Temple Emunah Brotherhood Brewing Plan

1) 2 or 3 members select beer styles and recipes (different each year). We usually pick from recipes in Brew your Own Magazine or from a book like Brewing Classic Styles (<https://www.amazon.com/gp/product/B002C1AJX8/ref=dbs_a_def_rwt_bibl_vppi_i1>). We choose extract recipes, as that required only a 3 hour brew day.

2) Prior to brew day, ingredients are purchased at a local homebrew shop. We brew only with kosher extract and steeping grains, hops, and spices so as to ensure kashrut.

3) All brotherhood members are invited to brew with us, or at least attend the day, have lunch and sample beer.

4) On brew day, we spend 3 hours brewing (usually the program starts with a board meeting, then softball meeting, and lunch). As many members as want to participate are invited to do so, and to learn about the brewing process.

We brew in the Temple kitchen, though we had to adapt in 2020 for COVID. We have equipment for brewing that is stored at the Temple during the year. and When the brewing is complete we clean up and call it a day. Fermentation needs to be at 68 degrees or so, we have struggled to find a place at the Temple where the temperature will be maintained, so in the last couple of years have taken the beer to a member’s home to ferment.

5) After the beer is fermented, several members help with bottling, though the majority of beer is kegged to be served on draft at the Man of the Year dinner.

6) The bottled beer is labeled for the honoree. We also make interesting labels for the bottles that go the Man of the Year.

7) At the man of the year dinner, we serve the beer on draft to the members and guests present. L'Chaim!