

No-Stress Bottling Day Checklist



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#	Task	
1	GET ALL YOUR GEAR OUT	<input type="checkbox"/>
	<input type="checkbox"/> Brewery-safe cleaner like PBW or Oxiclean	
	<input type="checkbox"/> Sanitizer , preferable Star San or Iodophor	
	<input type="checkbox"/> Small saucepan , to make heat your priming solution	
	<input type="checkbox"/> Corn sugar (dextrose) - 0.6 oz/17 grams for a standard carbonation	
	<input type="checkbox"/> Bottling bucket	
	<input type="checkbox"/> Spare bucket or pot to hold sanitizer solution	
	<input type="checkbox"/> 8 (12 oz) clean bottles , or enough to hold 1 gallon of beer	
	<input type="checkbox"/> 8 bottle caps	
	<input type="checkbox"/> Auto-siphon	
	<input type="checkbox"/> Plastic siphon tubing , about 4-feet in length	
	<input type="checkbox"/> Bottle filler	
	<input type="checkbox"/> Bottle capper	
	<input type="checkbox"/> Spare bowl or glass	
	<input type="checkbox"/> Beer glass , for tasting	
	<input type="checkbox"/> A tasty beer to drink (<i>always bottle with a beer in hand!</i>)	
2	PREPARE YOUR PRIMING SOLUTION	<input type="checkbox"/>
	<input type="checkbox"/> In saucepan, add corn sugar to 100ml of water and boil for 5 minutes.	
	<input type="checkbox"/> Remove from heat and let cool to room temperature	
	<input type="checkbox"/> Keep solution covered with a lid to prevent unwanted microbes	
3	SANITIZE YOUR GEAR	<input type="checkbox"/>
	<input type="checkbox"/> Prepare sanitizer solution in a spare bucket or large pot and sanitize all your gear:	
	<input type="checkbox"/> Bottling bucket	
	<input type="checkbox"/> Bottles	
	<input type="checkbox"/> Auto-siphon	
	<input type="checkbox"/> Tubing	
	<input type="checkbox"/> Bottle filler	
	<input type="checkbox"/> Bottle Caps	
4	TRANSFER THE BEER FROM THE FERMENTOR TO THE BOTTLING BUCKET	<input type="checkbox"/>
	<input type="checkbox"/> Check that the priming solution has cooled to room temperature.	
	<input type="checkbox"/> Place the fermenter on the kitchen counter.	
	<input type="checkbox"/> Place your sanitized bottling bucket on a clean, open dishwasher door, or on the floor.	
	<input type="checkbox"/> Attach sanitized auto-siphon to sanitized tubing.	
	<input type="checkbox"/> Place the auto-siphon in the sanitizer solution, and the tubing end into a spare bowl or glass. Pump the auto-siphon to pull through and fill all the tubing with sanitizer. When the tubing is full, pinch off the end in the spare bowl to stop the flow of sanitizer.	
	<input type="checkbox"/> Place the now-filled siphon and tubing into the fermentor, release your pinched end and let the sanitizer fully empty into the spare bowl. Once the beer makes it to the end of the tubing, transfer that end to the bottling bucket.	
	<input type="checkbox"/> Minimize splashing as you transfer the beer from the fermenter to your bottling bucket.	
	<input type="checkbox"/> Gently add your priming solution before you fully transfer the beer and let it sit on the kitchen counter for 3-5 minutes.	

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5	FILL BOTTLES <input type="checkbox"/> Place your sanitized bottles on a clean, open dishwasher door, or on the floor. <input type="checkbox"/> Attach bottle filler to the tubing. <input type="checkbox"/> Insert auto-siphon into the beer, and with the bottle filler pressed down into your first bottle, give the auto-siphon 2-3 pumps to get the beer flowing. You may need a second set of hands to make this step as smooth as possible. <input type="checkbox"/> <i>If you have a spigot on your bottling bucket, you would instead attach one end of your tubing to the spigot, and the other end to the bottle filler, Open up the spigot with the beer filler pressed down and the beer will start flowing.</i> <input type="checkbox"/> When the beer hits the top of the bottle, remove the filler, which will leave the perfect amount of head space. Repeat for all bottles.	<input type="checkbox"/>
6	CAP THE BOTTLES <input type="checkbox"/> If you're using swing-tops , lever the tops into place. <input type="checkbox"/> If you're using caps , place a sanitized crown cap on the bell of the bottle capper (it should stick, as its magnetized), lower the bell onto the top of the bottle, and push down on the wings of the capper until it locks the cap in place.	<input type="checkbox"/>
7	STORE BOTTLES <input type="checkbox"/> Store bottles upright, in a dark corner or closet between 65F (18.5C), and 75F (24C), or room temperature. <input type="checkbox"/> Wait at least 14 days before you sample your first beer; ideally 30 days.	<input type="checkbox"/>
8	CLEAN UP <input type="checkbox"/> Use a carboy brush and hot water to remove trub and gunk from the carboy. <input type="checkbox"/> Use brewery-safe cleaner to soak your scrubbed carboy, ideally for 24-hours. (Fill the carboy right up to the top to ensure the cleaner removes. <input type="checkbox"/> Rinse-off all tubing, buckets, siphons, bottle filler etc. with lukewarm water, making sure to remove any and all particles. <input type="checkbox"/> If necessary, soak all bottling tubing in a brewery-safe cleaner solution to remove stubborn gunk.	<input type="checkbox"/>