BREW KNIGHTS

Brew Day Checklist

Batch / recipe: _____ Date: _____ Brewer: _____

Prepare

- ☐ Read your complete recipe, equipment instructions and addition schedule.
- ☐ Check ingredients, measuring instruments, clean equipment and sanitizer.

Water, mash & collection

- ☐ Measure recipe water; follow your source-water and recipe treatment plan.
- ☐ For all-grain: record mash time and temperatures; follow the sparging plan.
- ☐ Record collected volume and gravity. Skip mash/lautering if not applicable.

Boil & additions

- ☐ Record starting volume on a consistent temperature basis; watch for boil-over.
- ☐ Follow recipe timing for hops and other additions. Check the schedule.

Chill & transfer

- ☐ Sanitize everything that touches cooled wort; use your chiller as directed.
- ☐ Transfer at an appropriate temperature; record fermenter volume and OG.

Yeast & fermentation handoff

- ☐ Check yeast instructions and wort temperature before preparing and pitching.
- ☐ Set temperature control and an appropriate airlock or blow-off arrangement.
- ☐ Label the batch with date, OG and yeast. Monitor gravity over time.
- ☐ Airlock activity alone does not establish that fermentation is complete.

Cleanup & record

- ☐ Clean and store equipment according to its instructions.
- ☐ Record changes, measurements, fermentation plan and lessons learned.

OG: _____ Volume: _____ Yeast: _____

Notes: _____