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Brewing Up Something New

Katelynn McCollough
Iowa State University

Ryan Hubbard
Iowa State University

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Brewing Up Something New

Last year, new things were brewing here at Iowa State. That is, until things slowly came to a halt. The making of homemade beer had been gaining popularity across campus for some time. Students that made their own alcoholic beverages enjoyed the hobby and felt it was time for a club dedicated to the craft at Iowa State. However, a few roadblocks prevented this from happening.

Although Iowa State lists over 100 clubs, a fermentation club isn’t one of them. Many students see the brewing process as an exciting challenge with enjoyable results. Making beer or wine is legal, and several other universities have clubs associated with the trade. The University of Missouri has a group called the Mizzou Fermentation Club that works alongside their Colleges of Agriculture and of Food and Natural Resources.

That’s not to say students haven’t attempted to establish an ISU Brewing Club. Matthew Nosco, junior, says he and his friends tried to start a club but ran into some hurdles. There was an intensive bureaucratic process that considered the club sensitive in nature. “These problems weren’t insurmountable by any means,” Nosco says, “But made [the club] a larger inconvenience and taxed our motivation to get it going.” The club was going to experiment with wine and cheese making alongside soda and beer brewing. Along with “a curiosity to get a better appreciation for the chosen drink of college students everywhere,” Nosco says. “I believe a better understanding decreases the chances of treating something such as alcohol irresponsibly.”

Student enthusiasts, like freshman Andrew Monson, are hoping someone will step forward and continue to work toward a new club here at Iowa State. “Creating your own beer gives you the freedom to make the beverage as weak or strong as you desire,” says Monson. He claims the results of his hard work, if done correctly, almost always seem to taste better than store-bought beer.

By: KATELYNN MCCOLLOUGH
Illustration RYAN HUBBARD

Brewing beer is a fairly simple, though it can take up to a month if done properly. People can purchase brewing starter kits containing all the ingredients needed to make a decent batch. Kits range in price from $30 to $100, making 48 12-ounce servings of beer. You begin by selecting the beer type and gathering the equipment needed. It’s important to sanitize equipment before you create the wort, or raw beer liquid. Next comes fermentation, which should take a 7 to 10 days. When that’s completed, it’s time to prime the beer, or add more sugar, before bottling. Lastly comes the storage process, known as bottle conditioning. During this time, carbonation takes place. This will take at least a week, but then it will be ready to serve.

BEER CRAZY!
A visual brewing tutorial (highly informational, we know).