

Brewing Procedures

Contents

| | |
|----------------------------------|----------|
| 1. Brew Day | |
| 1.1. Equipment & Materials | 2 |
| 1.2. Brew | 2 |

BREW DAY

EQUIPMENT & MATERIALS

WEEK OF

Recipe **DECIDE**
 Grains & hops **ORDER**
 Propane **FILL**

DAY BEFORE

Lighter **CHARGE**
 Brew table **CLEAN**
 Brew kettle **CLEAN**
 MLT **CLEAN**
 HLT **CLEAN**
 Vorlauf pitcher **CLEAN**
 Hoses **COLLECT & CLEAN**
 Brew area **CLEAN**
 Ice **BUY**
 Distilled water **≥ 12 GAL.**

DAY OF

Recipe materials **PICK UP**
 Grains **WEIGH**

BREW

Yeast **REMOVE FROM FRIDGE**
 Windows **OPEN**
 Fans **PLACE & TURN ON**
 Brew kettle ... **FILL WITH 4–5 GAL. DIST. WATER**
 Propane **CONNECT TO BURNER**
 Burner **START**
 Water **HEAT TO REQ. STRIKE TEMP.**
 Grist **COMBINE IN GRAIN BUCKET**
 MLT & HLT **SETUP**

WAIT FOR STRIKE WATER TO HEAT

Strike water **ADD REQ. AMT. TO MLT**
 Burner **OFF**
 Grist ... **SLOWLY ADD TO MLT WHILE STIRRING**

AVOID CLUMPS

MLT **COVER**
 MLT temp. **NOTE**
 Timer **START**
 Brew kettle **FILL WITH 6.5 GAL. DIST. WATER**
 Burner **START**

WAIT FOR SPARGE WATER TO HEAT

Sparge water **TRANSFER TO HLT**
 HLT **MOVE ABOVE MLT**
 HLT temp. **NOTE**
 Sparge arm **CONNECT TO HLT**

WAIT FOR MASH TO COMPLETE

Drain hose **CONNECT TO MLT**
 Vorlauf **AS REQ.**