Brew Easy Mash Steps Version 6.4.25

Set up computer, Brew Vision, Brew Commander, hoses

Fill boil kettle to Beersmith mash/strike volume (found in Mash tab for recipe)

Check water Ph (expect ~8.0)

Set Brew Commander to Auto, 100% power, set BK thermometer alarm to 170.

When boil kettle reaches 170 degrees, set Brew Commander temp to 165 and start recirculating. (Adjust as appropriate if strike temperature is other than 165)

Crush grains and prepare adjuncts for mash while heating mash water (use Beersmith amounts)

- Open boil kettle valve, turn on pump, pump valve open
- Transfer 8-10 gallons to the mash tun, set target strike temp (use Beersmith mash tab, usually around 165). Keep lid off to ensure no overflow or low water level in boil kettle.
- Add CaCl, CaSO₄, MgSO₄, and lactic acid per recipe to mash tun and stir. (or add to BK during heating).
- Adjust meter recirculation flow to 1.25 gallons/minute.
- Circulate water until temperature stabilizes at 165 for strike water; adjust if needed.
- Turn off pump when strike water temp reached and mash tum volume ~9 gallons.

With mash tun temperature at 165 and volume ~9 gallons:

- Turn pump off. Close pump valve, close mash tun valve
- Add grains/adjuncts to mash tun
- Change Brewvision to "mash" and adjust temperature entries/alarms per recipe
- Begin recording mash data on worksheet

Let stand for 10 minutes (pump off, valves closed, Brew Commander pump and heat off)

Record mash data after 10-minute stand, begin mash per recipe (typically 60-minute mash)

Set Brew Commander to Beersmith mash temperature (calibrated to equal to mash tun temperature)

- Open mash tun valve, start recycling
- Start Beersmith mash timer, set rake reminder every 15 minutes
- Gently rake mash no deeper than 1/3 mash bed (typically just the top 1")
- Record mash data

Begin mash out (can start ~5 min prior to end of mash)

- Set Brew Commander temp to 190; 100% power
- Change Brewvision to "mash out" and adjust temperature entries/alarms per recipe
- Monitor mash tun temp
- When mash tun reaches 160-162 and BK reaches 172-3, reduce Brew Commander temp to
 168
- Mash out for 10 minutes with Brew Commander at 168 (mash tun at 168)
- · Record mash out statistics

Brew Easy Mash Steps Version 6.4.25

Beer:	Brew date:
Strike water volume:	Fermentation temp:
Final volume into kegs:	
Notes:	

Mash Statistics					
	Temperature				
Time	Brew Cdr	Mash Tun	Boil Kettle	Ph @ Temp	
Strike					
10 min rest	NA				
50 minutes					
40 minutes					
30 minutes					
20 minutes					
10 minutes					
0 minutes					

Mash Out Statistics				
	Temperature			
Time	Brew Cdr	Mash Tun	Boil Kettle	
10 min				
8 min				
6 min				
4 min				
2 min				
0 min				

Boil Statistics				
	Est	Actual		
Pre boil volume				
Post boil volume				
Chiller filled volume	NA			
Pre boil gravity				
Original gravity				
Final gravity				