

NON-ALCOHOLIC BEER

1. Brew your beer normally.
2. Ferment your beer normally.

The magic happens before bottling or kegging your beer!

3. Transfer your beer into a sanitized kettle.
4. Heat your beer to 175-180°F and hold that temperature for 30 minutes.

While the beer is heating, you'll be able to smell the alcohol being driven from the beer. Alcohol evaporates at a lower temperature than water. By heating the beer, the alcohol content will evaporate and leave the water behind.

5. Carbonation time!

BOTTLING:

Since you heated your beer, any yeast viability for bottle conditioning is non-existent. So, if you're bottling, you'll need to cool your beer down as you would after the boil, re-pitch some yeast, and add priming sugar. Go ahead and add your priming sugar to the beer before you heat it. The sugar will not be affected by the heat and will be sanitized and ready for your yeast to consume.

KEGGING:

Keg and force carbonate as you normally would.

Some brewing notes for your reading pleasure...

HEATING: You can heat your beer however you normally would during the brewing process – burner, electric all-in-one or even a sou vide (ooh la la). If using a burner, remember that the beer will continue to heat after you turn off the heat so shoot low and add heat as needed to reach the 175-180°F range.

You can also use the oven. We recommend using a brewing thermometer to verify the actual temperature of the beer as oven temps can vary quite a bit.

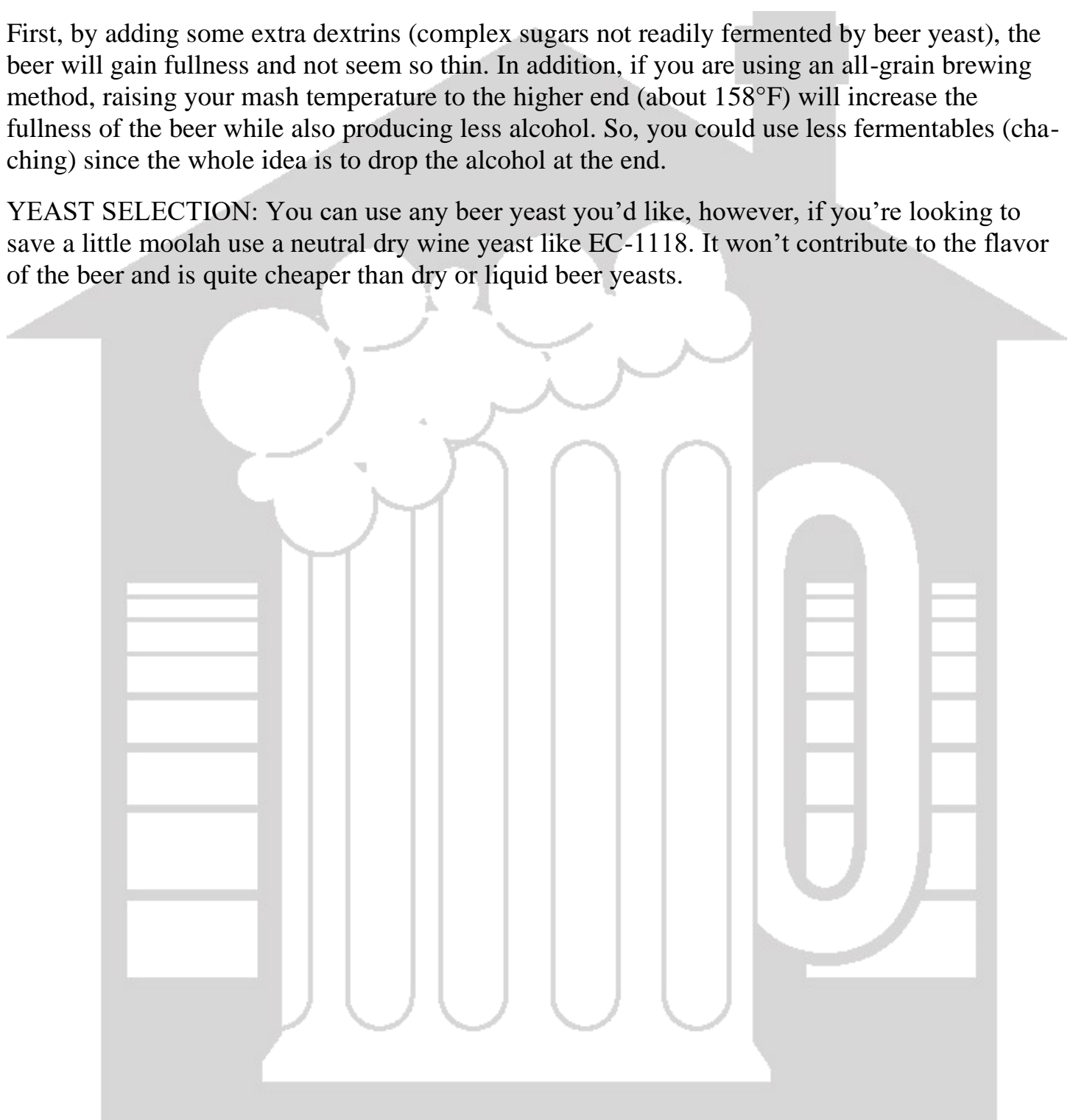
VOLUME LOSS: During the heating process, the evaporation of the alcohol will cause some volume loss – about 4-6 oz. per gallon. Sanitized water (water boiled for 5 min) can be added after to make up for the loss, OR water can be added before the beer is heated.

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RECIPES: While you can use any of your favorite recipes, there are a couple of recipe/process modifications that can improve the overall flavor and fullness of the final product.

First, by adding some extra dextrins (complex sugars not readily fermented by beer yeast), the beer will gain fullness and not seem so thin. In addition, if you are using an all-grain brewing method, raising your mash temperature to the higher end (about 158°F) will increase the fullness of the beer while also producing less alcohol. So, you could use less fermentables (chaching) since the whole idea is to drop the alcohol at the end.

YEAST SELECTION: You can use any beer yeast you'd like, however, if you're looking to save a little moolah use a neutral dry wine yeast like EC-1118. It won't contribute to the flavor of the beer and is quite cheaper than dry or liquid beer yeasts.



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