

Milestones

Date		Batch				
Step	Duration	Actual	Start	Actual	Finish	Actual
Start						
Setup Process	30 mins		9:00 AM		9:30 AM	
Sanitize hoses, valves, etc	30 mins		9:00 AM		9:30 AM	
Grind Grain	30 mins		9:00 AM		9:30 AM	
Mash Process	100 mins		9:00 AM		10:40 AM	
Heat up 6 gal water to 170	30 mins		9:00 AM		9:30 AM	
Dough In	10 mins		9:30 AM		9:40 AM	
Mash	60 mins		9:40 AM		10:40 AM	
Sparge Process	120 mins		9:45 AM		11:45 AM	
Heat 10 gal water to 190	45 mins		9:45 AM		10:30 AM	
Transfer to Hot Liquor Tank	10 mins		10:30 AM		10:40 AM	
First Runnings	20 mins		10:40 AM		11:00 AM	
Sparge	45 mins		11:00 AM		11:45 AM	
Boil Process	90 mins		11:45 AM		1:15 PM	
Heat to Boil	30 mins		11:45 AM		12:15 PM	
Add bittering hops	0 mins		12:15 PM		12:15 PM	
Boil	60 mins		12:15 PM		1:15 PM	
Chiller in last 20 min	0 mins		12:55 PM		12:55 PM	
Irish Moss last 20 min	0 mins		12:55 PM		12:55 PM	
Finishing hops last 5 min	0 mins		1:10 PM		1:10 PM	
Cooling Process	70 mins		1:00 PM		2:10 PM	
Rinse Fermenter	15 mins		1:00 PM		1:15 PM	
Cool	45 mins		1:15 PM		2:00 PM	
Run to fermenter	10 mins		2:00 PM		2:10 PM	
Fermentation Process	30 mins		2:10 PM		2:40 PM	
Aerate	30 mins		2:10 PM		2:40 PM	
Pitch Yeast	0 mins		2:40 PM		2:40 PM	
Finish Cleaning	30 mins		2:40 PM		3:10 PM	