

# BIAB CHECKLIST

BATCH: \_\_\_\_\_

## THE DAYS BEFORE

Clean and check your equipment (brew pot with power source, brew table, siphon, fermentor, airlock, hoses, wort chiller).

Star San / other sanitizer available.

Malt, hops, yeast, irish moss/clarification. Optionally dried/liquid malt extract in reserve.

BIAB bag, hops bag.

Prepare the location and temperature for fermentation.

Prepare wort cooling (if not using wort chiller); ice cubes / bottles with frozen water.

Prepare yeast starter if applicable.

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## BREW DAY

Prepare Star San (bucket + spray).

Prepare rehydration of the the dry yeast if applicable (you can start with this process when you get the wort boiling):

Sanitize a container with a lid.

Boil about 2 dl/7 oz., add to the container and cool down to 30-35 °C / 85-95 °F.

Sprinkle the yeast on top of the water and put on the lid.

After 15 minutes: Spin/shake the container to mix in the yeast. It's best to use the rehydrated yeast within 30 minutes.

Equipment: Pot, table, hoses, cables, siphon, stir spoon, strainer, fermentor, air lock, BIAB bag, hops bag, pot/container for the malt after meshing, thermometer, hydrometer / refractometer, some towels, weight, measuring jug.

Using liquid malt extract? Put the container into hot water to get it out easier.

Measure up the ingredients; malt, hops, irish moss, spices.

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## BREWING

Close all valves, fill your pot with water and heat to about 3-4 degrees above your mash temperature (e.g. 66°C + 4°C or use the [calculator](#)).

**Time of start heating:** \_\_\_\_\_

Put the BIAB bag into the pot, and pour the malt over. Stir, put on the lid and hold the temperature for the desired time (e.g. 60 minutes).

Relax with a good ale.

Recirculate (with a pump or manually (occasionally lift water over the malt))

Heat to about 77 °C / 170 °F (mash out), hold for 10 minutes.

Take out the bag and start the boil. Check S.G. and add malt extract to reach target. If Hydrometer, adj. for temperature: [Calculator](#). **S.G.:** \_\_\_\_\_

When boiling, add your first hops (in a hop bag?). If using extract, take the pot off the heat when adding. Stir well and put it back. Add back any wort that has dripped from the BIAB bag. Boil for e.g. 60 minutes. **Time when boiling started:** \_\_\_\_\_

Follow your hops schedule including spices:

Hops / spice #1: \_\_\_\_\_ Time: \_\_\_\_\_

Hops / spice #2: \_\_\_\_\_ Time: \_\_\_\_\_

Hops / spice #3: \_\_\_\_\_ Time: \_\_\_\_\_

Hops / spice #4: \_\_\_\_\_ Time: \_\_\_\_\_

Hops / spice #5: \_\_\_\_\_ Time: \_\_\_\_\_

Remember irish moss 10 min before the boiling is done. If using a coil wort chiller, put it into the pot at the same time.

Boiling done: Take out the hops bag and optionally add the last hops into the pot.

Chill the wort to 16-18 °C / 60-65 °F.

Sanitize the strainer, fermentor and air lock.

Pour the wort into the fermentor through the strainer. **Measure O.G.:** \_\_\_\_\_

Add yeast and put on the lid.

Use a sanitized, small plastic bag, and use it to close the air lock hole while you shake/rock the fermentor to add oxygen to the wort, minimum 10 minutes.

Put on the air lock (with Star San) and set to ferment. **Time:** \_\_\_\_\_

Clean the equipment. **Time completed:** \_\_\_\_\_