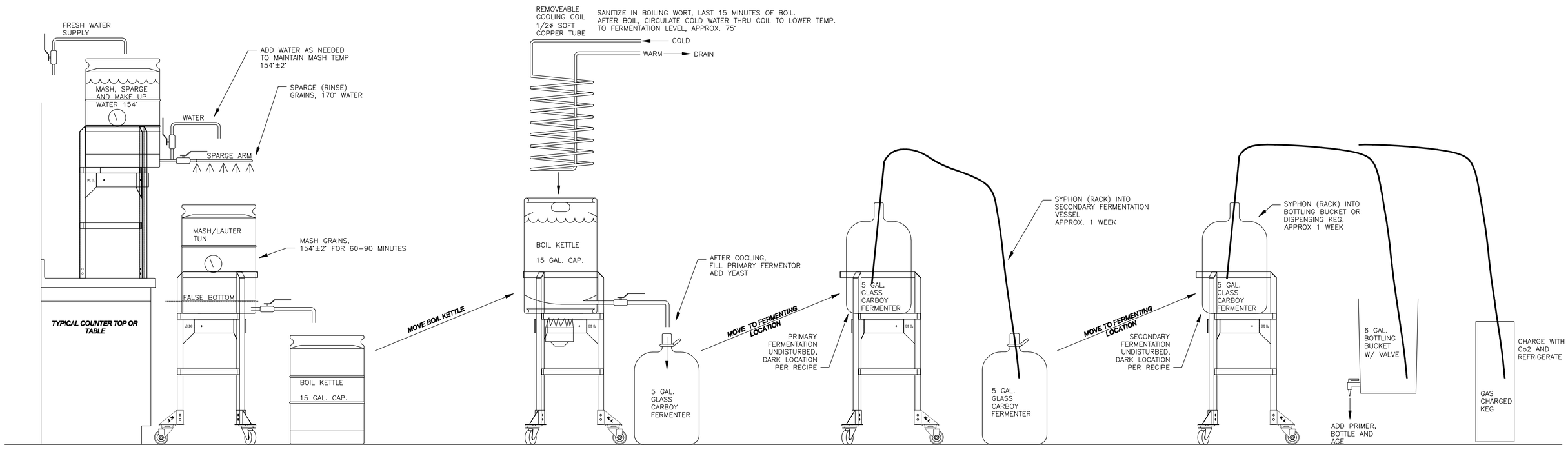
FRESH WATER SUPPLY
ADD WATER AS NEEDED TO MAINTAIN MASH TEMP 154°±2°
MASH, SPARGE AND MAKE UP WATER 154°
WATER
SPARGE (RINSE) GRAINS, 170° WATER
SPARGE ARM
TYPICAL COUNTER TOP OR TABLE
MASH/LAUTER TUN
MASH GRAINS, 154°±2° FOR 60-90 MINUTES
FALSE BOTTOM
BOIL KETTLE
15 GAL. CAP.
MOVE BOIL KETTLE
REMOVEABLE COOLING COIL 1/2ø SOFT COPPER TUBE
SANITIZE IN BOILING WORT, LAST 15 MINUTES OF BOIL. AFTER BOIL, CIRCULATE COLD WATER THRU COIL TO LOWER TEMP. TO FERMENTATION LEVEL, APPROX. 75°
COLD
WARM
DRAIN
BOIL KETTLE
15 GAL. CAP.
AFTER COOLING, FILL PRIMARY FERMENTOR ADD YEAST
5 GAL. GLASS CARBOY FERMENTER
MOVE TO FERMENTING LOCATION
PRIMARY FERMENTATION UNDISTURBED, DARK LOCATION PER RECIPE
5 GAL. GLASS CARBOY FERMENTER
SYPHON (RACK) INTO SECONDARY FERMENTATION VESSEL APPROX. 1 WEEK
5 GAL. GLASS CARBOY FERMENTER
MOVE TO FERMENTING LOCATION
SECONDARY FERMENTATION UNDISTURBED, DARK LOCATION PER RECIPE
5 GAL. GLASS CARBOY FERMENTER
SYPHON (RACK) INTO BOTTLING BUCKET OR DISPENSING KEG. APPROX 1 WEEK
6 GAL. BOTTLING BUCKET W/ VALVE
ADD PRIMER, BOTTLE AND AGE
GAS CHARGED KEG
CHARGE WITH Co2 AND REFRIGERATE