

Beginners Guide To All Grain Brewing

An all grain brewing guide using the Mash In A Bag (MIAB) process with Sparge

Equipment Requirements (MIAB)

Check	Item
	Kettle
	Cooler For Mashing
	Brew Bag or False Bottom
	Thermometer
	Mash Paddle / Whisk
	Hydrometer
	Hydrometer Test Tube

Brewing Steps (MIAB)

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

Mash & Sparge (MIAB)

Check	Step
	Place Brew Bag In Cooler & Add Grains
	Stir For at least 1 Min.
	Cover Cooler
	Let Sit For 60 Min. (stirring occassionally)
	Drain Sweet Wort to Brew Pot
	Add Heated Sparge Water to Grain Bed & Stir (let sit 10 min.)
	Drain Sweet Wort to Brew Pot

Boil / Chill / Pitch

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