Brew-Day Checklist

Tick it off as you go so nothing gets missed between dough-in and pitch.

BrewGeeks
Sniffing airlocks since 2010

STRIKE TEMP	MASH TEMP	PRE-BOIL VOL.	PRE-BOIL SG	ORIGINAL GRAV.	INTO FERMENTER

1 THE DAY BEFORE

- [ ] Recipe final, numbers checked
- [ ] Yeast starter made, or dry yeast on hand
- [ ] Grain weighed and milled (or ready to mill)
- [ ] Brewing water collected and treated
- [ ] Propane full, or burner and power checked
- [ ] Kettle, mash tun and chiller clean
- [ ] Fermenter clean and ready to sanitize
- [ ] Ice or chiller water sorted out

2 SET UP

Brew day

- [ ] Mix a fresh batch of no-rinse sanitizer
- [ ] Thermometer and hydrometer calibrated
- [ ] Heat strike water
- [ ] Weigh out hops and adjuncts by addition
- [ ] Write the hop schedule where you can see it

3 MASH

- [ ] Dough in, stir out every dough ball
- [ ] Check mash temp after 5 minutes, adjust
- [ ] Check mash pH (5.2–5.6)
- [ ] Stir halfway, check temp again
- [ ] Heat sparge water (about 168°F / 76°C)
- [ ] Mash out or pull the bag

4 LAUTER & SPARGE

- [ ] Vorlauf until the runnings are clear
- [ ] Run off slowly, don't let the grain bed dry
- [ ] Hit pre-boil volume
- [ ] Take a pre-boil gravity reading

5 BOIL

- [ ] Bring to a rolling boil, watch for boil-over
- [ ] Start the timer at the first hop addition
- [ ] Hop additions on schedule
- [ ] Add kettle finings (15 min)
- [ ] Add yeast nutrient (10 min)
- [ ] Drop the chiller in to sanitize (15 min)
- [ ] Flameout and whirlpool hops

6 CHILL & PITCH

- [ ] Chill to pitching temp as fast as you can
- [ ] Sanitize fermenter, lid, airlock and anything touching wort
- [ ] Transfer wort, leave the trub behind
- [ ] Take an original gravity reading
- [ ] Oxygenate or shake well
- [ ] Pitch yeast at the right temp
- [ ] Airlock or blow-off tube on
- [ ] Label it: beer, date, OG, yeast
- [ ] Fermenter into the ferm chamber or a cool spot

7 CLEAN UP

- [ ] Dump grain (compost, chickens, or dog treats)
- [ ] Rinse and scrub the kettle while it's warm
- [ ] Back-flush the chiller
- [ ] Clean and dry hoses, pumps and valves
- [ ] Fill in your recipe log
- [ ] Crack a homebrew. You earned it.

Brewing with extract or in a bag? Skip step 4. Extract brewers can skip steps 3 and 4: steep specialty grain, add extract off the heat, then boil.