



**Midwest Homebrewing & Winemaking Supplies**  
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## **Is Homebrew Expensive To Make? What Are the Costs Associated With Homebrewing?**



Homebrew is relatively inexpensive to make versus many beers that are available. If you are trying to make a cheap version of Budweiser, then this is not the hobby for you. All-Grain brewing ingredients are able to be bought on a large scale which makes all of their ingredients cheaper, so the beer costs less. However, if you want to compare the price of making your own versus a micro brewery, the homemade beer will be cheaper.

After the initial investment for the necessary equipment and bottles, brewing at home is relatively inexpensive. In fact, if you prefer imported or micro-brewed beer you'll be surprised to learn that you will save a lump of dough. An average 6-pack of micro-brew can cost up to \$10, even more; Whereas the average cost of a 5 gallon recipe kit at Midwest sells for about \$25-\$30. After capping 54

twelve-ounce bottles you are looking at a cost of about 55 cents a bottle, about 33% cheaper!

All-grain brewing is considerably cheaper than extract brewing due to the simple fact that grain is much cheaper than extract. All-grain brewing requires more of an initial investment in extra equipment but this is rapidly offset by the low production cost. All-grain brewed beer also takes a good deal more time to produce. The average infusion mashed batch takes roughly 4 hours to complete. The all-grain brewer has the added advantage of greater control over the subtle nuances of their beer. As an example of the difference in cost, consider that an average pale ale might cost \$25.00 for an extract kit where as the ingredients bought in bulk for an all-grain pale ale will cost roughly \$15.00, for 2 cases of beer! Either way it is inexpensive in comparison to shelling out full retail for quality imported or micro-brewed beer.

We like to encourage people not to get wrapped up in price when making their own beer. This is a hobby, and should be treated as such. There is always going to be the next toy, or the next thing to make your brewing experience better, and that does bring the per-bottle price higher. We want you to enjoy yourself, enjoy other beer makers, and enjoy the beer. You are able to make any type of beer that you want. This includes beers in flavors that have never been made before.

For most beer makers, this hobby becomes more than just a hobby, it becomes a passion. You start looking at commercial beers not for the alcohol in them, but for the flavor. Remember flavor in your beer? Many years ago our government decided it would be best that no one drink. Then they decided, "you know what? People like to drink, and they should have that ability." The only issue, in the beer world at least, is the only breweries that survived prohibition were making the same style of beer. Americans had lost part of their brewing heritage. We'd forgotten that a beer can have color and flavor. We'd forgotten what hops taste like. Thank goodness that someone came to their senses over time and started making beers with taste.

Although making beer at home has never gone away, the availability of ingredients were difficult to get. Only the big breweries were able to get the proper yeast, grains, hops, etc. Today we have everything available to us that the "Big Boys" do. So help us, help yourself, help your fellow neighbor to bring back flavor in beer. If we all pitch in together, we can overcome no taste. My fellow Americans, it is time to pick up your brew pots, and correct the injustices done to us for all these years. It is time to bring back flavor in your beer!