



Brew Day Checklist for Partial Mash Recipes

Complete Recipe Builder: www.brewersfriend.com/homebrew

Brewer: _____ Brew Date: _____
Recipe Name: _____ Beer Type: _____

Setup and Mash

- Ensure all equipment is on hand (hydrometer, sanitizer, propane, fermentor, kettle, air lock, hops bags, etc).
- Double check all ingredients are on hand for recipe, including prepared yeast starter if applicable.
- Clean and setup equipment (kettle, spoon, etc).
- Begin heating strike water in main cook pot. (2 gallons at 175F / 79C is general target temp)
- Add brewing salts as recipe calls for or to style. <http://www.brewersfriend.com/water-chemistry/>
- Weigh out and mill grains if not already milled.
- When strike water is ready, begin dough-in procedure and mash.
- Start heating water for next infusion or sprage. (usually 2 gallons)
- Prepare hops additions in steeping bags.
- Take yeast out of fridge if using liquid ale yeast.
- Monitor mash temperature during mash and adjust as necessary. (usually 60 minutes at 155F / 68C)
- When mash time is up, remove grains and rinse with sparge water.
- Set kettle to high heat, prepare for boil, watch for boil over.

Boil

- Add dry / liquid malt extract as kettle approaches boil.
 - Stir well as hot break occurs to avoid boil over. Start timer when boil starts.
- Kettle Additions - ingredients / hops as recipe calls for:*
- Hops / Kettle Addition: _____ @ time _____
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- With 10 minutes left, add remaining dry / liquid malt extract as recipe calls for.
 - With 10 minutes left, submerge wort chiller (if using wort chiller).

Final Steps

- Sanitize lid of kettle.
- Flame out.
- Add any final hop additions or kettle ingredients.

Final Steps (continued)

- Set lid on kettle, activate wort chiller.
- Begin sanitizing primary fermenter, cork, air lock, aeration stone/hose, funnel, wine thief.
- When wort is cooled to ~70F / 21C, transfer wort into fermenter.
- Top off fermenter with water to desired batch size.
- Aerate wort with aeration stone or shake it for 2-3 minutes.
- Take hydrometer sample, record the value.
- Pitch yeast.
- Fit with airlock or blow off tube for high gravity or dark beers.
- Move fermenter to temperature stable area protected from light.
- Clean up equipment.

Original Gravity: _____

Wort Collected: _____

Racking – optional or as called for (usually after about 7-10 days)

- Move fermenter up to a table, let sediment settle.
- Sanitize racking cane, hose, secondary fermenter.
- Set secondary fermenter on the floor below the primary.
- Carefully rack beer into fermenter, save a sample for tasting and hydrometer sample.
- Add finings, dry hops, etc.
- Fit with airlock.

Bottling – when fermentation is complete (2-3 weeks for Ale)

- Optional – 'cold crash' for a day or two by putting fermenter into a fridge set as low as 34F (1 C).
- Determine how many and what type of bottles to use. <http://www.brewersfriend.com/bottling-calculator>
- Make sure you have enough crowns (caps) on hand.
- Move fermenter up to a table, let sediment settle.
- Begin sanitizing bottles.
- Prepare priming sugar by dissolving in warm / boiled water and let cool.
- Sanitize racking cane, hose, bottling bucket and spoon.
- Carefully rack beer into bottling bucket, save a sample for tasting and hydrometer sample.
- Add priming sugar solution, mix without splashing.
- Siphon beer into bottles.
- Cap and mark bottles.

Final Gravity: _____

Kegging – optional approach instead of bottling (easier)

- Move fermenter up to a table, let sediment settle.
- Sanitize keg.
- Rack beer straight into keg, add priming sugar or force carbonate.

Drinking your beer!

- Wait about 2 weeks and try some, note carbonation levels, flavor profile.
- Ales are ready to go in about 4-6 weeks after bottling.