

YEAST

- warm yeast to room temp
- sterilize water for yeast rehydration; cool to 77°-84°F

PREP for /BOIL

- wash/rinse mash paddle
- at 15 min. stir top third of grain bed
- insert perforated disc @ :30
- start recirculation (purge water from pump/chiller set until you see beer)
- at 30 min. stir top third of grain bed
- at 45 min. stir top third of grain bed
- at 45 min. if **sparging**, heat sparge water

ANVIL FOUNDRY

- wash/rinse grain basket
- wash/rinse lid
- wash/rinse perforated disc
- wash kettle

*7/7  
I let it get to 160°  
then started :10 timer  
@ 70% PWR 240V  
bumped to  
100% PWR  
pushed to  
168°*

PUMP/CHILLER

- hook up pump and counterflow chiller (kettle>pump>chiller)
- recirculate warm soapy water, ~4G for 10 min.
- drain
- rinse out kettle with hose
- shoot hose through pump/chiller setup to rinse
- reconnect pump/chiller set up

no sparge

- bump up temp for mash out (per recipe)
- drain grain basket

sparge

- drain grain basket
- sparge

*168°F @ 10 min*

- GRAVITY READING (SG) *10/1.039*
- heat to boil *~ 6.5 G*
- at 30 min., start recirculation

MASH

- add grain basket
- heat mash water
- mill grains
- mash-in at strike temp
- adjust to mash temp
- mash 60 min.

*7.54 gallons 27.36g  
+ Gypsum  
Calcium Chloride (1.875 tsp @)  
162.9°F  
150°F  
19.87g*

- at flameout, whirlpool, then stand for 15 minutes
- s/u ice water tub for chiller

PITCH YEAST

- start counterflow chiller
- GRAVITY READING (OG) \_\_\_\_\_
- xfer to fermenter
- oxygenate
- pitch yeast at 77°-84°F

PREP FERMENTER

- wash/rinse fermenter

*1 u.s. tsp Gypsum = 14.59 grams  
Cal-Chlor = 10.6 grams  
7/7  
OUT*