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From water profiles to brewing salts, mastering this most basic ingredient in brewing can take your beer to the next level. Conventional wisdom says you should focus on water chemistry last in your brewing career, but we recommend starting much sooner because brewing water chemistry significantly impacts your beer's flavor and mouthfeel.

**The Beginner's Guide to Brewing Water Chemistry - Brew Cabin**

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**Learn Chemistry - A Guide to Basic Concepts**

Read more about preparing to brew. Step 2: Brew. 1. Steep Grains. Fill your 5-gallon brew kettle with 2.5 gallons of water. As you heat your water, steep your grains for 20 minutes, or until your water reaches 170 degrees. When you remove your grains, let the water drip out of the grain bag and into the kettle.

**How to Make Beer in 4 Basic Steps - Homebrewing 101 for ...**

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