



Basic All Grain Brewing Guide

Congratulations on deciding to go All Grain! You must really like beer! Hoppy Days recipes are tried and true, developed in house by the Hoppy Days team. Follow this guide to get the low down on your brew day and refer to the **Recipe Sheet** included in your **Recipe Pack**. Hoppy Brewing 🍺

☐ Prepare Brewing Water

- Measure Water for Mash and Sparge
- Add **Brewing Salts** (if using)



Should I treat my water?

Hoppy Days Recipe Packs include recipe sheets with instructions for treating your water. These water additions are for Reverse Osmosis filtered water. If using tap water, we recommend that you instead treat with Potassium Metabisulfite

☐ Prepare Brewing Equipment

- Ensure grain basket or bag is fitted
- Ensure you have scales to weigh out your hops
- Heat mash water to 2°C above mash temp

☐ “Mash In”

- Add the milled grain to your mash water
- Stir in well to break up any dough balls
- Wait for 5 minutes for mash to “settle”
- Set mash temperature

☐ MASH

- Set mash timer and begin recirculating wort
- Follow **temperature steps** on recipe
- Heat Sparge Water to 75°C



About Mash Temperature

Most mash steps will be in the range of 60-71°C, adjust your mash temperature to the lower or higher end of this range for a drier or sweeter beer

☐ “Mash Out”

- Raise mash temp to 75°C
- Maintain this temp for 5 to 10 minutes

☐ SPARGE

- Raise malt pipe, seat carefully on retaining ring (BIAB: Raise grain bag and suspend over wort)
- Add sparge water evenly over top of grain bed
- Pour at a constant rate, allowing 5mm of water above grain bed if possible
- Bring wort to a boil and pour yourself a beer
- Remove malt pipe and dispose of spent grain

☐ BOIL

- Begin **boil timer** once boil is reached
- Pay attention; in case of a potential boilover stir vigorously or use Fermcap
- Weigh hop additions and add at times on recipe
- Add Whirlfloc Tablet with 10min remaining



A note on boil timers

Boil additions are usually in reference to time remaining. ie a 10min addition is added with 10 minutes remaining on the boil timer

☐ HOPSTAND

- Chill (or wait) to reach hopstand temperature
- Add **Hopstand** addition and stir in a circular motion to create a whirlpool
- Cover and leave for the duration of Hopstand



Hopstands and Whirlpools

Many of our recipes refer to a Hopstand addition. Hopstands are hops added AFTER the boil has finished, for a set amount of time (usually 15min). The aim of a Hopstand is to unlock maximum aroma from the hops, without too much bitterness

☐ CHILL and TRANSFER WORT

- Chill and transfer wort to a sanitised fermenter

NO CHILL OPTION: transfer hot wort to a sanitised HDPE “cube”, squeeze out any air and seal tight



To Chill or Not To Chill?

How you go about chilling your wort will be a compromise of cost, quality and convenience. Heat exchangers are the most efficient wort chillers, but they can use a lot of water and take time to clean. Whatever you choose, be sure to sanitise your equipment thoroughly

☐ FERMENT

- Cool wort to ideal fermentation temperature
- ** Temperature control is strongly recommended**
- Pitch yeast (rehydrate or sprinkle on top)
- Add Dry Hop additions on Day specified on recipe
- Package when specific gravity is stable