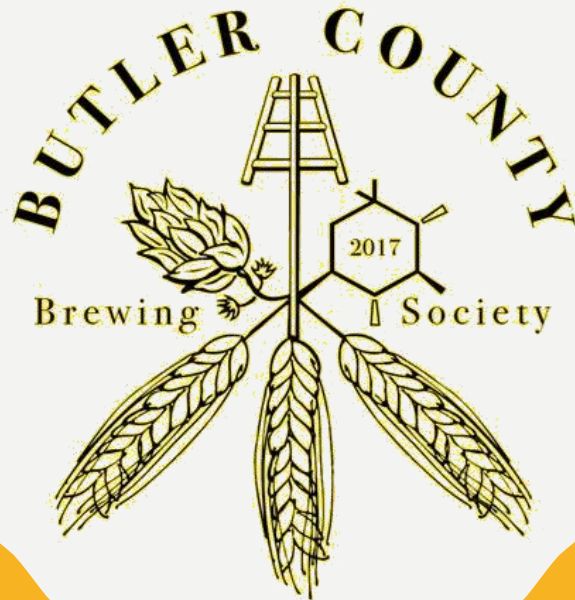


EQUIPMENT TIPS



**BCBS KART PRESENTATION
MAY 2026 – G. INGRAM**

PURPOSE

WHAT ARE WE TALKING ABOUT TODAY?

- Equipment tips from 20+ years of brewing that apply to any brewing method (extract, partial mash, and all grain)
 - Motivation... I always liked to brew with others to learn what are they doing to make brewing easier (and of course make better beer!)
 - Organized by brewing steps
 - Obvious to some, not to others...
-
- Ask from you... what do these bring to mind for you?
 - Let's share what works

BASIC BREWING STEPS

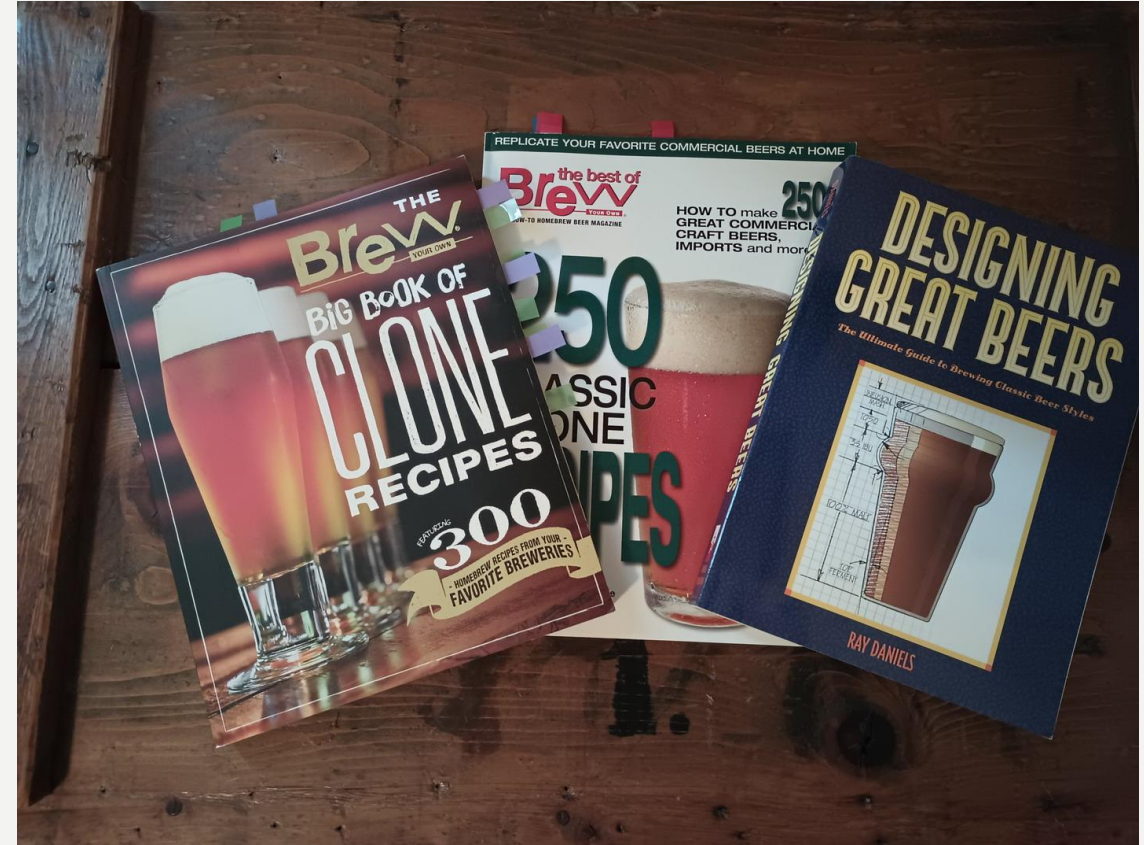
- (A) Prepare to brew
- (B) Wort production
- (C) Boiling the wort
- (D) Cooling the wort
- (E) Fermentation
- (F) Packaging



Same Process for Any Level Brewer – Tips for Each

(A) PREPARE TO BREW

- Recipe development
 - Kits
 - Clone recipes
 - Books
 - Brewing software



Some Great Resources Out There

[B] WORT PRODUCTION

- (B-F) Star San & Professional Spray Bottle
 - Drop the Iodophor
 - Don't fear the foam!
 - Easier to Spray and Cover
 - Professional spray bottle! Cheap spray bottles, ugh!
- (B-D) Temperature measurement
 - Instant reading thermometer... better yet get a Thermapen



[C] BOILING THE WORT

- What can I say... your boiling
- To prevent a wort boil-over,
 - Add a few drops of Foam Control (Fermcap-S)
 - Spray the rising foam with cool water.
- Want your hops to have some space in the boil
 - Bag hops
 - Stainless hopper for hops
- From the group, what else?



[D] COOLING THE WORT (1 OF 2)

- Heat exchangers, build your own
 - Simple wrapped copper (easier than stainless)
 - Straight tube copper design, can clean every surface wort touches
 - Counter flow... nice!

**Don't be Afraid to Make
Something**



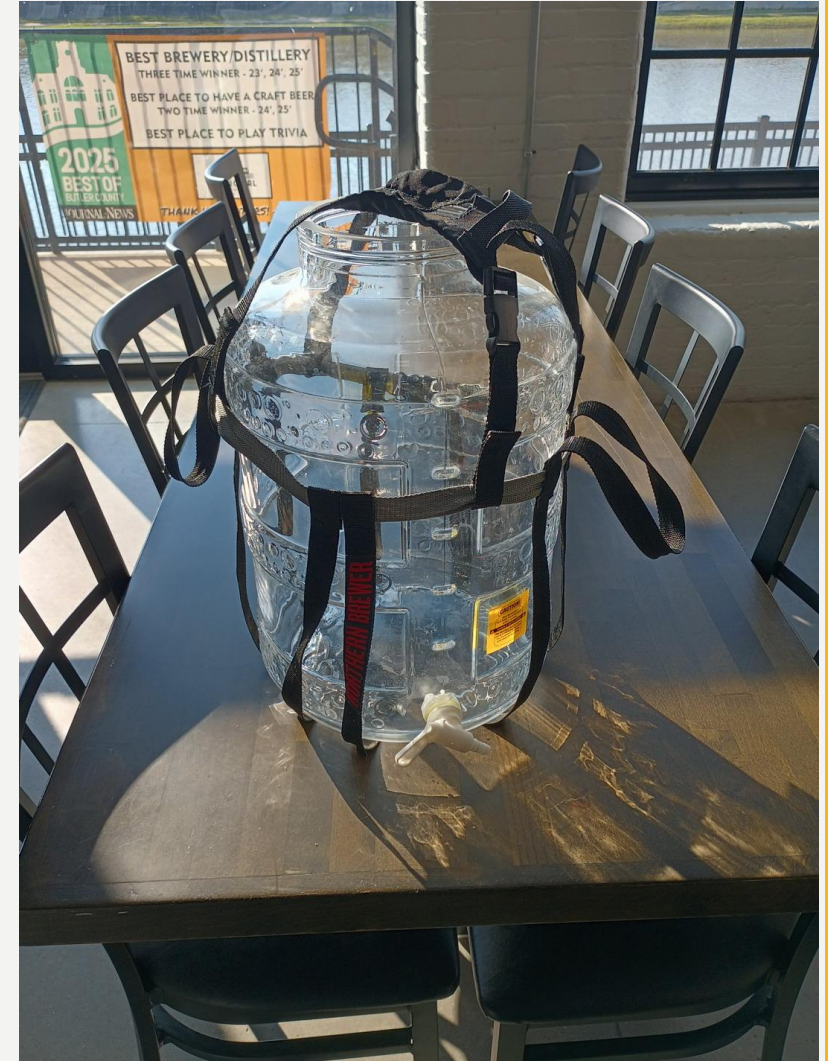
[D] COOLING THE WORT (2 OF 2)

- Stainless steel paint mixer paddle
 - Food grade stainless steel
 - Creates a deep funnel, great whirlpool with a cordless drill
 - Easy to make a hop/debris cone in the center or any kettle to aid in pulling clear wort off



(E) FERMENTATION (1 OF 3)

- Carrying strap for glass carboy
 - Watch the strap placement
 - Easier/Safer to carry down stairs or distances
 - Wet glass is slick!
 - Full carboys are heavy!
- (E-F) Old towels on the floor for easy clean up
 - Nothing easier than kicking around a towel with your foot to keep the floor clean as you work



(E) FERMENTATION (1 OF 3)

- Wide mouth bubbler, cleaning!
 - Easier to clean than standard carboys using a brush
- (E-F) Soaking the carboys overnight with oxyclean (or PBW, both are alkaline cleaners)
 - If you don't have a wide mouth, this makes cleaning a lot easier
- Oxygenating, O2 bottle & stainless steel stone rather than rocking the carboy or using an aquarium pump



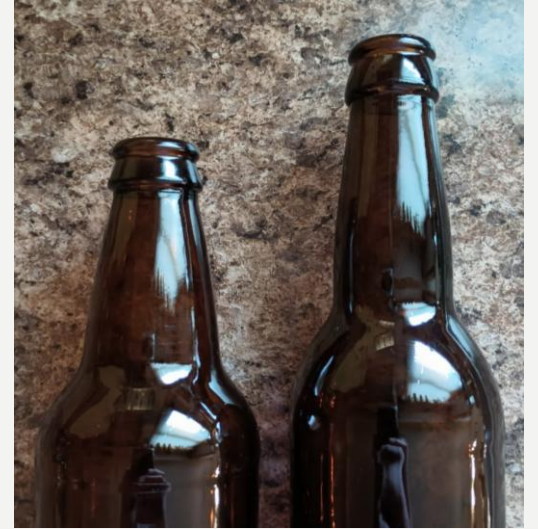
(E) FERMENTATION (1 OF 3)

- SG Measurement
 - Refractometer (don't need SG scale, can convert from Brix)
 - Hydrometer (can upgrade to 'laboratory grade' if you want something more accurate)
 - How do you read?
 - Wet, spin, and read at the bottom of the meniscus (the curve of the liquid)
 - Tilt temperature + gravity – Bluetooth!



[F] PACKAGING

- Preparing new bottles
 - Two things to look for ... (1) easy to cap and (2) easy to remove the label
 - To remove the label, soak in hot water for 30 min, peel, and use a scotch bright pad to clean off the glue
 - Personally I like Siera Nevada (works with my capper and easy peel labels after soaking)
 - Warsteiner bottles lip is short and hard to cap with my capper
 - Avoid the labels that water doesn't soak into... they're likely hard to remove
- Sanitizing bottles
 - Night before bottling... wash in dishwasher on sanitize, then fill the oven and start heating to 350F, hold for 30 min and shut off oven, and don't open the oven till your ready to bottle



COUPLE EXTRAS

- Food grade buckets
 - Buckets are really useful when brewing, especially for all grain
 - Firehouse Subs Pickle Buckets for \$3 donation to charity
 - Ugh, but pickley!
 - 0.5 gallon bleach, fill with water, and wait... several months... then no pickle smell
- Check valves for regulators, May/June 2026 Issue of Zymurgy
 - Ever back flow your regulator?
 - Wish I would have known about these...



Beer Gas Shut Off with Check Valve

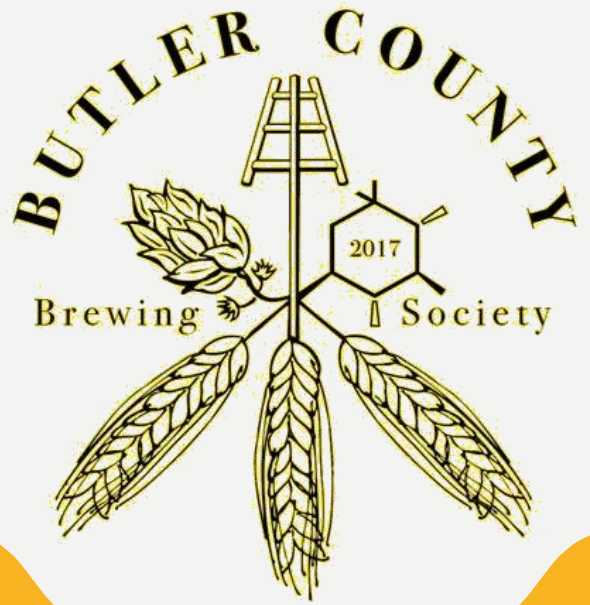
1600CAB

One-Way Regulator Beer Gas Shut-Off



WHAT ARE YOUR TIPS?

- Your turn, what do these bring to mind for you?



QUESTIONS?