Beginners Guide To All Grain Brewing

An all grain brewing guide using the Beer In A Bag (BIAB) process

Equipment Requirements (BIAB)

Check	Item
	Kettle
	Brew Bag
	Thermometer
	Mash Paddle / Whisk
	Hydrometer
	Hydrometer Test Tube

Brewing Steps (BIAB)

Check	Step
	Design Recipe
	Create Yeast Starter
	Treat Water
	Bring Water To Strike Temp

Mash (BIAB)

Check	Step
	Place Brew Bag In Pot & Add Grains
	Stir For at least 1 Min.
	Cover & Insulate Kettle
	Let Sit For 60 Min. (stirring occassionally)
	Remove Brew Bag and Drain

Boil / Chill / Pitch

Check	Step
	Boil For 60 Min.
	Add Hops Per Recipe
	Chill Wort
	Transfer Wort To Primary Fermenter
	Pitch Yeast
	Pitch Yeast