



THE BEER BARONS OF MILWAUKEE

DEDICATED TO THE EDUCATION AND ENJOYMENT OF FERMENTED MALT BEVERAGES

BARE BONES BASIC BREWING

Part 2 - Racking



WHAT IS RACKING?

- Transfer Wort from one Carboy to another.
- Why? - Leave Trube behind.
 - Reduce chances of off flavors.
 - Improves clarity of beer.



EQUIPMENT NEEDED FROM THE KIT

- Carboy full of fermenting beer
- Empty Carboy
- Carboy Brush
- Bottling Bucket
- Racking Cane
- Transfer Tubing
- Carboy Cap
- Air Lock
- Bottle Washer
- Cheap Vodka



STEP 1 - SANITATION

- Most important part of the brewing process
- Always keep sanitation in mind!
- Fill empty 5 gallon carboy with sanitized solution.
- Fill bottling bucket with sanitized solution.
- Add to bucket - Racking Cane, Transfer Tubing, Carboy Cap, and Air Lock.



STEP 2 – ELEVATE WORT CARBOY

- Gently lift Wort filled Carboy on to a counter top.
- Lift Blow Off Bucket with it.
- Try to avoid disturbing Trube at bottom of Carboy.
- Walk away for 30 to 60 minutes.
- Let Wort Carboy settle, equipment sanitize



STEP 3 – TRANSFER WORT

- Drain sanitized solution from Carboy.
- Remove Blow Off Tube from Wort Carboy.
- Put Racking Cane into Wort Carboy.
- Fill Transfer Tubing with room temp water.
- Attach one end of Transfer Tubing to Cane
- Drop other end of Tubing into Carboy.
- Drop Tubing to bottom of empty Carboy.
- Gravity will start siphon and begin transfer.



STEP 4 – FINISH

TRANSFER AND APPLY AIR LOCK

- When gurgling starts at bottom of Racking Cane, lift it up Cane and stop siphon.
- Remove tubing from Carboy and apply Air Lock.
- Don't forget to add cheap vodka to Air Lock.
- Put Wort filled Carboy in 62° F to 74° F location.



WHAT HAPPENS NEXT?

- ❦ Clean Trube out of Carboy.
- ❦ Scrub out bottom & neck of Carboy with Brush
- ❦ Easier now when wet rather than later and dry.
- ❦ Rinse with bottle washer.
- ❦ Wait approximately 2 to 3 weeks.
- ❦ When Air Lock activity gets down to less than one bubble per minute, ready to bottle.



QUESTIONS / NEXT



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