Brewing Supplies Online

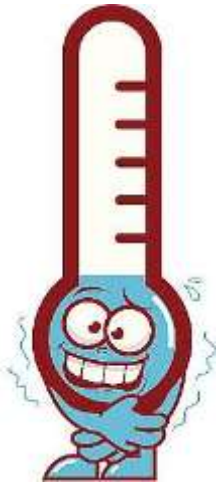
Brewing In Winter

Some kit brewers believe winter time is the time to stop brewing. These brewers are often not aware the yeast which comes with a kit is most times an ale yeast, even if the kit is called a lager. An ale yeast can distort the taste of the beer from what was intended by the master brewer, but it makes fermenting possible for most of the year without needing specialty equipment. A true lager yeast works fine in winter, as it ferments much cooler, often between 12^{O}C to 18^{O}C. If you like the taste of a true lager, then winter brewing using a specialty lager yeast gives you the opportunity to brew your own “true” lager.

The following recipes are simple Lagers you might like to try. They are often fermented between 12-15°C. If you want a true European pale you could use Inverted sugar instead of the pale liquid malt or dry malts.

PALE MUNICH LAGER
1 Morgan’s Blue Mountains Lager
1.5 kg Morgans Extra Pale Malt
Dry hop 30g German Hersbrucker Hops
1 Sachet Maurivin 497 Lager Yeast

CZECH PILSNER
1 Mangrove Jack's Czech Pilsener
1.5 kg Morgans Extra Pale Malt
Dry hop 30g of Saaz Hops
1 Sachet of Maurivin 497 Lager Yeast



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The alternative to changing yeast type is to actually warm your ale yeast brew while it ferments. This can be achieved by using a heating pad or a heating belt with some form of insulation wrapped around the carboy. Heater pads require the brewer to place the carboy on the pad and the heat conducts through the base of the carboy. As warm fluid rises it causes the whole wort to become warmer. Heater belts simply wrap around the carboy body. Both units are low wattage and work well if the fermenter system is kept indoors.

Another option is to use a temperature controlled environment such as in a brewing fridge or brewing cupboard. In either case, a heating source is usually coupled with a heat control system such as a digital power controller. Just wrap the belt around the carboy and place in heating space, or place the carboy on the pad inside the heating space. Attach the sensor to the wall of the carboy with tape and close the door, insert the plug into the heating socket in the back of the controller, power up, set your temperature, and come back in a few days to check how it is progressing. This temperature control system gives the brewer precise control of the heat generated and the finished beer taste. Such a system allows the brewer to brew all year round if a working fridge is used.