

# Brew Day Checklist

- Yeast starter?
  - Take starter out of fridge and rest on counter
- Dry Yeast?
  - Sanitize mason jar and lid
  - Add 250ml boiled water to jar
  - Take yeast packets out of fridge
- Fill kettle with water
- Crush 1 campden tablet and add to kettle
- Heat water to strike temperature of \_\_\_\_\_ °C
- Weigh out grains and grind them
- Pre-heat mash tun with 2 Litres of boiling water
- Add \_\_\_\_\_ L of strike water to mash tun and dough in
- Wait for mash to stabilize to \_\_\_\_\_ °C and measure pH
- Close mash tun and let sit for \_\_\_\_\_ minutes
- Begin sparge with \_\_\_\_\_ L of water heated to \_\_\_\_\_ °C
- Vorlauf until wort is running clear then collect first runnings
- Take refractometer reading of first running
- Continue sparge with \_\_\_\_\_ L of water heated to \_\_\_\_\_ °C

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- Vorlauf until wort is running clear and collect second runnings
- Take refractometer reading of second runnings (\_\_\_\_\_ brix)
- Combine first and second runnings to obtain \_\_\_\_\_ L wort
- Take refractometer reading of pre-boil gravity (\_\_\_\_\_ brix)
- Add **1 tbsp** of yeast nutrient and **5 drops** of Fermcap
- Measure out hop additions
- Perform necessary hop additions during boil
- Clean and sanitize hoses, airlock/blowoff, and fermenter
- Begin cleaning mash tun and other mashing equipment
- Clean and sanitize immersion chiller
- Cool wort to 80°C and perform whirlpool/steep for \_\_\_\_\_ min
- Continue cooling wort down to pitching temperatures
- Take refractometer reading of original gravity (\_\_\_\_\_ brix)
- Collect wort into fermenter to collect \_\_\_\_\_ L
- Pitch yeast and insert airlock
- Clean up and put away equipment