

No-Stress Brew Day Checklist (BIAB)



beer crafter.com

#	Task	
1	GET ALL YOUR GEAR OUT <input type="checkbox"/> Brewery-safe cleaner like PBW or Oxiclean <input type="checkbox"/> Sanitizer , preferable Star San or Iodophor <input type="checkbox"/> Boil Kettle or large stock pot, 3 gallons (12 l), with lid <input type="checkbox"/> Large metal or plastic spoon <input type="checkbox"/> Nylon mesh bag to hold the grain during the mash <input type="checkbox"/> Scissors to cut open packets of hops and yeast <input type="checkbox"/> Thermometer <input type="checkbox"/> Hydrometer or refractometer to measure gravity readings <input type="checkbox"/> Colander <input type="checkbox"/> Funnel <input type="checkbox"/> Airlock and stopper	<input type="checkbox"/>
2	GET ALL YOUR INGREDIENTS OUT <input type="checkbox"/> Milled grains <input type="checkbox"/> Hops , whole or pellets <input type="checkbox"/> Yeast , or yeast starter if your prepared one. If using liquid yeast, give it a good shake <input type="checkbox"/> Water , if not using tap water	<input type="checkbox"/>
3	SANITIZE YOUR GEAR <input type="checkbox"/> Fermentation bucket and lid <input type="checkbox"/> The lid to your brew pot <input type="checkbox"/> Scissors (for liquid or dry yeast pouches) <input type="checkbox"/> Thermometer <input type="checkbox"/> Hydrometer or refractometer <input type="checkbox"/> Airlock or blow-off tube <input type="checkbox"/> Stopper <i>NOTE: Once you gain experience (2-3 brew days), you can do these steps during the boil, to save you time.</i>	<input type="checkbox"/>
4	MASH YOUR GRAINS <input type="checkbox"/> Fill your boil kettle with water , per recipe's instructions <input type="checkbox"/> Heat water to desired mash temperature , per recipe's instructions <input type="checkbox"/> Add the grains to the nylon mesh bag <input type="checkbox"/> When kettle reaches desired temperature add grains and remove from heat. Give everything a good stir until the whole thing looks a bit like oatmeal. <input type="checkbox"/> Cover with lid and let stand for steep (mash) time , per recipe's instructions, at mash temperature. If you need to, re-heat the kettle to bring the mash temperature up. <input type="checkbox"/> "Mash out" by heating wort to a temperature of 168°F, stirring for 7 minutes <input type="checkbox"/> Remove the grains, holding the nylon bag above the kettle to let drain , 2-3 minutes. DO NOT press out the liquid. Set grains aside and start the boil	<input type="checkbox"/>

#	Task	
5	THE BOIL <input type="checkbox"/> Turn the heat to high and bring to the boil , being careful to watch for boil-over. To manage the foam up, keep stirring the foam to one side of the pot, or lower the heat until the foam dissipates (and then returning heat to high). You could also use a spray bottle of water to spray the foam away. <input type="checkbox"/> Add hops and/or spices , per the recipe's instructions <input type="checkbox"/> Boil for as long as the recipe calls for - don't assume the boil is 60 minutes. Keep your hand on the burner and be prepared to control a potential boil-over (usually within the first 10 minutes of the boil)	<input type="checkbox"/>
6	PREPARE THE ICE AND WATER BATH <input type="checkbox"/> When there are 5 minute remaining to the boil, prepare ice/water bath in your kitchen sink or a large bucket that can hold your kettle and a mix of water and ice.	<input type="checkbox"/>
7	COOL HOT WORT TO FERMENTATION TEMPERATURE <input type="checkbox"/> When the boil is over, turn off the heat and immediately place the pot into the ice bath. <input type="checkbox"/> Cover with a sanitized lid to keep wild bacteria and spoilers from crawling into your precious beer <input type="checkbox"/> Periodically stir the cold water and ice bath around the kettle and rotate the brew pot in the opposite direction to encourage heat transfer. <input type="checkbox"/> Add more ice, as the first batch melts , if you have it <input type="checkbox"/> Aim to get the wort to fermentation temperature in 20 minutes or less. Your recipe should specify fermentation temperature.	<input type="checkbox"/>
8	TRANSFER CHILLED WORT TO SANITIZE CARBOY (FERMENTOR) <input type="checkbox"/> Using a sanitized colander, pour cooled wort into sanitized fermenter over a funnel. While some brewers will tell you to siphon your beer from the kettle to the fermenter, using a colander helps aerate the wort, which is a crucial step to a healthy fermentation. Splashing is a good thing in this step—the only time you want to add oxygen to your wort. <input type="checkbox"/> Take a specific gravity reading with hydrometer or refractometer.	<input type="checkbox"/>
9	ADD THE YEAST <input type="checkbox"/> If using liquid yeast , cut open the top of the now-swollen pack (Wyeast) or the PurePitch pouch (White Labs) with sanitized scissors and add it to to the wort. If using White Labs vials, slowly twist open the top to release pressure and retighten. Give it a good shake and and slowly reopen to add the yeast to the wort. <input type="checkbox"/> If using dry yeast , follow packet instructions. Some manufacturers will tell you to sprinkle the dry yeast on top of the wort; others will recommend hydrating the yeast first.	<input type="checkbox"/>
10	COVER WITH AIRLOCK AND STORE <input type="checkbox"/> Insert the sanitized stopper or screw top into the carboy and cover with blow-off hose or airlock. <input type="checkbox"/> Store the carboy in a cool, dark location. If you don't have anywhere dark, wrap the carboy with towels to keep the wort shaded, as light can ruin your beer.	<input type="checkbox"/>
	CLEAN UP <input type="checkbox"/> Use brewery-safe cleaner to clean kettle. Let nylon bag soak in cleaner solution and then rinse. Let dry.	