



Brewer's Friend

<http://www.brewersfriend.com>

Brew Day Checklist for All Grain Recipes

Brewer: _____ Brew Date: _____
 Recipe Name: _____ Beer Type: _____

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/>
- Weight 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: _____
- Fire the kettle and bring to a boil. Pre-boil wort collected: _____
- 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: _____ @ time _____
- Hops / Kettle Addition: _____ @ time _____
- 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. Original Gravity: _____
- Pitch yeast. Wort Collected: _____
- 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.

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. Final Gravity: _____
- Cap and mark bottles.

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.