



Inspired Brewing®

BASIC ALL-GRAIN BREW DAY PROCEDURE

Mash:

Pre-heat **STRIKE WATER**. Then mix the **STRIKE WATER** and crushed grains together in your mash tun.

Begin heating up your **SPARGE WATER** to 170°.

Once thoroughly mixed, the temperature should settle at your **MASH TEMPERATURE**. If the temperature is not accurate, adjust slowly by adding small amounts of hot or cool water and stir thoroughly. Try to not overshoot.

Let rest for 1 hour.

Recirculation/Vorlauf:

Slowly open the valve to your mash tun and collect the runnings, then return them gently to the grain bed. Do this until the runnings appear free of grain bits.

Collect wort/Sparge:

Divert your runoff from the mash into your boil kettle. Start heating the kettle toward a boil.

As your mash drains, you can add sparge water to the mash at approximately the same rate the mash is draining (fly sparging) or you can drain your mash entirely, then refill it with your sparge water and drain it again (batch sparging). Either way, your goal is to collect about 7 gallons in your kettle for boil.

Boil

Once the boil begins, watch for boilovers, then set your timer for the full **BOIL LENGTH**. Add hops and any other boil additions according to your recipe's schedule. The amount of time next to a hop addition represents the amount of time left in the boil when adding.

Chill Wort

At the end of your boil, use a wort chiller to chill your wort to **PITCHING TEMPERATURE**.

Sanitize

Sanitize all fermentation and transfer equipment. This is a good time to hydrate dry yeast if you're using it.

Transfer Wort

Fill your fermenter with 5 to 5.25 gallons of cooled wort by pouring, draining, racking, or pumping as necessary. Oxygen will help your yeast get a good start, so splash or aerate as much as is possible.

Pitch Yeast

Take a hydrometer sample of your wort and record your measured **OG** (original gravity).

Add your yeast to your aerated wort.

SANITATION

Sanitation is very critical in making good, clean beer. However, during the brew day your boil will take care of sanitizing your wort, kettle, and anything else you put in your wort. **After the boil is over, any item that will come in contact with the wort/beer needs to be sanitized.** This includes fermenters, airlocks, all racking and bottling equipment.

AERATION

The one time in the brewing process when you want oxygen introduced into your wort/beer is when pitching the yeast. The yeast cells use oxygen to aid in their growth at the early stages of fermentation. Once your wort is chilled and ready for yeast, give it a dose of oxygen by pouring, stirring, shaking or injecting in whatever ways are available to you.

Fermentation

Store your fermenter with an airlock at your **FERMENTATION TEMPERATURE**. Within 48 hours, you should see fermentation activity evident by a foamy head on the beer. Airlock activity should take place but is not always the best indicator of an active fermentation. After a few days of active fermentation, things will subside considerably, but fermentation is not complete. The yeast is now cleaning up the off-flavors it created during the active phase. Be patient.

Dry Hop

Around day 5 of fermentation, it's time to add the dry hopping, if necessary. You can choose to dry hop directly into the fermenter or use a siphon to gently transfer the beer to a secondary fermenter (5 gallon carboy).

Packaging

After 2 weeks from brew day, the specific gravity of the beer should be near or at your **FINAL GRAVITY**. If not, let sit a little longer. **Let the gravity tell you when to bottle rather than the calendar.** Make a priming solution by mixing 5 ounces of priming sugar in with 2 cups of water and boiling for 3 minutes. Let the priming solution cool, and add to your bottling bucket. Gently siphon your beer into the bottling bucket using all sanitized equipment and carefully mix the beer and priming solution by gently stirring with a sanitized spoon. Fill your sanitized bottles with the bottle filler and cap with sanitized caps. Let the bottles carbonate at room temperature (the yeast has to ferment again, so 68-74 is best) for about two weeks. Chill & enjoy!

FERMENTATION

Fermentation is the most critical step in beer production. Steady temperatures and a healthy pitch of the right amount of yeast are the best thing you can do to ensure proper fermentation. If you're using liquid yeast, a yeast starter will help ensure your yeast is healthy and ready to go. Consider researching yeast starters if you're not familiar with them. If you are using dry yeast, hydrate the yeast prior to using it for the same reasons. Always check the dates on your yeast to be sure it is as healthy as it can be and always keep yeast in a refrigerator for long term storage.



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