

## **The Big Extract Fallacy: Extract Beers are Inferior to All Grain Beers.**

### **The Reasons You Hear Extract Beer is Inferior:**

- Extract tastes like extract, aka Bad.
- You can't do light beers.
- You have no control over the beer.

**Argument: Extract beers taste like extract beers, aka Bad.**

**My Counter Argument: The vast majority of new brewers are extract brewers. They are making new brewer mistakes.**

### **Common new brewer mistakes, and how to correct them:**

- Poor sanitization
- Using poor ingredients
- Under pitching yeast
- Wrong fermentation temps
- Fermentation incomplete
- Having poor techniques

### **Sanitizing:**

- Dump the bleach.
- Clean everything. Use Sodium Percarbonate to clean everything well
- Get a good sanitizer. Star San is wonderful, Iodophor works as well. Sanitize everything

### **Ingredients:**

- Always use fresh ingredients
- Extract quality is very good these days
- Avoid hopped extracts
- Avoid canned extracts

- Turn off the heat when adding extract
- Make sure extract is dissolved before restarting the boil

### Yeast:

- Use a starter. QED
- Aerate the wort when pitching, and avoid aerating after that point

### Watch your fermentation temp:

- Use a swamp cooler or cold chamber
- Chill your wort quickly. Use a wort chiller if you have access to one

### Let your fermentation finish:

- Make sure you allow time for the yeast to clean up
- Wait two days after your airlock stops bubbling
- Check your final gravity

### Poor Techniques:

- Never fully cover your boiling wort
- If working from a recipe, read it twice before you start brewing
- Make sure you have everything before you start
- Steep Specialty grains for at least 30 minutes
  - If steeping for shorter, only use roasted grains

### **Lightening Beer Color**

- Add extract at flameout.
- Only add extract to bring gravity to 1.010 before the boil.

### **Gaining More Control**

- Use an appropriate extract for style.
- Use Adjuncts to adjust body and sweetness
  - Adding Rice extract or Honey will lighten the body and color of the beer
  - Adding Maltodextrine will add body to the beer
  - Adding corn sugar will increase the ABV with little other impact if under 20%