



with many varieties to choose from, we chose the Chestnut Brown Ale. The one-gallon kit is a great start, and is also well suited for a boat with limited storage space and confined cooking areas. The kit has most of the supplies, but you will also need bottles, caps, a bottle capper, a fine mesh strainer and two pots. For the bottles, we went with recycled ones that my husband Ryan used as an excuse to drink more beer. “It’s for our brew!” he said.

With lots of empty bottles to spare, we bought the rest of our supplies from a local brew shop. The brew shop Daddy Brews, located in Miami, is a down to earth family owned gem. You can custom

make your grains, and the owner has the mix down to a science. They also offer lessons, the people are friendly, and you can sit and chat over free brewed beer.

So once you have your kit and supplies ready, now comes the fun part—brewing.

### Step 1: THE MASH

With one quart of water per pound of grains (in this case 4 quarts), bring a pot of water to 160 degrees Fahrenheit (71 Celsius).

Mash in: As you slowly pour your grains into the water, the temperature will fall to around 153 degrees Fahrenheit (68 Celsius). This process takes about one hour and we had to be sure to keep the mash temperature between 144 and 152 Fahrenheit (63-68 Celsius), which had us stirring and patiently taking care of it like a baby. It should start to look like oatmeal, and yes we did try it, as it was so tempting. Not bad, but it sure didn’t taste like oatmeal.

## Boat Brew

### How to successfully brew beer on your own boat by Olivia Frank

It all started with friends we met in Grenada on what was to be a quick dinghy trip. With my dog Beau in tow, I went to pick up some vegetables at De Big Fish in Prickly Bay by Spice Island Marine. The quick trip turned out to be a night I will never forget.

Sitting at the bar waiting for a local vendor to deliver my order of vegetables, an interesting couple sat next to me and warm smiles generated a positive vibe that instantly turned into a very intriguing conversation. David and Chrissy had just finished their round the world circumnavigation and we ended up chatting, but mostly laughing, over a few rum punches. Time seemed to go by in a flash and after picking up my captain at the boat, we headed over to David and Chrissy’s boat for a spur-of-the-moment gathering. That night under a half moon, we had the opportunity to try their homebrewed “The Shady Brew,” which was out of this world

good. Envyng their ability to make brew on their boat sparked our passion to make beer aboard as well.

Brewing beer was something we had always wanted to do and while sailing back to the U.S. from Grenada, we counted numerous times how sweet it would have been to have a nice cold fresh brew in our hands while anchored in a remote location. Now back in the states and docked with access to supplies, it was time to test and experiment. So here you go, this is how we brew beer on our Beneteau Oceanis 40CC SeaUs.

### THE BOAT BREW

There are two different ways to brew beer: An easy way—malt—and a more technical and precise way—grains. Another way to look at it is that malt is like a “concentrate” and grains are extracting all the good stuff, which is fresh. We went the fresh-technical route.

We bought a brew making kit by the Brooklyn Brew Shop and

Mash out: Raise the temperature to 170 Fahrenheit (77 Celsius) and keep stirring. Once you reach this temperature, proceed immediately to Step 2.

### Step 2: THE SPARGE

Over a sanitized pot with a fine mesh strainer, pour the liquid and grain mix through a strainer and into the pot slowly. Thoroughly run the liquid over the grains that are collecting in the strainer. In a separate pot, have one gallon of water heated to 170 degrees Fahrenheit (77 Celsius) ready to pour over the grains—now you are “sparging.” Pour all the liquid over the grain until the water is gone. The liquid you have collected is now called “wort.” You can recycle the wort through the grains one more time if you really want to get all the good sugars out.

### Step 3: THE BOIL

Bring the wort to a very low boil and start a timer for one hour. Add bittering hops in the beginning (hops can be added in different stages of the boil

depending on the type of bitterness and flavor you want to achieve and dependent on the type of beer). Add aroma hops towards the end, we added some roasted New Mexican Pinion Nuts at this point. Keep at a gentle boil with a lower heat. During the boil and/or just before the end of the boil is where you can add your own unique flavors such as nuts, honey, fruits, etc.

### Steps 4 & 5: THE COOL DOWN

4: Put the boil pot into a bucket or galley sink full of ice or ice packs in water and let the wort temperature come down to under 70 degrees Fahrenheit (21 Celsius).

5: Then pour the wort into your fermenting container (glass carboy or small bucket with lid) through a



strainer to catch any remaining hops and other sediment; this also helps to aerate your wort. If it's less than one gallon, you can add water until it reaches the full amount.

### Step 6: PITCHING

Add yeast. And shake your booty...I mean fermenter. Screw on sanitized “cap stopper” and insert sanitized “blow off tube.” The end of tube should be in a bowl of sanitizer. Store in a dark place and secure accordingly if you will be sailing.

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**Step 7: TWO TO THREE DAYS LATER**

You should see good activity in your fermenter by a thick foamy head forming called Kraussen. If you're not seeing this, add more fresh yeast and shake it up to aerate some more. Replace "blow off tube" with "air lock." Wait two weeks. It's hard, but it can be done.

Now for the bottling and conditioning: Here you will need your racking cane, tubing, tubing clamp. And always remember to sanitize everything!

**Step 8: CREATE CARBONATION**

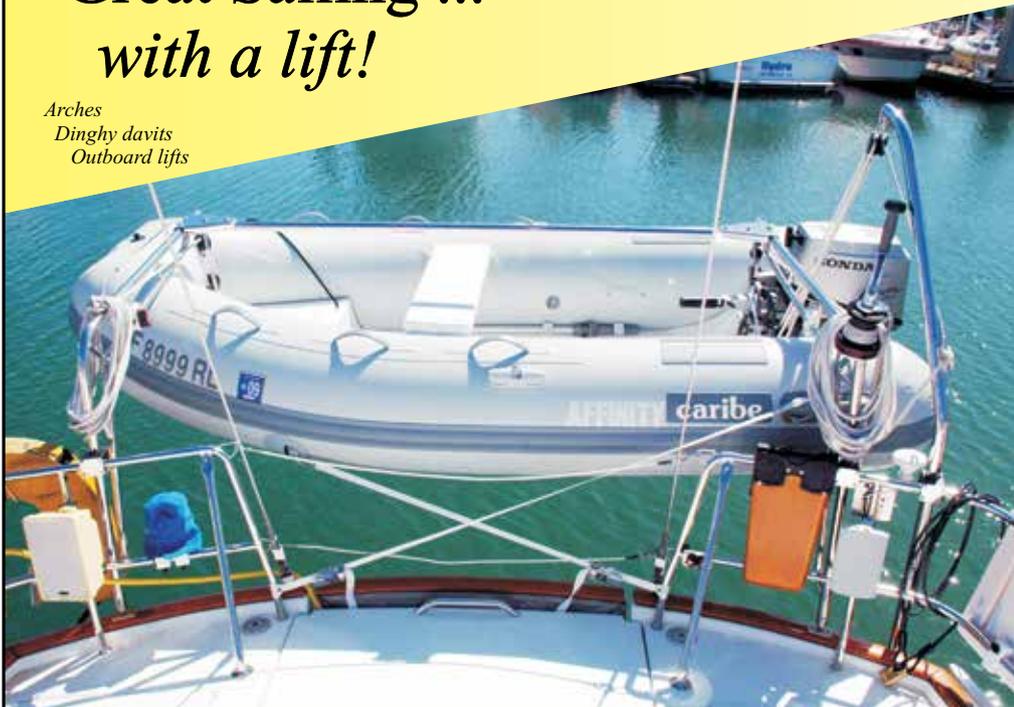
Heat a small amount of water with honey or sugar, the amounts will be dependent on the type of conditioning sugars used. We used a special "native forest honey" from a gourmet store by our marina. These sugars are what create the carbonation in your beer.

**Step 9 & 10: SIPHONING**

9: Use what is called a racking cane attached to a long tube (sanitize first) to siphon your beer from the fermenter into a sanitized pot. This pot will be used to mix in your conditioning sugars in the next step. Now put your racking cane in the fermenter (just above yeast sediment) and the other end of the tube into the pot and begin siphoning to catch all the good stuff. Make sure not to catch any of the yeast at the bottom of the jug. This is called the Trub, and is nothing but Trub-le. Fill the pot with beer and be happy.

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10: At this point you can have a little taste to get an idea of your end product. But be extremely careful not to introduce any bacteria to your beer as this can affect your bottle conditioning. Then mix in your conditioning sugar in the pot with your beer and get ready to siphon beer from the pot into sanitized bottles using your racking cane and tubing—a clamp at the end of the tube is extremely helpful for this process. Cap with capper. Make sure everything is sanitized including your hands. We got about nine bottles out of ours due to our temptation to taste. Now the hard part, waiting...



### WAIT TWO TO THREE WEEKS

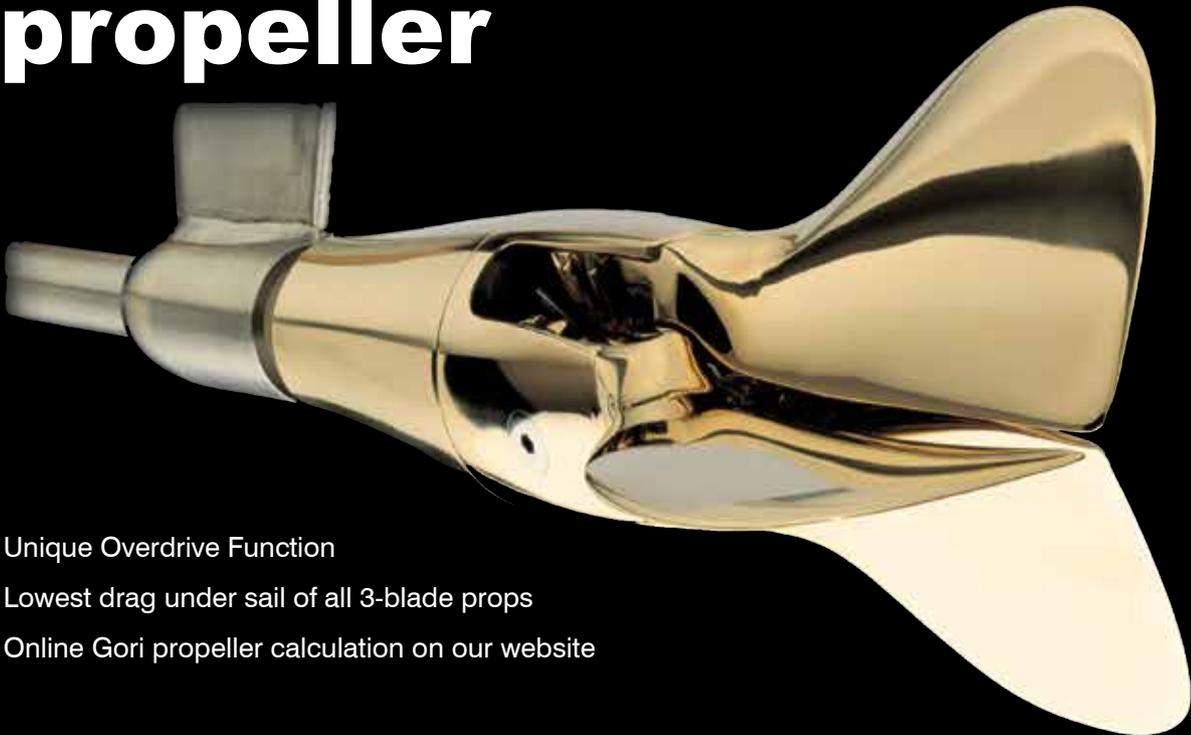
During this time you should keep yourself busy by sailing, as this is the best way to pass time. Now that you have reached your sailing destination, it is time to enjoy the satisfaction of drinking your awesome boat brew.

Kick up those feet, open that bottle of beer and enjoy the sunset.

If you would like to do the Malt, just start from Step 3 and buy the pre-made stuff. Simple. The Boat Brew, our first batch, was called “The New Mexican” due to the Pinon nuts from New Mexico and native honey we

used. Have fun making and naming your beer. And most of all, enjoy the rewards of drinking your boat brew. To some it might seem like a lot of work just to get some beer, but when you’re talking fresh brewed beer, remote destinations and being able to make it yourself, the rewards are endless. **BWS**

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