



All-grain brewing steps!

1. Clean all your equipment! Wash it clean and sanitize everything.
2. Warm up your **Mash Water** to the **Mash Temp/Strike Temp** on the recipe **(usually 65°C)**
3. Once the temp is reached, add in the grains and make sure everything is covered
4. Mash your grains for said time on recipe **(usually 60 min)**. Mash out if the recipe calls for it.
5. Whilst mashing, warm up your **Sparge Water** to the correct temp
6. Pick up grains out of the mash water and Sparge the grains slowly to make sure you wash everything off and discard the grains however you please.
7. This is now called **Wort**
8. Take a pre-boil gravity reading
9. Boil your wort until you reach the 'Hot-break'
10. Once the 'Hot-break' happened your boiling time starts and hop additions can begin
11. Add hops as indicated on the recipe. If it says 60 min you throw in the hop amount at 60mins of boiling time left. If it says 10 min you throw in the hop amount at 10 min left of your boiling time.
12. Do hopstand if needed.
13. Cool beer down as quickly as possible to about 25°C
14. Pour wort vigorously so that you can aerate it as much as possible for the yeast.
15. Add yeast to wort
16. Close and ferment!

NB: Anything that you place in your beer after flame out needs to be VERY CLEAN!