

# Brewing Checklist

Date: \_\_\_\_\_

Beer: \_\_\_\_\_

1. Gas bottle weight  
(18.8lbs = empty, 39.2lbs = full)      start \_\_\_\_\_ end \_\_\_\_\_ used \_\_\_\_\_
2. Strike water volume & temp      vol \_\_\_\_\_ temp \_\_\_\_\_
3. Dry yeast removed from fridge      \_\_\_\_\_
4. Yeast rehydration water boiled      \_\_\_\_\_
5. Mash temp      start \_\_\_\_\_ mid \_\_\_\_\_ end \_\_\_\_\_
6. Sparge water heating up      \_\_\_\_\_
7. Hops and koppafloc measured out      \_\_\_\_\_
8. SG of wort after mash      \_\_\_\_\_
9. Volume of liquid in kettle      \_\_\_\_\_ exp adjusted \_\_\_\_\_ (x 0.96)
10. Mash efficiency      \_\_\_\_\_
11. Fementor & equip cleaned/sanitised      \_\_\_\_\_
12. Chiller sanitised      \_\_\_\_\_
13. Koppafloc added      \_\_\_\_\_
14. Yeast rehydration temp      \_\_\_\_\_
15. OG      \_\_\_\_\_
16. Vol wort in fermentor      \_\_\_\_\_
17. Brewhouse efficiency      \_\_\_\_\_
18. Pitching temp      \_\_\_\_\_
19. Lag phase temp      \_\_\_\_\_
20. Fermentation temp      \_\_\_\_\_
21. Other (d-rest, fining, cold crash)      \_\_\_\_\_
22. Dry hops date/amount      \_\_\_\_\_
23. Bottling date      \_\_\_\_\_
24. Priming sugar amount      \_\_\_\_\_
25. Vol beer in bottling bucket      \_\_\_\_\_
26. Final gravity      \_\_\_\_\_