

# Boil

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Now we boil for 60 mins, adding hops as required (in hops bags). The heat exchanger **MUST** be immersed in the liquid for at least the last 15 minutes of the boil (to sterilize it). When the boil is finished we need to cool the wort as quickly as possible. Wrap thread tap onto the 2 connectors for the heat exchanger and then connect 2 garden hoses to run tap water through the coil to drop the temp. Because we should have the final volume of liquid in the urn already, we need to drop the temp right down to  $< 30$  before transferring to the fermenter.

