



BREW DAY CHECKLIST

BREWER _____ BEER _____

2 DAYS BEFORE BREW DAY



- MAKE YEAST STARTER

1 DAY BEFORE BREW DAY



- CLEAN AND PREPARE EQUIPMENT AND BREW SPACE
- CHECK PROPANE LEVELS
- VERIFY RECIPE AND CHECK INGREDIENTS.

BREW DAY



- MEASURE AND HEAT STRIKE WATER
- MILL GRAINS
- MEASURE MINERAL & HOP ADDITIONS
- ADD STRIKE WATER AND MINERALS



STRIKE TEMP:

- PUMP ON FOR RECIRCULATION (IF APPLIES)
- SET MASH TIMER
- FILL HLT AND START HEATING SPARGE WATER



MASH TEMP:

SPARGE TEMP:

- RUN OFF FROM MASH TUN
- SPARGE TO ACHIEVE BOIL VOLUME



BOIL VOLUME:

- ADD HOPS & ADDITIONS PER RECIPE SCHEDULE
- CLEAN AND SANITIZE FERMENTATION VESSEL
- CLEAN AND SANITIZE CHILLER (ADD IMMERSION CHILLER TO BOIL KETTLE AT 15 MIN)



PRE BOIL GRAVITY:

POST BOIL VOLUME:

- CHILL WORT AND FILL FERMENTATION VESSEL
- AERATE AND PITCH YEAST



POST BOIL GRAVITY:
