The Fastest Way to Start Homebrewing

- Start with a beer style you like (skip ‘ Draught’ and ‘ Lager’ for now)
- Get Charlie Papazian’s Book: The Complete Joy of Homebrewing
- A decent starting recipe from the book, then plug into the brewing calculator.
  - Plug in your ingredients & amounts to make sure it isn’t too wacky
- Select a type of yeast (don’t get generic ‘beer’ yeast. It’s garbage.)
- Boil and ferment
- Then drink!
- Modify the recipe to suit...and repeat!
- Or just start with a BrewSmith kit, ‘cause we’ve done all this hassle already

Brewing Resources - Get Amongst It!
(In recommended order)

Books:
- Home Brewing by Ted Bruning - via Dymock’s
- Microbrewed Adventures by Charlie Papazian - via fishpond.com.au
- Sacred and Herbal Healing Beers by Stephen Howard Buhner - via fishpond.com.au

Bars and Bottleshops:
- Slow Beer - Richmond
- The Local Tap House - St. Kilda
- McCoppin’s – Richmond and Fitzroy
- Penny Blue - CBD

Shops:
- LiquorCraft/BrewCraft - Richmond/Oakleigh (bottles)
- Grain and Grape - Yarraville
- BrewSmith: Online or Local Markets - The only easy to use, high-quality home brewing kit. Makes a great gift! BrewSmith.com.au

Websites:
- Brewer’s Friend (.com) - recipe calculator

Find us on: 🍺 🐦 ☕️ “BrewSmithAU”
Email: hq@BrewSmith.com.au