

Brewing Procedure

- 1 Set up Kettles and Mash Tuns
- 2 Weighed and grind grain

- 3 Filled Sparge water pot to the top Ring, added 2 Tbls Lactic acid.
- 4 Raised Temp to 166° F.
- 5 Add water to Mash Tuns as Warm up, about 5 minutes
- 6 Add more water, mash in until water is just over grain bed.
- 7 Target temp was 150°F, we hit 150°.
- 8 Filled Sparge tank back up to second ring, added 1.5 Tbs Lactic.
- 9 Bring Sparge water to 180°F.
- 10 Mashed for 60 minutes, stirred every 20 minutes.
- 11 Used a plastic pitcher to recirc, about 5 pitchers full.
- 12 Run wort to grant, and continued to recirc until clear.
- 13 Begin filling Kettle, make sure runoff is not too fast.
- 14 Sparge just as water level hits top of bed, knife the top of bed to help flow.
- 15 Add heat to Kettle at first Ring.
- 16 Check to make sure wort is about the same from each Mash Tun.
Adjust drain valves if needed.
- 17 Kept extra wort in grant for latter addition.
- 18 Filled kettle to 60+ gallons.
- 19 Added first Hops prior to boil.
- 20 Monitor Kettle and adjust flame to prevent boil over. Use Fan if available.
- 21 Second Hop addition after 30 minutes
- 22 Begin adding Sugar
- 23 Third Hop addition after 60 minutes
- 24 Added about 2 gallons of wort from grant.
- 25 Begin sanitizing pumps, coolers, hoses, and fermenters.
- 26 Add 5 whirlfloc after 65 minutes
- 27 Whirlpooled wort. Twenty minute wait.
- 28 Run off though cooler, and second coil in ice bath. 60 # of ice
- 29 Finished with 50+ gallons. Maybe one or two gallons over.
- 30 Oxygenate and pitch yeast.

	TIME
	0
	30
	45
	60
	65
Finish	90