

Brewing Check List

1. Check to make sure all of the ingredients have been assembled. This includes:
 - a. Grains
 - b. Malt extracts
 - c. Hops
 - d. Adjuncts (sugars, spices, flavorings, fruit, etc.)
 - e. Clarifiers (Whirfloc tablet)
 - f. Bottled water (if using)
 - g. Yeast
2. Remove yeast from the refrigerator at least 6 hours before pitching. Or make a starter days in advance. Or follow smack-pack instructions.
3. Remove hops from the refrigerator and bring to room temperature.
4. Sanitize all of the following:
 - a. Fermenter
 - b. Funnel
 - c. Spoon
 - d. Sample-taker
 - e. Stopper

f. Airlock (3 pieces)

5. In addition, take out all of the following:

a. Bottling bucket with lid (if using)

b. Towel or blanket for insulation (if using)

c. 24x24 grain sack (if using)

d. Pot for heating sparge water (if using)

e. PYREX cup for sparging (if using)

f. Tubing (if using)

g. Refractometer

h. Grain bag

i. Hop bag

j. Boiling kettle

k. Wort chiller

l. Thermometer with probe

m. Clip for thermometer

n. Pot and towel to warm up malt extract

o. Pen and paper