All Grain Brewing Checklist

2 Step Batch Sparge with No Mash Out, Cooler Mashtun

Setup

- ☐ Double check all ingredients are on hand for recipe, take out of refrigerator and prepare yeast (if needed).
- ☐ Plan out recipe (Brewgr / Brewersfriend / Beersmith / Brewtoad / hand calc / wing it)
- ☐ Setup equipment, ensure valves are closed, and give it all the equipment a good rinse
- ☐ Begin heating strike water
- ☐ Add water chemistry components to strike water (if needed)
- ☐ Check grain temperature

Mash

- ☐ Dough In - Once at Strike Temperature, place strike water in mashtun cooler, stir in grains
  - Start 60 min timer
  - record initial temperature
- ☐ Calibrate pH probe, or get pH strips ready
- ☐ Begin heating sparge water (Sparge Volume)
- ☐ At 15 min in, check pH and add to 5.2
- ☐ Check pH at 30 min in and record pH
- ☐ At 60 min in (normally), record final temperature and total mash time

Sparge

- ☐ Vorlauf (slowly open mashtun valve and collect collect runnings until clear (1 quart to 1 gal)
- ☐ Once running clear, direct runoff to kettle (first runnings) open valve all the way and slowly pour runnings to top of mash (along side of mashtun or through colander)
- ☐ Drain mashtun completely, check that 1st Runnings Volume has been collected (no stuck mash)
- ☐ Check sparge water is at Sparge Temp (normally 185F), turn secondary kettle heat

- ☐ Add half of sparge water to mashtun, stir thoroughly and check temperature – 165-168F is ideal, lower temp is ok (pH is critical factor)
- ☐ Perform vorlauf, and drain to mashtun
- ☐ Turn on kettle heat
- ☐ Check kettle volume, ensure Remaining Sparge Water + Kettle Volume = Desired Pre-boil Volume
- ☐ Perform vorlauf and sparge again with the remaining sparge water (sparge water should be hot (~170F), but nailing 168F mash temp isn't critical)
- ☐ Check pre-boil volume in kettle
- ☐ Measure and record pre-boil specific gravity

Boil

- ☐ Bring pot to boil
  - Add initial hops (depending on recipe)
  - Start 60 min timer
- ☐ With 10 minutes left, submerge wort chiller and metal stirrer (if using immersion chiller)
- ☐ Flame out
  - Add any flame-out hops or other additions
- ☐ Record post-boil volume

Final Steps

- ☐ Turn on water to wort chiller (high at first, then throttle to minimum flow after a couple of minutes), stir wort gently
- ☐ Sanitize primary fermenter, cover, and airlock/blow off tube
- ☐ When wort is cooled to 70F, transfer wort to fermenter
- ☐ Record post-boil specific gravity
- ☐ Aerate wort
- ☐ Pitch yeast
- ☐ Move fermenter to fermentation area, fit airlock/blow off tube
- ☐ Start temperature controller or start new brew session for BrewPi (if applicable)

Racking (after 7 days)

- ☐ Move fermenter to top of table and let sediment settle
- ☐ Sanitize stopper, racking cane, hose, and secondary fermenter
- ☐ Rack in to secondary, save sample for tasting and hydrometer reading
- ☐ Move beer to fermentation area, and sanitize and install airlock

Dry Hop (3-5 days before bottling or cold crashing)

- ☐ Sanitize and remove cover
- ☐ Sanitize hop bag, open and pour hops into beer
- ☐ Reattach airlock

Bottling (2-3 weeks for ales)

- ☐ Calculate amount of priming sugar needed, and make priming sugar solution with boiling water. Let cool to room temperature in covered pan.
- ☐ Move fermenter to top of table and let sediment settle
- ☐ Sanitize stopper, racking cane, hose, bottling bucket, bottles and lids/caps
- ☐ Sanitize bottles, lids/caps
- ☐ Pour priming sugar in bottling bucket
- ☐ Carefully rack beer into bottling bucket, save a sample for tasting and hydrometer sample
- ☐ Gravity feed beer into bottles
- ☐ Cap bottles and move to cool dark area for bottle conditioning

Kegging (optional instead of bottling)

- ☐ Move fermenter to top of table and let sediment settle
- ☐ Sanitize stopper, racking cane, hose, and keg
- ☐ Rack beer straight into keg, add priming sugar or force carbonate

Drink Beer

- ☐ Beer is ready to start consuming about 2 weeks after bottling (or 3-4 weeks after bottling if it was cold crashed)