

1. Clean, sanitize, and set up equipment
2. Heat approximately 3 gallons of water to pre-heat mash tun
3. Heat 3.75 gallons (15 qts.) strike water to 166 degrees
4. Pour grain into tun
5. Slowly add strike water
6. Stir and break up dough balls
7. Check temperature and adjust if necessary
8. Mash for one hour checking temp. at 20 and 40 minutes, gently stirring before checking temp
9. Begin heating sparge water
10. Fly sparge at approximately 1 qt. per minute
11. Sparge until pre-boil volume is reached
12. Pull and chill sample to measure pre-boil gravity
13. Begin boil and add bittering hops and fermcap
14. Add Irish moss at 45 minutes
15. Submerge chiller at 53 minutes
16. Add aroma hops at 55 minutes
17. Turn off burner and begin chilling, move to ice bath
18. Chill to 70 degrees and remove chiller from pot and pot from ice bath
19. Pour wort into fermenting bucket
20. Pitch yeast
21. Oxygenate
22. Measure OG
23. Seal bucket, clean up, and wait