Brewer's Friend

http://www.brewersfriend.com

Brew Day Checklist for Brew In A Bag (BIAB) Brewing

Complete Recipe Builder: www.brewersfriend.com/homebrew

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.
- ☐ Weigh out and mill grains.
- ☐ Setup brew kettle and brew bag, ensure they are clean.
- ☐ Make sure valves are closed on brew kettle.
- ☐ Fill kettle with water as recipe calls for and begin heating to strike temperature.
- ☐ Add brewing salts as recipe calls for or to style. http://www.brewersfriend.com/water-chemistry/
- ☐ When mash water is ready, submerge grain bag and begin mash.
- ☐ Place lid on kettle and ensure temperature is maintained.
- ☐ Monitor mash temperature during mash and adjust as necessary.
- ☐ Take yeast out of fridge if using liquid ale yeast.
- ☐ When mash is complete, remove grain bag from kettle and let drain.

Boil

- ☐ 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 _____
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- ☐ 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.