

## Brew Day Steps:

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*recipe name / style / OG / IBUs*

*date*

### YEAST STARTER (~24 hrs. b4 Brew Day)

- warm yeast to room temp, 3-4 hrs. b4
- w/r Erlenmeyer flask
- w/r/s foam stopper
- boil/cool DME
- add yeast
- stir plate

- w/r pitcher
- w/r strainer
- vorlauf
- batch sparge - 30+ min. soak, then drain
- xfer 2<sup>nd</sup> runnings to kettle
- top off water to ~8 (5)/13 (10) gallons
- stir/mix
- GRAVITY READING (SG) \_\_\_\_\_

### PREP (the night b4 Brew Day)

- w/r water jugs
- check/charge drill battery

- boil (60+ min)
- start whirlpool at 40 min. mark
- w/r/s fermenter

### BREW

- buy water & ice
- s/u wash & rinse tubs
- w/r kettle
- heat water for mash
- mill grains
- w/r mash tun
- mash 60+ min
- check mash pH \_\_\_\_\_
- heat sparge water @ 40 min mark
- xfer 1<sup>st</sup> runnings to kettle
- clean/rinse pump, tubing, whirlpool arm, & counterflow chiller
- w/r hop spider

- s/u ice water tub for chiller
- whirlpool, cover, & let settle for 10+ min.
- w/r/s funnel
- GRAVITY READING (OG) \_\_\_\_\_
- sanitize chiller
- cool wort w/ immersion chiller
- xfer to fermenter(s)
- w/r/s wand & air stone
- oxygenate
- pitch yeast
- clean up