



Brewer's Friend

Brew Day Checklist for All Grain Recipes

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Complete Recipe Builder: www.brewersfriend.com/homebrew

Brewer: Bert Timmerman Brew Date: May 21, 2020
Recipe Name: Batch #1 - 01 Brouwpunt - Witbier Beer Type: 24A Witbier

Setup and Mash

- ☒ Double check all ingredients are on hand for recipe, including prepared yeast starter if applicable.
- ☒ Plan out mash schedule. <http://www.brewersfriend.com/mash/>
- ☒ Begin heating strike water in hot liquor tank (HLT) or secondary kettle.
- ☒ Add brewing salts as recipe calls for or to style. <http://www.brewersfriend.com/water-chemistry/>
- ☒ Weigh out and mill grains.
- ☒ Setup mash tun and kettle and ensure they are clean.
- ☒ Make sure valves are closed on mash tun and brew kettle.
- ☒ When strike water is ready, pre-heat tun, begin dough-in procedure and mash.
- ☒ Monitor mash temperature during mash and adjust as necessary.
- ☒ Start heating water for next infusion or sprage.
- ☒ Take yeast out of fridge if using liquid ale yeast.

Sparge and Boil

- ☒ Vorlauf (drain mash tun until runnings are clear and pour back into mash tun) then drain first runnings to kettle.
- ☒ Add sparge water to mash, wait 20 minutes, then drain to kettle.
- ☒ Take a gravity reading. Pre-boil gravity: 1.036
- ☒ Fire the kettle and bring to a boil. Pre-boil wort collected: ~6.4 L
- ☒ Stir well as hot break occurs to avoid boil over. Start timer when boil starts.

Kettle Additions - ingredients / hops as recipe calls for:

- ☒ Hops / Kettle Addition: 10 gram Saaz (30 min) @ time 30 min
- ☒ Hops / Kettle Addition: Orange peel (5 min) @ time 55 min
- ☒ Hops / Kettle Addition: _____ @ time _____
- ☒ Hops / Kettle Addition: _____ @ time _____
- ☒ Hops / Kettle Addition: _____ @ time _____
- ☒ With 10 minutes left, submerge wort chiller (if using immersion chiller).

Final Steps

- ☒ Sanitize lid of kettle.
- ☒ Flame out.
- ☒ Add any final hop additions or kettle ingredients.

Final Steps (continued)

- ☒ Set lid on kettle, activate wort chiller.
- ☒ Begin sanitizing primary fermenter, cork, air lock, aeration stone/hose, funnel, wine thief.
- ☒ When wort is cooled to ~70F / 21C, transfer wort into fermenter.
- ☒ Aerate wort with aeration stone (or aerate by ~~shaking, rocking,~~ stirring)
- ☒ Take hydrometer sample, record the value.
- ☒ Pitch yeast.
- ☒ Fit with airlock or blow off tube for high gravity or dark beers.
- ☒ Move fermenter to temperature stable area protected from light.
- ☒ Clean up equipment.

Original Gravity: 1.060

Wort Collected: ~4.5 L

Racking – optional or as called for (usually after about 7-10 days)

- ☒ Move fermenter up to a table, let sediment settle.
- ☒ Sanitize racking cane, hose, secondary fermenter.
- ☒ Set secondary fermenter on the floor below the primary.
- ☒ Carefully rack beer into fermenter, save a sample for tasting and hydrometer sample.
- ☒ Add finings, dry hops, etc.
- ☒ Fit with airlock.

Bottling – when fermentation is complete (2-3 weeks for Ale)

- ☒ Optional – 'cold crash' for a day or two by putting fermenter into a fridge set as low as 34F (1 C).
- ☒ Determine how many and what type of bottles to use. <http://www.brewersfriend.com/bottling-calculator>
- ☒ Make sure you have enough crowns (caps) on hand.
- ☒ Move fermenter up to a table, let sediment settle.
- ☒ Begin sanitizing bottles.
- ☒ Prepare priming sugar by dissolving in warm / boiled water and let cool.
- ☒ Sanitize racking cane, hose, bottling bucket and spoon.
- ☒ Carefully rack beer into bottling bucket, save a sample for tasting and hydrometer sample.
- ☒ Add priming sugar solution, mix without splashing.
- ☒ Siphon beer into bottles.
- ☒ Cap and mark bottles.

Final Gravity: 1.022

Kegging – optional approach instead of bottling (easier)

- ☒ Move fermenter up to a table, let sediment settle.
- ☒ Sanitize keg.
- ☒ Rack beer straight into keg, add priming sugar or force carbonate.

Drinking your beer!

- ☒ Wait about 2 weeks and try some, note carbonation levels, flavor profile.
- ☒ Ales are ready to go in about 4-6 weeks after bottling.