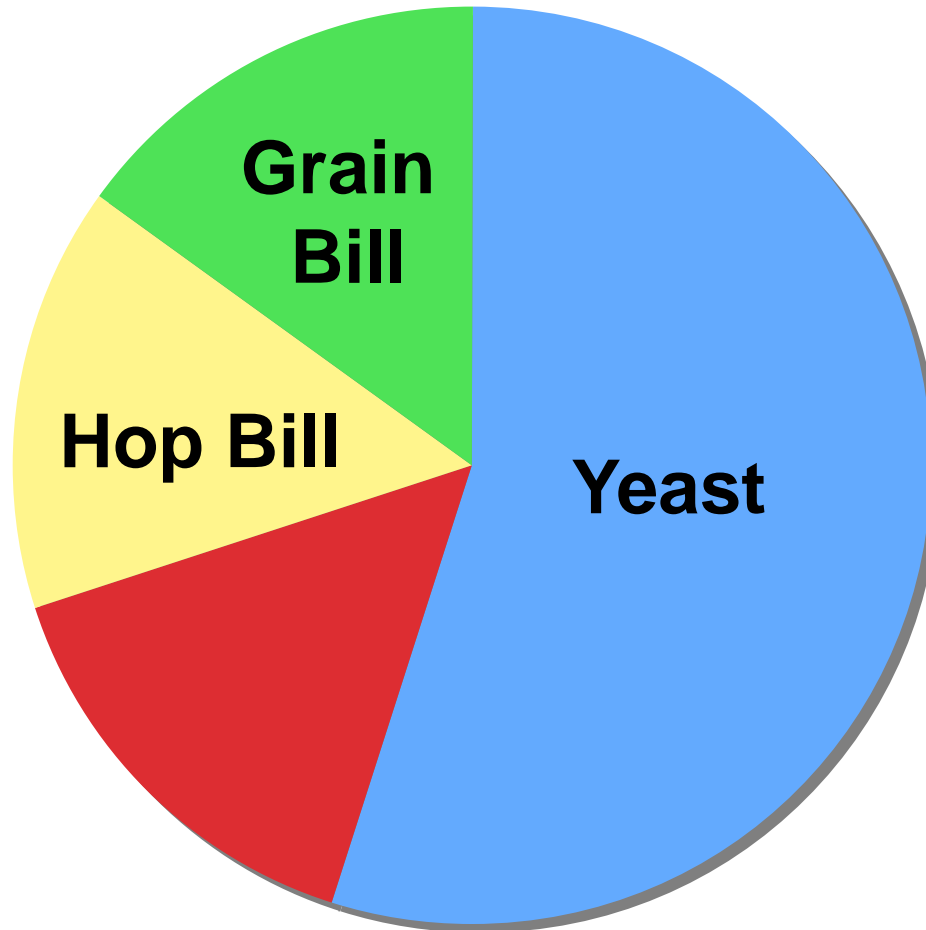
Beer Properties



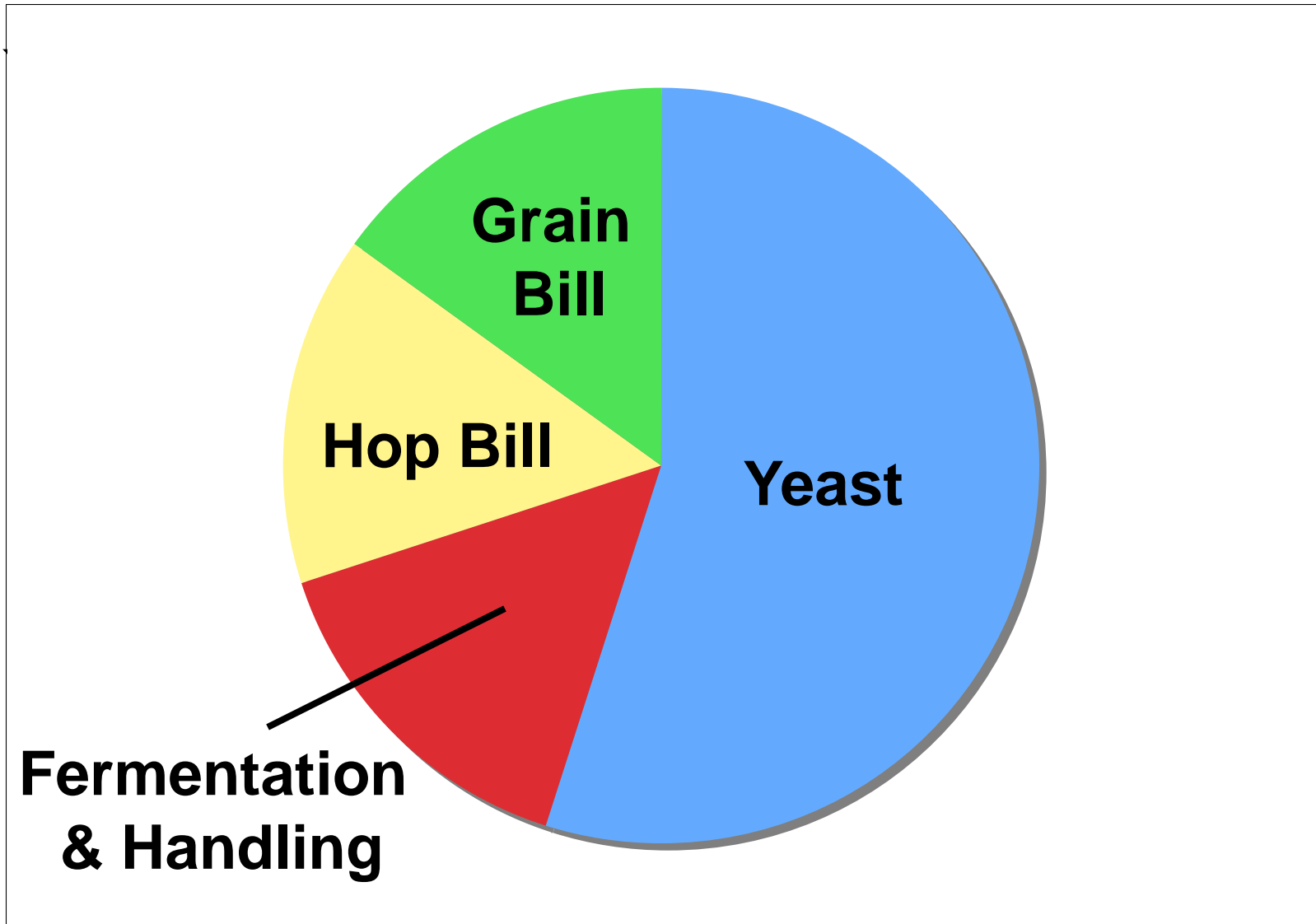
Beer Properties



Beer Properties



Beer Properties



Recipe Composition

- **50-60% = Yeast**
- **10-15% = Grain Bill**
- **10-15% = Hop Bill**
- **10-15% = Fermentation and Handling
(Temp, fermentation times, racking,
etc...)**

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Advantages of Extract Brewing

- **Extraction Efficiency**
- **Time**
- **Less Equipment and Space**

Equipment

- **Brew Kettle**
- **Carboy and Plastic Bucket**
- **Large Coarse Grain Bag**
- **Nylon Hop Bag**



Disadvantages of Extract Brewing

- **Ingredients are More Expensive**
- **Grain Bill**
- **Under-Modified Malt Rests**
- **Color**

The Right Styles

- **Yeast-Centric Styles**
 - German Wheat Bier
 - Belgian Styles
 - German Lagers - Clean!!!
 - Porters and Stouts
- **Hop Centric Styles**
 - American Pale Ale
 - IPA
 - California Common
 - American Barleywine

Recipe Formulation

- **Find a great recipe**
- **Analyze the specialty malt bill**
- **Up the specialty malt to tweak your supporting malt flavors**
- **Use the correct base-extract (Ex Light, Light, Amber, Dark or Wheat)**
- **Brew as specified**
 - **You can even execute the rests at the correct temps**
 - **Use a thermometer**

Tips and Tricks

- **Dough-in with cold water**
- **Take grains through entire temp range - finish around 170 degrees - Imparts all rests**
- **Cool Rapidly**
- **Watch Your Fermentation Temp**
- **For Extra Clear Beer (Even Ales) - Lager for a week!**
- **To Dial in a Style, Experiment with Multiple Yeast Strains, trying to keep everything else constant - Yeast is 60% of the battle**

Tips and Tricks

- **Brew with Purpose**
- **Use the right ingredients for international styles**
- **Do some research**
 - Understand your ingredients
 - Read the fine print of your extract
- **If you plan to enter a beer in competition - *Bottle Condition It.***
- **Document Everything!**

Extract Vs All-Grain Challenge

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