

Cleaning and Sanitizing for Homebrewers

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Silicon Valley Sudzers

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Sanitizing Procedures for Homebrewing

For primary.....

1. Clean and sanitize boiler hose, plug, primary fermentation carboy, blow off hose, and aereator.
2. Clean and sanitize lid and aluminum foil for covering brew kettle during cool-down.
3. Make sure flavoring and aroma hop bags and tie strings are boiled in water for at least 10 minutes.
4. Clean, then add wort chiller to boiling wort 15 minutes before end of boil.
5. Cover cooling wort with lid and sanitized aluminum foil as soon as wort cooling process begins.
5. When adding bottled yeast carefully open bottle to allow gas to escape and pour into primary carboy. Do not let the yeast touch anything but the inside of the carboy.

For secondary....

1. Clean and sanitize all parts of siphoning tools and hoses.
2. Clean and sanitize secondary carboy, plug, and all parts for air lock.

For kegging and bottling....

Clean and sanitize anything that comes in contact with the beer, *even at this late stage!*

For Cleaning

Use a dedicated brewing sponge. Make sure it is clean, has no smell, and has been placed in the microwave for about 1-2 minutes to disinfect.

Use a dishwashing soap with minimal fragrance.

A brush must come in contact with every surface area that comes into contact with the beer.

For Sanitizing *

Ammonia: 1 cup per 5 gallons if you can stand the smell. Wearing gloves and goggles is recommended and rinse all equipment thoroughly with hot water.

Chlorine: Cheap and cost-effective. 2 ounces to 5 gallons. Use unscented and rinse all equipment thoroughly with hot water.

Iodine: Used in commercial brewing. One ounce per 5 gallons and is known as a no-rinse sanitizer. Highly recommended.

Lye: A caustic known as a cleaner, not as a sanitizer, but will kill almost any bacterial and organic build-up.

Sodium Metabisulphite: Expensive. No need to rinse. 4 ounces to 1 gallon.

TSP: Not a sanitizer. Wear gloves and rinse thoroughly.

Percarbonates: A cleaner that is used with a sanitizer.

Source: Homebrewing for Dummies by Marty Nachel



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Off Flavors Due to Contamination:

Diacetyl

Sour/Tart

Chlorine

Band Aids

Smoky

Cardboard

Anything You Don't Like